



The
Graycliff

Off Premise
Catering

You set the date...
We create the dream.

Lunch or Dinner

(25-50 People)

Package A: \$39.95 Per Person

+6.625% Sales Tax

Cold Antipasto Display • Cold Cut Display • Vegetable Crudité
Bruschetta • Fruit & Cheese Platter • Caesar or Tossed Salad

Choice of Chicken (1)

Choice of Filet Mignon Barolo or Pepper Steak

Choice of Pasta (2)

Choice of Seafood or Fish (1)

Roasted Potatoes & Mixed Vegetable

Dessert: Bread Pudding

Package B: \$49.95 Per Person

+6.625% Sales Tax

Cold Antipasto Display • Cold Cut Display • Vegetable Crudité
Bruschetta • Fruit & Cheese Platters • Caesar or Tossed Salad
Smoked Salmon Platter

Choice of Chicken (1)

Choice of Filet Mignon Barolo or Pepper Steak

Choice of Pasta (2)

Choice of Seafood or Fish (1)

Choice of Stuffed Mushrooms with Crab Meat or Stuffed Clams

Roasted Potatoes & Mixed Vegetable

Dessert: Jack Daniel Bread Pudding

Additional items:

Prime Rib \$8.00 per person

Beef Brisket \$5.00 per person

Luncheon Mix & Match

(25 Person Minimum)

Package A: \$12.95 Per Person

+6.625% Sales Tax

Choice of 25 Sandwiches

Assorted Club Sandwiches (Turkey, Roast Beef, Ham, etc.)

Grilled Chicken Breast Wraps

Mortadella, Salami, & Fresh Mozzarella Wraps

Fresh Mozzarella, Arugula, Tomato, Grilled Eggplant & Mortadella Wrap

Veggie Wrap with Grilled Zucchini, Portobello Mushrooms & Roasted Peppers
(Mayonnaise and Mustard included)

Package B: \$29.95 Per Person

+6.625% Sales Tax

Vegetable Crudit  • Bruschetta

Fruit & Cheese Platters • Mozzarella & Tomato Platter

Caesar or Tossed Salad

Choice of Chicken (1)

Pepper Steak or Filet Mignon Barolo

Choice of Pasta (1)

Dessert: Jack Daniel Bread Pudding

Additional items:

Serves 25 people \$20.00 • Serves 50 people \$40.00

Potato Salad

Coleslaw

Macaroni Salad

Serves 25 people \$10 • Serves 50 people \$20

Pickles

St. Patrick's Day

(10 People)

\$395.00

+6.625% Sales Tax

Irish Split Pea Soup
Tossed Garden Salad
Irish Soda Bread
Corned Beef Brisket, Roast Chicken
Boiled Potatoes, Carrots, Cabbage, Peas
Shepherd's Pie
Dessert: Jameson Bread Pudding

Christmas Eve

(10 People)

\$395.00

+6.625% Sales Tax

Linguine with White Clam Sauce
Seafood Marichiarra over Linguine
Scungili Salad
Shrimp Cocktail U-15 with Cocktail Sauce, Lemons and Horseradish
Broiled Salmon
Tossed Salad
Dessert: Strawberry Cheesecake

Thanksgiving Dinner

(10 People)

\$395.00

+6.625% Sales Tax

Whole Turkey (approx. 20 lbs.)
Stuffing
Mashed Potatoes
String Beans Almondine • Sweet Potatoes Casserole
Cranberry Sauce • Cranberry Bread
Tossed Salad
Dessert: Apple or Pumpkin Pie

BBQ Package

(25 Person Minimum)

\$46.95 Per Person

+6.625% Sales Tax

Tortilla Chips & Salsa
Tossed Salad • Potato Salad • Macaroni Salad • Coleslaw
Italian Pasta Salad • Fresh Mozzarella & Tomato Platter
Italian Sausage & Peppers
Baby Back Ribs
Corn on the Cobb

BBQ Items Cooked by our Grill Chef

Angus Hamburgers & Cheeseburgers

Grilled Chicken Breast

All Beef Hot Dogs

Assorted Rolls

Condiments Included: Ketchup, Mustard, Relish
Mayo and Dill Pickles

Grill Rental with Chef \$450.00 (Required)

Chafer Set Up Included

Game Day Package

Call us to Inquire for your Game Day Menu!

By The Tray

Salads

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Caesar Salad Romaine Lettuce with Croutons and Fresh Grated Parmesan		\$50.00
Greek Salad Romaine Lettuce, Tomatoes, Feta Cheese, Cucumber, Onions, Kalamata Olives and Grape Leaves		\$50.00
Tossed Salad with Mesclun Lettuce, Tomatoes, Carrots, Cucumber Champaigne Vinaigrette		\$50.00
Seafood Salad with Octopus, Calamari, Shrimp, Scallops, Mussels	\$50.00	\$95.00
Italian Pasta Salad	\$40.00	\$75.00
Macaroni Salad	\$20.00	\$40.00
Potato Salad	\$20.00	\$40.00
Coleslaw	\$20.00	\$40.00

Cold Platters

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Smoked Salmon Platter	\$75.00	\$150.00
Cold Cut Antipasto Display Cappicola, Mortadella, Genoa Salami, Canadian Ham, Smoked Turkey Breast	\$50.00	\$90.00
Cheese Display with Crackers and Assorted Grapes	\$60.00	\$100.00
Grilled Vegetable Platter with Green Zucchini, Eggplant, Carrots, Onions, Yellow Squash	\$40.00	\$75.00
Fresh Bruschetta Display with Garlic Toast	\$25.00	\$40.00
Fresh Mozzarella Platter with Tomatoes, Roasted Peppers, Sundried Tomatoes, Capers and Olive Oil Drizzle	\$50.00	\$95.00
Chilled Jumbo Shrimp Cocktail		
16/20	\$25.00/lb.	
U -15	\$30.00/lb.	
U -12	\$35.00/lb.	

Pasta

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Penne Vodka with Tomato Sauce, Vodka, and a Touch of Cream	\$50.00	\$95.00
Rigatoni Pomodoro with Fresh Tomato Sauce	\$50.00	\$95.00
Tortellini Alfredo with Cream Sauce and Romano Cheese	\$50.00	\$95.00
Cavatelli with Broccoli with Garlic & Olive Oil	\$50.00	\$95.00
Wild Mushroom Ravioli with Marinara Sauce	\$65.00	\$130.00

Pasta (Continued)

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Orechiette with Sausage with Crumbled Sausage, Brocccoli Rabe and Cherry Tomatoes	\$50.00	\$95.00
Agnolotti with Pesto Buratta Ravioli in a Creamy Pesto Sauce	\$65.00	\$120.00
Lobster Ravioli with a Brandy Crème Sauce	\$75.00	\$140.00
Macaroni & Cheese 3 Cheese Macaroni	\$50.00	\$95.00
Italian Risotto with Mushrooms	\$75.00	\$140.00
Cavatappi Bolognese with a Tomato Meat Sauce	\$60.00	\$95.00

Chicken

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Marsala with Mushrooms in a Marsala Wine Sauce	\$70.00	\$130.00
San Marco with Artichoke Hearts, Mushrooms, Sundried Tomatoes in a Sherry Wine Sauce	\$70.00	\$130.00
Francaise with a Lemon Butter Sauce	\$70.00	\$130.00
Parmigiana with Marinara Sauce topped with Fresh Mozzarella	\$70.00	\$130.00
Picatta with Capers in a Lemon, Wine Sauce	\$70.00	\$130.00
Scampi with Garlic, White Wine Sauce	\$70.00	\$130.00
Scarparello with Sliced Potatoes, Sausage, Peppers, Onions In a Wine Vinegar Sauce	\$80.00	\$150.00
Oreganato on the Bone, Marinated in Herbs	\$80.00	\$150.00
Lemon Chicken on the Bone, with Garlic, Lemon, Olive Oil, and White Wine	\$70.00	\$140.00
Wings (Bone -In) Buffalo or Sweet Thai Chili sauce served with Ranch or Blue Cheese	\$60.00	\$100.00
Wings (Boneless) Buffalo or Sweet Thai Chili sauce served with Ranch or Blue Cheese	\$60.00	\$100.00
Milanese Cutlet topped with Arugula Salad	\$70.00	\$130.00

Beef & Veal

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Veal Marsala with a Marsala Wine Sauce and Mushrooms	\$75.00	\$140.00
Veal Francaise with a Lemon Butter Sauce	\$75.00	\$140.00
Veal Parmigiana with Marinara Sauce topped with Fresh Mozzarella	\$75.00	\$140.00
Veal Picatta with Lemon, Wine Sauce	\$75.00	\$140.00
Italian Meatballs Beef Meatballs in Marinara Sauce topped with Fresh Mozzarella	\$50.00	\$95.00
Swedish Meatballs Beef Meatballs in a Swedish Glaze Sauce	\$50.00	\$95.00
Sliced Beef Brisket with Mushrooms Gravy	\$75.00	\$140.00
Beef Barolo with Barolo Wine Sauce, Mushrooms and Onions	\$65.00	\$130.00
Baby Back Ribs with Barbecue Sauce	\$65.00	\$120.00

Seafood & Fish

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Sesame Salmon with Ginger Sauce	\$75.00	\$150.00
Broiled Salmon with a Dill Buerre Blanc Sauce	\$75.00	\$140.00
Shrimp Francaise with a Lemon Butter Sauce	\$80.00	\$150.00
Shrimp Scampi with Garlic, White Wine Sauce	\$80.00	\$150.00
Seafood Paella Shrimp, Scallops, Calamari, and Mussels in a Garlic Butter Sauce over Rice	\$75.00	\$150.00
Prince Edward Island Mussels Marinara, Fra Diavolo or White Wine Sauce	\$50.00	\$90.00
Fried Calamari with Marinara Sauce	\$75.00	\$140.00
Stuffed Clams Oreganato or Casino	\$60.00	\$120.00
Stuffed Mushrooms with Crabmeat	\$60.00	\$120.00
Branzino Oreganato Topped with Seasoned Bread Crumbs and Butter	\$75.00	\$150.00
Filet of Sole Oreganata Topped with Seasoned Bread Crumbs and Butter	\$85.00	\$150.00

Italian Specialties

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Eggplant Rollantine with Marinara Sauce topped with Fresh Mozzarella	\$50.00	\$100.00
Italian Sausage & Peppers with Marinara Sauce	\$60.00	\$120.00
Lasagna	\$65.00	\$125.00
Baked Ziti Parmigiana	\$60.00	\$120.00
Broccoli Rabe & Sausage	\$65.00	\$130.00

Mediterranean Specialties

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Pastichio Baked with Pasta, Bechamel Sauce and Ground Beef	\$65.00	\$125.00
Mousaka Baked with Eggplant, Bechamel Sauce and Tomatoes	\$65.00	\$125.00
Spinach Pie Phyllo Dough, Spinach, Feta Cheese	\$65.00	\$125.00

Carving Meats

	(serves 25 People)	(serves 50 People)
Aged Prime Rib of Beef	Half \$200.00	Whole \$400.00
Leg of Lamb	\$100.00 for 1	\$200.00 for 2
Beef brisket	\$100.00 for 1	\$200.00 for 2
Roasted Turkey breast	\$75.00 for 1	\$150.00 for 2
Pernil (On the Bone)	\$75.00 for 1	\$150.00 for 2
Chateaubriand Filet Mignon	\$250.00 for 1	\$500.00 for 2

Potato & Vegetables

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Garlic Mashed Potato	\$75.00	\$140.00
Greek Lemon Roasted Potatoes	\$75.00	\$140.00
Red Roasted Potatoes	\$75.00	\$140.00
Rice Pilaf	\$75.00	\$140.00
Broccolini, Broccoli Rabe, or Sauteed Spinach	\$75.00	\$150.00
French Green Beans Almondine	\$50.00	\$90.00
Fresh Baked Semonlina Rolls	Included	Included

Sauces

	By the Quart
Fresh Marinara Sauce	\$8.95
Vodka Sauce	\$9.95
Alfredo Sauce	\$9.95
Bolognese Sauce	\$9.95
Francese Sauce	\$8.95
Picatta Sauce	\$8.95
Marsala Sauce	\$8.95
San Marco Sauce	\$8.95

Sushi Platter

	Small Tray 30 Pieces	Large Tray 40 Pieces
Basic Rolls	\$120.00	\$155.00
Chef's Selection of Assorted California, Spicy Tuna, Spicy Salmon, Boston, Yellow Tail, Shrimp Tempura, Rainbow and Dragon		

Desserts

	1/2 Tray (serves 25 People)	Full Tray (serves 50 People)
Homemade Bread Pudding with Jack Daniels Whiskey Sauce	\$75.00	\$140.00
Assorted Fruit Display	\$50.00	\$95.00
Chocolate Covered Strawberries	\$15.00 per Dozen	
Fresh Filled Cannolis	\$15.00 per Dozen	
Assorted Mini Pastries	\$18.00 per Dozen	

Delivery & Catering Policies

Delivery - Drop Off Only (within 10 miles) \$50.00

Delivery - Drop Off Only (Over 10 miles) \$50.00 plus \$5.00 per Mile

Delivery & Set Up - Please Inquire

Servers (4 Hour Minimum) - \$200.00

Chafer with 2 Sternos \$20.00 Each

Includes Wire Rack, Water Pan, Sternos and Serving Utensils

Grill Rental with Chef - \$450.00

Disposable Tableware Set Up \$3.00 Per Person

*Includes High Quality Plastic Dinner Plates, Salad Bowls, Dessert Plates,
Flatware, Cups, Coffee Cups and Dinner Napkins*

Payments:

A deposit is required upon booking on all catering orders.

Orders must be placed a minimum 2 days prior to event.

Orders must be paid in full at time of pick up or delivery.

Payments made by credit card will be charged a 3% Processing Fee.

Minimum of \$500.00 on all Catering Orders.

***All deposits are non-refundable.**



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Proudly owned and operated by

The Papamarkos Family