



DINNER BUFFET

\$40 PER PERSON

Minimum of 25 Guests

On the Lighter Side

Select One

FARFALLE PRIMAVERA PASTA SALAD

With fresh seasonal vegetables,
finished with a parmesan vinaigrette dressing

BRUSCHETTA

Fresh tomatoes, red onions, shaved parmesan,
garlic and oil on toasted crostinis

ASSORTMENT OF GRILLED VEGETABLES

With balsamic

Platters *for additional cost*

ASSORTMENT OF CHEESE AND CHARCUTERIE BOARD MP

CAPRESE SALAD \$50

With sliced fresh mozzarella, tomatoes, and basil
dressed with virgin olive oil

STUFFED MUSHROOMS, CALAMARI, MINI CRABCAKES \$90

COLD ANTIPASTO PLATTER \$85

Fresh mozzarella, prosciutto, sopressata, olives, mushrooms,
sun dried tomatoes, and roasted red peppers

SHRIMP COCKTAIL (40 pcs) \$120

Salad

Select One

HOUSE MIX

Mixed greens, dried cranberries, bacon, tomato, and gorgonzola
with white balsamic vinaigrette

CITRUS

Spring mix with apples, oranges, grapefruit, dried cranberries,
red onion and fresh mozzarella
with housemade citrus balsamic dressing

Sides

Select Two

ROASTED RED BLISS POTATOES

STRING BEAN ALMONDINE

RICE PILAF

COUSCOUS

BROCCOLI WITH SHAVED PARMESAN

Main Course

Select One

PASTA

Choose of: **PENNE | CAVATAPPI | FARFALLE**

Choose of Sauce: **VODKA | MARINARA | BROCCOLI WITH GARLIC AND OIL**

Select Two

FARM

**THINLY SLICED MARINATED
GRILLED STEAK**

CHICKEN FLORENTINE
Topped with spinach, and
cherry tomatoes, finished with
a white wine garlic sauce

BEEF STIR FRY
Crisp julienne veggies
finished in a sweet teriyaki sauce

CHICKEN BALSAMIC
With fresh mozzarella, and tomato,
finished in a balsamic vinaigrette

SEA

SALMON
North Atlantic Salmon
with a lemon butter sauce

SHRIMP SCAMPI
Sun-dried tomatoes and broccoli,
finished with a garlic white wine sauce

Dessert

**ASSORTMENT OF COOKIES AND BAKED BROWNIES
OR MINI DESSERTS**

Bar Service

Adults over the age of 21

PREMIUM OPEN BAR

3-Hour | \$40/person

Grey Goose, Ketel One, Belvedere, Titos, Bullet Bourbon, Bullet Rye, Bombay Sapphire, Tanqueray, Johnny Walker Black, Jack Daniels, Patrón, Don Julio, Jameson, Bacardi Rum

Choice of any bottle of beer or draft beer, including craft | Choice of any red or white wines | High Noons and White Claws cans (red or white wine)

BEER & WINE BAR

3-Hour | \$25/person

Any domestic or import draft or bottled beer | Choice of in-house selection of wines | High Noons and White Claws available for additional cost

BRUNCH BEVERAGES

3-Hour | \$20/person

Unlimited Mimosa, Bloody Mary, Bellinis

MIMOSA BAR

3-Hour | \$15/person

Unlimited Mimosa

ADDITIONAL BAR OPTIONS INCLUDE CONSUMPTION AND CASH BARS

Beer, Wine & Liquor special request available for an additional charge

Please note that shot service is not included

Information

EVENT TIMING

Per person price includes room rental for 3 hours. Event space may be accessed 1-hour prior to the event for set-up. Please ensure that the event planner is aware of any vendors coming to the premises prior to your event.

BOOKING & DEPOSITS

We require a \$150 non-refundable deposit to secure the event date/time. This amount will be applied towards your final bill.

BEVERAGES & BAR SERVICE

Package price includes non-alcoholic beverages. Bar service is additional.

TAX AND GRATUITY

All pricing is subject to New Jersey sales and tax of 6.625% and 20% gratuity. A 3% charge will be applied for using credit and debit cards.

PARKING

Public parking is available on the street and parking lot located in the back of our location.

Prices are subject to change (Friday, Saturday, Sunday) based on space requested.



We look forward to being a part
of your upcoming celebration!

“CELEBRATING OVER 75 YEARS, FAMILY OWNED”

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