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The Celebration Lounge Grill Experience
\$99.95 per guest + tax & 20% gratuity

“The Grill Experience” is exactly what it sounds like! Our culinary team executes dinner service, fresh off the grills we bring with us to your event.

All entrees are served in a chef attended station, and the chosen entrees are presented, sliced & served to the guest on (3) large carving boards. In addition, there is a grill exclusively dedicated to locally sourced seasonal grilled vegetables to accompany the entrée choices. You will also choose (2) starches to accompany your entrée choices. This culinary option is for the client who wishes to have that live grill experience. “The Grill Experience” is also the perfect choice for the client that wishes to give their guests the ability to enjoy a variety of all the chosen entrees for dinner service.

Included in the Grill Experience:

The Ultimate Charcuterie Board

(1) large board for every (50) guests

Genoa Salami, Prosciutto di Parma, Sweet & Hot Soppressata, Asiago, Imported Provolone, Fresh Mozzarella, Roman Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Slow Roasted Tomato Petals & Assorted Olives.

The Bread Basket

(1) large woven basket for every (50) guests.

Loaves of sliced, seeded and unseeded Italian bread to accompany dinner.

The “Fields of Greens”

(1) large display for every (50) guests

Choose (1) Salad

Katie’s Salad - Mixed greens with cherry tomatoes, crumbled bleu cheese & roasted garlic. Served with a homemade

honey balsamic vinaigrette on the side.

Classic Caesar Salad - Romaine lettuce with croutons & shaved parmesan cheese. Served with a homemade Caesar dressing on the side.



The “Fields of Greens” (Continued)

Greek Salad - Mixed greens with seasonal grilled vegetables, feta cheese, & calamata olives. Served with a homemade red wine vinaigrette on the side.

Insalate di Cristina - Mixed greens with poached pears, shaved imported provolone, dried figs & scissored prosciutto. Served with a homemade honey balsamic vinaigrette on the side.

Insalate di Mazza - Mixed greens with goat cheese, fresh strawberries & red onion. Served with a homemade honey balsamic vinaigrette on the side.

A Classic Tossed Salad - Romaine lettuce with cucumbers, cherry tomatoes, shaved carrots & red onion. Served with a homemade honey balsamic vinaigrette on the side.

The “Grill Experience” Menu

Choose (1) entrée from each category below for a total of (3) entrees.

You will also choose (2) starches to accompany your entrée choices.

All entrees are served with seasonal, locally sourced grilled vegetables.

Poultry

Cilantro Chicken – Grilled boneless breast, marinated with cilantro, cumin, olive oil & lime.

Citrus Glazed Chicken – Grilled boneless breast with a honey & orange zest glaze.

Montreal Chicken – Olive oil tossed & Montreal seasoned boneless breast

Rosemary & Lemon Chicken – Rosemary & lemon basted & grilled boneless breast.

Beef

Filet Mignon - Steakhouse seasoned, cooked to perfection & sliced to order

Bone In Prime Rib Eye - Liberally seasoned & grilled on the bone. Served sliced fresh off the bone.

NY Strip Steak - Seasoned, sliced and served with a whole milk butter & garlic reduction

Grilled Flank Steak - Marinated in a blend of olive oil, sea salt, crushed black peppercorn, garlic and onion



The “Grill Experience” Menu (Continued)

Seafood

Fresh Grilled Lobster – *Fresh split & cleaned lobster, seasoned to perfection & served with an Old Bay seasoned, whole milk butter reduction. (Add \$9.99 per guest)*

Tuna Steak – *Tuna loin, seasoned & grilled, served with your choice of either a chopped mango salsa, or a warm tomato & olive sauce.*

Swordfish Steak - *Lime & cilantro grilled & topped with a slice of spiced, grilled pineapple.*

Salmon - *Grilled salmon served either naked with olive oil, lemon & seasoning , or with a spicy jalapeno & pineapple salsa.*

Vegetarian

Vegetarian options can be provided & pre – ordered as well if needed. Pls. speak with your representative for these options.

Accompaniments

Starch - Choose (2)

Rosemary baked baby red bliss potatoes

Seasoned banana fingerling potatoes

Yukon Gold whipped mashed potatoes

Rice pilaf

Vegetable -

Locally sourced seasonal grilled vegetables.

We will discuss your grilled vegetable options that will be available depending on the season.



Dessert & Coffee/Tea Service

(1) large dessert tray for every (50) guests

Dessert, Coffee & Tea will be served in a dessert station display.

Coffee service includes coffee mugs & spoons, regular & decaf coffee in silver urn dispensers, regular & decaffeinated tea, half & half, & low fat milk, Sugar in the Raw, Splenda & Equal.

Dessert includes an assortment of homemade baked cookies, cannoli & Italian pastry.

We recommend the Chocolate Carousel in Wall Township NJ for any wedding or celebration cake needs. We are happy to introduce you to their team.

Please also feel free to contract with your preferred baker for these baked goods. We will happily coordinate delivery & setup with the vendor, and include plating & serving these goods to your guests at no additional cost.

STAFFING

The cost per guest + tax & gratuity listed on the first page of this document, includes the staff outlined below:

- (1) Captain to manage the entire affair*
- (1) Maitre d to manage staff & guests*
- (1) bartender per every (60) guests*
- (1) bar back to provide bar support*
- (1) Server per every (20) guests.*
- (1) busboy per every (75) guests*
- (1) dishwasher per event*

ADDITIONAL STAFFING

Can be added to any affair for the cost outlined below:

- An extra Captain is available @ \$500.00 per Captain*
- An extra Maitre d is available @ \$400.00 per Maitre d*
- An extra bartender is available @ \$250.00*
- An extra server is available @ \$200.00 per server*
- An extra bus person is available @ \$150.00 per bus person*



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