

Shower Menu or Other Luncheon

\$25 per person, 25 guest minimum

Your choice of two main salads served with assorted bread and rolls:

- Chicken salad with grapes and pecans
- BBQ chicken salad
- Tuna salad
- Ham salad
- Fluffy egg salad
- Shrimp Salad (\$5 supplement)

And, your choice of two side salads/platters:

- Grilled Asparagus
- Tortellini Salad
- Green Salad
- Watermelon Balsamic Salad
- Fruit and Cheese tray
- Mezze Tray with humus, veggies, etc.
- Heirloom Tomato and Mozzarella (\$5 supplement)

Dessert: Lemon Bars and Brownies

Beverage: Watermelon Punch

**Options and Upgrades:*

Special Occasion Cake

Fresh Squeezed Lemonade

Flavored Iced Tea Bar

Bloody Mary Set Ups (mix and garnish, host supplies all alcohol)

Fruit Juice for Mimosas or Bellinis

Themed Paper Products

Party Rentals (chairs, plates, utensils, etc.)

Corporate Luncheon Special

\$16 per person, 10 guest minimum

Assorted Picnic Sandwiches

Tossed Green Salad and dressing

Choice of New Potato Salad or Tortellini Salad

Tray of Cookies and Brownies

Bottled Water

Regular and Diet Coke

Paper products provided

Bagel Brunch

\$20 per person, 20 guest minimum

Assorted fresh Bagels and Zaidies Challah Bread

Sliced Cheese Platter

Choice of Tossed Green Salad or Pickled Cucumber Salad

Sun-dried tomato, veggie and plain cream cheese

Choice of White Fish Salad or Tuna and Egg Salads

Salmon Platter (\$9 Supplement)

- ⊙ Smoked Salmon garnished with capers, red onion, and tomatoes, or

- ⊙ Poached Salmon garnished with cucumber slices and served with dill sauce

Fresh Fruit Salad

**Options and Upgrades:*

Bar Set up for Bloody Marys and Mimosas (host to supply alcohol)

Boylens or Dr. Brown's Sodas on Ice

Special Occasion Cake

Party rentals

Summer Celebration BBQ

25 guests minimum, Grill Chef suggested

Your Summer Celebration can be as unique or as traditional as you like. Allow Picnic to help you with a stress free cookout or make your event the one everyone talks about. Here are some options for the grill:

Pork Store Hot Dogs with Chili	Marinated Skirt Steak
Hand Formed All Beef Hamburgers	Tender Filet Mignon
Smoked Ribs	Slow Roasted Prime Rib
Jerk Chicken	Smoked Chicken
BBQ Short Ribs	Lobster Rolls
Pulled Barbecue Pork	Plank Salmon

Add some of our delicious sides:

Coleslaw and Macaroni Salad	Corn on the Cob
New Potato Salad	Heirloom Tomato, Mozzarella and Basil Platter
Tortellini Salad	Barbecue Beans
Tossed Green Salad	Macaroni and Cheese
Watermelon Balsamic Salad	Grilled Vegetables
Fruit and Cheese tray	Crudités with Green Goddess Dip or Hummus

Complete the scene with a tub of iced sodas and water, a Fresh Squeezed Lemonade and Flavored Iced Tea Bar, an Ice Cream Sundae Bar and a Special Occasion Cake, or keep it simple with our irresistible cookies and brownies.

Classic Cocktail Parties

20 person minimum, plus chef and additional staff available

Choose several passed hors d'oeuvre, such as:

- Fillet of Beef on Baguette
- Thai Beef Wrap
- Crab Cakes
- Chicken Skewers with Peanut Sate Dip
- Spinach Veggie Crostini
- 3 Cheese Quesadilla
- Classic Shrimp cocktail with tequila lime dip
- Tortellini Skewers
- Many other options available, call to discuss

Round out the party with some stations like...

- Artisan Cheese Platter with Fruits and Nuts
- Mezze Platter including hummus, olives, feta cheese, etc.
- Fresh Vegetable Platter with Homemade Dips

Or, how about a "Sips and Dips" Party? Choose a few hot and cold options and we will set up stations around your venue, each area featuring a matching cocktail!

Hot Buffalo Chicken Dip with Crackers and Celery Sticks	Curry Dip with crackers
Hot Crab Dip with Crackers	Onion Dip with Crackers
Chicken Skewers with Peanut Sate Dip	Assorted Veggies with Hummus
Lamb Skewers with Dip	Cream Cheese Dip with seasonal fruit
Shrimp Dip with crackers	Mexi 5 Layer Dip with Fritos

Retro Party

\$20 per person, 20 guest minimum, Bartender and Servers suggested

Choose an appetizer to start:

Cheese Fondue with bread cubes and steamed vegetables
PuPu Platter
Hot Crab Dip

Then choose a couple far out mains like:

Swedish Meatballs
Pigs in a Blanket
Chicken Divan
Tuna or Chicken Noodle Casserole

Add a couple tasty sides:

Mac'n cheese
Green bean casserole
Broccoli Cheddar casserole
Potato Cheese casserole
Jello Mold Salad

Round out the menu with:

Garden Salad with Green Goddess Dressing
Cheese platter with Waverly crackers and Chick'n and Biscuit Crackers

**Options and Upgrades:*

Bar and/or Martini Set ups with glasses
Party Rentals suggested (warmer trays, glasses, chairs, etc.)

***All Options and Upgrades are suggestions. Please call Chef Christine Nunn to personalize your event and for custom menus for weddings and other special events.**

Staffing available

Staff Pricing:

Chef on Site, \$30 per hour. Since Chef Christine cannot possibly be at every event, she will arrange for one of her sous chefs to make sure everything is prepared to her standards at your location.

Wait Staff, \$20 per hour per staff member

Bartender, \$25 per hour

Bar Set ups with glasses for \$6 per person (host to provide alcohol)

Staff are independent contractors, Host to pay staff directly.

Suggested tips for staff, 15% of base pay.

Transport:

If Staffing is arranged, Staff person will bring all food. If no staff is provided, please make arrangements for pickup at Picnic the Restaurant, or \$30 delivery fee in Bergen County, call to discuss other locations. Parties over \$750 no delivery charge.

Policies:

25% Non-Refundable Deposit, due upon booking to secure date of your event.

Final Guest Count and Payment in Full due three business days prior to event

Host to pay staff directly day of event, please tip appropriately.

Host to provide all alcoholic beverages. Choices and suggestions can be discussed with Chef Christine.

Cancellation Policy

25% deposit is non-refundable.

Balance is due 3 business days prior to event, there can be no refunds after this due date as food will be purchased and preparations begun. If you pay in advance of the due date, you can receive a refund until three business days prior to event.