

Joe Palmisano
629 Fischer Blvd
Toms River N.J. 08753
201-726-6257



2024

We Are Located at the East Dover Fire Company Building
Located at 629 Fischer Blvd. This is a full service catering
facility Offering A Great Venue At A Reasonable Price.

Theme Nights

Bar mitzvah

Benefits

B.Y.O.B

Hall Capacity:180



Weddings Birthday Christening



Buffet Package 1

Minimum 50 people / 4 Hour Event

Starters (Choose Two)

Caesar Salad Fresh Cut Fruit Salad
Tossed Salad with Choice of Dressing
Spinach Salad with Mushrooms, Feta, Strawberries & Mandarin Oranges

Chicken or Meat (Choose One)

Chicken Franchise
Boneless Breast Dipped in Egg Batter and Sautéed in Lemon Butter White Wine Sauce
Chicken Parmigiana
Breaded Chicken Cutlets Finished with Marinara Sauce and Mozzarella Cheese
Chicken Picatta
Boneless Breasts of Chicken with Capers In A Lemon, Butter Wine Sauce
Chicken Marsala
Boneless Breasts with Shallots and Mushrooms in a Brown Marsala Sauce
Sausage, Peppers & Onions
Sweet Italian Sausage, Peppers and Onions
Italian Meatballs
Served in a Marinara Sauce
Hot Roast Beef
Served in Brown Gravy

Pasta (Choose One)

Penne Vodka
Penne Pasta in a Pink Vodka Cream Sauce with Plum Tomatoes and Fresh Basil
Baked Ziti
Pasta with Romano and Ricotta Cheese topped with Mozzarella Cheese and Marinara Sauce
Stuffed Shells
Shells Stuffed with Ricotta Cheese and Topped with Mozzarella Cheese and Marinara Sauce
Baked Macaroni and Cheese
Homemade Baked Macaroni with Cheddar Cheese

Fish (Choose One)

Flounder Franchise
Fillet of Flounder Egg Battered in a Lemon Wine Sauce
Tilapia Oreganato
Farm-raised, Mild Flavored and Flaky White Tilapia Topped with a Seasoned Bread Crumb Mix
Mussels Marinara
Fresh Mussels served in our Sweet or Spicy Marinara Sauce

Starch/Vegetable (Choose One Starch And One Vegetable)

Seasonal Mixed Vegetables
String Bean Almandine
Broccoli Au Gratin
Roasted Red Bliss Potatoes
Rice Pilaf
Mashed Potato

Dessert - Assorted Cookies

\$30.95 per person

Children 10 and under are half price

Buffet includes Rolls, butter, soft drinks, coffee and tea Setup
Servers Are Included! White Table Cloths & Choice Of Napkin Color
All prices subject to New Jersey Sales Tax, and 20% Service Charge

Buffet Package 2

Minimum 50 people / 4 Hour Event

Starters (Choose Two)

Caesar Salad

Tossed Salad

Assorted Cheese and Fresh Cut Fruit Platter

Spinach Salad with Mushrooms, Feta Strawberries & Mandarin Oranges

Chicken (Choose One)

Chicken Parmigiana

Breaded Chicken Cutlets Finished with Marinara Sauce and Mozzarella Cheese

Chicken Picatta

Boneless Breasts with Capers and White Wine in a Butter Lemon Sauce

Chicken Marsala

Boneless Breasts Sautéed In A Mushrooms Marsala Wine Sauce

Chicken Isabella

Sautéed with Roasted Red Peppers, Prosciutto and Mozzarella Cheese in a White Wine Garlic Butter Sauce

Chicken Franchise

Boneless Breast Dipped in Egg Batter and Sautéed in Lemon Butter with White Wine

Eggplant Parmigiana

Breaded Eggplant topped with Mozzarella Cheese and Marinara Sauce

Meat (Choose One)

Sausage, Peppers & onions

Sweet Italian Sausage, Peppers and Onions

Italian Meatballs

Served in a Marinara Sauce

Hot Roast Beef

Served in Brown Gravy

Pepper Steak

Marinated Beef, Green Bell Peppers & Onions In a Red Wine Demi Glaze

Pasta (Choose One)

Penne Vodka

Penne Pasta in a Pink Vodka Cream Sauce with Plum Tomatoes and Fresh Basil

Baked Ziti

Pasta with Romano and Ricotta Cheese topped with Mozzarella Cheese and Marinara Sauce

Stuffed Shells

Shells Stuffed with Ricotta Cheese and Topped with Mozzarella Cheese and Marinara Sauce

Baked Macaroni and Cheese

Homemade Baked Macaroni with Cheddar Cheese

Rigatoni Alfredo

Pasta with Green Peas and Prosciutto in a Creamy Alfredo Sauce

Cavatelli & Broccoli

Tossed in a Pecorino Romano Garlic Sauce

Continued on Next Page

Package 2 Continued....

Fish (Choose One)

Stuffed Flounder

Fillet of Flounder with Crabmeat Stuffing Finished with Garlic White Wine Sauce

Tilapia Oreganato

Farm-raised, Mild Flavored and Flaky White Tilapia Topped with a Seasoned Bread Crumb Mix

Mussels Marinara

Fresh Mussels served in a Sweet or Hot Marinara Sauce

Salmon Picatta Verde

Fresh Salmon Fillet Topped with Steamed Spinach in a Lemon Butter and Capers Sauce

Shrimp Franchise

Jumbo Shrimp Dipped in Egg Batter, Sautéed in Lemon Butter White Wine Sauce

Starch/Vegetable (Choose One Starch And One Vegetable)

Seasonal Mixed Vegetables

String Bean Almandine

Broccoli Au Gratin

Roasted Red Bliss Potatoes

Rice Pilaf

Mashed Potato

Dessert

Assorted Cookies & mini pastries

\$36.95 per person

Children 10 and under are half price

Buffet includes Rolls, butter, soft drinks, coffee and tea Setup

Servers Are Included! White Tablecloths & Choice Of Napkin Color

All prices subject to New Jersey Sales Tax, and 20% Service Charge.



Buffet Package 3

Minimum 50 people / 4 Hour Party

Assorted Passing Appetizers Choice Of 2

Pigs in Blanket – Shrimp Cocktail – Tomato Bruschetta – Shrimp Tempura – Boneless Buffalo Wings – Pork Potstickers

Starters (Choose Two)

Caesar Salad

House Salad

Cheese and Fruit Platter

Spinach Salad

Antipasto Salad

Tomato & Mozzarella Salad

Meat (Choose One)

Sausage, Peppers & Onions

Sweet Italian Sausage, Peppers and Onions

Italian Meatballs

Served in a Marinara Sauce

Pepper Steak

Marinated Beef, Green Bell Peppers & Onions in a Red Wine Demi Glaze

Roast Beef Au Jus

Served in Au Jus or Brown Gravy

Roast Pork Loin

Served in Pork Gravy

Stuffed Pork Loin

Stuffed with Roasted peppers & Wet Mozzarella

Chicken (Choose One)

Chicken Parmigiana

Breaded Chicken Cutlets Topped with Marinara Sauce and Mozzarella Cheese

Chicken Picatta

Boneless Breasts with Capers and White Wine in a Butter Lemon Sauce

Chicken Marsala

Boneless Breasts with Shallots and Mushrooms in a Brown Marsala Sauce

Chicken Isabella

Sautéed with Roasted Red Peppers, Prosciutto and Mozzarella Cheese in a White Wine Garlic Butter Sauce

Chicken Franchise

Boneless Breast Dipped in Egg Batter and Sautéed in Lemon Butter White Wine Sauce

Chicken Portabella

Boneless Breast Sautéed with Shallots in a Brown Portabella Mushroom Sauce

Pasta (Choose One)

Penne Vodka

Penne Pasta in a Pink Vodka Sauce with Plum Tomatoes and Fresh Basil

Baked Ziti

Pasta with Romano and Ricotta Cheese topped with Mozzarella Cheese and Marinara Sauce

Stuffed Shells

Shells Stuffed with Ricotta Cheese and Topped with Mozzarella Cheese and Marinara Sauce

Baked Macaroni and Cheese

Homemade Baked Macaroni with Cheddar Cheese

Rigatoni Alfredo

Pasta with Green Peas and Prosciutto in a Creamy Alfredo Sauce

Eggplant Parmigiana

Breaded Eggplant topped with Mozzarella Cheese and Marinara Sauce

Rigatoni al la Casa

Pasta with Julienne Prosciutto and Green Peas in a Creamy Tomato-Basil Sauce

Homemade Meat Lasagna

Eggplant Rolentini

Eggplant Cutlets stuffed with Ricotta Cheese, Topped with Mozzarella Cheese and Marinara Sauce

Starch/Vegetable (Choose One Starch And One Vegetable)

Green Bean Almandine

Seasonal Mixed Vegetables

Zucchini Marinara

Asparagus au Gratin

Broccoli Au Gratin

Roasted Red Bliss Potatoes

Rice Pilaf

Mashed Potatoes

Rosemary Roasted Potato

Sautéed Broccoli Rabe

Fish (Choose One)

Stuffed Flounder

Fillet of Flounder with Crabmeat Stuffing

Tilapia Oreganato

Farm-raised, Mild Flavored and Flaky White Tilapia Topped with a Seasoned Bread Crumb Mix

Mussels Marinara

Fresh Mussels served in a Sweet or Hot Sauce

Salmon Picatta Verde

Fresh Salmon Fillet Topped with Steamed Spinach in a Lemon Butter and Caper Sauce

Shrimp Franchise

Jumbo Shrimp Dipped in Egg Batter, Sautéed in Lemon Butter with White Wine

Seafood Fra Diavlo

Scallops, Shrimp, Calamari, Mussels and Clams in a Spicy Marinara Sauce

Shrimp Scampi

Sautéed Jumbo Shrimp in a Garlic Butter Sauce

Dessert

Assorted Cookies & Italian Pastries

\$40.95 per person

Children 10 and under are half price

Buffet includes Rolls, butter, soft drinks, coffee and tea Setup
Servers Are Included! White Tablecloths & Choice Of Napkin Color.

All Prices Subject to New Jersey Sales Tax, & 20% Service Charge

East Dover Catering Brunch Package

Minimum 50 people / 3 Hour Party

Start Times between 10am & 11am

Tossed Salad with Choice of Dressing

Fresh Cut Fruit Salad

Chicken or Meat (Choose One)

Chicken Franchise

Boneless Breast Dipped in Egg Batter and Sautéed in Lemon Butter White Wine Sauce

Chicken Marsala

Boneless Breasts with Shallots and Mushrooms in a Brown Marsala Sauce

Sausage, Peppers & Onions

Sweet Italian Sausage, Peppers and Onions

Sliced Hot Turkey

Served with Cranberry Sauce & Turkey Gravy

Hot Roast Beef

Served in Brown Gravy

Pasta (Choose One)

Penne Vodka

Penne Pasta in a Pink Vodka Cream Sauce with Plum Tomatoes and Fresh Basil

Baked Ziti

Pasta with Romano & Ricotta Cheese topped with Mozzarella and Marinara Sauce

Stuffed Shells

Shells Stuffed with Ricotta Cheese and Topped with Mozzarella and Marinara Sauce

Cheese Ravioli

Fresh Cheese Ravioli with Ricotta Filling Served In Marinara Sauce

Breakfast

Scrambled Eggs

French toast Served with Maple Syrup

Sausage Links

Bacon

Home Fries

Assorted Bagels, Danish, & Muffins

Assorted Jelly, Cream Cheese, & Butter

Fresh Squeezed Orange Juice & Cranberry Juice

Fresh Brewed Coffee & Tea Setup

Eggs Benedict Add 1.50 Per Person

\$28.95 per person

Children 10 and under are half price

Buffet Includes soft drinks, coffee and Tea Setup

Servers Are Included!

All prices subject to New Jersey Sales Tax, and 20% Service Charge

Kids Add On

Chicken Fingers $\frac{1}{2}$ Tray \$45

Full Tray \$90

French Fries $\frac{1}{2}$ Tray \$25

Full Tray \$45

Mac & Cheese $\frac{1}{2}$ Tray \$40

Full Tray \$80

Add On's

16" Platter Sliced Fresh Mozzarella & Tomato Salad...\$85

16" Platter Boneless Wing Platter (Buffalo, BBQ, Oriental Sesame) ...\$100

16" Shrimp Cocktail Platter w/ Cocktail Sauce...\$120

16" Platter Assorted Cheeses & Crackers...\$100

16" Tomato Bruschetta Over Crostini...\$100

Ice Cream Sundae Bar \$5.00pp

Chocolate & Vanilla Ice Cream

Sprinkles

Marshmallow

Chocolate Chips

M&M's

Oreo Pieces

Chocolate Syrup

Whipped Cream

Hot Chocolate Bar 1.75pp

Hot Chocolate

Marshmallows

Chocolate Chips

Whipped Cream



1) Absolutely No Glitter Or Confetti!

**2) Outside Cake Desserts are Permitted...
Our Insurance Does Not Allow Any Other Outside Food**

**3) Final Headcount Is Required 7 Days Prior to Event. Any
Additional Guests Above Your Final Head Count Will Be Added
To Final Bill**

4) NO Tape or Command Strips On The Walls!

**5) Payment Can Be Cash Or Check.. Credit Cards are subject to
3.5% Surcharge**

**6) When A Bartender is Needed We Will Provide at \$35 Per Hour.
Must Use our Staff For Insurance Purposes**