



# Alice's

*2023 - 2024 Private Event Menu*



## *Index*

BRUNCH BUFFET MENU	4
TIERED BUFFET PACKAGES	5
HOR D' OEUVRES MENU	6
DINNER STATIONS	6
COCKTAIL & BAR MENU	7
DESSERT SELECTIONS	7
TABLECLOTH & NAPKIN OPTIONS	8
CONTACT	8

Prices and availability are subject to change.



## *Welcome to Alice's*

Thank you for considering Alice's in Lake Hopatcong as a potential venue for your private event! Our team is committed to making your event as seamless as possible.

### *All Seasons Patio*

Rustic sophistication with a panoramic view, our four seasons patio gives you access to open-air dining year-round. Our floor-to-ceiling glass panel doors allow you to enjoy a breezy meal during warmer months or provide a temperature-controlled space to enjoy the ever-changing lake scenery during colder seasons.

**All private events hosted at Alice's are required a minimum of 35 guests guaranteed.** Any dietary restrictions must be reviewed with your event planner for availability and pricing. Please note that our food and beverage minimum starts at \$3000 and the venue charge starts at \$500.

# Brunch Buffet

\$65 PER PERSON + GRATUITY & 6.625% SALES TAX. WATER, COFFEE, TEA AND SODA INCLUDED.

[v] vegetarian | [vg] vegan | [gf] gluten free

## FRUIT & PASTRIES *choice of two*

FRUIT, YOGURT &  
GRANOLA PARFAITS [v]

FRUIT PLATTER [vg]

MINI CROISSANTS [v]

BOMBOLONIS [v]  
mini filled pastries

AVOCADO TOAST [vg]  
multigrain bread, tomato, picked  
onion and cilantro

## HOT BREAKFAST ITEMS *choice of three*

SCRAMBLED EGGS [v, gf]

BREAKFAST POTATOES [v]

BACON & SAUSAGE  
BREAKFAST BAKE [gf]  
tomato, onion and cheddar cheese

TOMATO, FETA, &  
SPINACH BAKE [v, gf]

SAUSAGE AND BACON [gf]

FRENCH TOAST [v]

## FRESH SALADS *choice of one*

CAPRESE +\$2PP  
fresh tomato, arugula, mozzarella,  
basil in a balsamic glaze

CAESAR SALAD  
romaine, house-made Caesar  
dressing and croutons, Parmesan

ALICE'S HOUSE SALAD  
mesclun greens, grape tomatoes,  
cucumber, and carrots with Alice's  
herb-lime vinaigrette on the side

GREEK SALAD +\$3PP  
romaine, cucumbers, tomatoes, red  
onions, kalamata olives and feta  
tossed in a Greek vinaigrette

## HOT ENTRÉES *choice of two*

CAJUN PASTA [v]  
roasted red peppers, tomatoes, peas,  
and shallots, in a Cajun cream sauce.

STUFFED EGGPLANT [vg, gf]  
grilled eggplant stuffed with cumin  
scented quinoa, blistered tomatoes,  
topped with a tahini chickpea pesto

CHICKEN FONTINA  
egg dipped chicken breast,  
lemon butter white wine sauce,  
topped with sautéed spinach  
and fontina cheese

GARLIC BACON SHRIMP  
sautéed shrimp, bacon, garlic,  
cherry tomatoes, peppers and  
onions in a white wine sauce

SHRIMP SCAMPI  
sautéed shrimp in garlic  
white wine sauce

GRILLED CAPRESE  
CHICKEN [gf]  
fresh mozzarella, tomato  
and basil with balsamic glaze

BAKED SALMON  
Dijon crusted **or** lemon white wine

## SIDES *choice of one*

GARLIC GREEN BEANS [vg, gf]  
PENNE A LA VODKA [v]

ROASTED BRUSSELS  
SPROUTS [vg, gf]

ROASTED SEASONAL  
VEGETABLES [vg, gf]

ORECCHIETTE [v]  
pesto cream sauce, roasted  
red peppers

## STATIONS *choice of one*

BAGEL BAR PLATTER  
assorted bagels, smoked salmon,  
scallion and plain cream cheese  
[v + gf options available]

OMELET STATION [gf]  
goat cheese, olives, tomatoes, shredded  
Jack cheese, green peppers, onions, ham,  
hot cherry peppers, spinach  
Egg whites available upon request

WAFFLE STATION [v]  
whipped cream, berries, bananas,  
chicken, butter and syrup

CREPE STATION [v]  
hazelnut spread, fruit, bananas,  
berries, chocolate sauce

# Tiered Buffet Packages

PLEASE SELECT A BUFFET PACKAGE

[v] vegetarian | [vg] vegan | [gf] gluten free

## BUFFET ONE

*\$65 per person*

- TWO CLASSIC HOR D' OEVRES
- ONE FRESH SALAD
- THREE TRADITIONAL ENTRÉES
- TWO CLASSIC SIDES
- BREAD/ROLLS & BUTTER
- COFFEE, TEA, SODA
- COOKIES, BROWNIES & BARS PLATTER

## BUFFET TWO

*\$70 per person*

- TWO CLASSIC HOR D' OEVRES
- ONE FRESH SALAD
- TWO TRADITIONAL ENTRÉES
- ONE SIGNATURE ENTRÉE
- TWO CLASSIC SIDES
- BREAD/ROLLS & BUTTER
- COFFEE, TEA, SODA
- COOKIES, BROWNIES & BARS PLATTER

## BUFFET THREE

*\$80 per person*

- TWO HOR D' OEVRES  
CLASSIC AND PREMIUM
- ONE FRESH SALAD
- THREE ENTRÉES  
FROM ANY CATEGORY
- TWO CLASSIC SIDES
- BREAD/ROLLS & BUTTER
- COFFEE, TEA, SODA
- INCLUDES CHEF'S DESSERTS  
MINI CUPCAKES AND  
MINI CHEESECAKE

## ADD A CARVING STATION

- GARLIC & HERB MARINATED PORK LOIN \$8
- FLANK STEAK \$12
- ROASTED NY SIRLOIN \$15
- FILET MIGNON \$MP

## FRESH SALADS

### CAESAR SALAD

romaine, house-made Caesar dressing and croutons, Parmesan

### CAPRESE +\$2 PP

fresh tomato, arugula, mozzarella, basil in a balsamic glaze

### ALICE'S HOUSE SALAD

mesclun greens, grape tomatoes, cucumber, and carrots with Alice's herb-lime vinaigrette on the side

### GREEK SALAD +\$3PP

romaine, cucumbers, tomatoes, red onions, kalamata olives and feta tossed in a Greek vinaigrette

## TRADITIONAL ENTRÉES

### CAJUN PASTA [v]

roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream

### PORK CARNITAS [gf]

slow cooked shredded pork shoulder, tortilla chips, sour cream, shredded cheddar and pico de gallo

### ROSEMARY CHICKEN [gf]

oven roasted rosemary marinated chicken thighs

### ALICE'S MEATLOAF

with onion gravy

### STUFFED EGGPLANT [vg, gf]

grilled eggplant stuffed with cumin scented quinoa, blistered tomatoes, topped with a tahini chickpea pesto

### CHILI RELLENO BAKE [vg, gf]

stuffed bell pepper with quinoa, black beans, corn and Monterrey jack topped with tomato pink sauce

### NEW ENGLAND BAKED COD

lemon-butter, parsley crumb topping

### TEQUILA LIME CHICKEN [gf]

lime-herb marinaded grilled chicken topped with a tequila cream sauce

### CHICKEN FONTINA

egg dipped chicken breast, lemon butter white wine sauce, topped with sautéed spinach and fontina cheese

### PENNE A LA VODKA

### HAWAIIAN PORK LOIN [gf]

teriyaki sauce and fresh pineapple

## SIGNATURE ENTRÉES

### MOMMA'S GRAVY

house-made meatballs, hot Italian sausage and pepperoni, simmered in marinara sauce, served with garlic bread

### BAKED SALMON

Dijon crusted **or** lemon white wine

### CHICKEN SALTIMBOCCA

prosciutto, sage, spinach, melted mozzarella, Marsala wine sauce

### GARLIC BACON SHRIMP [gf]

sautéed shrimp, bacon, cherry tomatoes, onion, garlic, in a white wine sauce

### MUSSELS & SCALLOP

#### FRA DIAVOLO [gf]

mussels and scallops in a spicy tomato sauce made with crushed red pepper, garlic and fresh basil

### GRILLED FLANK STEAK [gf]

with mushroom demi **or** chimichurri

### FAJITA BOWL [gf]

seasoned steak or shrimp, sautéed with peppers, onions, and garlic with flour tortillas

### PAELLA [gf]

chicken, chorizo, baby shrimp, scallops, bell peppers, tomato, and garlic with seasoned rice

### MUSHROOM RAVIOLI [v]

with mushroom-herb bechamel and arugula

## CLASSIC SIDES

### FRENCH GREEN BEANS [vg, gf]

### SEASONED RICE [vg, gf]

### GARLIC MASHED POTATOES [v, gf]

### ROASTED POTATOES [vg, gf]

### ROASTED BRUSSELS SPROUTS [vg, gf]

### BROCCOLI WITH GARLIC [vg, gf]

### ROASTED SEASONAL VEGETABLES [vg, gf]

# Nor D' Oeuvres Menu

ITEMS ARE PRICED INDIVIDUALLY PER PERSON. PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

[v] vegetarian | [vg] vegan | [gf] gluten free

## CLASSIC

### ROASTED GARLIC HUMMUS \$5 [vg]

olive tapenade, vegetable crudité, and pita

### MAC N' CHEESE \$5 [v]

four cheese blend, garlic, cavatappi, topped with breadcrumbs

### SPINACH & ARTICHOKE DIP \$6 [v, gf]

creamy Parmesan sauce, served with tortilla chips

### PIGS IN A BLANKET \$6

honey mustard sauce

### VEGETABLE SPRING ROLLS \$6 [v]

Thai chili dipping sauce

### SOUTHWESTERN CHICKEN QUESADILLAS \$6

topped with a cilantro jalapeño crema

### BRUSCHETTA \$7 [vg]

tomatoes, onions, fresh basil, balsamic vinegar, and olive oil, served with crostini

### HOUSE-MADE GUACAMOLE \$8 [v, gf]

served with tortilla chips

### ARTICHOKE CAPRESE SKEWERS \$7 [v, gf]

fresh mozzarella, cherry tomato, artichoke hearts, basil, balsamic reduction

### ROASTED BRUSSELS SPROUT \$8 [gf]

with bacon jam

### WINGS \$8 [gf]

served with a choice of: Thai sesame, buffalo, classic BBQ, chipotle BBQ, or garlic parmesan sauce on the side

## PREMIUM

### RASPBERRY BRIE PHYLLO \$9 [v]

creamy brie, raspberry preserves, toasted almonds

### SHRIMP COCKTAIL \$10 [gf]

with classic cocktail sauce and lemon wedge

### MINI BEEF WELLINGTON \$10

### PULLED PORK TOSTADAS \$9 [gf]

smoked corn salsa, lime jalapeño aioli

### COCONUT SHRIMP \$12

mango sauce

### SHRIMP & MANGO POKE \$10 [gf]

with mango salsa

### ANDOUILLE PUFFS \$10

Andouille sausage wrapped in a puff pastry, served with a side of Alice's house-made bourbon mustard

## Dinner Stations

ITEMS ARE PRICED INDIVIDUALLY PER PERSON. PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

[v] vegetarian | [vg] vegan | [gf] gluten free

### BUILD-YOUR-OWN NACHOS \$12 [gf]

queso sauce, Pico de Gallo, beanless chili, sour cream

### PASTA STATION \$12 [v]

penne and orecchiette pasta with marinara, vodka and pesto sauce

### SLIDER STATION \$12

choice of two proteins; pulled pork with BBQ sauce, black bean burger with garlic aioli or Angus beef sliders with cheese all served on Hawaiian rolls

### MINI STREET TACOS \$14

choice of two proteins: carne asada, grilled chicken, or mojo pork served with jalapeño aioli, Pico de Gallo, lime crema, shredded cheddar

### PARIS STATION \$12 [v]

fresh fruit, assorted imported cheeses, honey, breads, olives, artichokes

### WINGS \$12 [gf]

crispy fried with your choice of three sauces; classic BBQ, buffalo, Parmesan garlic, chipotle BBQ, or Thai seasmé

### CARVING STATION

Garlic & Herb Marinated Pork Loin \$8

Flank Steak \$12

Roasted NY Sirloin \$15

Filet Mignon \$MP

### ANTIPASTO \$14

sliced Italian meats and cheeses with olives, pepperoncini, roasted red peppers, cherry tomatoes, and crostini

### POKE BOWL STATION \$18 [gf]

sesame ahi tuna, mango shrimp, and miso ginger crab clusters, kimchi, jasmine rice and sesame noodles

### MOMMA'S GRAVY \$15

house-made meatballs, hot Italian sausage and pepperoni, simmered in marinara sauce, served with garlic bread and served over penne

# Bar Packages

## CONSUMPTION BAR

run a tab for drinks ordered by your guests to be totaled at the end of the event

## BEER + WINE ONLY OPEN BAR

\$55 per person for 3 hours

## CASH BAR

guests will purchase their own alcoholic beverages

## OPEN BAR

\$85 per person for 3 hours

# Cocktail Packages

## MIMOSA

BY THE PITCHER \$40  
TRADITIONAL STYLE WITH ORANGE JUICE

BY THE GLASS \$12

## BUBBLY BAR

*A Bridal Shower Favorite!*

make your own mimosas from a display of prosecco accompanied by assorted juices and a variety of fresh seasonal berries

\$50 PER BOTTLE

## SANGRIAS

refreshing and fruity, our sangria recipes, made with the best seasonal ingredients, are sure to please!

\$42 PER PITCHER

\$14 BY THE GLASS

Please note that no outside alcohol is permitted under any circumstances. Any alcohol that is brought in will be confiscated.

---

---

# Dessert Selections

ITEMS ARE PRICED INDIVIDUALLY PER PERSON. MINIMUM OF 10.

COOKIE TRAY \$5

BROWNIES & BARS \$5

PROFITEROLES \$6

drizzled with chocolate, caramel, or raspberry sauce

CARROT CAKE \$7

RICOTTA CHEESECAKE \$7

CHOCOLATE GANACHE  
CHEESECAKE \$7

TIRAMISU \$7

TRES LECHES \$7

LIMONCELLO CAKE \$8

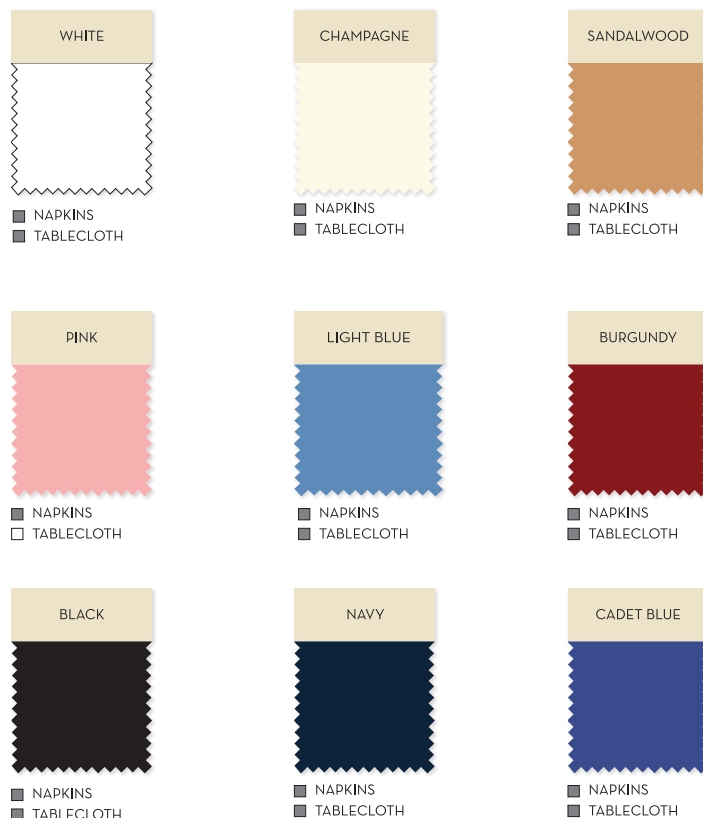
RASPBERRY CAKE \$8

*Confections for every occasion!*

You may bring your own cake or ask us for recommendations.

# Tablecloth & Napkin Options

OPTIONS AND AVAILABILITY MAY VARY. PLEASE DISCUSS WITH YOUR EVENT PLANNER.



## Get in Touch

Please feel free to email any questions to your event planner and they will be happy to get back to you during their office hours.

**Arianna D'Amato**

**adamato@campsix.net**

**973.663.9600**

**www.alicesrestaurantnj.com**

*Thank you!*