



PRIVATE EVENT INFORMATION

2017-18

Whether Business or Pleasure, Let Us Take Care Of You & Your Guests. We'll Tailor Your Party To Fit Your Food, Budget & Size Needs. Let Us Handle The Details; All You Have To Do Is Enjoy!

Our Private Rooms

Our Private Rooms Are What They Should Be...Private! Each Location Has Rooms That Are Totally Enclosed For Your Event. Our Rooms Can Accommodate From 20-150 Guests. Also, Available Upon Your Request, State of the Art Audio & Visual Equipment Can Be Installed In All Private Areas.

Our Menus

Our Chef's Can Create A Special Menu You Will Always Remember.

At Your Service

Each Fire & Oak Location Has A Dedicated Team of Professionals Ready To Make Every Detail of Your Event Memorable. From The Time You Book A Room Until Your Last Guest Leaves, Our Staff Will Be There To Cater To Your Every Need.

No Limits

Most Anything on Fire & Oaks Menu Can Be A Part of Your Party Menu. We Stock A Wide Variety of Specialty Wines, Spirits, Sushi & Raw Bar To Help Elevate Your Event. If You Don't See What You Want, Ask For It.....There Are "No Limits!"

FIRE & OAK – WESTIN HOTEL, NEWPORT, JERSEY CITY

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All packages require a deposit in order to finalize the contract. Deposits are not refundable however, they are transferrable.

Please add 6.875% Sales Tax & 22% Gratuity to all package prices.

DINNER PACKAGE

APPETIZER COURSE

SERVED FAMILY STYLE:

please choose 3 from our starters list (see page 3)

SALAD COURSE

Choice Of One:

Market Greens W/ Balsamic Vinaigrette, Classic Caesar Salad

ENTRÉE COURSE

Grilled Scottish Salmon & Shrimp Provencal

white wine, fresh tomato, baby string beans, creamy whipped potatoes

Rotisserie Organic Chicken

creamy smashed red bliss potatoes, sautéed French Beans, herbed pan sauce

Penne Pasta

Bell & Evans rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce

Pepper Crusted Filet Mignon

served with sautéed French Beans and Scalloped potatoes

DESSERT COURSE

Choice Of One:

Warm Chocolate Cake with Vanilla Bean Ice Cream, Key Lime Pie or Tiramisu

ENTRÉE COURSE UPGRADES

7 Spice Ahi Tuna (+5 add)

soba noodle vegetable stir fry, sun-dried tomato & wasabi sauce

Grilled Center Cut Swordfish with Colossal Shrimp Picatta (+8 add)

sautéed asparagus, crispy potatoes, lemon caper butter sauce

Shrimp & Jumbo Lump Crabmeat Pasta(+5 add)

linguini, gulf shrimp, crabmeat, bacon, hazelnuts, lobster cream sauce

Oven Roasted Organic Chicken Breast (+5 add)

*topped with shitake mushrooms, spinach, red peppers & fontina cheese,
roasted garlic whipped potatoes and sautéed asparagus*

16oz U.S.D.A PRIME NY Strip Steak (+12 add)

16oz Sterling Rib Eye (+10 add)

All steaks served with sautéed French Beans and Scalloped potatoes



Appetizer Options For Dinner Package

PLEASE CHOOSE 3:

Served Family Style

Fire & Oak Signature Chicken Wing

honey chili pepper glaze, creamy blue cheese dipping sauce

3 Cheese Spinach & Artichoke Dip

served with hand cut corn tortillas

Crispy Fried Calamari

premium domestic calamari served with our rustic tomato sauce

Kobe & Veal Meatballs

whipped Ricotta & Marinara

Mediterranean Sampler

(classic hummus, angry feta, eggplant caponata served with grilled seasoned Greek pita)

Wild Mushroom, Goat Cheese, White Truffle Oil Flatbread

Vegetable Sushi Roll

California Roll / Spicy Tuna Roll

Lobster Mac & Cheese (5 Supplement)

All Jumbo Lump Crab Cakes (5 Supplement)

served with whole grain mustard sauce

Tuna Tartar Tacos (5 Supplement)

hand cut crisp tacos, avocado, wasabi aioli

Gulf Shrimp Cocktail (5 Supplement)

served with our cocktail sauce and fresh horseradish



BEVERAGE OPTIONS

NON-ALCOHOLIC

Soda, Coffee, Tea & Juice

UNLIMITED DURING EVENT = \$5 P.P.

WINE & BEER BAR

(HOUSE WINE & ALL DOMESTIC BOTTLES)

2 HOURS = \$20 P.P.

3 HOURS = \$27 P.P.

4 HOURS = \$31 P.P.

Add \$5 per hour to upgrade to imported beers, craft beers & premium wines

OPEN BAR

Sobeiski Vodka, Gordons Gin, Cruzan Rum, Sauza Gold Tequila, Jack Daniels Whiskey, Dewars Scotch, All House Wines & Domestic Beer

2 HOURS = \$28 P.P

3 HOURS = \$35 P.P

4 HOURS = \$40 P.P

PREMIUM OPEN BAR

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila,

Maker's Mark Bourbon, Johnny Walker Black Scotch,

Upgraded Selection Of Wines By The Glass & Beers

2 HOURS = \$34 P.P

3 HOURS = \$41 P.P

4 HOURS = \$46 P.P

PASSED HORS D' OEUVRES

1 HOUR = \$18 P.P.

2 HOURS = \$34 P.P.

Please choose eight items

Chicken Satay

Korean Beef Satay

Vegetable Dumplings

Wild Mushroom & Goat Cheese Flatbread

Fire & Oak Signature Chicken Wings

Spinach & Artichoke Dip On Crisp Pita

House Cured Smoked Salmon On Toast Points

Mini Grilled Cheese With Truffle Oil

Beef Short Rib Sliders

Mini New England Lobster Rolls

Crabmeat Stuffed Mushroom Caps

Grilled Shrimp & Chorizo Skewers

Diver Sea Scallops Wrapped In Bacon

Kobe Beef Sliders

“Mini Jumbo” Lump Crab Cakes

Crispy Oysters with Cajun Remoulade

Blue Point Oysters topped with Tuna Tartar

Mini Kobe Meatballs with Dollop Of Herbed Ricotta

Filet Mignon on Rustic Toast with Horseradish Cream

Fresh Burrata and Blistered Tomato Bruschetta

Pulled Chicken Tacos

Tuna Tartar Tacos



HORS D' OEUVRES DISPLAYS & STATIONS

PRICING BASED ON ONE HOUR SERVICE

To be combined with a Dinner or Cocktail Event package

FRESH FRUIT DISPLAY - 6 P.P.

An assortment of freshly sliced seasonal fruit

CRUDITE DISPLAY - 6 P.P.

A display of fresh vegetables with Blue cheese and ranch dip

FRUIT AND CHEESE DISPLAY - 9 P.P.

A selection of imported cheeses with assorted crackers, jams and fresh fruit

SUSHI STATION - 10 P.P.

Made to order traditional and specialty rolls

JUMBO SHRIMP COCKTAIL - 300 for 100 shrimp

Succulent Jumbo Shrimp beautifully presented over shaved ice, served with cocktail sauce

OYSTERS AND CLAMS

Shucked to order east & west coast oysters, and Long Island little neck clams

Oysters - 100 for 50

Clams - 75 for 50

SEAFOOD TOWERS

Colossal premium wild shrimp, cold water lobster, premium oysters, littleneck clams, colossal crab meat

Beautifully presented on towering crushed ice platters with traditional accompaniments

Small 53 Large 95

PASTA STATION - 10 P.P.

Penne with pulled organic chicken, sun-dried tomatoes, plum tomato cream sauce

(may be prepared also with seasonal vegetables choice of white wine lemon caper sauce or fresh tomato sauce)

Bowtie pasta with lobster in a light saffron tomato cream sauce

CARVING STATION

Aged Prime NY Strip add 14pp

Roasted Sterling Silver Prime Rib add 10 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$10 pp

Fall Off the Bones B.B.Q Ribs \$10p

PASTRY STATION- \$ 8 P.P.

Assorted Desserts

FIRE OAK
AN AMERICAN GRILL

DINNER BUFFET

SALADS

*Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction*

ANTIPASTO TABLE

*Classic hummus, angry feta, eggplant caponata, marinated olives, roasted beats, Tuscan beans,
grilled Greek pita*

PASTAS

Penne Pasta

Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream sauce

Bow Tie Pasta

Fresh Maine Lobster & Green English Peas in a Lobster Saffron Cream Sauce

ENTRÉE SELECTIONS

(Please Choose Three)

Chicken Piccata, Lemon Caper Butter Sauce

Chicken Parmesan, Our Signature Mozzarella Blend, Rustic Tomato Sauce

Grilled Scottish Salmon Provencal, White Wine, Fresh Tomato, Baby String Beans

Premium Point Judith Crispy Calamari, Served With Marinara Sauce

Pan Seared Wild Cod, Lemon Beurre Blanc

P.E.I. Mussels Marinara

All Jumbo Lump Crabcakes, Whole Grain Mustard Sauce

7 Spice Seared Tuna, Soba Noodle Vegetable Stir Fry, Wasabi Aioli & Scallion Vinaigrette

CARVING STATION

(Choice Of One)

Roasted Sterling Silver Prime Rib

Aged Prime NY Strip add 14pp

Sea Salt & Peppe-Rubbed Whole Filet Mignon add \$10 pp

Fall Off the Bones B.B.Q Ribs add \$10 pp

SIDES

Basmati Rice Pilaf, Roasted Potatoes Asian Vegetable Stir-Fry

DESSERT

Assorted Desserts, Coffee & Tea

FIRE OAK
AN AMERICAN GRILL

LUNCH PACKAGE

STARTER COURSE

SERVED FAMILY STYLE:

Please choose 3 from appetizer starter page 3

SALAD COURSE

Market Greens W/ Balsamic Vinaigrette

ENTRÉE COURSE

Please Pick 1 Fish Entree:

Grilled Scottish Salmon & Shrimp Provencal

white wine, fresh tomato, baby string beans, creamy whipped potatoes

7 Spice Ahi Tuna (\$5 Surcharge pp)

soba noodle vegetable stir fry, sun-dried tomato & wasabi sauce

Please Pick 1 Chicken Entree:

Rotisserie Organic Chicken

crispy house cut fries, herbed pan sauce

Oven Roasted Chicken Breast (\$5 Surcharge pp)

topped with shitake mushrooms, spinach, red peppers & fontina cheese,

roasted garlic whipped potatoes and sautéed baby string beans

Please Pick 1 Pasta Entree:

Penne Pasta

Bell & Evans rotisserie pulled chicken, sun dried tomatoes,

baby arugula, plum tomato cream sauce

Shrimp & Jumbo Lump Crabmeat Pasta(\$5 Supp)

linguini, gulf shrimp, crabmeat, bacon, hazelnuts, lobster cream sauce

Pepper Crusted Filet Mignon (\$10 Surcharge pp)

sautéed haricot vert, scalloped potatoes

DESSERT COURSE

Please choose 1

Warm Chocolate Cake

Key Lime Pie

Tiramisu

FIRE OAK
AN AMERICAN GRILL

COCKTAIL EVENT

\$70 P.P.

20 PERSON MINIMUM GUARANTEE

*Our cocktail package features a 2 hour open bar & 1 ½ hours of passed hors d' oeuvres,
As well as a scaled down version of our hot & cold buffet*

PASS HORS D' OEUVRES

Please Select 8 from our List
(see page 5)

ANTIPASTO TABLE

*Classic hummus, angry feta, eggplant caponata, marinated olives, roasted beats, Tuscan beans,
grilled Greek pita*

SALADS

*Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction*

HOT STATION

*Penne Pasta With Pulled Organic Chicken, Sun-Dried Tomatoes, Plum Tomato Cream Sauce
(may be prepared also with seasonal vegetables choice of white wine lemon caper sauce or fresh tomato sauce)*

*Premium Point Judith Crispy Calamari
served with Marinara Sauce*

(Vegetarian options available)

TO ENHANCE YOUR COCKTAIL RECEPTION YOU MAY ADD ANY OF THE FOLLOWING

CARVING STATION

*Aged Prime NY Strip add 14pp
Roasted Sterling Silver Prime Rib add 10 pp
Sea Salt & Pepper-Rubbed Whole Filet Mignon \$10 pp
Fall Off the Bones B.B.Q Ribs \$10p*

DESSERT STATION

Assorted Desserts with Coffee & Tea Service- \$8 P.P.

Additional Station Options listed on page 6.

FIRE OAK
AN AMERICAN GRILL

CHAMPAGNE BRUNCH BUFFET

\$38.95 per person – kids (3-11) 19.95

40 person minimum

BEVERAGES

*Unlimited Champagne Bar Featuring
Bellini's, Mimosa's, Freshly Squeezed Orange & Grapefruit Juice,
Arabica Coffee, Premium Novus Teas and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Raspberry Scones and Sesame Bagels,
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

ANTIPASTO TABLE

*Classic hummus, angry feta, eggplant caponata, marinated olives, roasted beats, Tuscan beans,
grilled Greek pita*

SALADS

*Market Greens Salad, Caesar Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction
Fresh Mozzarella Salad*

BREAKFAST ENTREES

*Almond Crusted French Toast
Bananas Foster French Toast with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup
Scrambled Eggs
Breakfast Chicken Apple Sausage & Maple Peppered Bacon
Signature Fire & Oak Home Fried Potatoes*

LUNCHEON ENTREES

*Penne Pasta Organic Rotisserie Pulled Chicken, Sun Dried Tomatoes, Arugula, Plum Tomato Cream sauce
Chicken Picatta, Lemon Caper Butter Sauce
Cheese Tortellini with an Alfredo Cream Sauce
P.E.I Mussels Marinara*

DESSERT DISPLAY

An Assortment of House Made Desserts

ENHANSMENTS

*Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese add \$2pp
Eggs Benedict, Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce add \$1.50 pp
Bow Tie Pasta with Fresh Lobster & Green English Peas in a Lobster Saffron Cream Sauce add \$2 pp*



Suggested Additions for Brunch Package

CARVING STATION

Roasted Sterling Silver Prime Rib add 5 pp
Sea Salt & Pepper-Rubbed Whole Filet Mignon add \$10 pp
Fall Off the Bones B.B.Q Ribs add \$10pp

OMELETTE STATION

Chef manned station preparing made to order omelet's of your choice add \$2 pp
chef fee \$125

Additional Station Options listed on page 6



BRUNCH PLATED 3 COURSE MENU

\$32.95 per person (\$19.95 kids menu)

1st COURSE

FAMILY STYLE BRUNCH PLATTERS

Bananas Foster French Toast

with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup

Almond Crusted French Toast

Fresh Seasonal Fruit Platters

2ND COURSE

BRUNCH ENTREES

Please Choose 4 Entrees

Spicy Vegetable Omelette

jalapenos, spinach, mushrooms, tomatoes, onions, jack cheese, spicy roasted tomato salsa

Braised Short Rib Skillet

red wine braised short ribs, roasted peppers, caramelized onions, fried egg

Grilled Steak & Eggs

sliced filet mignon, chimichurri sauce, sunny side up eggs, signature home-fries

Grilled Chicken Caesar Salad

“The Best” B.L.T Sandwich,

peppered bacon, lettuce, tomato, fried egg, swiss cheese, served with house cut fries

Chicken Milanese

crispy chicken, breast topped with a baby arugula, tomato & red onion salad with a balsamic vinaigrette

Penne Pasta

*Bell & Evans Rotisserie Pulled Chicken, Sun Dried Tomatoes,
Baby Arugula, Plum Tomato Cream sauce*

Jumbo Lump Crab Cake

beefsteak tomato, baby greens, house tartar sauce

Scottish Salmon Provencal

white wine, fresh tomatoes, sauteed string beans, creamy whipped potatoes

DESSERT

Warm Retro Chocolate Cake

w/ Vanilla Bean Ice Cream



*The 3 Course Plated Brunch Package
Includes Fresh Brewed Arabica Coffee, Premium Novus Tea,
Freshly Squeezed Orange & Grapefruit Juices & Soda*

Add Unlimited Champagne Bar featuring Bellinis & Mimosas for \$10 p.p.

Add Bloody Mary to the Champagne package \$2 additional

*Parking for all Private Events is complimentary up to 4 hours in the self parking garage
and for Valet Parking in the hotel it is \$10 up to 4 hours.*



POST WEDDING BRUNCH BUFFET

\$30.95 per person –

BEVERAGES

*Unlimited Freshly Squeezes Orange & Grapefruit Juices,
Brewed Arabica Coffee, Premium Novus Tea and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants , Danishes, Raspberry Scones and Sesame Bagels,
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

SALADS

Market Greens Salad

Caesar Salad

Beefsteak Tomatoes

with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Fresh Mozzarella Salad

BREAKFAST ENTREES

Almond Crusted French Toast

Bananas Foster French Toast

with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup

Scrambled Eggs

Breakfast Chicken Apple Sausage & Maple Peppered Bacon

Signature Fire & Oak Home Fried Potatoes

ENHANSMENTS

Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese add \$2pp

Eggs Benedict, Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce add \$1.50 pp

Bow Tie Pasta with Fresh Lobster & Green English Peas in a Lobster Saffron Cream Sauce add \$2 pp