

## Fire & Oak Event Menus

## Packages & Options



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### Lunch & Brunch Packages

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Passed Hors d' Oeuvres, Antipasto Table,  
Salads, Hot Station, Carving Station (optional),  
Dessert Station (optional)





## **PRIVATE EVENT INFORMATION 2018**

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 Chefs 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 & Oak's Menu Can Be A Part of Your Party Menu. We Can Elevate Your Event With A Wide Variety of Specialty Wines & Spirits, Sushi & Raw Bar Options. If You Don't See What You Want, Ask For It.....There Are "No Limits!"

## **FIRE & OAK – WESTIN HOTEL, NEWPORT, JERSEY CITY**

**Owner Operator – Errick Paragioudakis**

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<http://fireandoak.com/jerseycity>

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

*Please add 6.625% Sales Tax & 22% Gratuity to all package prices.*

**DINNER PACKAGE**

**APPETIZER COURSE**

*SERVED FAMILY STYLE*

*please choose 3 from our starters list on page 3*

**SALAD COURSE**

*Choose 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***

*sautéed haricot vert, scalloped potatoes*

**DESSERT COURSE**

*Choose 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 baby spinach & Monterey jack cheese,  
roasted garlic whipped potatoes and sautéed asparagus*

***16oz USDA PRIME NY Strip Steak (+12 add)***

***16oz Sterling Rib Eye (+10 add)***

*Steaks Served With*

*Sautéed French Beans & Scalloped Potatoes*

## Appetizer Options For Dinner Package

### PLEASE CHOOSE 3

Served Family Style

***Fire & Oak Signature Chicken Wings***

*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 (add \$5 pp)***

***All Jumbo Lump Crab Cakes (add \$7 pp)***

*served with whole grain mustard sauce*

***Tuna Tartar Tacos (add \$5 pp)***

*hand cut crisp tacos, avocado, wasabi aioli*

***Colossal Shrimp Cocktail (add \$6 per piece)***

*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.

**To be Combined with a Dinner or Buffet Package**

### ***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 fruit*

#### **SUSHI STATION - \$12 P.P.**

*Made to order traditional and specialty rolls*

#### **COLOSSAL SHRIMP COCKTAIL - \$6 per piece minimum 25**

*Succulent Colossal 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 - \$125 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 \$60 Large \$99*

#### **PASTA STATION - \$12 P.P.**

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

*(Penne may also be prepared with seasonal vegetables*

*and 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 \$14 pp*

*Roasted Sterling Silver Prime Rib \$10 pp*

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

*Fall Off the Bone BBQ Ribs \$10 pp*

#### **PASTRY STATION - \$8 P.P.**

*Assorted Desserts*

**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,  
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**

*Choose One*

*Aged USDA Prime NY Strip add \$14 pp*

*Roasted Sterling Silver Prime Rib add \$10 pp*

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

*Fall Off the Bone BBQ Ribs add \$10 pp*

**SIDES**

*Basmati Rice Pilaf, Roasted Potatoes Asian Vegetable Stir-Fry*

**DESSERT**

*Assorted Desserts, Coffee & Tea*



## **LUNCH PACKAGE**

### **STARTER COURSE**

Served Family Style

*Please Choose 3 from Appetizer Options on page 3*

### **SALAD COURSE**

*Market Greens W/ Balsamic Vinaigrette*

### **ENTRÉE COURSE**

#### **Please Pick 1 Fish Entrée**

**Grilled Scottish Salmon & Shrimp Provencal**

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

**7 Spice Ahi Tuna (add \$5 pp)**

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

#### **Please Pick 1 Chicken Entrée**

**Rotisserie Organic Chicken**

*crispy house cut fries, herbed pan sauce*

**Oven Roasted Chicken Breast (add \$5 pp)**

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

#### **Please Pick 1 Pasta Entrée**

**Penne Pasta**

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

**Shrimp & Jumbo Lump Crabmeat Pasta (add \$5 pp)**

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

**Pepper Crusted Filet Mignon (add \$10 pp)**

*sautéed haricot vert, scalloped potatoes*

### **DESSERT COURSE**

#### **Please Pick 1**

**Warm Chocolate Cake**

**Key Lime Pie**

**Tiramisu**

## **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, and includes a scaled down version of our hot & cold buffet*

## **PASSED HORS D' OEUVRES**

Please Select 8 from hors d' oeuvres list on page 5

## **ANTIPASTO TABLE**

Classic Hummus, Angry Feta, Eggplant Caponata, Marinated Olives,  
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 Bell & Evans Rotisserie Pulled Chicken, Sun Dried Tomatoes,  
Baby Arugula, Plum Tomato Cream 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 USDA Prime NY Strip \$14 pp*

*Roasted Sterling Silver Prime Rib \$10 pp*

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

*Fall Off the Bone BBQ Ribs \$10 pp*

## **DESSERT STATION**

*Assorted Desserts with Coffee & Tea Service \$5 P.P.*

*Additional Station Options listed on page 6*

**CHAMPAGNE BRUNCH BUFFET**

*\$39.95 per person – kids (3-11) \$21.95*

**40 person minimum**

**BEVERAGES**

*Unlimited Champagne Bar Featuring  
Bellini's, Mimosa's, Freshly Squeezed Orange & Grapefruit Juices,  
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, 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 ENTRÉES**

*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 ENTRÉES**

*Penne Pasta  
Bell & Evans Rotisserie Pulled Chicken, Sun Dried Tomatoes, Baby 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*

**ENHANCEMENTS**

*Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$2 pp)  
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 \$3 pp)*

**SUGGESTED ADDITIONS FOR BRUNCH PACKAGE**

**CARVING STATION**

*Roasted Sterling Silver Prime Rib add \$8 pp*

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

*Fall Off the Bone BBQ Ribs add \$10 pp*

**OMELETTE STATION**

*Chef manned station preparing made to order omelettes of your choice (add \$2 pp)*

*Chef Fee \$125*

*Additional Station Options listed on page 6*

**BRUNCH PLATED 3 COURSE MENU**

*\$34.95 per person (\$21.95 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 ENTRÉES**

**Please Choose 4 Entrées**

***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, scrambled farm fresh eggs*

***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 salad of baby arugula, tomato & red onion and 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, whole grain mustard sauce*

***Scottish Salmon Provencal***

*white wine, fresh tomatoes, sautéed string beans, creamy whipped potatoes*

**DESSERT**

***Warm Retro Chocolate Cake***

*with Vanilla Bean Ice Cream*

**The 3 Course Plated Brunch Package Includes**

*Fresh Brewed Arabica Coffee, Premium Novus Tea,  
Freshly Squeezed Orange & Grapefruit Juices & Soda*

**Unlimited Champagne Bar Upgrade**

*Featuring Bellinis & Mimosas add \$12 pp  
(with Bloody Mary additional \$2 pp)*

**Private Event Parking**

Complimentary Parking up to 4 hours in Self-Park Garage

Valet Parking in the Hotel Garage \$10 up to 4 hours

**POST WEDDING BRUNCH BUFFET**

*\$31.95 per person*

**BEVERAGES**

*Unlimited Freshly Squeezed 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 ENTRÉES**

*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*

**ENHANCEMENTS**

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

*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 \$3 pp)*