



Our Philosophy

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 Exactly That...Private! Each Location Has Rooms That Are Totally Enclosed For Your Event. Private Rooms Can Accommodate From 20-150 Guests

Audio & Visual Equipment

By 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 Moment You Reserve 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!"*

Locations

Fire & Oak – Montvale, New Jersey

Owner Operator – Joshua Dorras

Manager – Jessica Dorras

Manager – Patrick Langford

201.307.1100

The Oak Room Private Room Up To 40

The Lounge Semi Private Room Seats Up To 55

The Main Room Fully Enclosed Private Room Seats Up To 120

The Balcony Raised Private Room Seats Up To 35

Fire & Oak – Westin Hotel, Newport, Jersey City

General Manager – Errick Paragioudakis

201.610.9610

The River View Private Room Seats Up To 20



Dinner Package A

\$50 P.P.

Starters

Served Family Style

Please Choose 3 from Our Starters List

Salad Course

Market Greens W/ Balsamic Vinaigrette

Entrée Course

Choice Of:

Sherry Glazed Scottish Salmon

Coconut Black Rice, Gingered Snow Peas, Soy Miso Broth

Penne Pasta

Marinated Chicken, Sun-Dried Tomato, Arugula, Plum Tomato Cream Sauce

Slow Roasted Organic Chicken

Baby String Beans, Roasted Garlic Whipped Potatoes

Dessert Course

Assorted Platters Served Family Style

Add 6.875% Sales Tax & 20% Gratuity

100 Chestnut Ridge Road, Montvale NJ 07645, 201.307.1100 (P), 307.1200(F)

www.fireandoak.com

Dinner Package B

\$60 P.P.

Starters

Served Family Style

Please Choose 3 from Our Starters List

Salad Course

Choice Of:

Market Greens W/ Balsamic Vinaigrette

Classic Caesar Salad

Entrée Course

Choice Of:

Sherry Glazed Scottish Salmon

Coconut Black Rice, Gingered Snow Peas, Soy Miso Broth

Slow Roasted Organic Chicken

Baby String Beans, Roasted Garlic Whipped Potatoes

Pepper Crusted Chateaubriand

Roasted Garlic Whipped Potatoes, Sauteed French Beans, Port Wine Demi

Linguini Pasta with Gulf Shrimp & Lump Crabmeat

Shallots, Green Peas, Saffron Lobster Cream Sauce

Dessert Course

Assorted Platters Served Family Style

Add 6.875% Sales Tax & 20% Gratuity

Business Dinner Package

\$95 P.P. For A 3 Hour Event

Includes: Private Room Fee

Starters

Served Family Style:

Crispy Chicken "Lollypops"

3 Cheese Spinach & Artichoke Dip

Spiced Tuna Flatbread

Salad Course

Market Greens w/ Balsamic Vinaigrette

Entrée Course

Choice Of:

Sherry Glazed Scottish Salmon

Coconut Black Rice, Gingered Snow Peas, Soy Miso Broth

Slow Roasted Organic Chicken

Baby String Beans, Roasted Garlic Whipped Potatoes

Pepper Crusted Chateaubriand

Roasted Garlic Whipped Potatoes, Sauteed French Beans, Port Wine Demi

Penne Pasta

Marinate Chicken, Sun-Dried Tomato, Arugula, Plum Tomato Cream Sauce

Dessert Course

Assorted Platters served Family Style

Super Premium Open Bar

Add 6.875% Sales Tax & 20% Gratuity

Starters

Crispy Chicken "Lollypops"

3 Cheese Spinach & Artichoke Dip

Grilled Vegetable Flatbread

Spiced Tuna Flatbread

Sushi Platter *of Vegetable, California & Spicy Tuna Rolls*

Fire & Oak Mac 'n' Cheese

Parmesan Truffle Fries

Vegetarian

Entrée Options

Seasonal Vegetable Platter

Coconut Rice Pilaf, Asian Vegetables & Roasted Seasonal Vegetables

Soba Noodles & Asian Vegetables

Soba Noodles Sauteed in Hoisin Sauce, Asian Vegetables, Sun-Dried Tomato & Wasabi Sauces

Vegetarian Penne Pasta Primavera

Seasonal Vegetables, Roasted Garlic Broth, Shaved Grana Padano Cheese & Fresh Basil Oil

Add 6.875% Sales Tax & 20% Gratuity

Liquor Options

Wine & Beer Bar

(House Wine & All Domestic Bottles)

2 Hours @ \$20 P.P.

3 Hours @ \$24 P.P.

4 Hours @ \$28 P.P.

Premium Open Bar

Exclusiv Vodka, Gordon's Gin, Cruzan Rum, Sauza Gold Tequila, Jim Beam Bourbon,
Dewar's Scotch, All House Wines & Domestic Beer

2 Hours @ \$23 P.P

3 Hours @ \$28 P.P

4 Hours @ \$32 P.P

Super Premium Open Bar

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila, Maker's Mark Bourbon,
Johnny Walker Black Scotch, Premium Wines by the Glass & Premium Beers

2 Hours @ \$30 P.P

3 Hours @ \$35 P.P

4 Hours @ \$42 P.P

Add 6.875% Sales Tax & 20% Gratuity

Passed Hors D' Oeuvres

Choice of 6 from the Chosen Tier

Tier 1 Choices

1 Hour @ \$13 P.P. 2 Hours @ \$25 P.P.

Chicken Satay
Bruschetta *with Peppered Bacon & Tomato*
Korean Beef Satay
Crispy Pork Dumplings
House Cured Smoked Salmon on *Toast Points*
Beef Short Rib Sliders
Chicken Spring Rolls *with Wasabi Mustard*

Tier 2 Choices

1 Hour @ \$16 P.P. 2 Hours @ \$31 P.P.

Petite Beef Wellington *with Horseradish Crème*
Crabmeat Stuffed Mushroom Caps
Grilled Shrimp & Chorizo Skewers
Tempura Shrimp Maki Roll
Diver Sea Scallops *Wrapped In Bacon*
Kobe "Pigs in a Blanket"
Filet Mignon Quesadillas *with Cilantro Sour Cream*
Crab & Avocado Bruchetta *with Basil Oil*
Shrimp Tempura *with Ponzu Dipping Sauce*
Coconut Shrimp *with Orange Horseradish Marmalade*
Kobe Beef Sliders

Vegetarian Options

These Items Can Be Added to Either Tier as Part of the 6 Choices

Tomato & Basil "Bruschetta" *on Parmesan Toast points*
Tempura Seasonal Vegetables *with Spicy Sambal Mayo*
Crispy Mac 'n' Cheese Balls
"Caprese" Skewers *with Mozzarella, Cherry Tomato & Basil*
Crispy Risotto Balls *with Truffle Aioli*

Add 6.875% Sales Tax & 20% Gratuity

Hors D' Oeuvres Displays and Stations

(Pricing Based on One Hour Service)

Fresh Fruit Display - \$4 P.P.

An Assortment of Freshly Sliced Seasonal Fruit

Crudite Display - \$4 P.P.

A Display of Fresh Vegetables with Blue Cheese and Ranch Dip

Fruit And Cheese Display - \$5 P.P.

A Selection of Imported Cheeses with Assorted Crackers, Jams and 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 - \$150 For 50

Clams - \$75 For 50

Pasta Station - \$8 P.P.

Penne with Sun-Dried Tomatoes, Plum Tomato Cream Sauce

Carving Station

Herb Roasted Pork Loin - \$8 P.P.

Prime Rib with Au Jus and Horseradish Cream - \$10 P.P.

Beef Tenderloin with Port Wine Demi Glace - \$13 P.P.

Add 6.875% Sales Tax & 20% Gratuity

Dinner Buffet

\$50 P.P.

(Minimum of 25 Guests)

Salad

Market Greens

Classic Caesar

Pasta

Penne with Sun-Dried Tomatoes, Plum Tomato Cream Sauce

Entrée Selections

Sauteed Organic Chicken

Sherry Glazed Scottish Salmon

P.E.I. Mussels Marinara

Sides

Coconut Black Rice

Asian Vegetable Stir-Fry

Dessert Display

Assortment of Desserts

Includes Coffee and Tea

Available Additions

Danish Pork B.B.Q. Ribs – Add \$5 P.P.

Prime Rib – Add \$7 P.P.

Chateaubriand – Add \$10 P.P.

Add 6.875% Sales Tax & 20% Gratuity