

Champagne Brunch

\$36.00 Per Guest — Kids (3-11) 1/2 Price

Beverages

CHAMPAGNE, MIMOSA'S, ASSORTED JUICES, COFFEE, TEA AND SOFT DRINKS

Bakery Display

CROISSANTS, BAGELS, DANISH, CREAM CHEESE AND FRUIT PRESERVES

Fruit Display

AN ASSORTED DISPLAY OF FRESH FRUIT AND SEASONAL BERRIES

Salads

SALT CREEK HOUSE SALAD

Mixed Greens, Apples, Glazed Walnuts, and Gorgonzola with Balsamic Vinaigrette

CHEF'S SALAD OF THE DAY

Breakfast Entrees

CHEF-ATTENDED OMELET STATION

French Toast Served with Whipped Cream, Strawberries and Warm Maple Syrup,
Breakfast Link Sausage, Apple Smoked Bacon, and Home Fried Potatoes

Luncheon Entrees

Select One Entree from our Luncheon Buffet Menu

Carving Station choice of one

ROAST BEEF, TURKEY OR TENNESSEE SMOKED HAM

Dessert Display

CHEF'S ASSORTMENT OF PETITE FOURS AND COOKIES

Suggested Add-On Selections

PEEL & EAT SHRIMP

\$3 Per Person

PRIME RIB CARVING STATION

\$7 Per Person

SMOKED SALMON DISPLAY

\$5 Per Person

add 7% sales tax and 20% gratuity

brunch available until 2:30

minimum requirements — 30 adults

SALT CREEK
GRILLE

Lunch Buffet

Salad comes with:

PASTA SALAD

Fresh Mozzarella with Tomato and Red Onion

and a choice of (1) one

THE GRILLE CAESAR

Crisp Romaine Lettuce with our Traditional Caesar Dressing, Shaved Asiago and Croutons

SALT CREEK HOUSE SALAD

Mixed Baby Greens, Apples, Glazed Walnuts and Crumbled Gorgonzola with Balsamic Vinaigrette

Entrée

choice of (2) two

Select both entrees from A = \$30 — Select both entrees from B = \$34

Select one entree from both A and B = \$32

A — \$30

MESQUITE GRILLED CHICKEN MEDALLIONS

Served in a Chasseur or a Lemon Capers Butter Sauce

PASTA PRIMAVERA

Penne Pasta Tossed with a Variety of Fresh Garden Vegetables tossed in an Aglio e Olio Sauce

MESQUITE GRILLED ATLANTIC SALMON

With Lemon Beurre Blanc or Artichoke, Leek and Capers Jus

GRILLED CHICKEN PENNE

Sautéed with Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes, Roasted Red Peppers & Fresh Spinach in a Sherry Cream Sauce

HERB CRUSTED TILAPIA

Served in a White Wine Beurre Blanc

B — \$34

STUFFED SOLE

Sautéed Spinach and Mozzarella Stuffing, Finished with a Lemon Beurre Blanc

ASIAGO CHICKEN PARMESAN

Breaded with Asiago Cheese, Topped with Grilled Tomato, Basil, and Mozzarella with Sun-Dried Tomato Cream Sauce

PORTERHOUSE MEATLOAF

Finished with a Cabernet Mushroom Demi Glace

MARINATED FLANK STEAK

Sliced Flank Steak, Marinated in our own Teriyaki Glaze, Topped with Sautéed Bell Peppers

BRAISED SHORT RIBS

Finished with Caramelized Balsamic Red Onions with a Port Wine Demi

Sides

choice of (2) two

Red Skin Buttermilk Mashed Potatoes, Roasted Red Potatoes, Chef's Rice, Seasonal Vegetables

Dessert

Chef's Assortment of Petite Fours and Cookies

— Includes Soft Drinks, Coffee and Tea —

add 7% sales tax and 20% gratuity
minimum requirement — 20 adult guests
luncheon menu available until 3:00

SALT CREEK
GRILLE

Plated Luncheon

Luncheons include a salad, entrée, and dessert. Package pricing is determined by the entrees that are selected.

Salad

choice of (1) one

SALT CREEK HOUSE SALAD

Baby Mixed Greens, Apples, Glazed Walnuts, and Crumbled Gorgonzola
with Balsamic Vinaigrette

THE GRILLE CAESAR

Crisp Romaine Lettuce Tossed with our Traditional Caesar Dressing,
Shaved Asiago and Croutons

Entrée

choice of (3) three

PASTA PRIMAVERA — \$25

Penne Pasta Tossed with a Variety of Fresh Garden Vegetables
in an Aglio e Olio Sauce

HERB CRUSTED TILAPIA — \$30

Served in a White Wine Beurre Blanc

MESQUITE GRILLED ATLANTIC SALMON — \$30

With a Lemon Beurre Blanc or Artichoke, Leek and Capers Jus

MESQUITE GRILLED CHICKEN BREAST — \$30

Served in a Chasseur or a Lemon Capers Butter Sauce

STUFFED SOLE — \$34

Sautéed Spinach and Mozzarella Cheese Stuffing, Finished with a Lemon Beurre Blanc

ASIAGO CHICKEN PARMESAN — \$34

Breaded with Asiago Cheese, Topped With Grilled Tomato, Basil and Fresh Mozzarella,
Sun-Dried Tomato Cream Sauce

PORTERHOUSE MEATLOAF — \$34

A classic dish made with Filet Mignon & NY Strip finished with a Cabernet Demi Glace

PRIME RIB — \$34

Slow Roasted with a crust of herbs and spices

PETIT FILET MIGNON — \$34

6 oz ,Whole Grain Mustard Sauce

Dessert

choice of (1) one

Petit Fours and Gourmet Cookies — Flourless Chocolate Torte
NY Style Cheesecake with a Fresh Fruit Puree — Fresh Fruit Sorbet
Cheesecake Brownie — Apple Pie with Caramel Sauce

— includes soft drinks, coffee and tea —

add 7% sales tax and 20% gratuity
minimum requirement — 20 adults
luncheon menu available until 3:00

SALT CREEK
GRILLE

Hot & Cold Butler-Passed Hors D'Oeuvres

Cold

- SHRIMP COCKTAIL \$3
- MOZZARELLA, TOMATO & GREEN OLIVE SKEWERS \$3
- CRAB AND FONTINA ON TOAST POINT \$3
- LOBSTER SALAD ON FOCCACIA CROSTINI \$4
- SEARED RARE SUSHI TUNA CANAPÉ ON A WONTON CRISP \$3
- PROSCIUTTO WRAPPED ASPARAGUS WITH HOLLANDAISE \$3
- SLICED TENDERLOIN ON GARLIC FOCCACIA WITH BLUE CHEESE AIOLI \$4
- FRESH HERBED TOMATO BRUSCHETTA ON GARLIC TOAST POINTS \$2
- WHITE WINE OYSTER SHOOTERS \$4

Hot

- BRIE AND RASPBERRY FILLED PASTRY \$3
- PETITE POTATO PANCAKES WITH APPLESAUCE AND SOUR CREAM \$2
- SCALLOPS RUMAKI \$3
- CHEF'S ASSORTMENT OF GOURMET QUICHES \$3
- SMOKED FRANKS WRAPPED IN PASTRY \$2
- VEGETABLE BEEF KABOBS \$3
- SESAME CHICKEN SATAY \$3
- VEGETABLE SPRING ROLLS \$2
- FRIED SCALLOPS \$3
- CRISPY COCONUT SHRIMP \$3
- MINI CRAB CAKES \$3
- BACON WRAPPED STUFFED SHRIMP WITH MILD HORSERADISH \$4
- ROSEMARY SEARED BABY LAMB CHOPS \$4

— We suggest 6-8 pieces per person —

Add-On Butler Passed Hors D'Oeuvre Cocktail Hour

YOUR CHOICE OF SIX — ONE HOUR SERVICE
\$15.00 Per Person

add 7% sales tax and 20% gratuity

SALT CREEK
GRILLE

HORS D'OEUVRE DISPLAYS

FRESH FRUIT DISPLAY — \$4 Per Person
Assortment of Freshly Sliced Seasonal Fruits

CRUDITE DISPLAY — \$4 Per Person
Harvest Fresh Display of Fresh Vegetables and Ranch Dip

FRUIT AND CHEESE DISPLAY — \$5 Per Person
An Assortment of Imported and Domestic Cheeses,
Assorted Crackers, with Grapes & Strawberries

BAKED BRIE — \$6 Per Person
Assorted Crackers, Grapes, Strawberries, Apples, & Pears

BRUCHETTA DISPLAY — \$7 Per Person
Chef's Assortment of Fresh Made Vegetable, Olive,
& Seafood Bruchettas on Garlic Toast Points

AHI TUNA DISPLAY — \$8 Per Person
An Assortment of Sushi-Grade Ahi Tuna to Include:
Blackened, Sesame, Seared Rare, & Poke Style

SHRIMP BOWL — \$300 Per Bowl of 100 Shrimp
Succulent Shrimp Cocktail Served over Crushed Ice
Served with Traditional Cocktail Sauce

ANTIPASTO DISPLAY — \$9 Per Person
A Traditional Assortment of Sliced Cured Meats and Imported Cheeses,
Olives, Grilled Marinated Vegetables, Artichoke Hearts, Fresh Mozzarella & Tomato
Served with Foccacia Bread, and Butter

CARVING STATION

ROAST BEEF WITH AU JUS AND HORSERADISH CREAM \$9 Per Person

TURKEY BREAST WITH GRAVY AND CRANBERRY SAUCE \$9 Per Person

TENNESSEE SMOKED HAM WITH HONEY DIJON \$9 Per Person

HERB ROASTED PORK LOIN WITH APPLE CHUTNEY \$9 Per Person

PRIME RIB WITH AU JUS AND HORSERADISH CREAM \$11 Per Person

BEEF TENDERLOIN WITH WHOLE-GRAIN MUSTARD DEMI GLACE \$14 Per Person

Served With Fresh Baked Bread, And Butter

\$50 CARVING ATTENDANT FEE

PASTA STATION

\$8 PER PERSON

CHOICE OF (2) TWO

Penne, Wild Mushroom Ravioli, Orchetti, or Farfalle

With Your Choice Of: Truffled Alfredo, Marinara, Vodka, Pesto Cream, or *Aglio e Olio*

Served With Fresh Baked Bread, And Butter

SALT CREEK
GRILLE

ADD 7% SALES TAX AND 20% GRATUITY

AN EVENING OF HORS D'OEUVRES

\$42.00 PER PERSON

FRUIT AND CHEESE DISPLAY

Mirrored Display of Imported And Domestic Cheeses,
Assorted Crackers, Grapes & Strawberries

BUTLER PASSED HORS D'OEUVRES

Your Choice of Six — One Hour Service

SALAD STATION — CHOICE OF (2) TWO

Pasta Salad — Fresh Mozzarella with Tomato and Red Onion
The Grille Caesar
Salt Creek House Salad

CARVING STATION — YOUR CHOICE OF (1) ONE

Roast Beef, Turkey Breast, Tennessee Smoked Ham or Herb Roasted Pork Loin,
Served with Fresh Baked Bread, and Butter
Prime Rib — Add \$10 Per Person

PASTA STATION — CHOICE OF TWO

Penne, Wild Mushroom Ravioli, Orechetti, or Farfalle
With Your Choice Of: Truffled Alfredo, Marinara, Vodka, Pesto Cream, or Aglio e Olio

DESSERT DISPLAY

CHEF'S ASSORTMENT OF PETITE FOURS AND COOKIES
FRESHLY BREWED COFFEE WITH A VARIETY OF HERBAL TEA'S

— INCLUDES SOFT DRINKS, COFFEE AND TEA —

BRING YOUR OWN CAKE WE WILL SERVE AT NO ADDITIONAL CHARGE

MINIMUM REQUIREMENT — 25 ADULTS

STARTER OPTIONS

APPETIZER UPGRADES

SHRIMP COCKTAIL — \$8 Per Person

Chilled Jumbo Shrimp Served with Lemon & Spicy Cocktail Sauce

STUFFED SHRIMP — \$9 Per Person

Jumbo Shrimp Stuffed with Horseradish, Wrapped with Bacon
Served with Chipotle Honey Sauce for Dipping

MARYLAND CRAB CAKE — \$8 Per Person

Made with Jumbo Lump Crabmeat & Pan Seared,
Served with Saffron Orange & Remoulade

AHI TUNA STACK — \$8 Per Person

Sashimi Style Stacked with Avocado & Cucumber, Wasabi, Ginger, & Soy

ADD 7% SALES TAX AND 20% GRATUITY

SALT CREEK
G·R·I·L·L·E

PLATED DINNER

PACKAGE PRICING IS DETERMINED BY THE ENTREES THAT ARE SELECTED.

TO START

CHOICE OF (1) ONE
(OR SELECT FROM OUR STARTER OPTIONS)

PENNE PASTA

Served with Your Choice of Sauce — Vodka, Mushroom Alfredo or Bolognese

CHEF'S SOUP OF THE DAY

SALAD

CHOICE OF (1) ONE

THE GRILLE CAESAR

Crisp Romaine Lettuce Tossed with Caesar Dressing, Shaved Asiago and Croutons

SALT CREEK HOUSE SALAD

Baby Mixed Greens, Apples, Glazed Walnuts and Crumbled Gorgonzola, Balsamic Vinaigrette

PEAR & WARM GOAT CHEESE SALAD

Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes, Walnuts, Sherry Vinaigrette

ENTRÉE

CHOICE OF (3) THREE

HERB ROASTED CHICKEN \$40

Mesquite Grilled in a Chasseur or Lemon Caper Butter Sauce

CREEK ASIAGO CHICKEN \$40

Breaded with Asiago Cheese, Topped with Grilled Tomato, Basil and Fresh Mozzarella, Finished with a Sun Dried Tomato Cream Sauce

MESQUITE GRILLED ATLANTIC SALMON \$41

With Lemon Beurre Blanc or Artichoke, Leek and Caper Jus

STUFFED SOLE \$44

Sautéed Spinach and Mozzarella Stuffing, Finished with a Lemon Beurre Blanc

MARYLAND CRAB CAKE \$44

Pan-Seared, Roasted Corn Salsa, Saffron Orange and Whole Grain Mustard Sauce

CRAB MEAT STUFFED SHRIMP \$45

Five Jumbo Shrimp Wrapped around Crabmeat Stuffing and Finished With Lemon Butter

PRIME RIB \$45

Slow Roasted with a Crust of Herbs and Spices

ROAST RACK OF LAMB \$45

Marinated in Fresh Herbs and Spices, Whole Grain Mustard Demi Glace

THE GRILLE CHOP \$45

Center Cut, Cured, Bone-In Pork Chop Served Atop Hot Apple Chutney, Finished with Caramelized Apple Slices

YELLOW-FIN TUNA \$46

Dusted with Wasabi, Ponzu Sauce

FILET MIGNON \$52

9 Ounce Aged Filet, Mesquite Grilled, Whole Grain Mustard Demi Glace

NY SIRLOIN \$56

14 Ounce, Mesquite Grilled, Cabernet Demi Glace

SURF AND TURF \$62

6 Ounce Petit Filet, Topped with Whole Grain Mustard Sauce, 6 Ounce Brazilian Lobster Tail, Served with Drawn Butter

ENTREES SERVED WITH CHEF SELECTION OF STARCH AND VEGETABLE

DESSERT

CHOICE OF (1) ONE

FLOURLESS CHOCOLATE TORTE

NY STYLE CHEESECAKE WITH A FRESH FRUIT PUREE

FRESH FRUIT SORBET

CHEESECAKE BROWNIE

APPLE PIE WITH CARAMEL SAUCE

— INCLUDES SOFT DRINKS, COFFEE AND TEA —

SALT CREEK
GRILLE

MINIMUM REQUIREMENT — 20 ADULTS
ADD 7% SALES TAX AND 20% GRATUITY

DINNER BUFFET

\$46 PER PERSON

SALAD

CHOICE OF (2) TWO

FRESH MOZZARELLA WITH TOMATO AND RED ONION

THE GRILLE CAESAR

Crisp Romaine Lettuce Tossed with Caesar Dressing, Shaved Asiago and Croutons

SALT CREEK HOUSE SALAD

Mixed Baby Greens, Apples, Glazed Walnuts and Crumbled Gorgonzola with Balsamic Vinaigrette

PASTA

CHOICE OF (2) TWO

Penne, Wild Mushroom Ravioli, Orchetti, or Farfalle

With Your Choice Of: Truffled Alfredo, Marinara, Vodka, Pesto Cream, or Aglio e Olio

Served with Fresh Baked Bread and Butter

ENTRÉE SELECTIONS

CHOICE OF (2) TWO

MESQUITE GRILLED CHICKEN

Medallions of Chicken in a Chasseur or Lemon Caper Butter Sauce

ASIAGO CHICKEN PARMESAN

Breaded with Asiago Cheese, Topped with Grilled Tomato, Basil and Fresh Mozzarella with Sun Dried Tomato Cream Sauce

HERB CRUSTED TILAPIA

Served in a White Wine Beurre Blanc

STUFFED SOLE

Sautéed Spinach and Mozzarella Cheese Stuffing, Finished with a Lemon Beurre Blanc

MESQUITE GRILLED ATLANTIC SALMON

With a Lemon Beurre Blanc

YELLOW-FIN TUNA

Dusted with Wasabi in a Ponzu Sauce

BRAISED SHORT RIBS

Finished with Caramelized Balsamic Red Onions & Port Wine Demi

MARINATED FLANK STEAK

Sliced Flank Steak, Marinated in Our Own Teriyaki Glaze, Topped with Sautéed Bell Peppers

CARVING STATION

CHOICE OF (1) ONE

Roast Beef, Turkey or Tennessee Smoked Ham

Prime Rib – Add \$7 Per Person

SIDES

CHOICE OF (2) TWO

Red Skin Buttermilk Mashed Potatoes, Roasted Red Potatoes, Chef's Rice, Seasonal Vegetables

DESSERT DISPLAY

Chef's Assortment of Cakes, Petite Fours and Cookies

— INCLUDES SOFT DRINKS, COFFEE AND TEA —

SALT CREEK
GRILLE

MINIMUM REQUIREMENT — 20 ADULTS — ADD 7% SALES TAX AND 20% GRATUITY

Bar Options

Wine and Beer Bar

house wine and all beer

\$16	Per Person – 1st Hour
\$20	= 2 Hours
\$24	= 3 Hours
\$28	= 4 Hours

Premium Open Bar

premium liquor, house champagne, house wine and all beer — no shots

\$18	Per Person – 1st Hour
\$23	= 2 Hours
\$27	= 3 Hours
\$31	= 4 Hours

Super Premium Open Bar

super premium liquor, upgraded wines and all beer ~ no shots

\$22	Per Person – 1st Hour
\$28	= 2 Hours
\$33	= 3 Hours
\$38	= 4 Hours

Hosted/Consumption Bar

Running Tab for the Event Host/Hostess

Cash Bar

Guests Pay Individually — \$80 Bartender Fee (per 75 guests)

Champagne Punch or Champagne Mimosa's

\$8 Per Person – 4 Hours

Salt Creek Grille House Wine

Canyon Road

Cabernet Sauvignon, Chardonnay, Sauvignon Blanc White Zinfandel And Merlot

Beer

Heineken, Amstel Light, Budweiser, Coors Light, Corona, Miller Light

Wine and Champagne Selections

Our Award Winning Wine List Is Available Upon Request

Add 7% Sales Tax and 20% Gratuity

Extras

Salt Creek Grille's Standard Package Provides

A Four-Hour Room Block,
Floor Length Linen with Napkin
and Votive Candles for all Occasions

Facility Fees

Carnegie Room	\$200.00
Nassau Room	\$100.00
Extended 5th Hour	\$200.00
Ceremony Fee	\$250.00
Dance Floor	\$150.00

Colored Linen

120" Round	\$9.00 Per Table
96" Round	\$7.00 Per Table
85 X 85 Square Overlay	\$5.00 Per Table
54 X 114	\$5.00 Per Table
64 X 64 Square Overlay	\$3.00 Per Table
Napkins	\$1.00 Per Napkin

Display Skirts	\$15.00 Per Skirt
Chair Covers	\$8.00 Per Chair

Facility Fees

Podium	\$100.00
Microphone	\$50.00
Screen	\$40.00
Plasma Presentation	\$200.00
LCD Package (Screen, Projector)	\$250.00
Wireless Internet Connection	\$250.00

Tents

Tents can be set up for outdoor cocktail receptions or overflow capacity beyond the 120 seat capacity.

Pricing varies with size & season.

Ask your sales associate for a quote.

Add 7% Sales Tax

SALT CREEK
GRILLE



*"...the bar is a beacon for guests seeking a relaxing happy hour cocktail
—or a place to join friends for an evening out."*

—Michele Buttelman, the Signal

*"Great food, wine, and entertainment coupled with the owners caring,
community involvement makes this 'the place' to go."*

—Kelly Tokarski, Orange County Register

"Best pork chop on the planet..."

— Zagat Guide



Thank you for your interest in Salt Creek Grille!

With a picture perfect location, nestled in Princeton Forrestal Village on Rt. 1, the property combines craftsman style architecture with warm surroundings to create a casual elegance perfect for any gathering. The rich wood building and natural setting lends tribute to Frank Lloyd Wright's turn of the century building style

Two private dining rooms boast state of the art audio visual technology, each with convenient access to our magnificent lawn and outdoor fireplace area. Our rooms offer groups as little as 20 guests to over 120 guests, a beautiful setting for any occasion. Rehearsal dinners, birthday's and anniversary's are just to name a few. Salt Creek Grille is also the perfect location for your corporate seminar, meeting or even company mixer.

The information enclosed provides you with our basic party guidelines, menus and pricing. Because we find that each event is unique, our menus are designed to allow you to create your own custom package that meets your specific needs.

With personal and professional coordination of each event, Salt Creek Grille invites you to enjoy the fine food and gracious service provided by our private dining room staff!

I look forward to hearing from you soon.

Thank you,

Robert Strasser

Sales Manager, Private Dining
609.419.4250
rstrasser@saltcreekgrille.com
www.saltcreekgrille.com