

DELIGHT AND IMPRESS YOUR GUESTS WITH US ...

3 COURSE PARTY MENU

MARIE NICOLE'S GRILL



seafood • steak • pasta • martinis

The Silver Package

\$35 per person.

This price does not include 7% sales tax or 20% gratuity.

1ST COURSE (Choose one)

CAESAR SALAD
Creamy roasted garlic dressing, parmesan cheese, homemade croutons.

APPLE SALAD
Fresh sliced apples, baby spinach, crumbled imported gorgonzola, candied pecans, sweet poppy seed vinaigrette.

2ND COURSE (Choose two - count taken in advance)

HERB-ROASTED CHICKEN
Whipped potatoes, sautéed spinach, natural jus .

PAN-SEARED SALMON
Sweet pea risotto, buerre blanc.

STUFFED PORK TENDERLOIN
Yukon Gold mashed potatoes and sautéed vegetable.

DESSERT

HOMEMADE BREAD PUDDING
OR
CHOCOLATE MOUSSE

The Gold Package

\$40 per person.

This price does not include 7% sales tax or 20% gratuity.

1ST COURSE (Choose one)

SOUP DU JOUR
A mixture of fresh ingredients prepared daily
'CHOPPED' WEDGE
Grape tomatoes, red onion, crumbled gorgonzola, bacon lardons, green goddess dressing, balsamic drizzle

PEAR SALAD
Fresh sliced pears, baby spinach, crumbled imported gorgonzola, candied pecans, sweet poppy seed vinaigrette.

2ND COURSE (Choose three - count taken in advance)

OVEN ROASTED BEEF TENDERLOIN
Yukon gold whipped potatoes, signature vegetable, demi glace.

PENNE GORGONZOLA
Penne pasta, jumbo lump crabmeat, crispy prosciutto, sweet peas, gorgonzola cream sauce.

PAN SEARED SALMON OSCAR
Roasted fingerling potatoes, asparagus, colossal crabmeat, hollandaise.

FUSILLI BOLOGNESE
Fresh hand-pulled pasta, homemade bolognese sauce

STUFFED PORK TENDERLOIN
Roasted peppers, spinach, artichoke hearts & manchego.

DESSERT (Choose two)

CHOCOLATE MOUSSE
CREME BRULEE
HOMEMADE CHEESECAKE

Additional Selections Available:

CRAB CAKE ENTRÉE add \$7 per person | 10 OZ FILET MIGNON DINNER add \$10 per person

SEAFOOD FRA DIAVLO add \$10 per person

Any other special request can be accommodated upon request.

All 3 course menus served with unlimited bread and butter. Coffee & assorted herbal teas served with dessert.

Please call Jamie Del Monte, Special Events Coordinator e. jlbgroupprestaurants@gmail.com
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