



The Grand Hotel

CAPE MAY



BANQUET AND CATERING MENUS

Prices are per person unless otherwise noted
Food and beverage is subject to a 22% service charge

609.884.5611
OCEANFRONT AT 1045 BEACH AVENUE · CAPE MAY · NJ · 08204
www.grandcapemay.com

CONTINENTAL

Standard \$15.95

Fresh Sliced Fruit Display
Assorted Muffins, Danish & Pastries
Assorted Bagels with Cream Cheese,
Butter and Fruit Preserves
Chilled Orange, Cranberry and Apple
Juices

Enhancement \$18.95

everything included in the standard
continental breakfast with the
addition of assorted cold cereals &
hot oatmeal with brown sugar

PLATED

All Breakfast Entrees include Regular and Decaffeinated Coffees, and Tea

Denver Omelet \$18.95

eggs with mushrooms, red and green
peppers, country ham and cheddar
cheese served with bacon, sausage
and sauteed breakfast
potatoes

American Plate \$16.95

Fluffy Scrambled Eggs, Breakfast
Potatoes, Choice of Bacon or Country
Sausage

Fresh Fruit Plate \$16.95

Yogurt and Granola

Pancakes or French Toast \$17.95

Warm Maple Syrup,
Choice of Sausage or Bacon
Fruit Compote, Whipped Butter

Old Fashioned \$19.95

Pancakes, scrambled eggs, sauteed
breakfast potatoes, bacon and
country link sausage

Enhancement

\$7.95 per item, per person
Sliced Seasonal Fruits and Berries
Hard Boiled Eggs
Assorted Breakfast Cereals with Milk
Hot Oatmeal with Brown Sugar, nuts
and Dried Fruit
Scrambled Eggs
Bacon or Sausage

BUFFETS

A minimum of 50 guests is required for buffet service. Buffets are designed for a maximum duration of 1.5 hours. (additional fee applies to parties of less than 50)

Sun Rise Buffet \$18.95

Selection of Chilled Juices
Fresh Fruit assortment
Fluffy Scrambled Eggs
Breakfast Potatoes
Bacon or Sausage
Assorted Muffins, Danish and Bagels

Victorian Buffet \$22.95

Selection of Chilled Fruit Juices
Fresh Fruit Display
Assorted cold cereals
French Toast and Pancakes
Breakfast Potatoes
Fluffy Scrambled Eggs
Western Scrambled Eggs, bell
Peppers, Onions, and Diced Ham and
Cheese
Country Bacon and Sausage
Assorted Muffins, Danish and Bagels

Buffet Enhancements

yogurt with granola \$7.95

farm fresh omelet station including
shredded cheddar cheese, tomatoes,
sauteed mushrooms, sauteed spinach,
red and green peppers, diced ham
and bacon cooked to order \$6.95 +
\$150 chef attendant fee

belgium waffle station with chef
prepared waffles, warm maple syrup,
whipped cream, berries, sweet butter,
and powdered sugar \$8.95 + \$150
chef attendant fee

lox and of freshly baked bagels served
with smoked salmon, dill cream
cheese, tomato hard boiled eggs,
capers and red onions \$14.95

A LA CARTE

Whole Apples, Oranges and Bananas	\$6.95 per person
Assorted Low-Fat Flavored Yogurts	\$6.95 per person
Assorted Cereals with Milk	\$7.95 per person
Assorted Bagels with Butter, Cream Cheese and Preserves	\$22.95 per dozen
Assorted Pastries or Muffins	\$22.95 per dozen
Bacon, Egg and Cheese Sandwiches	\$120 per dozen
Fresh Baked Cookies or Brownies	\$19.95 per dozen
Assorted Granola Bars	\$22.95 per dozen
Regular or Decaffeinated Coffee	\$35.95 per gallon
Herbal Tea	\$35.95 per gallon
Assorted Bottle Juices	\$4.95 per bottle
Assorted Soda	\$4.95 per Can
Bottled Water	\$4.95 per bottle
Fresh Brewed Iced Tea	\$22.95 per gallon

BRUNCH \$42.95

A minimum of 50 guests is required for buffet service (additional fee applies to parties of less than 50)

Brunch Buffet

selection of chilled fruit juice
assorted muffins and danish
bagels & breakfast breads with sweet butter, cream cheese & preserves
fresh fruit display
tossed green garden salad with chef's choice of dressings
french toast with warm syrup
classic scrambled eggs
crispy bacon
country link sausage
sauteed breakfast potatoes
penne with marinara and ala vodka sauces

Buffet Entrees (choose two)

jumbo lump crab cakes
filet of salmon topped with dill sauce
seafood newburg with rice
wild mushroom ravioli in a light blush sauce
roast pork tenderloin with garlic & rosemary
chicken marsala or francaise
braised short rib

Choice of Vegetable & Starch

(choose two)
wild rice pilaf
garlic mashed potatoes
roasted potatoes
glazed carrots
vegetable medly

Enhancements

Additional Entrees: Choose from the list

omelet station: made with whole eggs or egg whites including assorted domestic cheeses, diced ham, chopped spinach, tomatoes, onions, red & green peppers and sliced mushrooms
\$8.95 + \$150 chef attendant fee

carving stations accompanied by mini rolls and chef's selection of sauces
choose one: roast turkey, virginia baked ham, roast top round of beef
\$8.95 + \$150 chef attendant fee

smoked salmon tray accompanied by baby greens, marinated onions, capers, chopped eggs, asparagus, avocado, cucumber, dill, and lemon chive creme fresh sauce, bread and crackers
\$13.95

BRUNCH



HOT PLATED LUNCH SELECTIONS

All lunches include roll and butter, soup or salad, regular and decaf coffee and tea

First course:

Soup du Jour, Garden salad or Caesar Salad

Wild Mushroom Ravioli \$25.95
with a Roasted Garlic Cream Sauce

Polenta and Grilled Vegetable Napoleon \$25.95
vegan

Chicken Franchise \$29.95
served with White Wine, lemon, and caper sauce

Chicken Marsala \$29.95

Cape May Crab Cake \$32.95
Broiled to perfection served with choice of Tarter or roasted red pepper cream sauce

Baked Stuffed Flounder \$32.95

with fresh spinach and cheese topped with a mornay sauce

Center cut Filet Mignon \$39.95
served with roasted wild mushroom Demi

Sliced Roast Pork Loin Medallions \$29.95
with apple-cinnamon chutney

Braised Short Rib of Beef \$32.95
Crispy Onions and vegetable medley

Pan seared Salmon \$28.95
with a Lemon Buerre Blanc and Tomato Basil Concasse

French cut Chicken Breast \$25.95
with Natural Thyme Au Jus

Dessert \$7 (Choose 1)
Lemoncello Cake, Carmel Apple Blossom, Cheesecake, Triple Chocolate Mouse Cake

COLD PLATED LUNCH SELECTIONS

Includes Fresh baked Brownie, Coffee and Tea

Cold Salad Trio \$18.95
Chicken, Tuna, Seafood served over radicchio lettuce with sliced seasonal fruit

Grilled Chicken Caesar Salad \$18.95
crispy romaine hearts with croutons and parmesan cheese dressing

Deli Sandwich Plate \$17.95
Choice of one of the following meats: Ham, Turkey or Roast Beef
Choice of one of the following cheeses: Provolone or Cheddar
Sandwiches served with: Lettuce, tomato, red onion on a kaiser roll
with chips, coleslaw & pickle

Grilled Vegetable Wraps \$18.95
marinated grilled vegetables in a soft wrap

Cobb Salad \$21.95
garden greens, crumbled blue cheese, tomato, bacon, hard-boiled egg, cucumber, red onion

BOX LUNCH \$21.95

(to go only) Boxed Lunches served with Chips, Dill Pickle, Cookie, Whole Fruit and Soft Drink.
Choice of one of the following:

Ham and Swiss with Lettuce & Tomato on a Brioche Roll

Turkey & Cheddar with Lettuce & Tomato on a Kaiser Roll

Italian Hoagie with Lettuce, Tomato, Onions, with hot peppers on side.

Grilled Veggie Wrap with Lettuce & Tomato, Balsamic Dressing on side

BUFFETS

A minimum of 50 guests for buffet service. Buffets are designed for a maximum duration of 1.5 hours. (additional fee applies to parties of less than 50)

Deli \$31.95

Soup Du Jour
Mixed Greens with Grape Tomatoes, English Cucumbers and a Selection of 2 Dressings
American, Swiss and Cheddar Cheeses
Virginia-cured Ham, Roast Beef, Turkey Breast, Served with Pickles, Sliced Tomatoes, Lettuce, Sliced Onions, and Condiment Display
Assortment of Bread and Rolls
Homemade Pasta Salad & Potato Salad, Freshly Baked Cookies and Brownies

Soup and Sandwich \$29.95

Soup du Jour, Roast Turkey and Havarti Wraps ,Grilled Chicken Club on Croissants with Boursin Cheese
Tuna Salad on Brioche Rolls
Grilled Vegetable on Focaccia Bread
Homemade pasta Salad and Potato Salad
Asian Cabbage Salad
Freshly Baked Cookies and Brownies

Pub Buffet \$32.95

Soup du Jour
Potato Salad
Three Bean salad
Salmon with a caper lemon butter dill sauce, Southern Fried Chicken
BBQ Pulled Pork
Assorted Rolls
Baked Cookies and Brownies

Southwestern \$31.95

Southwestern Soup
Ranchero Style Ground Beef Served with Taco Shells, Lettuce, Tomato, Onions, Jack Cheese, Sour Cream & Salsa
Santa Fe Chicken, Topped with Salsa and cheese, Spanish Style rice and Refried Beans, Corn Sautéed with red Peppers & Onion, Corn Bread
Freshly Baked Cookies and Brownies

South Philly \$33.95

Mixed Greens with Tomatoes, Cucumbers, Red Onion, and Assorted Dressing, Potato Salad
Philadelphia Cheese Steaks- Choice of Chicken or Beef, Cheese wiz, Sautéed Mushrooms, and Onions
Italian Hoagies with Copla Ham, Genoa Salami, Provolone Cheese, Lettuce, Tomato, & Onion
Dressed with Italian Vinaigrette, Salt, Pepper, and oregano
Baked Cookies and Brownies

Mainland \$41.95

Garden Salad with assorted Toppings and a selection of dressings
Free Range Chicken, Roasted Garlic Jus, Braised Short Ribs cabernet Demi
Stuffed Flounder Florentine
Roasted Potatoes, Sautéed Seasonal Vegetables, Baked Cookies and Brownies

A Touch of Italy \$34.95

Caesar Salad with Parmesan Cheese And Garlic Croutons, Pan Seared Chicken with Wild Mushroom Ragout
Penne Pasta with Diced Tomatoes, Spinach and Roasted Garlic Cream Sauce, Sausage & Peppers
Pasta with Alfredo and Marinara
Sautéed Seasonal Vegetables
Italian roasted red skin Potatoes, Italian Rolls and Garlic Bread, Cream Puffs and Cannoli's

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PLATED DINNER SELECTIONS:

Plated Dinner includes House salad, choice of dessert and coffee or tea

POULTRY/PORK:

Grilled Marinated Chicken Breast \$38.95

with Artichoke Beurre Blanc and Sun-dried Tomatoes

French cut Chicken Breast

\$34.95 with a Natural Thyme Au Jus

Stuffed Chicken Breast \$38.95

with apple raisin bread stuffing

Chicken Marsala \$35.95

with Mushrooms

Dijon-Herb Encrusted Pork

Loin **\$34.95**

with rosemary demi

Grilled Bone-In Pork Chop

\$38.95 with apple chutney

VEGETARIAN

Cavatappi Pasta \$34.95

with Peas & Mushrooms in a Garlic Cream Sauce

Vegan Shepherd's Pie \$34.95

Mushroom Ravoli \$32.95

finished with a rosa cream sauce

BEEF

Filet of Beef \$49.95

with wild Mushroom Demi glaze

Braised Short Ribs \$42.95

with crispy fried onions, cabernet demi

Slow Roasted Beef Tenderloin

\$49.95 sliced and served with a Port demi

Slow Roasted Prime Rib

\$42.95 with Au Jus

SEAFOOD

Salmon Oscar \$42.95

Salmon topped with lump crabmeat, Asparagus, Sun Dried Tomato and a white Wine Cream sauce

Flounder \$45.95

stuffed with crabmeat shrimp and scallops topped with a lobster sherry cream sauce

Pan Seared Salmon \$38.95

with a champagne Cream Sauce

Broiled Chilean Sea Bass

\$46.95

with a Pineapple Salsa

Cape May Crab Cakes \$42.95

DESSERT (CHOOSE 1)

Lemoncello Cake

Cheesecake

Carmel Apple Blossom

Triple Chocolate Mouse Cake

CUSTOM DINNER BUFFET: \$56.95

A minimum of 50 guests for buffet service Please choose 1 Soup, 2 Salad selections, 2 Entrees and 2 Accompaniments *Denotes Carving station with additional chef attendant fee (additional fee applies to parties of less than 50 add \$12.95 per person per additional entree)

Soup

Clam Chowder
Cream of Mushroom
Minestrone

Salads

Garden Salad
Caesar Salad
Fresh Fruit salad
Cape May Cobb Salad

Entrees

Oven roasted Stuffed Chicken, apple Raisin stuffing
Pan Seared Chicken with Marsala demi- glaze
Free Range Chicken Roasted Garlic jus
Jumbo Lump Crab Cakes
Stuffed Flounder
Salmon topped with a champagne cream sauce
Sliced Pork tenderloin
Braised Short Rib
Prime Rib of Beef*
Pasta Station: Bolonese, Marinara, Vodka sauce
Pasta Primavera

Accompaniments

Oven Roasted Potatoes
Mashed Potatoes
Au Gratin Potatoes
Green Beans
Asparagus, Sugar snap Peas

Desserts

Chefs Choice of Assorted Cheese Cake, and other baked goods

THEMED DINNER BUFFETS:

A minimum of 50 guests for buffet service (additional fee applies to parties of less than 50)

Courtyard Buffet \$45.95

Mixed Greens with Cherry Tomatoes, Cucumbers & Carrots, and a selection of two Dressings
Pan Seared Chicken with Mushroom Demi- Glaze
Salmon topped with a Champagne Cream Sauce
Roasted Garlic Mashed Potatoes
Sautéed Seasonal Vegetables
Assorted Cakes and Tortes

Italian Market Buffet \$49.95

Classic Caesar Salad
Fresh Mozzarella, Tomato, Basil, Fresh Cracked Black Pepper, Olive Oil & Balsamic Glaze
Baked Rigatoni and Sausage
Chicken piccata with a Lemon Caper Butter Sauce
Salmon Puttanesca
Oven Roasted potatoes
Sautéed Seasonal Vegetables
Tiramisu & Canollis

Country Buffet \$43.95

Vegetable Soup
Tossed Garden Salad with 2 Dressings
Bourbon Glazed Ham
Herb Roasted Turkey and stuffing
Salmon in a lemon dill sauce
Mashed Potatoes and Sweet Potatoes
Fresh Vegetables
Assorted Deserts

Presidential Buffet \$55.95

Cape May Cobb Salad
Garden Greens with Blues Cheese Crumbles, Tomato, Bacon, Egg Cucumber and red onion
White Balsamic Vinaigrette
Stuffed Chicken with Assorted Mushrooms in a Thyme Demi Sauce, Braised Short Ribs Cabernet Demi
Cape May Crab Cakes
Au Gratin Potatoes
Sautéed Fresh Vegetables
Assorted Cakes and Tortes

Jersey Cape Buffet \$80

Clam Chowder
Tossed Salad
Seafood Salad
Cucumber Salad
Raw Bar: Crab Claws, Peel & Eat Shrimp, Clams on the Half Shell
Stuffed Flounder Florentine
Jumbo Lump Crab Cakes
Herb Roasted stuffed Chicken with Apple raisin stuffing
Roasted Potatoes
Fresh Vegetables
Assorted Desserts

Add 1/2 of Whole Chick Lobster \$15 per person

DINNER BUFFET

THREE COURSE DINNER

(choose one of each)

\$42.95

FIRST COURSE

Sliced Fresh Fruit Plate
Choice of one of our Homemade Soups
Fresh Garden Greens Salad

ENTREE'

Baked Flounder w/ Lemon Butter
Baked Flounder Florentine
Baked Salmon with Lemon Caper Buerre Blanc

Breast of Capon w/ Apple Raisin Bread Stuffing
Chicken Breast Florentine
Chicken Marsala (served over rice)

Braised Short Rib
Sliced Roast Pork Loin Medallions w/ Demi-Glace
Virginia Baked Ham w/ Hawaiian Glaze

Pasta Primavera (Garden Fresh Vegetables w/ Alfredo Sauce)
Vegetable Lasagna served with Oven Roasted Garlic Bread

Dinner includes chef's choice of potato and fresh seasonal vegetable, fresh baked rolls, coffee (regular and decaffeinated) Pekoe tea.

DESSERT (CHOOSE 1)

Lemoncello Cake
Carmel Apple Blossom
Cheesecake
Triple Chocolate Mouse Cake

THREE COURSE DINNER



FROM THE LAND

Prices per 100 pcs unless otherwise noted

Mushrooms stuffed with Spinach and Cheese \$150

Spring Rolls \$200

Assorted Canapes \$760

Assorted Tea Sandwiches \$760

Seesame chicken w/ asian vinaigrette \$380

Chicken satay \$350

Brushetta \$250

Raspberry brie bites in phyllo \$400

Beef Wellington en Croute \$460

Anti pasto skewers w/ lemon basil aioli \$450

Swedish meatballs \$350

Spanakopita \$300

Sliced Tenderloin with Boursin on Garlic Crostini \$450

Stuffed Mushrooms with Carmelized Vidalia Onion and bleu cheese \$320

FROM THE SEA

Prices per 100 pcs unless otherwise noted

Chilled Jumbo Shrimp \$600

Crab Claws \$400

Oysters on a Half Shell \$600

Fried Calamari 3oz = \$10 per person

Applewood Bacon Wrapped Sea Scallops w/ Horseradish Aioli \$480

Crab Balls w/ Chipotle Remoulade \$420

Clams Casino \$480

Oysters Rockefeller \$570

Coconut Shrimp w/ Sweet Chili dipping sauce \$460

Crab stuffed mushrooms \$420

Clams on the half shell \$500

Oyster shooters w/ shallots, lemon, and vodka \$650

STATIONS

Crudités \$13.95

Carrots, Broccoli Florets, Grape Tomatoes, Celery, And Cucumbers with Vegetable Dip

Imported and Domestic Cheese Display \$14.95

Imported Cheeses & International Sausage \$16.95 per person

Mussels Marinara \$300

Steamed Clams in butter, Garlic & wine sauce \$300

Fresh Fruit Display \$14.95

Served with Honey Yogurt Dipping Sauce

Mediterranean Display \$19.95

Grilled Asparagus, Squash, Zucchini, Mushrooms

Roasted Peppers, Prosciutto, Sopressata, Capicola,

Mozzarella and Provolone Cheeses, Hummus, assorted Olives, Orzo Salad and Balsamic,

Olive Oil, and Herb Dipping Oils, served with Breads, Crackers and Crostinis

Bruschetta Trio Display \$18.95

Goat Cheese Pesto, Tomato Basil, Wild Mushroom On Garlic Roasted Crostini

Chips & Dips \$14.95

House- Fried Potato Chips, Flat Breads & Pitas, served with Guacamole, Hummus, Salsa

& Pan- fried Onion Dip

Pasta Station \$16.95

Selection of Two:

Wild Mushroom Ravioli with a Roasted Garlic Cream sauce

Cheese Tortellini with Marinara

Penne with Bolognese

Cavatappi Pasta with Peas & prosciutto in a Garlic Cream sauce

Philly Cheesesteak Station \$18.95

Beef and Chicken Seasoned

Sauteed Onions, Mushrooms, Peppers

Cheese Sauce, Italian Bread

Asian Station \$21.95

Spring rolls , Pot Stickers, Edamame, Soba Salad

Fried Rice, Sticky Rice, Vegetable Lo Mei, Sweet Chili Sauce, Chinese Cookies

Jersey Shore Seafood Sampler \$39 (3pcs per person)

Shrimp, Crabclaws, Clams

Carving Stations: *Require a \$150 Attendant fee

Roast Tenderloin of Beef \$18 per person

With wild Mushroom Demi

Roasted Turkey Breast \$16 per person

With Pan Gravy and Cranberry Sauce, Soft rolls

Honey Glazed Ham \$16 per person

Maple glaze, mustard, soft Roll

Roasted Sirloin of Beef \$16 per person

Horseradish Cream sauce, Soft roll

BREAKS

All breaks are left out 1.5 hours with exception of all day beverage break. All refreshes to the break are an additional \$2.95 per person per refresh.

Morning Wake up Break \$16.95

Assortment of Breakfast Pastries and Danish, Assorted Yogurts
Sliced Fresh Fruit, Regular and Decaffeinated Coffees, and Tea

Coffee Break \$14.95

Freshly brewed Coffee, Tea, and Hot Chocolate

Chips & Dips \$14.95

House- Fried Potato Chips
Flat Breads & Pitas
Guacamole, Hummus, Salsa and Pan Fried onion Dip
Assorted Sodas and Bottled Water
Regular and Decaffeinated Coffees, and Tea

Bakery Break \$16.95

Assortment of Freshly Baked Cookies
Freshly Baked Fudge Brownies and Blondies
Assorted Sodas and Bottle Water
Regular and Decaffeinated Coffees, and Tea

Tropical Twist \$16.95

Display of Fresh Fruit kabobs
Served with a citrus dipping sauce,
Assorted chilled juices
Fruit and yogurt assortment
Freshly brewed coffee and Tea

All Day Beverage Station \$25.95

Eight Hours of Beverage Service
Assorted sodas and Bottle Water
Regular and Decaffeinated Coffees, and Tea

Snack Attack \$18.95

Freshly Baked Brownies and cookies
Assorted bags of popcorn, trail mix, and chips, Assorted Sodas,
Bottled water, Freshly brewed regular and Decaffeinated Coffees and Hot and Chilled Tea

Bagel Break \$18.95

Selection of Chilled juices,
Assortment of Bagels, Sweet butter, cream cheese, and Preserves
Sliced fresh fruit, Regular and Decaffeinated Coffees and Tea

BREAKS



Food and beverages are subject to 22% service charge and 7% sales tax. All menu items and prices are subject to change at management's discretion.