

Roxiticus Golf Club



2025 Banquet Menus

All events are subject to a 22% service charge retained by the club & 6.625% NJ sales tax

Breakfast Buffet Menu:

Chef's Selection of Pastries

Fruit Salad

Applewood Smoked Bacon

Sage Breakfast Sausage

Scrambles Eggs

Breakfast Potatoes- with Peppers & Onions

French Toast- Seasonal Compote

Vanilla Yogurt & Granola

Coffee, Tea, Orange Juice & Soft Beverages

Breakfast Additions:

Omelet Station

Fresh Whole Eggs, Egg Whites & Assorted Fix-ins

Eggs Benedict

English Muffin, Poached Egg, Canadian Bacon, Hollandaise

Smoked Salmon Platter

Smoked Salmon, Capers, Egg, Red Onion

Mini Crustless Quiche

~Seasonal Vegetable & Provolone Cheese

~Ham & Cheese

Brunch Buffet Menu:

Includes Soft Drinks & Chef's Selection of Cookies

Chef's Selection of Breakfast Pastries

Fruit Salad

Applewood Smoked Bacon

Sage Breakfast Sausage

Scrambles Eggs

Breakfast Potatoes- with Peppers & Onions

French Toast- Seasonal Compote

Vanilla Yogurt & Granola

Coffee, Tea, Orange Juice & Soft Beverages

Choice of One Salad, One Pasta, One Hot Side & One Protein

Salads:

Classic Caesar, Roxiticus Garden,

Baby Spinach, Kale & Beet, Sliced Tomato & Mozzarella, Grain Salad

Pasta:

Penne Vodka

Baked Mac -N-Cheese

Four Cheese Ravioli-Parmesan Cream Sauce

Cheese Tortellini-Mushroom Cream Sauce

Penne Primavera-Basil Pesto, Julienne Vegetables,

Broccoli & Cavatelli- Garlic & Olive Oil

Baked Rigatoni Bolognese- Mozzarella Cheese

Orecchiette Pasta- Alfredo, Bacon, Red Pepper, Parmesan Cheese

Hot Sides:

French Fries, Sweet Potato Fries, Beer Battered Onion Rings,

Garlic Whipped Potatoes, Rosemary & Thyme Roasted Potatoes, Rice Pilaf,

Grilled Asparagus, Mixed Seasonal Vegetables, Maple Glazed Carrots,

Saffron Risotto with Peas- *\$2 per person*

Chicken:

Marsala-Mushrooms, Sherry Cream

Francese-Egg Battered with Lemon Butter

Traditional Parmesan- Fresh Mozzarella, Tomato Sauce

Lemon Marinated-Grilled with Root Vegetables

Florentine-Topped with fresh Parmesan and Creamed Spinach

Stuffed Chicken Breast- Mushroom & Spinach- Béchamel Sauce

Chicken Milanese- Tomato Salsa, Balsamic & Arugula

Buttermilk Fried Chicken & Waffles- Sweet Waffle, White Gravy, Chili Honey

Seafood:

Grilled Salmon & Topped with Bruschetta

Poached Salmon with Dill Crème Fraiche

Salmon Oreganata- Breadcrumbs & Light Butter Sauce

Baked Salmon with Pineapple Mango Salsa

Pan Roasted Scallops- *Market Price*

Roasted Halibut- *Market Price*

Fish is Served Over Mixed Vegetables or Jasmine Rice

Plated Brunch Menu:

Includes Soft Drinks, Coffee & Tea

First Course:

Choose One

Seasonal Soup

Roxiticus Garden Salad

Classic Caesar Salad

Seasonal Salad

Fruit Plate

Yogurt & Granola Bowl with Mixed Berries & Banana

Avocado Toast- Radish, Pickled Red Onions, Peppers

Smoked Salmon Plate- Capers, Red Onions, Egg, Whole Wheat Toast

Shrimp Cocktail- *\$4 per person*

Second Course:

Choose One

Choice of Quiche- Fruit or Salad

Traditional Eggs Benedict- Breakfast Potatoes

Smoked Salmon Eggs Benedict- *\$4 per person*

Western Frittata- Fruit or Breakfast Potatoes

Penne Vodka- Grilled Chicken

Roxiticus Burger- French Fries

Chicken & Waffles- Sweet Waffle, White Gravy, Chili Honey

Crispy Chicken Sandwich- Panko Fried Chicken Breast, Bacon Jam, Pickled Red Onions,
Cheddar Cheese, Special Sauce, Ciabatta

Seasonal Salmon Entrée- Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-*\$7 per person*

Shrimp & Grits- *\$3 per person*

6oz Filet Mignon- Mashed Potatoes, Seasonal Vegetables, Red Wine Demi - *\$18 per person*

Third Course:

Choose One

Family Style Assorted Pastries

Cheesecake- Seasonal Fruit

Fruit Tart

Double Chocolate Fudge Cake

If you select a choice meal, there is an additional charge. See charges below:

\$5 per person for the first additional Entrée

\$3 per person for the second and proceeding entrees

If counts are provided with your final head count the above additional charges will be waved

Lunch Buffet Menu:

Includes Soft Drinks, Assorted Rolls & Butter & Chef's Selection of Cookies & Pastries

Choice of One Salad, One Pasta, Two Hot Sides, Two Proteins

Salads:

**Classic Caesar, Roxiticus Garden,
Baby Spinach, Kale & Beet, Sliced Tomato & Mozzarella, Grain Salad**

Pasta:

**Penne Vodka
Baked Mac –N-Cheese
Four Cheese Ravioli-Parmesan Cream Sauce
Cheese Tortellini-Mushroom Cream Sauce
Penne Primavera-Basil Pesto, Julienne Vegetables
Broccoli & Cavatelli- Garlic & Olive Oil
Baked Rigatoni Bolognese- Mozzarella Cheese
Orecchiette Pasta- Alfredo, Bacon, Red Pepper, Parmesan Cheese**

Hot Sides:

**French Fries, Sweet Potato Fries, Beer Battered Onion Rings,
Garlic Whipped Potatoes, Rosemary & Thyme Roasted Potatoes, Rice Pilaf,
Grilled Asparagus, Mixed Seasonal Vegetables, Maple Glazed Carrots,
Saffron Risotto with Peas- \$2 per person**

Vegetarian:

**Eggplant Rollatini - Thinly Sliced & Breaded Eggplant, Ricotta Cheese, Tomato Basil Sauce
Vegetable & Pineapple Fried Rice– Peanuts**

Chicken:

**Marsala-Mushrooms, Sherry Cream
Francese-Egg Battered with Lemon Butter
Traditional Parmesan- Fresh Mozzarella, Tomato Sauce
Lemon Marinated-Grilled with Root Vegetables
Florentine-Topped with fresh Parmesan and Creamed Spinach
Stuffed Chicken Breast- Mushroom & Spinach- Béchamel Sauce
Chicken Milanese- Tomato Salsa, Balsamic & Arugula
Buttermilk Fried Chicken & Waffles- Sweet Waffle, White Gravy, Chili Honey**

Pork & Beef:

**Marinated & Sliced Flank Steak- Crispy Broccoli- \$15 per person
Red Wine Braised Short Ribs – Mashed Potatoes- \$19 per person
Hot & Sweet Italian Sausage- Broccoli Rabe, Pecorino Cheese, Garlic Aioli- \$15 per person
Crispy Pork Belly- Sweet Glaze, Rice, Scallions- \$15 per person
Bourbon BBQ Glazed Pork Loin – Fingerling Potatoes- \$15 per person**

Seafood:

**Grilled Salmon & Topped with Bruschetta
Poached Salmon with Dill Crème Fraiche
Salmon Oreganata- Breadcrumbs & Light Butter Sauce
Baked Salmon with Pineapple Mango Salsa
Pan Roasted Scallops- Market Price
Roasted Halibut- Market Price
*Fish is Served Over Mixed Vegetables or Jasmine Rice***

Deli Lunch Buffet Menu:

Includes Soft Drinks, Seasonal Soup, & House Cookies

Salad Bar:

Choice of Two

Classic Caesar

Roxiticus Garden Salad

Kale

Baby Spinach

Sides:

Choice of One

Coleslaw

Potato Salad

Macaroni Salad

Mediterranean Pasta Salad

Proteins:

Choice of Two

Grilled Chicken Breast

Grilled Salmon

Grilled Shrimp

Marinated Flank Steak

Seared Tuna- \$4 per person

Sandwich Station:

Choice of Five

Assorted Breads & Rolls

Sliced Turkey, Ham, Roast Beef,

Provolone, Swiss, Chicken Salad,

Tuna Salad, Egg Salad

Condiments:

Lettuce, Tomato, Onion,

Mayo, Mustard, Pickles

Additional Buffet Offerings:

Stations:

Omelet Station

Fresh Whole Eggs, Egg Whites & Assorted Fix-ins

Carving Station

Salmon en Croute- Puff Pastry Asparagus

Prime Rib- Horseradish Cream

Beef Tenderloin- Red Wine Demi

Herb Roasted Turkey- Sage Gravy, Cranberry Sauce

Bourbon & Bourbon Glazed Porchetta- Lemon Aioli

Flank Steak Carne Asada- Salsa Verde

Herb Roasted Pork Loin

Roasted Whole Striploin- Au Poivre Sauce

Beef Wellington

Ice Cream Station

Chocolate & Vanilla Ice Cream

Assorted Fix-ins

Live Action Stations:

Pasta Station

Chef's Choice (2) Pasta, 3 Sauces, Grilled Chicken, Grilled Shrimp, Assorted Fix-ins

Fried Rice Station

Assorted Sauces, Fix-ins, Grilled Chicken & Grilled Shrimp

Risotto Station

Assorted Fix-ins, Grilled Chicken & Grilled Shrimp

Grilled Cheese Station

Assorted Cheese, Assorted Bread, Assorted add-ins

Quesadilla Station

Assorted Sauces, Fix-ins, Grilled Chicken & Grilled Shrimp

Fajita Station

Assorted Fix-ins, Grilled Chicken, Beef, Grilled Shrimp, Flour Tortillas

General tso Chicken

***Add Grilled Steak to any Station**

Plated Lunch Menu:

Includes Three Course Meal & Soft Drinks

First Course:

Choose One

Roxiticus Garden Salad

Classic Cesar Salad

Beet & Goat Cheese Salad- Mixed Greens, Beets, Goat Cheese, Balsamic

Baby Spinach Salad- Onions, Strawberries, Almonds, Balsamic

Tomato & Mozzarella- EVOO, Balsamic Glaze, Sea Salt

Seasonal Salad

Grain Salad- Arugula, Parmesan Cheese, Tomato, lemon Vinaigrette

Seasonal Soup

Second Course:

Choose One

Penna Vodka- Topped with Parmesan Cheese

Penne Primavera- Julienne Vegetables with a Pomodoro Basil Pesto

Tempura Cauliflower- Vegetable Stir Fry

Bolognese Bianco-Rigatoni Pasta, Parmesan

Roasted Chicken- Mashed Potatoes, Seasonal Vegetables, Thyme Jus

6oz Filet Mignon- Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-*\$10 per person*

Pan Roasted Halibut- Mashed Potatoes, Seasonal Vegetables, Beurre Blanc- *Market Price*

Pan Roasted Salmon- Topped with Bruschetta, Mashed Potatoes, Seasonal Vegetables

Shrimp Scampi- Pasta, Seasonal Vegetables, Lemon Garlic Sauce-*\$4 per person*

Third Course:

Choose One

Carrot Cake

Flourless Chocolate Cake

Seasonal Trio of Mini Dessert

N.Y Style Cheesecake

Jumbo Cannoli- Whipped Cream & Strawberries

If you select a choice meal, there is an additional charge. See charges below:

\$5 per person for the first additional Entrée

\$3 per person for the second and proceeding entrees

If counts are provided with your final head count the above additional charges will be waved

Dinner Buffet Menu:

Includes Soft Drinks, Assorted Rolls & Butter & Chef's Selection of Cookies & Pastries

Choice of Two Salads, One Pasta, Two Hot Sides, Three Proteins

Salads:

**Classic Caesar, Roxiticus Garden,
Baby Spinach, Kale & Beet, Sliced Tomato & Mozzarella, Grain Salad**

Pasta:

**Penne Vodka
Baked Mac –N-Cheese
Four Cheese Ravioli-Parmesan Cream Sauce
Cheese Tortellini-Mushroom Cream Sauce
Penne Primavera-Basil Pesto, Julienne Vegetables,
Broccoli & Cavatelli- Garlic & Olive Oil
Baked Rigatoni Bolognese- Mozzarella Cheese
Orecchiette Pasta- Alfredo, Bacon, Red Pepper, Parmesan Cheese**

Hot Sides:

**French Fries, Sweet Potato Fries, Beer Battered Onion Rings,
Garlic Whipped Potatoes, Rosemary & Thyme Roasted Potatoes, Rice Pilaf,
Grilled Asparagus, Mixed Seasonal Vegetables, Maple Glazed Carrots,
Saffron Risotto with Peas- *\$2 per person***

Vegetarian:

**Eggplant Rollatini - Thinly Sliced & Breaded Eggplant, Ricotta Cheese, Tomato Basil Sauce
Vegetable & Pineapple Fried Rice– Peanuts**

Chicken:

**Marsala-Mushrooms, Sherry Cream
Francese-Egg Battered with Lemon Butter
Traditional Parmesan- Fresh Mozzarella, Tomato Sauce
Lemon Marinated-Grilled with Root Vegetables
Florentine-Topped with fresh Parmesan and Creamed Spinach
Stuffed Chicken Breast- Mushroom & Spinach- Béchamel Sauce
Chicken Milanese- Tomato Salsa, Balsamic & Arugula
Buttermilk Fried Chicken & Waffles- Sweet Waffle, White Gravy, Chili Honey
General tso Chicken- Fried Rice**

Pork & Beef:

**Marinated & Sliced Flank Steak- Crispy Broccoli
Red Wine Braised Short Ribs – Mashed Potatoes- *\$4 per person*
Hot & Sweet Italian Sausage- Broccoli Rabe, Pecorino Cheese, Garlic Aioli
Crispy Pork Belly- Sweet Glaze, Rice, Scallions
Bourbon BBQ Glazed Pork Loin – Fingerling Potatoes**

Seafood:

**Grilled Salmon & Topped with Bruschetta
Poached Salmon with Dill Crème Fraiche
Salmon Oreganata- Breadcrumbs & Light Butter Sauce
Baked Salmon with Pineapple Mango Salsa
Pan Roasted Scallops- *Market Price*
Roasted Halibut- *Market Price*
*Fish is Served Over Mixed Vegetables or Jasmine Rice***

Additional Buffet Offerings:

Stations:

Carving Station

Salmon en Croute- Puff Pastry Asparagus

Prime Rib- Horseradish Cream

Beef Tenderloin- Red Wine Demi

Herb Roasted Turkey- Sage Gravy, Cranberry Sauce

Bourbon & Bourbon Glazed Porchetta- Lemon Aioli

Flank Steak Carne Asada- Salsa Verde

Herb Roasted Pork Loin

Roasted Whole Striploin- Au Poivre Sauce

Beef Wellington

Ice Cream Station

Chocolate & Vanilla Ice Cream

Assorted Fix-ins

Live Action Stations:

Pasta Station

Chef's Choice (2) Pasta, 3 Sauces, Grilled Chicken, Grilled Shrimp, Assorted Fix-ins

Fried Rice Station

Assorted Sauces, Fix-ins, Grilled Chicken & Grilled Shrimp

Risotto Station

Assorted Fix-ins, Grilled Chicken & Grilled Shrimp

Grilled Cheese Station

Assorted Cheese, Assorted Bread, Assorted add-ins

Quesadilla Station

Assorted Sauces, Fix-ins, Grilled Chicken & Grilled Shrimp

Fajita Station

Assorted Fix-ins, Grilled Chicken, Beef, Grilled Shrimp, Flour Tortillas

General tso Chicken

Children's Buffet Menu:

Includes Soft Drinks & Dessert

Chicken Fingers- Honey Mustard & Ketchup

French Fries- Ketchup

Macaroni & Cheese or Penne Pasta with Red Sauce or Butter

Cheeseburgers or Hot Dogs- Buns & Condiments

Fruit or House Cookies

Plated Dinner Menu:

Includes Three Course Meal, Dinner Rolls & Butter, Soft Drinks

First Course:

Choose One

Roxiticus Garden Salad

Classic Cesar Salad

Beet & Goat Cheese Salad- Mixed Greens, Beets, Goat Cheese, Balsamic

Baby Spinach Salad- Onions, Strawberries, Almonds, Balsamic

Tomato & Mozzarella- EVOO, Balsamic Glaze, Sea Salt

Seasonal Soup

Penne Vodka- Topped with Parmesan Cheese

Sausage & Rigatoni- Broccolini, Garlic Butter Sauce- *\$5 per person*

Seasonal Risotto

Shrimp Cocktail- Lemon & Cocktail Sauce- *\$5 per person*

Second Course:

Choose One

Penna Vodka- Topped with Parmesan Cheese

Penne Primavera- Julienne Vegetables with a Pomodoro Basil Pesto

Roasted Chicken- Mashed Potatoes, Seasonal Vegetables, Thyme Jus

6oz Filet Mignon- Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-*\$10 per person*

8oz Filet Mignon- Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-*\$12 per person*

Steak Frites- Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-*\$10 per person*

Pan Roasted Scallops- Mushroom Risotto, Crispy Shallots, Gremolata- *\$6 per person*

Pan Roasted Halibut- Creamy Polenta, Seasonal Vegetables, Bruschetta-*\$6 per person*

Pan Roasted Salmon- Topped with Bruschetta, Mashed Potatoes, Seasonal Vegetables

Shrimp Scampi- Pasta, Seasonal Vegetables, Lemon Garlic Sauce-*\$4 per person*

Second Course Duet Offerings:

6oz Filet Mignon & 4oz Salmon- Mashed Potatoes & Seasonal Vegetables- *\$12 per person*

6oz Filet Mignon & 4oz Halibut- Jasmine Rice & Seasonal Vegetables- *\$20 per person*

6oz Filet Mignon & 4oz Crab Cakes- Parmesan Risotto & Seasonal Vegetables- *\$18 per person*

Third Course:

Choose One

Carrot Cake

Flourless Chocolate Cake

Seasonal Trio of Mini Dessert

N.Y Style Cheesecake

Jumbo Cannoli- Whipped Cream & Strawberries

If you select a choice meal, there is an additional charge. See charges below:

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Passed Hors d' Oeuvres:

Meat:

Mini Beef Wellingtons

Pork Belly Boa Bun- Hossein, Cucumber, Radish

Steak Tartare- Parmesan, Truffle Preserve, Crostini

Cajun Sausage & Cheese- Puff Pastry

Beef Sliders- Pickle, Special Sauce, Cheese

Crispy Chicken Slider- Red Onion, Honey Mustard, Cheese

Beef Wontons- Ginger Sauce

Beef Skewers

Loli Pop Lamb Chops - \$3 *per person extra*

Seafood:

Crab and Pancetta Hush Puppies Lemon Aioli

Fish Fritters- Spicy Aioli

Fried Oysters- Spicy Aioli

Smoked Salmon- creme fraiche, chive and cucumber

Crab salad on Brioche Toast Point

Lobster Puffs

Ceviche-Tortilla, Avocado Mousse

Shrimp Cocktail

Chop Stick Shrimp

Crab Cakes

Vegetarian:

Potato Croquettes

Red Endive- Hummus, Sliced Dates, Sesame Seed

Caprese Skewers

Truffle Arancini

Saffron & Mozzarella Arancini

Vegetable Spring Roll

Stationary Displays:

Cold:

Antipasto Display of Italian Meats, Cheeses, Olives & Grilled Vegetables

Assorted Selection of Soft & Hard Artisan Cheeses

with Assorted Breads, Local Honey, Dried Fruit, Nuts, Fresh Fruit

Fresh Local & Seasonal Fruit Display-

Tapas Display of Hummus, Roasted Pepper Tapenade, and Artichoke & Spinach Dip

with Toasted Pita Chips & Raw Vegetables

Garden Crudités- Blue Cheese, Ranch, Caramelized Onion

Hot:

Beef Sliders- American Cheese, Ketchup, Pickle

Chicken Sliders- Ranch Coleslaw, Spicy Pickles

Mini Bolognese Blanco

Mini Shepards Pie

Mini Chicken Pot Pie

Mini Baked Chili

Flatbreads:

The Classic- Mozzarella Cheese, Red Sauce, Basil

Spicy Pepperoni- Mozzarella Cheese, Pepperoni, Red Sauce

Fig, Brie & Arugula

Veggie- Ricotta, Mozzarella

Sausage & Peppers- Provolone

Raw Bar:

Market Price

Choice of Three:

Jumbo Shrimp Cocktail, Lemon, East & West Coast Oysters, Mignonette Sauce

Lump Crab Meat, Cocktail Sauce

Snow Crab Claws

Seasonal Ceviche

Bar Packages:

Standard Open Bar:

Two Hours

Three Hours

Four Hours

Includes:

Banquet Red & White Wines, Prosecco
Seasonal Domestic Draft Beer, Select Bottled Beers & House Sprints

Wine & Beer Package:

Two Hours

Three Hours

Four Hours

Includes:

Banquet Red & White Wines, Prosecco
Seasonal Domestic Draft Beer
Select Bottled Beers

Brunch Package:

Two Hours

Three Hours

Four Hours

Includes:

House Prosecco, Mimosa's,
Bloody Mary, Bellini

Premium Open Bar:

Two Hours

Three Hours

Four Hours

Includes:

Premium Red & White Wines, Prosecco
Domestic & Seasonal Craft Beers, Bottled Beer, Premium Sprints

Please Note

~Open Bar Packages Have a Minimum of (35) People.
~Wine Bottle Service is Not Included in *Any* Bar Package.

Additional Charges:

TV Usage

Microphone & Speaker

Additional Staff

Station Attendant

Carving, Omelet, Live Action Station