

Personalized Cocktail Party

(3 Hours)

**Want a really Customized Party
You make all the selections!**

Select (3) Passed

Chicken Wings	Swedish Meatballs	* Arancini
Chicken Tenders	Puff Pastry	* Mini Reuben Sandwiches
Chicken Kabobs	Mini Italian Meatballs	
Beef Kabobs	Pizza	
Pot Stickers	Mini Sliders	

Select (2) Chafing Pan Served Items

Chicken Stir Fry w/ Vegetables	Eggplant Rollatini	Bowties Pomodoro
Mashed Potato Bar	Penne Vodka	Stuffed Cabbage
Mussels, any style	Ziti Marinara	*Mac n' Cheese
Fried Calamari	Pierogies	

Select (3) Cold Items

Crudite & Dip	Grilled Vegetables with Balsamic Glaze
Bruschetta & Garlic Toast	Cold Pasta Pesto Salad
Cold Antipasto	Fresh Mozzarella, Tomato and Basil
Cheeses & Fruit	

Add one of these at \$4 per person per item

Shrimp Cocktail	Oysters (1/2 Shell) or Rockefeller
Fried Shrimp	Clams (1/2 Shell) or Casino
Mini Crab Cakes	Figs stuffed with Gorgonzola Cheese wrapped in Prosciutto
Crabmeat Stuffed Mushrooms	

\$30 per person plus 7% Tax and 19% Gratuity with unlimited beer, wine and soda package
\$36 per person plus 7% Tax and 19% Gratuity with Gold Bar Package for 3 hours
30 adults minimum

Let's Do Brunch

Minimum of 30 Adults

Scrambled Eggs	Carving Station with Choice of:
Texas French Toast	Turkey Breast or Virginia Ham
Eggs Benedict of Florentine	Penne Marinara or With Pink Sauce
Bacon and Breakfast Sausage	Garden Vegetable
Fruit Filled Crepes	Chicken Marsala or Francaise
Bagels, Danish and Pastries	Steamed Rice
Fresh Bowl of Fruit	Chopped Garden Salad with Dressing Selections
Breakfast Potatoes	

Unlimited Coffee and Tea
Unlimited Fresh Juice Bar
Omelet Station Available for \$3

\$26.95 plus 7% sales tax and 19% gratuity
Add bottles of Domestic Champagne to your Juice Bar for \$20.
Per bottle plus tax and gratuity



Beverage Packages

(4 Hours)

Gold \$25

Served from a bar in your room with Call brand liquors, one regular bottled beer, one light bottled beer and one imported bottled beer, house wines and all soft beverages.
Also included are selected after-dinner cordials.

Platinum \$30

Served from a bar in your room with Top Shelf Liquors, Regular, Light and Imported Bottled Beers, Any Draft Craft Beer, Bottles of Wine, after dinner cordials, espresso and cappuccino.
4 hours \$12 per person

Unit Pricing

2 Quart Pitcher of Soda \$6.50
2 Quart Pitcher of Domestic Beer \$10.00
2 Quart Pitcher of Imported or Craft Beer \$20.00
1 Liter of House Wine \$20.00
2 Quart Pitcher of Sangria (red or white) \$25.00
Unlimited Domestic Draft Beer, House Wines and Soda for 4 hours for \$2.50 per person

Private Room (minimum of 30 adult guests)
We cannot guarantee a specific room.

Custom Colored Linen Napkins
\$ 200.00 non-refundable deposit required at time of booking.
Must notify establishment at booking if you are having any type of entertainment
Excessive Clean-up and / or damage fees will be added if necessary

\$1 per person for Cake Cutting Fee of your own cake

All information and Guaranteed number of guests required 7 days prior to party

All checks made out to Maywood Inn
If final invoice is paid in cash you will receive a 10% discount on food and beverage only

Ask for Karen, Dave or Cindy



Dinner Packages

Cocktail Parties & Buffets



122-124 WEST PLEASANT AVENUE
MAYWOOD, NEW JERSEY 07607

201-843-8022

www.maywoodinn.com

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Hot and Cold Buffet Dinner

Enjoy this casual style of dining with our served Buffet
Freshly Baked Rolls and Butter & Garden Relish Tray

Select Three Entrees:

Penne, Ziti or Farfalle with Pink Sauce, Marinara Sauce, Vodka Sauce, Alfredo Sauce, Pesto Sauce, Bolognese or Garlic and Oil	Swedish Meatballs Scrod Origenato, Meatballs Marinara Stir-Fry Pepper Steak London Broil with Mushrooms Sauce Beef Goulash
Lasagna, Cavatelli w/ Broccoli, Eggplant Rollatini, Sicilian Style Roast Chicken on the Bone Sausage and Peppers Chicken Francaise Chicken Marsala Chicken Parmigiana Chicken Tenders Milanaise	Honey-Mustard Glazed Salmon Mini Cheeseburgers Fried Calamari Baked Stuffed Clams Basa Francaise Crabmeat Stuffed Tilapia w/ Mornay Sauce Filet of Scrod Oreganata or Lemon Butter Sauce

Carving Board of Roast Beef, Turkey, Ham or Pork Loin

Select Two Side Choices:

Steamed California Mixed Vegetables Fresh String Beans Almondine Parmesan Garlic Duchess Potato	Rice Pilaf Roasted Red Bliss Potatoes Broccoli in Garlic and Oil
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Select Choice of Four Cold Salads:

Creamy Coleslaw Red Bliss Potato Salad Tri-color Pasta Salad with Fresh Broccoli Florets Beet Salad with Gorgonzola Cheese and Walnuts Three Bean Salad Macaroni Salad Mixed Field Salad w/ Crumbled Blue Cheese and Dried Cranberries	Caesar Salad Chopped Greens with Cucumbers and Tomatoes Cucumber-Dill Salad Spinach Salad with Red Onion, Bacon and Hard Boiled Egg Crudite and Drip Bruschetta and Toast Deviled Eggs Beet Salad
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Enjoy a Cold Italian Antipasto with Salami, Capicola, Prosciutto,
Mortadella, Provolone, Fresh Mozzarella, Hard Cheese, Roasted Peppers or
a Platter of Deli Cold Cuts and Cheese
for \$3.50 additional per person

Ice Cream Cake Roll, Vanilla Ice Cream, Chocolate Cake,
Cannoli, Rice Pudding, Fresh Fruit Cup,
Hot Apple Crisp or Family Platter of
Assorted Cookies & Coffee Service

\$28.95 plus 7% Sales Tax and 19% Gratuity
Children under 11 are 1/2 price
30 adults minimum

Deluxe Banquet Package

Perfect for a "special event" and can be customized for
a Wedding Package

Start your party with one hour of Hors d'Oeuvres

Includes all of the following:

Mini Tenderloin of Beef Kabobs, Stuffed Mushrooms Florentine
Cocktail Franks Wrapped in Pastry
Mini Crab Cakes with Dijon Sauce
Bruschetta with Vine-Ripe Tomatoes and Fresh Basil
Hawaiian Chicken and Pineapple Skewers
Fried Shrimp or Shrimp Cocktail
Fruit and Cheese Platter
Grilled Vegetables

Appetizers: Please select one

Fresh Fruit Supreme Tortellini Carbonara Penne with Pink Vodka Sauce	Penne with Homemade Marinara Sauce Eggplant Rollatini Choice of Soup
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Select Three Dinner Entrées

Split Roasted Chicken with Herbs and Shallots Horseradish Crusted Filet Mignon with Red Wine Demi-Glaze (add \$6) Veal Cordon Bleu Leg of Lamb with Mint Pesto Braised Boneless Shorts Ribs of Beef	Loin of Pork with Apple Chutney Honey Mustard Glazed Salmon Broiled Tilapia with Lemon Caper Sauce Sole Francaise Chicken Marsala or Francaise Roast Prime Rib au Jus
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Served with California Mixed Vegetables
and Chantilly Potatoes

Coffee and Dessert Service

Any dessert from our other packages or Apple-Cranberry Crumb with Caramel Sauce, Warm
Brownie a la Mode, Family Assortment of Cream Puffs, Mini Éclairs and Italian Cookies

With Gold Beverage Package \$62 per person plus 7% Tax and 19% Gratuity
With Beer, Wine and Soda Package \$52 plus 7% Tax and 19% Gratuity

As a Wedding Package expand your affair to 5 hours and include Champagne toast and Custom-tiered Wedding Cake for \$12 per person

30 adult minimum



Seated Affair

A relaxed way to enjoy a dinner with all your courses
served to your guests
Freshly Baked Rolls and Butter
Garden Bowl with Celery, Carrots, Olives, Radishes & Sweet Pickles

First Course Select (1)

Cup of Homemade Soup, Pasta Family Style, Manicotti,
Eggplant Rollatini

Add an additional appetizer \$2.50 per person
Inquire about our family style hot Antipasto

Second Course Select (1)

Fresh Garden Salad with Shaved Carrots,
Cucumbers and Tomato with House Italian Dressing, Caesar Salad with Croutons and
Shaved Parmesan Cheese

Select (3) Entrées:

Tilapia with Seasoned Bread Crumbs and Lemon-Caper Sauce
Honey-Mustard Glazed Salmon
Basa Francaise
Scrod Oreganato
Boneless Breast of Chicken Francaise, Marsala, Parmigiana or Milanaise Topped with
Mozzarella, Basil and Roasted Peppers
1/2 Roast Chicken
London Broil with Mushrooms Gravy
Sliced Top Sirloin of Beef with Natural Gravy
Roast Loin of Pork with Apple-Jack Gravy
Porcini Ravioli with Vodka Sauce
Sliced Filet Mignon (\$6 additional)
Roast Prime Rib (\$5 additional)
Stuffed Sole, Scallops and Shrimp (\$5 additional)

Served with (2) Choices to Accompany Your Dinner

Steamed California Mixed Vegetables
Chantilly Potato
Fresh Strings Beans Almondine
Roasted Red Bliss Potatoes
Parmesan Garlic Duchess Potato
Broccoli with Garlic and Oil
Rice Pilaf

Ice Cream Cake Roll, Vanilla Ice Cream, Hot Apple Crisp,
Cannoli, Family Platter of Assorted Cookies,
Homemade Rice Pudding or Chocolate Cake
Coffee Service

\$29.95 per person plus 7% Tax and 19% Gratuity
Packages for children under 11 years of age

30 adult minimum