The Exchange Restaurant Banquet Menu

Our Private Banquet Room, The Rockaway Room, can accommodate up to 80 guests and is fully equipped with your own private entrance, private and handicap accessible restrooms and a full service bar.

We can assist you in choosing which menu will serve you and your guests the best.

All parties on premise are served with coffee and tea

Private Party Beverage Options

Pitchers of Soda. \$9.95

Pitchers of Beer. \$16.00 Domestic. \$26.00 Imports \$28 Craft Beers

1.5 Liter Bottles of Wine. \$34.00 per bottle

(Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot)

Pitchers of Sangria \$29.95 (red or white)

Pitchers of Mimosa \$22.95 Pitchers of Bloody Mary's \$28.95

Cash Bar: Your guests order drinks or cocktails and pay as they go

Master Tab: Beverage total will be on one check

Also available:

Open Bar Pricing and Toasts

Soft drinks, beer & wine only. \$23.00 per person for 4 hours Soft Drinks, beer, wine & mixed drinks \$32.00 per person for 4 hours

Champagne Toast \$ 2.95 per person

Prices Do Not Include Tax and Gratuity And are subject to change Minimum required – 3.99% surcharge will be added to credit card payments





The Exchange Grand Buffet Dinner Appetizers (choose two)

Cold Antipasto
Meat & Cheese Platter
Tomatoes Ala Sam
Fried Calamari with Homemade Marinara
Assorted Flat Breads
Perogies with onions and bacon
Vegetable Credité with dip
String Bean Salad

Entrees

Hot Dinner Rolls & Butter
Mixed Garden Salad
Eggplant Rollatini
Penne Ala Vodka
Chicken Francaise

Marinated & Grilled Sliced Sirloin Steak Au Jus
(choice of brown, mushroom, marsala or pizzaiola sauce)
Shrimp Scampi atop Rice Pilaf
Herb Roasted Potatoes & Vegetables

<u>Desserts</u>

Choice of: Cannoli, Bread or Rice Pudding & Fresh Fruit Served Buffet Style

Coffee & Tea \$34.99 per person plus tax & gratuity (\$16.99 for children 10 & under)



The Exchange Grand Buffet Luncheon

(Coffee & Tea Included)

Appetizers (Choice of two)

Cold Antipasto

Imported cheese & Meat Platter

Vegetable Crudité with dip (spinach or dill)

Pasta Salad

Variety Wrap Platter

Mixed Garden Salad with Dressing

Entrees

Eggplant Rollatini

Penne ala Vodka

Chicken Française

Marinated & Grilled Sliced Sirloin Steak Au Jus

(choice of brown, mushroom, marsala or pizzaiola sauce)

Herb Roasted Potatoes & Vegetables

Desserts

Fresh Fruit Tray Ice Cream Parfait

\$25.99 per person plus tax & gratuity (\$12.99 for kids 10 & under)



The Exchange Cocktail Party



Chips & Salsa

Vegetable Crudité with dip (spinach or dill)

Fried Calamari with sauces

Pirogies with onions and bacon

String Bean Salad

Penne Ala Vodka

Sliders

Cheese & Fruit Platter with variety of cheeses & seasonal fruits

Choice of Homemade Meatballs or Homemade Sausage & Peppers

\$25.99 per person plus tax and gratuity (\$14.99 for kids 10 & under)



The Exchange Brunch Buffet

Bagels & cream cheese Fresh seasonal fruit display

Fresh scrambled eggs

French Toast

Applewood Smoked Bacon

Oven roasted breakfast potatoes

Assortment of chilled fruit juices

Freshly brewed coffee & tea

Choose Two Entrees to Accompany your Buffet

Veggie or Meat Frittata

Homemade Eggs Benedict

Penne Pink Vodka

Chicken Française

Marinated & Grilled Sliced Sirloin Steak Au Jus (choice of brown, mushroom, marsala or pizzaiola sauce

Eggplant Rollatini

\$27.99 per person plus tax & gratuity (\$14.99 for kids 10 & under)

Corporate Seminar Buffet Breakfast & Luncheon

Private Room for 8 hours
Includes Coffee & Tea
Deluxe Continental Breakfast
Assorted fresh baked breakfast pastries, croissants,
bagels & cream cheese, Lox, Fresh Seasonal Fruit Platter, assorted yogurt,
granola, chilled fruit and juices

Break for Lunch

Cold Antipasto display
Vegetable Crudité with dip (spinach or dill)
Pasta Salad
Variety Wrap Platter
Mixed Garden Salad with Dressing

Entrees

Eggplant Rollatini
Penne ala Vodka
Chicken Francaise over Rice Pilaf
Marinated & Grilled Sliced Sirloin Steak Au Jus
(choice of brown, mushroom, marsala or pizzaiola sauce)
Roasted potatoes & sautéed vegetables

Desserts

Fresh Fruit Tray Ice Cream Parfait

\$37.00 per person plus tax & gratuity



The Exchange Dinner Banquet Buffet

(Minimum 30 Guests)

<u>Entrées</u> Choose Three Of The Following

Chicken & Sausage w/ Vinegar Peppers In A Fresh Rosemary Sauce Chicken Breast (Any Style: Francese, Picatta, Marsala, Parmesan)

Chicken Cacciatore (On The Bone)
Grilled, Sliced Sirloin w/ Your Choice Of Sauce

Roasted Pork w/ Fresh Berries In A Demi Glaze

Breaded Veal Cutlet w/ Melted Mozzarella & Shrimp Topped w/ Piccatta Sauce Sausage & Peppers In A Red Or White Sauce

Eggplant Rollatini

Mama's Homemade Meatloaf

Homemade Italian Meatballs

Seafood Scampi w/ Shrimp, Scallops, Mussels & Clams

Tilapia Livornese w/ Tomatoes, Olives, Onions & Capers

Salmon w/ Dill Sauce

Fresh Orecchiette Bolognese

Penne a la Vodka

Cavatelli & Broccoli

Sides

Choose One Of The Following

Rice Pilaf

Herb Roasted Potatoes

Homemade Mashed Potatoes

Fresh Vegetable Medly (Included)

Cold Salads

Choose Two of the Following
Fresh, Tossed Garden Salad w/ Our House Balsamic Vinaigrette Dressing
String Bean & Sliced Almonds

Fresh Seasonal Fruit Italian Potato Salad Panzanella Salad

<u>Dessert</u>

Chocolate or Vanilla Ice Cream
Coffee & Tea (included)

\$29.99 per guest, plus tax & gratuity \$15.99 for children 10 and under





The Exchange Family Style Sit Down Dinner Family Style

(10 Guests or More)

Salad, One Pasta, One Entrée: \$21.99 per guest Salad, Two Pastas, One Entrée: \$22.99 per guest Salad, One Pasta, Two Entrée: \$24.99 per guest Salad, Two Pasta, Two Entrée: \$25.99 per guest (Plus Tax & Gratuity)

Salad

Fresh, Sliced Cucumbers, Tomatoes, Red Onion & Homemade Croutons Served Over A Bed Of Mixed Greens

Pasta

Cavatelli & Broccoli Tortellini Alfredo Fresh Orecchiette & Broccoli Rabe with Shredded Provolone Rigatoni Amatriciana Penne ala Vodka Cavatelli Bolognese

Entrees

Chicken Scarpariello
Mussels & Clams Marinara or Fra Diavolo
Eggplant Rollatini
Chicken Breast (Any Style: Parmesan, Francese, Piccata, Marsala)

Chicken Cacciatore

Roasted Pork Loin topped with a Fresh Berry Sauce, Over Cabbage

Sliced Sirloin Pizzaiola

Veal Parmesan

Served with Fresh Vegetables

Served with Chocolate or Vanilla Ice Cream

Coffee & Tea (Additional Charges For Espressos & Cappuccinos)

Add Cannoli, Toasted Almond Cake or Bread Pudding: \$2.99 per guest
Add Cold Antipasto (Instead Of Salad): \$3.99 per guest
Add Cold Antipasto (In Addition To Salad): \$4.99 per guest
Add Hot Appetizers (Fried Meatballs, Fried Calamari & Clams Oreganato or
Zuppa de Clams \$4.99 per guest

(Substitutions can be arranged for entrees but prices are subject to change) (Minimum required - 3.99% surcharge will be added to credit card payments)