

The Exchange Restaurant

Private Party Beverage Options

Our Private Banquet Room, The Rockaway Room, can accommodate up to 100 guests and is fully equipped with your own private entrance, private and handicap accessible restrooms and a full service bar.

We have a complete multimedia center if you would to bring any CD's for slideshows or even a DVD for your guests to enjoy during your party. We will proudly assist you in choosing which menu will serve you and your guests the best.

All parties on premise are served with coffee and tea

<i>Pitchers of Soda</i>	<i>\$9.95</i>	
<i>Pitchers of Beer</i>	<i>\$14 Domestic</i>	<i>\$22 Imports</i>
<i>1.5 Liter Bottles of Wine</i>	<i>\$34.00 per bottle</i>	
<i>(Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot)</i>		
<i>Pitchers of Sangria (red or white)</i>	<i>\$24.00</i>	
<i>Pitchers of Mimosa</i>	<i>\$22.00</i>	
<i>Pitchers of Bloody Mary</i>	<i>\$28.00</i>	

Cash Bar

Your guests order drinks or cocktails and pay as they go

Master Tab

Beverage total will be on one check

Also available:

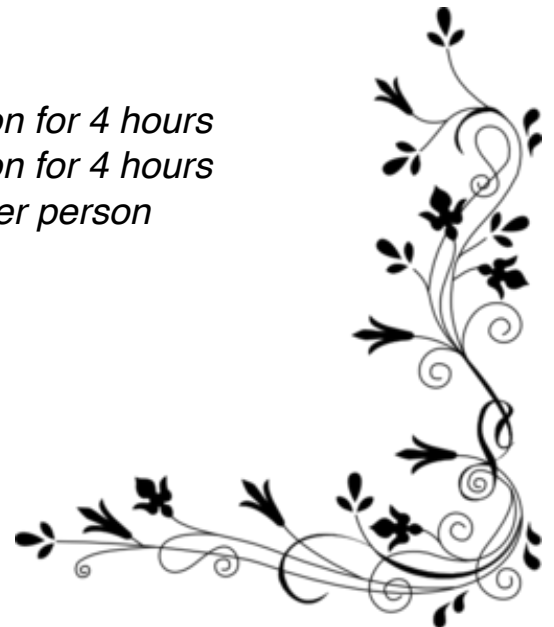
Open Bar Pricing and Toasts

<i>Soft drinks, beer & wine only</i>	<i>\$23 per person for 4 hours</i>
<i>Soft Drinks, beer, wine & mixed drinks</i>	<i>\$26 per person for 4 hours</i>
<i>Champagne Toast</i>	<i>\$2.95 per person</i>

Prices Do Not Include Tax and Gratuity

And are subject to change

(Minimum required - 3% surcharge will be added to credit card payments)





The Exchange Grand Buffet Dinner

Appetizers

Cold Antipasto

Meat & Cheese Platter

Tomatoes Ala Sam

Fried Calamari with Homemade Marinara

Assorted Flat Breads

String Bean Salad

Mixed Garden Salad

Hot Dinner Rolls & Butter

Entrees

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

Desserts

Choice of: Cannoli, Bread or Rice Pudding &

Fresh Fruit Served Buffet Style

Coffee & Tea

\$29.99 per person plus tax & gratuity

(\$14.99 for children 10 & under)

Minimum of 40 people

(family style or modified buffet available for smaller groups)

(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required - 3% surcharge will be added to credit card payments)



The Exchange Grand Buffet Luncheon

Coffee & Tea Included

Appetizers

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 Francaise over Rice Pilaf

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

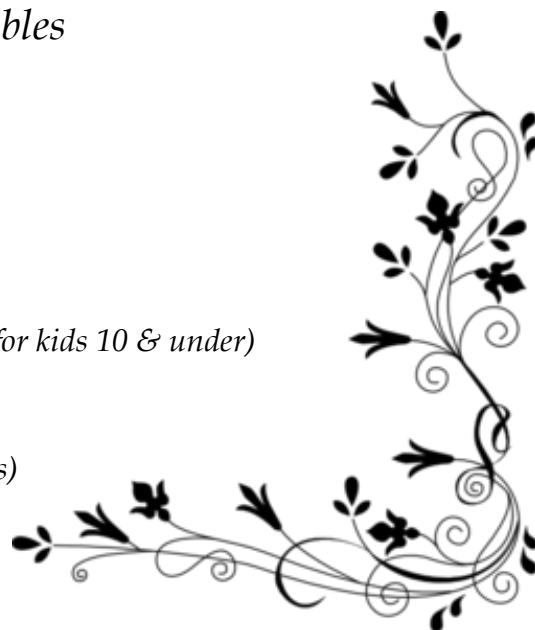
\$24.99 per person plus tax & gratuity (\$11.99 for kids 10 & under)

Minimum of 30 people

(family style or modified buffet available for smaller groups)

(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required - 3% surcharge will be added to credit card payments)





The Exchange Cocktail Party

Chips & Salsa

Vegetable Crudit  with dip (spinach or dill)

Fried Calamari with sauces

Perogies with onions and bacon

String Bean Salad

Penne Ala Vodka

Sliders

Smokin' Jersey Wings with celery & Blue Cheese Dressing

Cheese & Fruit Platter with variety of cheeses & seasonal fruits

\$22.99 per person plus tax and gratuity

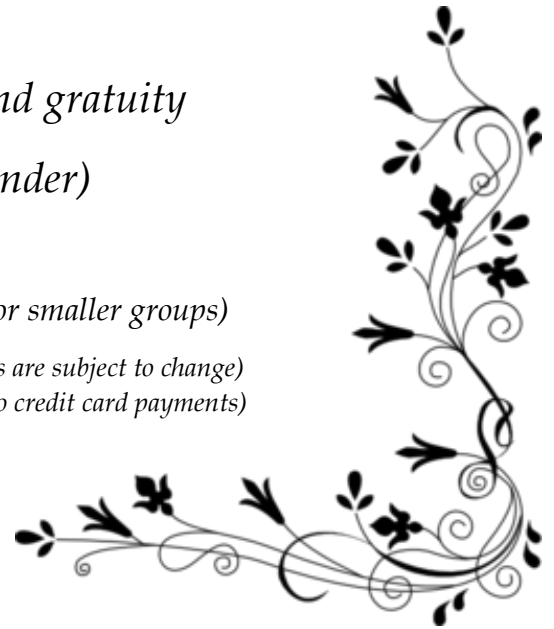
(\$14.99 for kids 10 & under)

Minimum of 30 people

(family style or modified buffet available for smaller groups)

(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required - 3% surcharge will be added to credit card payments)





The Exchange Brunch Buffet

Bagels & cream cheese

Fresh seasonal fruit display

Fresh scrambled eggs

French Toast

Applewood Smoked Bacon

Hickory breakfast sausage

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 Francaise

Marinated & Grilled Sliced Sirloin Steak Au Jus

(choice of brown, mushroom, marsala or pizzaiola sauce

Eggplant Rollatini

\$23.99 per person plus tax & gratuity

(\$11.99 for kids 10 & under)

Minimum of 30 people

(family style or modified buffet available for smaller groups)

(Substitutions can be arranged for entrees but prices are subject to change) (Minimum required – 3% surcharge will be added to credit card payments)





The Exchange Family Style

Sit Down Dinner

(10)

Family Style

Guests or More)

Salad, One Pasta, One Entrée: 20.99 per guest
Salad, Two Pastas, One Entrée: 21.99 per guest
Salad, One Pasta, Two Entrée: 23.99 per guest
Salad, Two Pasta, Two Entrée: 24.99 per guest
(Plus Tax & Gratuity)

Salad

Fresh, Sliced Cucumbers, Tomatoes, Red Onion & Homemade Croutons
Served Over A Bed Of Mixed Greens & Drizzled With Our House Balsamic Vinaigrette

Pasta

Cavatelli & Broccoli
Tortellini Alfredo
Fresh Orecchiette & Broccoli Rabe with Shredded Provolone
Rigatoni Amatriciana
Penne a la 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

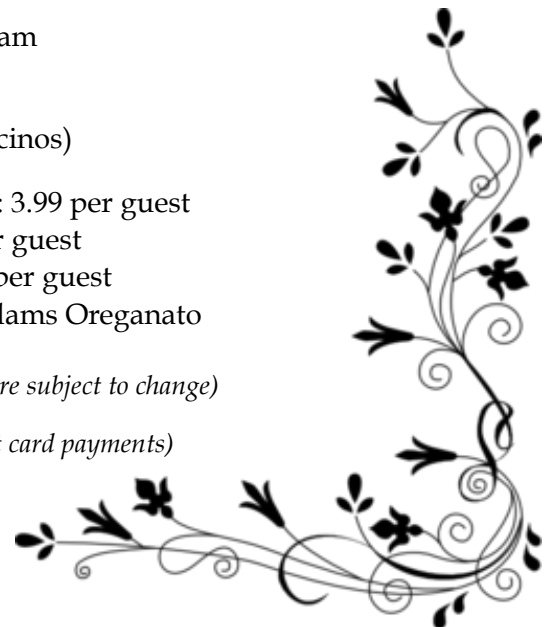
Served with Chocolate *or* Vanilla Ice Cream

Coffee & Tea

(Additional Charges For Espressos & Cappuccinos)

Add Cannoli, Toasted Almond Cake or Bread Pudding: 3.99 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): 5.99 per guest
(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required – 3% surcharge will be added to credit card payments)





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, juices*

Break for Lunch

*Cold Antipasto display
Vegetable Crudit  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 & saut ed vegetables*

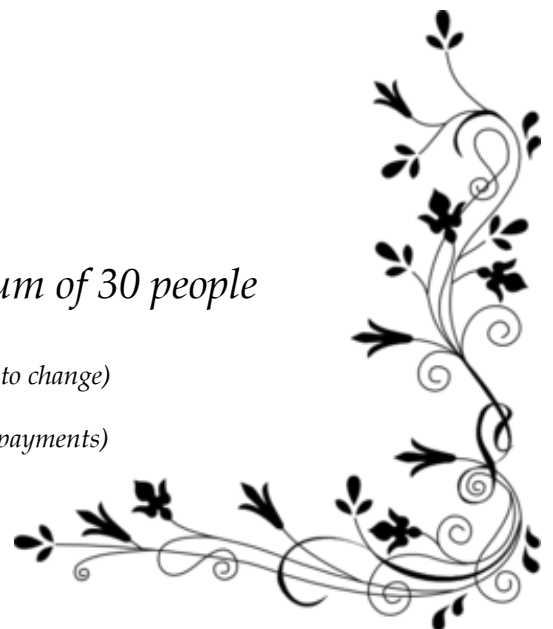
Desserts

*Fresh Fruit Tray
Ice Cream Parfait*

\$37.00 per person plus tax & gratuity Minimum of 30 people

(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required – 3% surcharge will be added to credit card payments)





Dinner Banquet Buffet

(Minimum 25 Guests)

Entrées

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/ Picatta 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 Orrechiette 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

Dessert

Chocolate *or* Vanilla Ice Cream

Coffee & Tea (included)

26.99 per guest, plus tax & gratuity

(Substitutions can be arranged for entrees but prices are subject to change)

(Minimum required - 3% surcharge will be added to credit card payments)

