

BEVERAGES

PITCHERS OF DOMESTIC BEER | \$16

CARAFES OF WINE | \$30 | MERLOT, CABERNET, CHARDONNAY, PINOT
GRIGIO & WHITE ZINFANDEL

PITCHERS OF SANGRIA | \$32

UNLIMITED MIMOSA BOWL | \$7 PP

CHAMPAGNE TOAST | \$6 PP

DOMESTIC BEER & WINE | \$24 PP

OPEN BAR (HOUSE BRANDS) | \$28 PP

OPEN BAR (PREMIUM BRANDS) | \$36 PP

BARTENDER FEE (CASH OR TAB BAR) | \$150 PER BARTENDER |

ONE BARTENDER PER 50 GUESTS
WEEKEND EVENTS MUST GET A BARTENDER

DESSERTS

CHOCOLATE FOUNTAIN | \$10 PP | 50 PERSON MINIMUM

Includes assorted fresh fruit, pretzel sticks, rice krispies treats,
marshmallows and oreos

GOURMET DESSERT STATION | \$10 PP

COOKIE TRAY | \$20 PER POUND

SLICED FRUIT TRAY | MED \$60 | LG \$110

ICE CREAM BAR (WITH ALL THE FIXINGS) | \$10 PP

Please No Confetti, Glitter, Command Strips, or Tape
\$200 Clean Up Fee if Used
Candy Station Clean Up Fee \$150

Final guest count due 14 days before affair.

Menu options required 4 weeks prior.

No outside food or beverage allowed.

All deposits are non-refundable.

All prices subject to prevailing sales tax & 20% gratuity.

5% discount for all payments made in cash.



O'CONNOR'S

1383 MONMOUTH ROAD, EASTAMPTON NJ 08060

WWW.OCONNORSMT HOLLY.COM

PARTY PLANNER

GUEST COUNT MINIMUMS**

**ONLY ON EVENINGS FRIDAY'S & SATURDAY'S

GARDEN ROOM | 25 PUB ROOM | 35 BANQUET HALL | 80

CALL
609 261 1555

EMAIL
INFO@OCONNORSMT HOLLY.COM

COCKTAIL HOUR

COCKTAIL HOUR | \$42 PP | 35 PERSON MIN | 3 HOUR AFFAIR

Includes fresh fruit & cheese tray, vegetable tray, bread boat with spinach dip, mini reubens, stuffed mushrooms, chicken cordon bleu balls, cheese curds, pepperoni flatbread, chicken lollipops, thai shrimp, fried pickles, sausage & peppers, swedish meatballs & penne with vodka sauce
SODA IS INCLUDED

***ADD CAKE & COFFEE SERVICE FOR \$6 PP**

PRE-DINNER COCKTAIL HOUR | \$12 PP | SERVED WITH DINNER OR BUFFET ONLY

Same inclusions as above Cocktail Hour

FRESH VEGETABLE CRUDITE WITH DIP | MED \$85 | LG \$105

FRESH FRUIT & CHEESE PLATTER | MED \$95 | LG \$125

CAPRESE PLATTER | MED \$90 | LG \$120

Fresh mozzarella, salami, artichokes, burrata, tomatoes, and mixed greens with lemon parmesan vinaigrette topped with balsamic glaze.

SHRIMP COCKTAIL | 50 PIECES | \$125

BREAD BOAT WITH SPINACH DIP | \$55

CHARCUTERIE BOARD | \$9 PP

Assorted meats, cheese, hummus, grapes, nuts, assorted jams, & honey.

BRUSCHETTA | \$50

Diced tomatoes, basil & extra virgin olive oil with parmesan cheese & garlic toast

BRUNCH BUFFET

\$45 PP | MINIMUM 50 ADULTS | CHILDREN AGES 3 THRU 10 ARE HALF PRICE | PARTY MUST CONCLUDE BY 4PM

Includes assorted danish, fruit bread, fresh fruit, assorted juices, coffee, tea, soda, scrambled eggs, eggs benedict, bacon, sausage, home fries, french toast, breakfast wraps, plus two hot buffet dishes & occasion cake

CHILDREN'S MENU

AGES 3 THRU 10 | \$20 PER CHILD

Includes soda. Choice of penne marinara, chicken fingers with fries, or burger with fries

ALA CARTE

MINIMUM 25 ADULTS | 4 HOUR AFFAIR

Ala carte packages includes a garden salad with homemade vinaigrette, rolls & butter, garden vegetable, baked potato, coffee, tea, soda and occasion cake

BRONZE: DINNER \$50 PP | LUNCH* \$45 PP

Choice of chicken parmesan, stuffed flounder, or NY sirloin

GOLD: DINNER \$55 PP | LUNCH* \$49 PP

Choice of chicken francaise, prime rib, or baked salmon

Final entree count due 14 days before affair. You are responsible for entree identifier cards

HOT BUFFET

DINNER \$44 PP | LUNCH* \$39 PP | MINIMUM 25 ADULTS | 4 HOUR AFFAIR | CHILDREN AGES 3 THRU 10 ARE HALF PRICE

Includes tossed and caesar salads, roasted potato and green beans, rolls & butter, a choice of four hot dishes from the list below, occasion cake, and coffee, tea & soda

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| • Sausage, Peppers, Onions | • Rigatoni Bolognese | • Chicken Francaise |
| • Italian or Swedish Meatballs | • Baked Ziti | • Country Chicken |
| • Beef Bourguignon | • Penne Vodka | • Chicken St. Pierre |
| • Guinness Steak | • Stuffed Shells | • Chicken Marsala |
| • French Onion Steak Au Poivre | • Stuffed Flounder | • Chicken Parmigiana |
| • Corned Beef & Sauerkraut | • Rigatoni & Broccoli Alfredo | • Roast Beef with Brown Gravy or Au Jus |
| | • Eggplant Rollatini | • Baby Shrimp with Broccoli & Shells in Scampi Sauce |

***LUNCH IS SERVED MON-FRI, PARTY MUST CONCLUDE BY 4PM.**

BEREAVEMENT BUFFET

\$35 PP | MINIMUM 25 ADULTS | CHILDREN AGES 3 THRU 10 ARE HALF PRICE

Choice of three hot dishes from list above. Includes roasted potato, green beans, tossed salad, featured dessert, and soda, coffee and tea

***BEREAVEMENT BUFFET IS SERVED MON-FRI, PARTY MUST CONCLUDE BY 4PM.**