

Beverages

Unlimited Soda # people 25-55	\$2.25pp	55+ \$1.75pp
Pitchers of Soda	\$7.00	
Pitchers of Domestic Beer - Bud, Coors Light & Yuengling .	\$10.00	
Pitchers of Imported Beer	\$16.00	
Carafes of Wine - Chablis, White Zinfandel, Burgundy, Sangria .	\$14.95	
Carafes of Wine - Merlot, Chardonnay, Cabernet	\$16.95	
Unlimited Mimosa Fountain # people 35-50	\$2.25pp	50+ \$1.75pp
Champagne Toast	\$1.75pp	
Beer, Wine & Soda (4 hours)	\$10.00pp	
Open Bar - House Brands (4 hours)	\$16.00pp	
Open Bar - Premium Brands (4 hours)	\$18.00pp	

Cakes & Desserts

Wedding Cake	\$3.00pp
Assortment of Sliced Cakes <i>Carrot, Chocolate & Apple Crumb</i> .	\$2.25pp
Cheesecake	\$4.00pp
Rice Pudding	\$1.95pp
Chocolate Mousse	\$4.00pp
Ice Cream Sundae - <i>Banana or Fudge Brownie</i>	\$2.50pp
Mini Italian Pastries	\$16.00per doz.
Dessert Table - <i>Table Includes: Four Specialty Cakes, 9" Occasion Cake, Mousses, Italian Pastries, Cookies and Fresh Seasonal Fruits</i>	\$4.50pp

The above desserts include coffee and tea

Decorated Cookie Trays	3 lb. - \$23.00
	4 lb. - \$29.50
	5 lb. - \$33.00
Sliced Fruit Tray	medium \$45.00
	large \$80.00

The above does not include coffee and tea

**There is no confetti, glitter or any wall decorations
allowed in our restaurant**

Prices subject to prevailing sales tax & 18% gratuity

Cambridge Inn

Home of Camelot Caterers

19 Summerhill Road, Spotswood, NJ 08884

www.cambridgeinn.com

Prices Effective October 2009

Party Planner

*Call and Speak to Dave Infosino or
Pat O'Connor for Ideas and Availability*

Monday thru Thursday Discounts Available

Phone **732 - 251 - 7400**

Fax **732 - 251 - 5420**

*For Off-Premise Catering Please Call
Camelot Caterers at 732 - 416 - 0220*

Custom Floral & Balloon Decorating Available

Cocktail Hour

Cocktail hour \$6.95pp served with dinner or buffet only
Includes fresh fruit & cheese tray, vegetable tray, bread boat with spinach dip, mini reubens, assorted quiches, stuffed mushrooms, swedish meatballs, chicken wings & penne with vodka sauce

Deluxe cocktail hour \$8.95pp served with dinner or buffet only
Includes above cocktail hour items plus mozzarella sticks, clams casino, shrimp in the rough, pizza bagels, sausage & peppers & potato pancakes

Mini cocktail 1/2 hour \$4.95pp with dinner or buffet only
Includes choice of three: stuffed mushrooms, chicken wings, assorted quiches, pizza bagels, mozzarella sticks & potato pancakes

- Bread Boat with Spinach Dip** \$38.00
- Fresh Vegetable Crudite with Dip** med. \$55.00
lg. \$80.00
- Fresh Fruit & Cheese Platter** sm. \$60.00
lg. \$100.00
- Antipasto Salad** sm. \$60.00
lg. \$100.00
- Cold Shrimp In The Rough - Peeled** 3 lbs. \$70.00

Brunch Buffet

Includes assorted danish, bagels & homemade muffins, fresh fruit & assorted juices, coffee & tea, scrambled eggs, eggs benedict, bacon, sausage, home fries, french toast, breakfast wraps, plus four hot buffet dishes

Minimum 35 adults • Private occasion \$17.95pp
Includes Occasion Cake

Children's Menu

Ages 3 thru 10

- Buffets** Half price
- Stuffed Shells** \$8.50
- or Penne Marinara** \$8.50
- Chicken Fingers w/fries** \$8.50
- Burger or Hot Dog**
- w/fries** \$8.50

All prices in this planner are for on-premise catering only
Half room - 35 adult guarantee - \$300.00 deposit required
Full room - 65 adult guarantee - \$500.00 deposit required
Final count due 7 days before affair

Prices subject to prevailing sales tax & 18% gratuity • All deposits are non-refundable

Ala Carte

- Package A*** Stuffed Shells with Garlic Bread
\$16.95 Sliced Roast Beef with Gravy
Baked Stuffed Half Chicken with Supreme Sauce
- Package B*** Tortellini Alfredo with Chicken and Broccoli
\$17.95 London Broil with Mushroom Sauce
Chicken Parmigiana with Linguini & Garlic Bread
**Packages A & B not available on Friday and Saturday Nights*
- Package C** Chicken Marsala
\$18.95 Stuffed Flounder
14 oz. New York Strip Sirloin
- Package D** Baked Stuffed Shrimp
\$19.95 Chicken Francaise
16 oz. Prime Rib Au Jus
Veal Marsala

Entrees Include: Soup & salad, rolls & butter, garden vegetable, baked potato & rice

Hot Buffet

Choice of tossed or caesar salad, choice of potato salad or pasta salad, rolls & butter, choice of five hot dishes & rice pilaf

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| Chicken Francaise | Stuffed Flounder |
| Grilled Chicken Italiano | Angel Hair W/Broccoli |
| Chicken Penne Portabella | Tri- Color Cheese Tortellini Alfredo |
| Lemon Pepper Chicken | Eggplant Parmigiana |
| Chicken St. Pierre | Eggplant Rollatini |
| Fried or BBQ Chicken | Sausage, Peppers, Onions, Potatoes |
| Chicken Cordon Bleu | Kielbasa & Sauerkraut |
| Stir Fry Chicken | Stuffed Cabbage |
| Chicken Marsala | Italian or Swedish Meatballs |
| Chicken Parmigiana | Steak Stir Fry |
| Penne Pasta w/Vodka Sauce | Beef Burgungion |
| Rigatoni Primavera | Steak w/Mushrooms & Onions |
| Meat Lasagna or Vegetable Lasagna | Pepper Steak w/Onions |
| Baked Ziti | Veal w/Peppers & Onions |
| Stuffed Shells | Shells w/Broccoli & Baby Shrimp |
| Fried Calamari | in Scampi Sauce |

Minimum 35 adults \$19.95pp Add a deli platter for \$1.00pp

Ala Carte and Hot Buffet also include occasion cake, coffee and tea.