



3 Hour Cocktail Party Package

1 hour of passed Hors d'Oeuvres

- Your choice of 7 Assorted Hors d'oeuvres and 2 Cold Food Displays
- Imported and Domestic Cheese Display
- Sliced Fresh Seasonal Fruit
- Tomato Bruschetta
- Antipasto Platter

Includes 2 Stations in Chafing Dishes:

- Pasta Station with Linguine marinara and mini meatballs
 - Penne Vodka Primavera
 - Carving Station choice of one
 - Roast Sirloin of Beef, Turkey or Honey Ham

Hot Appetizers choice of 3 in Chafing Dishes:

- Clams Casino
- Zucchini Fries
- Stuffed Mushrooms (crab, sausage or cheese)
- Mozzarella en Carrozza
- Mussels Marinara
- Meatballs Marinara
- Sausage and Peppers
- Fried Calamari
- Pulled BBQ Pork with Pickled Onion Slaw

Dessert and Coffee Station

- Home Made Chocolate Chip Cookies and Fudge Brownies
- Freshly Brewed Coffee and tea
- All Soft Drinks Included
- \$25 per person

Passed Hors d'oeuvres (Select for Cocktail Party Package)

Hot

- Coconut Shrimp Skewers
- Scallops Wrapped in Bacon
- Chicken Quesadillas
- Thai Spring Rolls with Chili Sauce
- Crab Cakes with Old Bay Remoulade
- Franks in Puff Pastry
- Stuffed Mini Rice Balls with marinara sauce
- (Add Lollipop Lamb Chops \$4.95pp)

Cold

- Smoked Salmon Triangles on Wonton & Wasabi Cream cheese
- Cocktail Shrimp
- Beef Tenderloin on sourdough with roasted garlic mayo
- California Rolls with Soy
- Tomato Bruschetta
- Mini Turkey Sandwich on top of cornbread crisp with cranberry

Breakfast and Brunch

Continental – 2 hour event \$8.95 per person

Assorted breakfast pastries to include : Danish, muffins, croissants, bagels and donuts accompanied by cream cheese, whipped butter, and assorted jams. Fresh fruit garnished with berries, yogurt and granola. Orange juice, freshly brewed coffee and tea

Beach Morning – 3 hours event \$16.95 per person

Assorted breakfast pastries including Danish, muffins, croissants and bagels. Served with butter, cream cheese, scrambled eggs, French toast with warm maple syrup, bacon, sausage, home fries, fresh fruit, yogurt and granola. Orange juice, freshly brewed coffee and tea.

Ryan's Brunch \$29.95 per person

- Fresh Seasonal fruit and berries and Imported & domestic cheese display
 - Fresh Fruit Danish, Assorted Muffins, Mini Croissants and freshly baked bagels.
 - Smoked Salmon with cream cheese, red onion and capers, Shrimp Cocktail
 - Omelet Station attended by uniformed chef with choice of fillings: spinach, onions, peppers, mushroom, swiss & cheddar cheeses and ham
 - Fresh Garden salad with house vinaigrette and Fresh Mozzarella with tomato garnished with fresh basil
 - Carving station (choice of 1) Breast of Turkey with cranberry compote, Baked Virginia Ham with a pineapple Dijon pan gravy or Roast Beef with horseradish mayonnaise
 - Bacon, sausage and home fries
 - French toast with whipped butter and syrup
 - Salmon fillet with béarnaise sauce, balsamic glazed chicken savoy and Chefs pasta choice
 - Assorted cakes, tarts and finger pastries Orange juice, freshly brewed coffee and tea.
- (Customized Special Occasion Cake Available at \$4 per person)

Filet Mignon, Leg of Lamb, Prime Rib or Stuffed Pork Loin available at an additional cost*

Policies:

- All packages will require a 20% service charge and 7% sales tax
- All buffets include assorted dinner rolls with butter, soda, coffee and tea
- Deposit is Non-Refundable
- Final head count must be given(10) business days prior to your event.
- Final payment due 72 hours prior to the event
- Policies do not include fees charged by American Legion for rental of the hall



Catering by Ryan's at 129
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BANQUET MENU



Ryan's at 129 Dinner Buffet

\$28.95 per person

Salads Choice of Two

- Classic Caesar
- Tomato, Basil & Fresh Mozzarella
- House Salad with cucumber and tomato
- Fresh Fruit Salad(seasonal)
- Deviled Potato Salad
- Spinach Salad
- Cabbage Cole Slaw
- Grilled Vegetables & Marinated Mushrooms

Chicken Choice of One

- Chicken Francaise or Marsala
- Backyard BBQ Chicken
- Stuffed Chicken Florentine
- Chicken Cordon Bleu
- Golden Fried Chicken

Meats Choice of One

- Tenderloin tips with mushrooms and tomato
- Shaved Roast Beef with peppercorn sauce
- Hamburger Bar
- Sliced Ham with honey mustard
- Sausage and Peppers
- Barbequed Pork Loin
- Carving Station (Sirloin, Turkey, or Ham)

Pasta, Potatoes and Vegetables (Choice of Two)

- Roasted red bliss potatoes
- Penne Pasta Primavera
- Herb Risotto
- Eggplant Rollatini
- Fresh Seasonal vegetables
- Mashed Potato Bar served with following toppings of sour cream, butter, crumbled bacon, caramelized onion, broccoli, cheddar and chives

**All buffets include assorted dinner rolls with butter, soda, coffee and tea*

Dessert (Check One)

- Cookies, Brownies and mini pastries at each table
- Occasion Cake

Plated Luncheons & Dinners

Breeze(Luncheon Only) \$25.95

- Caesar Salad with garlic croutons and Roma tomato
- Grilled Sirloin of Beef Aglio
- Herb Crusted Chicken with sherry cream sauce & applewood smoked bacon
- Stuffed Filet of Sole with lemon garlic sauce
- Seasonal Cheesecake with fresh fruit or occasion cake

Beachview \$27.95

- Bistro House Salad with cucumber, tomato, red onion, carrot, croutons and house vinaigrette
- Sliced Chateaubriand with brown mushroom bordelaise
- Seared Salmon sweet thai chile sauce
- Chicken Francaise white wine & lemon
- Mini Chocolate Parfaits with homemade whipped crème or Occasion Cake

Seaside \$29.95

- Spinach Salad with gorgonzola cheese, diced apple, dried cranberries, toasted walnuts and honey dijon vinaigrette
- Grilled Filet Mignon Bistro steak sauce
- Pan Seared Sea Bass with sun dried tomato basil vinaigrette
- Stuffed Breast of Chicken with serrano ham and fontina cheese with pan gravy
- Warm Mini French Apple Pie Ala Mode or Occasion Cake

All Packages include fresh seasonal vegetables, starch, dinner rolls, soft drinks, coffee and tea (Pre Order must be finalized 7 days prior to event..... for tableside choice ordering add \$3)

Appetizers and Additions to Lunch or Dinner

- Penne Pasta Vodka Primavera (add \$2)
- Jumbo Shrimp Cocktail 3pc (add \$5)
- Lobster Bisque (add \$3)
- Mini pastries and chocolate covered strawberries (add \$5)
- All prices are subject to an 20% service charge and 7% sales tax

Ryan's at 129 Lunch Buffet

\$24.95 per person

All prices are subject to an 20% service charge and 7% sales tax

Salads Choice of Two

- Classic Caesar
- Tomato, Basil & Fresh Mozzarella
- House Salad with cucumber & tomato
- Fresh Fruit Salad(seasonal)
- Deviled Potato Salad
- Spinach Salad
- Cabbage Cole Slaw
- Grilled Vegetables and Marinated Mushrooms



Chicken (Choice of One)

- Chicken Francaise or Marsala
- Backyard BBQ Chicken
- Stuffed Chicken Florentine
- Chicken Cordon Bleu
- Golden Fried Chicken

Fish (Choice of One)

- Grilled Mahi Mahi with mango salsa
- Seared Salmon with Béarnaise sauce
- Baked Stuffed Lemon Sole in a tomato buerre blanc



Meats (Choice of One)

- Tenderloin tips with mushrooms & tomato
- Shaved Roast Beef with peppercorn sauce
- Hamburger Bar
- Sliced Ham with honey mustard
- Sausage and Peppers
- Barbequed Pork Loin
- Roast Turkey with pan gravy
- Veal and Peppers
- Upgrade to carving station \$3pp choice of Roast Beef, Ham or Turkey Breast*

Pasta, Potatoes and Vegetables (Choice of Two)

- Roasted red bliss potatoes
- Penne Pasta Primavera
- Herb Risotto
- Eggplant Rollatini
- Fresh Seasonal vegetables

Dessert (Check One)

- Cookies, Brownies and mini pastries at each table
- Occasion Cake

All prices are subject to an 20% service charge and 7% sales tax

