

# PRIVATE DINING

Thank You for your Interest in Salt Creek Grille!

With a picture perfect location, nestled along the Navesink River in Rumson, the property combines craftsman style architecture with warm surroundings to create a casual elegance perfect for any gathering. The rich wood building and natural setting lends tribute to Frank Lloyd Wright's turn of the century building style.

On the river level, two private dining rooms boast floor to ceiling windows, each with convenient access to our magnificent Riverfront Garden. Our rooms offer groups as small as 15 guests to over 150 guests a beautiful setting for any occasion. On-site weddings, receptions, rehearsal dinners, birthdays and anniversaries are just to name a few. Salt Creek Grille is also the perfect location for your corporate seminar, meeting or even company mixer.

The information enclosed provides you with our private dining menus and pricing. Because we find that each event is unique, our menus are designed to allow you to create your own custom package that meets your own specific needs.

With personal and professional coordination of each event, Salt Creek Grille invites you to join the thousands of guests who have enjoyed fine food and gracious service provided by our private dining room staff!

Should you have any questions or are ready to plan your special event, please call me at 732.933.9272 or email [bpenta@saltcreekgrille.com](mailto:bpenta@saltcreekgrille.com) for more information. You can also visit our web site for additional information on our restaurant, at [www.saltcreekgrille.com](http://www.saltcreekgrille.com)

I look forward to hearing from you soon.

Thank You,  
Barbara Penta  
Director, Private Dining – Rumson

*Dana Point, CA - Manhattan Beach, CA - Valencia, CA  
Mama's on 39, CA - Princeton, NJ - Rumson, NJ*



REV 08-05-2018

# CHAMPAGNE BRUNCH

## **\$39 ADULT - CHILDREN (2-11) HALF PRICE**

Minimum Requirement - 25 Adults

Available Latest 2:00 Start Time

### **BEVERAGES**

Champagne, Mimosa, Juice, Coffee, Tea & Soft Drinks

### **BAKERY**

Bagels, Danish, Muffins, Cream Cheese & Fruit Preserve

### **NIBBLE**

Assorted Display of Cheese, Fresh Fruit & Seasonal Berries

### **BREAKFAST**

Quiche (Choose One -Broccoli/Cheese, Florentine, Four Cheese or Lorraine)

Scrambled Eggs

French Toast with Maple Syrup

Breakfast Sausage, Smoked Bacon & Home Fried Potatoes

### **SALAD**

Choose One from our Luncheon Buffet Menu

### **LUNCH**

Choose Two from our Luncheon Buffet Menu

### **DESSERT**

Assorted Cake, Pastries & Cookies

### **SUGGESTED ADD-ON**

Made to Order Omelets \$5 . Attendant Fee \$75

Smoked Salmon \$5

Waffles with Fresh Whipped Cream & Strawberries \$5

Luncheon Entrée \$5

Roast Sirloin Carving \$8 +\$75 Attendant Fee

Tennessee Smoked Ham or Turkey Carving \$6 + \$75 Attendant Fee



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# LUNCH BUFFET

## **\$33 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum Requirement - 25 Adult Guests

Available Latest Start Time 2:00

Includes, Freshly Baked Bread, Coffee, Tea & Soft Drinks

### **SALAD – Choose One**

#### **SALT CREEK HOUSE SALAD (G)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

#### **SUPERFOOD SALAD (G)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples, Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

#### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

### **PASTA – Choose One**

**Penne Pasta** . Primavera with Garlic & Oil, Marinara or Vodka Sauce

### **ENTREE, Choose Two**

#### **CITRUS GLAZED MAHI MAHI**

**OVEN ROASTED SALMON**, Lemon Caper Butter or Ponzu Sauce

#### **CAJUN CHICKEN & PROSCIUTTO PASTA**

Pasta, Prosciutto, Cherry Tomatoes, Spinach, Shallots, Chorizo-Goat Cheese Béchamel Sauce

#### **CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,  
Sun Dried Tomato Cream Sauce

#### **CHICKEN FRANCAISE**

Egg Battered, Lemon & White Wine

#### **CHICKEN PICCATA**

Flour Dusted, Capers, Lemon & Parsley

#### **ROASTED PORK LOIN**

Slow Roasted, Bourbon-Cherry Jus

#### **TOP SIRLOIN – ADD \$3**

Classic Demi with Sautéed Bell Pepper

### **SIDES – Choose Two**

Mashed Potatoes, Brown Citrus Rice, Seasonal Vegetables

### **DESSERT**

Chef's Select Assortment of Cake, Pastries & Cookies

### **SUGGESTED ADD-ON**

Domestic Cheese Display \$5

Entrée \$5

Carving Station \$7-\$9



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# PLATED LUNCHEON

## **\$32 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum Requirement - 25 Adult Guests . 80 Guests & Over, Pre-Selected Meal Counts are Required  
Includes Unlimited Coffee, Tea & Soft Drinks  
Available Latest Start Time 2:00

### **SALAD - Choose One**

#### **SALT CREEK HOUSE SALAD (G)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

#### **SUPERFOOD SALAD (G)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples, Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

#### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

### **ENTREE - Choose Two**

All Entrees served with Freshly Baked Bread, Starch & Vegetable

#### **CITRUS GLAZED MAHI MAHI**

**OVEN ROASTED SALMON**, Lemon Caper Butter or Ponzu Sauce

#### **CAJUN CHICKEN & PROSCIUTTO PASTA**

Pasta, Prosciutto, Cherry Tomatoes, Spinach, Shallots, Chorizo-Goat Cheese Béchamel Sauce

#### **CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,  
Sun Dried Tomato Cream Sauce

#### **CHICKEN FRANCAISE**

Egg Battered, Lemon & White Wine

#### **CHICKEN PICCATA**

Flour Dusted, Capers, Lemon & Parsley

#### **ROASTED PORK LOIN**

Slow Roasted, Bourbon-Cherry Jus

#### **PRIME RIB – ADD \$3**

Slow Roasted with a Crust of Herbs & Spices, Topped with Au Jus

### **DESSERT - Choose One**

Assorted Pastries & Cookies

Double Chocolate Cake

Creamy NY Style Cheesecake with a with a Fresh Fruit Puree

### **SUGGESTED ADD-ON**

Three Entrees Add \$2

Starter Course [Soup or Pasta] \$2

Domestic Cheese Display \$5



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# HOT & COLD BUTLER STYLE HORS D'OEUVRES

## ADD-ON OPTION

Minimum Food Costs are required, please ask your Sales Associate  
Minimum Requirement - 20 Adult Guests  
One Hour Service  
Kids (2-11) Half Price

## NIBBLE

Domestic Cheese Display, Fresh Vegetables,  
Assorted Crackers, House Made Corn Tortilla Chips,  
Ranch, Salsa & Guacamole

**CHOOSE 6 \$16**

**CHOOSE 8 \$20**

Brie and Raspberry in Phyllo Dough  
Spanakopita  
Tomato Bruschetta on Focaccia Crisp  
Asparagus & Asiago Cheese Filo Wrap  
Vegetable Spring Roll

Beef Empanadas  
SCG Sliders with Wild Baby Arugula and Blue Cheese Aioli  
Beef Wellington  
Mini Franks wrapped in Puff Pastry  
Dry Spice Rub Chicken Skewer

Ahi Poke on Wonton Crisp  
Coconut Shrimp  
Crab Cakes  
Shrimp Cocktail  
Scallops wrapped in Bacon  
Bacon Wrapped Stuffed Shrimp

**SERVED WITH COMPLIMENTARY SAUCES FOR DIPPING**



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# DISPLAY STATIONS

## ADD-ON OPTION

Minimum Food Costs are required  
Minimum Requirement - 20 Adult Guests  
Kids (2-11) Half Price

## DOMESTIC CHEESE DISPLAY \$5

Fresh Vegetables, Assorted Crackers  
House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

## GOURMET CHEESE DISPLAY \$12

Assorted Cheese, Olives, Candied Walnuts, Marmalade, Berries & Flat Breads  
Add Prosciutto \$3

## ADD TO YOUR CHEESE DISPLAY:

Spinach & Artichoke Dip \$3  
Salt & Vinegar Potato Chips with House Made Onion Dip \$3

## SHRIMP BOWL \$300

100 Shrimp over Crushed Ice with Lemon & Cocktail Sauce

## ANTIPASTO \$9

A traditional assortment of Italian Meats & Cheese, Italian Peppers, Mushrooms, Artichoke Hearts, Olives, Fresh Mozzarella, Tomato & Freshly Baked Bread

## CARVING STATION - \$75 CARVING ATTENDANT FEE

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce \$7  
Tennessee Smoked Ham with Honey Dijon \$7  
Herb Roasted Pork Loin with Bourbon-Cherry Jus \$7  
Roast Sirloin with Au Jus & Horseradish Cream \$9  
Prime Rib with Au Jus & Horseradish Cream \$13

## SALAD & PASTA STATION \$9

Choose One Salad & One Pasta (Penne or Cheese Tortellini)  
Choice of: Primavera with Fresh Vegetables & Garlic/Oil, Marinara or Vodka Sauce  
Served with Fresh Baked Bread

## COFFEE, TEA & DESSERT STATION \$9

Freshly Brewed Coffee, Variety of Herbal Teas,  
Chef's Select Assortment of Specialty Cakes, Pastries & Cookies



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# COCKTAIL PARTY

**\$59 PER PERSON – 2 HOURS**

**\$71 PER PERSON – 3 HOURS**

**\$79 PER PERSON – 4 HOURS**

Minimum Requirement - 30 Adult Guests

Kids (2-11) Half Price

## **PREMIUM OPEN BAR**

(No shots), Coffee, Tea & Soft Drinks

## **DOMESTIC CHEESE DISPLAY**

Fresh Vegetables, Assorted Crackers,  
House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

## **HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES**

2 Seafood, 2 Meat, 2 Vegetarian

## **SALAD & PASTA STATION**

Choose One Salad & One Pasta (Penne or Cheese Tortellini)

Choice of: Primavera with Fresh Vegetables & Garlic/Oil, Marinara or Vodka Sauce

Served with Fresh Baked Bread

## **ENTREE**

Choose One from our Luncheon Buffet Menu

Starch & Vegetable

## **CARVING STATION – Choose One**

Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce

Tennessee Smoked Ham with Honey Dijon

Herb Roasted Pork Loin with Bourbon-Cherry Jus

Roast Sirloin with Au Jus & Horseradish Cream - Add \$2

## **COFFEE/TEA & COOKIE STATION**



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# DINNER BUFFET

## **\$46 PER PERSON - KIDS (2-11) HALF PRICE**

Minimum Guarantee 30 Adult Guests  
With Minimum of 25 Adult Guests . Eliminate Carving Station & Add Entrée  
Includes, Freshly Baked Bread, Coffee, Tea & Soft Drinks

### **SALAD – Choose Two**

#### **SALT CREEK HOUSE SALAD (G)**

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

#### **SUPERFOOD SALAD (G)**

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples, Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

#### **THE GRILLE CAESAR**

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

### **PASTA – Choose One**

Penne or Cheese Tortellini . Primavera with Garlic & Oil, Marinara or Vodka Sauce

### **ENTRÉE - Choose Two**

#### **CITRUS GLAZED MAHI MAHI**

**OVEN ROASTED SALMON**, Lemon Caper Butter or Ponzu Sauce

#### **CAJUN CHICKEN & PROSCIUTTO PASTA**

Pasta, Prosciutto, Cherry Tomatoes, Spinach, Shallots, Chorizo-Goat Cheese Béchamel Sauce

#### **CREEK ASIAGO CHICKEN**

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,  
Sun Dried Tomato Cream Sauce

#### **CHICKEN FRANCAISE**

Egg Battered, Lemon & White Wine

#### **CHICKEN PICCATA**

Flour Dusted, Capers, Lemon & Parsley

#### **ROASTED PORK LOIN**

Slow Roasted, Bourbon-Cherry Jus

#### **TOP SIRLOIN**

Classic Demi with Sautéed Bell Peppers

### **CARVING STATION – Choose One**

Roast Sirloin with Au Jus & Horseradish Cream  
Roasted Turkey Breast with House-Made Gravy & Cranberry Sauce  
Tennessee Smoked Ham with Honey Dijon  
Herb Roasted Pork Loin with Bourbon-Cherry Jus  
Prime Rib with Au Jus & Horseradish Cream . Add \$9

### **SIDES – Choose Two**

Mashed Potatoes, Brown Citrus Rice, Seasonal Vegetables

### **DESSERT**

Chef's Select Assortment of Specialty Cakes, Pastries & Cookies

### **SUGGESTED ADD ON**

Domestic Cheese Display \$5



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# PLATED DINNER

Minimum Requirement - 20 Adult Guests / 80 Guests & Over, Pre-Selected Meal Counts are Required  
Includes Unlimited Coffee, Tea & Soft Drinks  
Kids (2-11) Half Price

## SALAD – Choose One

### SALT CREEK HOUSE SALAD (GF)

Mixed Baby Greens, Apples, Glazed Walnuts, Gorgonzola, Balsamic Vinaigrette

### SUPERFOOD SALAD (GF)

Toasted Quinoa, Shredded Kale, Cabbage, Roasted Red Beets, Broccoli, Brussels Sprouts, Carrots, Apples, Dried Cranberries, Sunflower Seeds, Feta Cheese, Lime Vinaigrette

### THE GRILLE CAESAR

Classic Chopped Romaine with Shaved Asiago & Toasted Croutons

## ENTREE - Choose Two

All Entrees served with Freshly Baked Bread, Starch & Vegetable  
Brussels Sprouts . Add \$2

### \$47 OVEN ROASTED FAROE ISLAND SALMON

Ponzu Sauce, Citrus Brown Rice, Fresh Seasonal Vegetable

### \$47 MARYLAND CRAB CAKE

Pan Seared, Whole Grain Mustard Sauce, Brown Citrus Rice and Fresh Seasonal Vegetables

### \$59 CHILEAN SEA BASS (GF)

Pan-Seared, Shallot-Crusted, Lemon Buerre Blanc, Yukon Gold Mashed Potatoes,  
Seasonal Vegetables

### \$43 CREEK ASIAGO CHICKEN

Breaded, Topped with Grilled Tomato, Basil & Fresh Mozzarella,  
**Sun Dried Tomato Cream Sauce**, Brown Citrus Rice & Fresh Seasonal Vegetable

### \$43 CHICKEN FRANCAISE OR PICATTA

Brown Citrus Rice & Fresh Seasonal Vegetable

### \$48 DOUBLE-CUT GRILLE CHOP

Bourbon-Cherry Jus, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables

### \$59 COFFEE ENCRUSTED NY (GF)

Blue Affinee Cheese with Bourbon Caramel, Baby Arugula, Yukon Gold Mashed Potatoes

### \$48 PRIME RIB (GF)

Slow Roasted with a Crust of Herbs & Spices, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables

### \$61 FILET MIGNON

Mesquite Grilled, Classic Demi-Glace, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables

## DESSERT – Choose One

Chef's Select Assortment of Pastries & Cookies

Double Chocolate Cake with Vanilla Ice Cream, Fresh Whipped Cream & Strawberries

Creamy NY Style Cheesecake, with a Fresh Fruit Puree, Fresh Whipped Cream & Strawberries

## SUGGESTED ADD-ON

Three Entrée Selections \$2

Starter Course [Soup or Pasta] \$2

Domestic Cheese Display \$5



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# DREAM WEDDING PACKAGE

**Includes Tax & Gratuity**  
**Kids (2-11) Half Price**

**\$130 Per Person, Friday & Sunday - Minimum 80 Adult Guests**  
(Holiday Weekends, Saturday Rates Apply)

**\$135 Per Person, Saturday - Minimum 90 Adult Guests**

**Five Hours, On-Site Ceremony (optional), Dance Floor**  
**Standard Linen, Matching Napkin, Votive Candles,**  
**Champagne Toast, Valet Parking**  
**And....**

**A Complimentary Salt Creek Grille Gift Card for**  
**the Bride & Groom to Return for Dinner on us!**

## **COCKTAIL HOUR**

Domestic Cheese Display  
Fresh Vegetables, Assorted Crackers  
House Made Corn Tortilla Chips, Ranch, Salsa & Guacamole

## **HOT/COLD BUTLER STYLE PASSED HORS D'OEUVRES**

2 Seafood, 2 Meat, 2 Vegetarian

## **DINNER**

Three Course Plated Dinner (Up to \$48 Value) or Dinner Buffet

## **4.5 HOUR PREMIUM OPEN BAR**

Sorry, NO Shots!

## **GARDEN BAR (one hour) & BARTENDER**

No Charge for events over 125 Adult Guests  
Under 125 Adult Guests - \$525 (Includes Tax and Service)

**No Substitutions**



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# KID SELECTIONS

Children Ages (2- 11)

½ Price on all Selected Menus

Includes Unlimited Soft Drinks & Dessert

## PIZZA

Cheese or Pepperoni

## MACARONI & CHEESE

With Our Own Cheese Sauce

## PASTA

Fresh Tomato Sauce

Or Plain with Butter

## SLIDERS

Crispy French Fries

## CHICKEN STRIPS

Crispy French Fries



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# BAR OPTIONS

## HOSTED/CONSUMPTION

Running Tab for the Event Host/Hostess

## PREMIUM OPEN

No Shots

\$15 Per Person, First Hour = \$15

\$11 Per Person, Second Hour = \$26

\$04 Per Person, Third Hour = \$30

\$04 Per person, Fourth Hour = \$34

\$04 Per Person, Each Additional ½ Hour

## SUPER PREMIUM OPEN

No Shots

\$17 Per Person, First Hour = \$17

\$12 Per Person, Second Hour = \$29

\$05 Per Person, Third Hour = \$34

\$05 Per Person, Fourth Hour = \$39

\$05 Per Person, Each Additional ½ Hour

## HOUSE WINE & BEER

\$13 Per Person, First Hour = \$13

\$10 Per Person, Second Hour = \$23

\$04 Per Person, Third Hour = \$27

\$04 Per Person, Fourth Hour = \$31

\$04 Per Person, Each Additional ½ Hour

## CASH \$100 BARTENDER FEE

Guests Pay Individually

## SANGRIA \$13

Per Person . 4 Hours (Afternoon Only)

## CHAMPAGNE PUNCH OR MIMOSA \$6

Per Person . 4 Hours (Afternoon Only)

## CORKAGE

Restricted to Specialty Wines that Salt Creek Grille

Cannot Procure. Maximum 12 Bottles @ \$20 Per Bottle



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## [standard, upgrade & effects]

### STANDARD

Four Hour Room Block, Standard Linen, Matching Napkin, & Votive Candles. Floral & Décor is up to the guest to provide. Bring your own Occasion+Cake, SCG will cut, plate & serve it at no additional charge. All pricing subject to applicable sales tax and service charges except for our Dream Wedding Package.

**\$1.50 per person cake cut fee will apply to all Ice Cream Cakes**

**Salt Creek Grille does not allow for any guest or party planner to bring in product that Salt Creek Grille offers in the enclosed package without prior consent. Upon consent, additional fees may be assessed.**

### UPGRADES

- \$350 Extended 5<sup>th</sup> Hour
- \$100 Dance Floor
- \$525 Garden Bar/One Hour - Bartender  
(n/c for events over 125 Adult Guests . Includes Tax and Service Charges)

### WEDDING PACKAGE \$700

Five Hours, On-Site Ceremony (optional), Dance Floor, Standard Linen, Matching Napkin, Votive Candles, Champagne Toast, Valet Parking  
Andô .

A Complimentary Salt Creek Grille Gift Card for the Bride & Groom to Return for Dinner on us!

- \$525 Garden Bar/One Hour - Bartender  
(n/c for events over 125 Adult Guests . Includes Tax and Service Charges)

### SPECIALTY LINEN, CHAIR COVERS & TIES

- \$5.00 Polyester Chair Covers
- \$2.50 Poly Solid, Lamour or Organza Chair Ties

Please ask your Sales Associate for Sample Linen & Pricing

### EFFECTS

- \$35 Bluetooth Speaker with Microphone
- \$35 Screen
- \$100 LCD Projector

### TENTS

Tents Vary in Size & Quality

Please ask your Sales Associate for Additional Information



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