

CATERING MENU



WELCOME

South Mountain Recreation Complex

The South Mountain Recreation Complex is nestled along Northfield Avenue and Cherry Lane in West Orange.



Turtle Back Zoo

Turtle Back Zoo is a facility of the Essex County Parks Department. The zoo is funded by the County of Essex as a service to the residents of the County and the surrounding areas.



TreeTop Adventure Course

Built right next to the Essex County Turtle Back Zoo, the New And Expanded Essex County TreeTop Adventure Course is a world class aerial obstacle course.



Essex County Codey Arena

The Essex County Codey Arena at South Mountain (formerly the South Mountain Arena) is an ice hockey and ice skating arena in West Orange, New Jersey as part of the South Mountain Recreation Complex.



MiniGolf Safari

Located on the corner of Cherry Lane and Northfield Ave in West Orange, NJ, the Essex County Safari MiniGolf is an award winning 19 hole course. Experience a taste of Africa as you putt around a life size gorilla, hippo and many other African creatures.



The Waterfront

The Waterfront at South Mountain Recreation Complex provides access to the children's Regatta Playground, the paddle boat launch, a 1.7 mile reservoir walking path, and the Clipper Pavilion picnic area.

LUNCH

Minimum of 25 guests. All pricing is per person unless otherwise noted.

NY Style Delicatessen Platter

Assortment of Cold Cuts

Oven Roasted Turkey Breast

Honey Glazed Ham

Roast Beef

Salami

Pepperoni

Capicola

Provolone

Cheddar

American Cheese

Assortment of Rolls

Rye Bread

125    

Charcuterie Platter

An Assortment of Cheese, Vegetable,
with Assorted Crackers

125   

Sloppy Joe Platter

Served on Rye with Cole Slaw,
Cheese and Russian Dressing

Roast Beef

Oven Roasted Turkey Breast

Honey Glazed Ham

125   




Submarine Sandwich

3-Foot 105

6-Foot 165

Italian    










Oven Roasted Turkey Breast and Cheese   

Breaded Chicken Cutlet, Mozzarella Cheese
and Roasted Red Peppers   

Italian Tuna and Cheese   



*Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

	Wheat		Tree Nuts
	Egg		Sesame Seeds
	Milk		Fish
	Soy		Shellfish
	Peanuts		

PARTY À LA CARTE

Minimum of 25 guests. All pricing is per person unless otherwise noted.

Trays

Serve 12 to 15 people

Hebrew National Hot Dog Tray

30 hot dogs

80 

French Fry Tray

70 

Macaroni and Cheese Bite Tray

90  

Fried Ravioli Tray with Marinara

90   

Chicken Tender Tray

125 

Gluten Free Chicken Tender Tray

145

Boneless Wing Tray

Choice of Buffalo or BBQ.

125  

Pizza

Large 16-inch pies. 8 or 16 slices

Cheese Pizza

26   

Pepperoni Pizza

27   

Salads

Serve 12 to 15 people

Homemade Pasta Salad

70 

Macaroni Salad

60  

Potato Salad

60 

Coleslaw

60 

Seasonal Fruit Salad

80

Beverages

Pitcher of Soda

Serves 8 cups.

Choice of Coke, Diet Coke, Hi-C Fruit Punch, Minute Maid Lemonade, Sweet and Unsweetened Iced Tea

6.50

Bottled Beverage

20oz bottles.

Choice of Water, Coke, Diet Coke, Sprite, Iced Tea

3.50

3-Gallon Dispenser of Iced Tea or Lemonade

30

Apple Juice Boxes

3

Capri Sun

3

3-Gallon Dispenser of Coffee

75

3-Gallon Dispenser of Hot Chocolate

75



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 Wheat
 Egg
 Milk
 Soy
 Peanuts

 Tree Nuts
 Sesame
 Seeds
 Fish
 Shellfish

BOXED LUNCH & MEALS

Minimum of 25 guests. All pricing is per person unless otherwise noted.

Zootastic Boxed Lunch

Boxes include Fresh Baked Chocolate Chip Cookies, Bag of Chips and Bottled Water

Classic Kaiser Roll

Oven Roasted Turkey Breast
with Cheese, Lettuce and Tomato

Honey Glazed Ham
with Cheese, Lettuce and Tomato

Italian Tuna
with Cheese, Lettuce and Tomato

18.99   

Gourmet Wraps

Oven Roasted BLT
with Bacon, Lettuce and Tomato

Buffalo Chicken Wrap
with Lettuce and Tomato

Mixed Vegetable Wrap
with Lettuce and Tomato

20.99   

Zootopia Boxed Meals

Served with Apple, Animal Crackers and Juice Box

4-Piece Chicken Tender Meal

12.99 

Gluten Free 4-Piece Chicken Tender Meal

14.99

Hebrew National Hot Dog Meal

9.99  

Hamburger/Cheeseburger Meal

10.99   

Personal Pizza Meal

14.99   

Add-ons

French Fries

3.99 

Gluten Free Bun

2

Party Favor Bags

To make your child's birthday as special as possible, we also offer pre-packaged souvenir gift bags. Please note that items are included based on availability, and substitutions may be necessary. Please contact the Gift Shop at (973) 731-5800 #277

6.99 per bag

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BUFFET PACKAGES

Minimum of 25 guests. All pricing is per person unless otherwise noted.

Little Italy

Penne

With Choice of Vodka or Marinara Sauce

Chicken Parmesan

With Marinara or Vodka Sauce

Eggplant Parmesan

Garlic Knots

Caprese Salad

Mozzarella, Roasted Red Peppers and Tomatoes

Fresh Baked Chocolate Chip Cookies

Iced Tea and Lemonade

Hot Coffee and Hot Tea

39.99     

Street Tacos

Seasoned Ground Beef, and Chicken

Rice, Shredded Cheese, Pico de Gallo, Lettuce

Sour Cream, Salsa Fresco

Soft Tortillas

Tortilla Chips

Churros

Iced Tea and Lemonade

Hot Coffee and Hot Tea

35.99    

Fajita Bar (Bowls)

Seasoned Chicken and Steak

Peppers, Onions, Rice, Guacamole, Pico de Gallo

Sour Cream, Mexican Cheese Blend, Hot Sauce

Tortilla Chips

Churros

Iced Tea and Lemonade

Hot Coffee and Hot Tea

35.99       

Mac 'N' Cheese and Hot Dog Bar

Hebrew National Hot Dog Cart

Toppings

Hot Onions, Sauerkraut, Melted Cheese

Macaroni and Cheese

Toppings

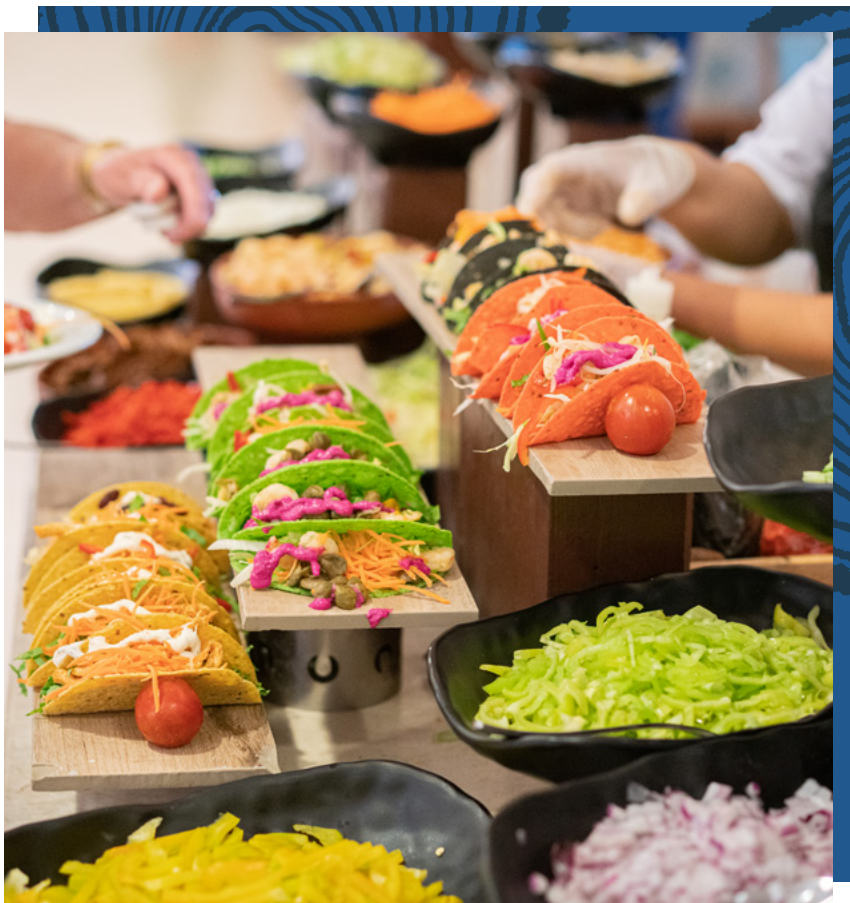
Bacon, Frizzled Onions, Breaded Chicken Bites, Assorted Shredded Cheese, Buffalo, and Barbeque Sauce

Fresh Baked Chocolate Chip Cookies





Iced Tea and Lemonade

Hot Coffee and Hot Tea

35.99    



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	Peanuts		Shellfish

BUFFET PACKAGES

Minimum of 25 guests. All pricing is per person unless otherwise noted.

Hors d'Oeuvres Package

Choice of 8 Selections. Includes Charcuterie Board, Caesar Salad, and Fresh Baked Chocolate Chip Cookies

Macaroni and Cheese Bites



Mini Hot Dogs Wrapped in Pastry



Mini Cuban Sandwiches



Mini Reuben Sandwiches



Mini Quiche



Chicken Satay



Beef Satay



Shrimp Satay



41.99

Mini Crab Cakes



Mini Wagyu Cheeseburger



Scallops wrapped in Bacon



Vegetable Pot Stickers



Mini Chicken Cordon Bleu Bites



Mini Grilled Cheese



Spinach Artichoke Poppers



Fried Ravioli



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EVENING BEVERAGES

Minimum of 25 guests. All pricing is per person unless otherwise noted.

Platinum Bar Package

High Noon, High Noon Tequila, Smirnoff Ice, Spiked Arnold Palmer, Cayman Jack Margarita

25.99

Beer & Wine Package

Barefoot Rose, Barefoot Pinot Grigio, Barefoot Pinot Noir, Corona, Sam Adams, Blue Moon, Heineken, Leinenkugel, Yuengling

23.99



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Milk
Soy
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Sesame Seeds
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POLICIES

Guarantees

Our catering staff is delighted to work with you to provide all your food and beverage needs.

To help us properly plan your event, it is important we receive confirmed attendance numbers and menu confirmation by 12:00pm, 10 business days prior to the event. This will be considered a guarantee and not subject to reduction. If no guarantee is received by the specified time, the expected number of persons will be considered your guarantee. Charges will be based on your guaranteed attendance or actual attendance, whichever is greater.

Staffing

Each event requires a proper and specific staffing plan. Additional fees may be necessary to meet the needs of your event, we will determine the number of staff required for your event based on the anticipated number of guests.

Food and Beverage

Service Catering is responsible for the quality and freshness of the food served to all guests. Depending on your event and menu, our Catering Manager will recommend service times. Fees may apply for additional service requested. For your guests' safety, food may not be taken off the premises after it has been prepared on site.

Alcoholic Beverages Policy

Please ask your Catering Manager for details on selections, staffing and licensing. Sales of all alcoholic beverages is regulated by the State of New Jersey. All guests must be at least 21 years of age and possess a valid ID to purchase and consume alcohol. For the safety and enjoyment of all our guests Catering reserves the right to refuse service to any guest for any reason. Bars must close at least 30 minutes prior to the close of the event. For optimal service, we require one (1) bartender for every 75 guests. Bartenders will be billed at a rate of \$200.

Payment

All catering orders require a non-refundable 25% deposit (5) business days in advance of the event. The balance is due on the day of the event. If the guaranteed numbers increase, or orders are made on site, payment is due on the day of the event as well. Please make all checks payable to Aramark. Payment can also be made by using Visa, Mastercard, American Express, or Discover.











Guidelines and General Information

Visitors are asked to comply with all park guidelines to help ensure the safety and welfare of your guests. We are pleased to have the opportunity to help you arrange a unique and pleasurable event.

Additional Information

- Buffet and Beer/Wine service is 2 hours.
- Included black paper tablecloths for food tables, plates, plastic utensils and cups. Wire racks, aluminum pans and Sternos are used for hot food setup.
- Chafers, China, glassware, and linen tablecloths are available priced accordingly through a rental company.
- Extra server/buffet attendant are \$200 each.
- \$175 Alcohol License fee for outside the Savannah Café Building.
- Please add 20% Administrative Charge, plus New Jersey Sales Tax to the listed price.
- Menu items, prices, and fees are subject to change.
- To book your next event, contact:
(862) 930-7679 or
(862) 252-6052

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