

— THE —  
**CRANFORD**  
• **HOTEL** •

One South Union Avenue  
Cranford, NJ 07016  
908-276-2121  
www.cranfordhotel.com



## *Special Events* ~ Fall 2017 ~

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### **About Us**

Thank you for your interest in The Cranford Hotel. Our historic building, as seen today, bears strong resemblance to its earliest days. Built in 1893 by the Hess family, it's convenience to the railroad tracks made it a popular stop for businessmen. In 1946, the Cranford Hotel was born and remained in use as a hotel until the early 1970's. It endures today as a local favorite restaurant and meeting place.

All of our dining rooms are semi-private, separated by archways or doorways. Due to the high volume on Friday and Saturday evenings, private dining is limited to the daytime and must be concluded at 4:00pm. Please contact our event coordinator for more information.

### **Dining Rooms**

**Cellar Main Room** – capacity of 24 seated guests, 4 round tables

**Cellar Fireplace Room** – capacity of 24 seated guests, flexible seating

**Cellar Banquette Room** – capacity of 25 seated guests, long rectangular tables

**Cellar Tavern** - capacity of 65 seated guests, flexible seating

\*All cellar events require a minimum of 24 guests for afternoon parties

# Seated Dining

Creating your own menu couldn't be simpler. Choose your three selections from each category, and we will print the menu for your guests to choose from.

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| <b>Package 1 - \$20 pp</b><br>Choice from 3 Appetizers<br>Choice from 3 Sandwiches<br>3 Desserts<br>Coffee, Tea, Fountain Soda<br>*24 person minimum | <b>Package 2 - \$27 pp</b><br>Choice from 3 Appetizers<br>Choice from 3 Mains<br>3 Desserts<br>Coffee, Tea, Fountain Soda<br>*24 person minimum |
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## Appetizers

### Seasonal Soup of the Day

**French Onion Soup**, Swiss cheese gratin

**Garlic Shrimp**, lemon, white wine, tarragon, toast points

**Miso Glazed Scallops**, Stir-fried farro, vegetables, soy, lemon, sesame seeds

**Bavarian Pretzels**, duo of mustard sauces

**Crispy Calamari**, Marinara & tartar sauces

**Panko Crusted Chicken Fingers**, Whole grain honey-mustard sauce

**Buffalo Wings**, bleu cheese, celery sticks, spicy sauce

**Vegetable Spring Rolls**, Asian dipping sauces

**Caesar Salad**, romaine lettuce, parmesan croutons

**Hotel Salad**, Romaine, cherry tomatoes, green peppers, carrots, cucumbers, croutons, Feta cheese

**Crispy Eggplant Caprese**, fresh mozzarella, roasted peppers, tomatoes, honey-balsamic dressing

**Warm Farro Salad**, Cauliflower, butternut squash, peas, Parmesan, pumpkin seeds, lemon-garlic dressing

**Baby Arugula**, Golden Delicious apples, bleu cheese, walnuts, cherry tomatoes, ranch dressing

**Roasted Beets & Goat Cheese**, Baby spinach, almonds, honey-balsamic dressing

**Greek Salad**, Spinach, feta cheese, black olives, roasted red peppers, cucumbers, tomatoes, red wine vin.

## Sandwiches

**"The" Cheeseburger**, ground fresh, Cheddar cheese

**Grilled Chicken Panini**, balsamic caramelized onions, provolone, basil pesto

**Grilled Reuben**, house made corned beef, sauerkraut, Swiss cheese, Russian dressing

**Thanksgiving Leftover**, turkey, stuffing, brown gravy, cranberry mayo

**Dry Rubbed Pork**, apple cole slaw, arugula

**Crispy Eggplant & Avocado**, Arugula, tomatoes, ranch dressing, chips

**Hot Roast Beef & Mozzarella**, house roasted Top Round, gravy, hero roll

## Entrees

**Roasted Salmon**, fried potatoes, glazed peas & carrots

**Chicken Pot Pie**, puff pastry top, sweet potato fries

**Seared Duck Breast**, Mashed potatoes, sautéed kale, apples

**Yankee Pot Roast**, mashed potatoes, carrots

**Blackened Catfish**, dirty rice & red beans, creole remoulade

**Penne Pasta**, bacon, peas, garlic, Parmesan, cream

**Linguine Primavera**, seasonal vegetable stew, pesto cream sauce

**Truffle-Mushroom Risotto**, Peas, mascarpone, tarragon, lemon

## Desserts

**Brownie Sundae • Apple Crisp • Chocolate Marquise Sundae • Bread Pudding • Ice Cream/Sorbet**

# Buffet Dining

For a more relaxed event, the classic buffet allows your guests the freedom to eat at their own pace. No doggie bags, please.

Choose 2 Salads  
Choose 2 Entrees  
Choose 2 Sides  
Choose 2 Desserts  
Bread, Coffee, Tea, Fountain Soda  
**\$22 per person**  
\*25 person minimum

## Salads

**Caesar Salad**, romaine lettuce, parmesan croutons

**Hotel Salad**, Romaine, cherry tomatoes, green peppers, carrots, cucumbers, croutons, Feta cheese

**Crispy Eggplant Caprese**, fresh mozzarella, roasted peppers, tomatoes, honey-balsamic dressing

**Warm Farro Salad**, Cauliflower, butternut squash, peas, Parmesan, pumpkin seeds, lemon-garlic dressing

**Baby Arugula**, Golden Delicious apples, bleu cheese, walnuts, cherry tomatoes, ranch dressing

**Roasted Beets & Goat Cheese**, Baby spinach, almonds, honey-balsamic dressing

**Greek Salad**, Spinach, feta cheese, black olives, roasted red peppers, cucumbers, tomatoes, red wine vin.

## Entrees

**Sweet Italian Sausage & Peppers**, caramelized onions, tomato sauce

**BBQ Boneless Chicken**, tangy or spicy BBQ sauce

**Grilled Chicken Breasts**, lemon garlic jus

**Corned Beef**, braised cabbage

**Yankee Pot Roast**, caramelized root vegetables, brown gravy, rosemary

**Penne Pasta**, bacon, peas, shallots, Parmesan, touch of cream

**Cajun Chicken Pasta**, sausage, chicken, creole cream sauce, Parmesan

## Sides

**Mac 'n Cheese**

**Honey Glazed Carrots**

**Red Beans & Dirty rice**

**Mashed Potatoes**

**Rosemary Roasted Potatoes**

**Ratatouille**

**Seasonal Vegetables**

## Desserts

**Chocolate Marquise**

**Apple Crisp**

**Bread Pudding**

## **Moving Buffet**

Another option for Special Events is the Moving Buffet Package. This is a less traditional option to host your party. We will transform the room into an open format, with less furniture, giving you more room to mingle. Fun food you can eat with your fingers.

**Moving Buffet-** \$10 pp - first hour / \$6 pp each hour after (15 person min.)

Choice of 5 items:

Buffalo Wings  
Crispy Chicken Fingers  
Bavarian Pretzels  
Pulled Pork Sliders  
Cheddar Burgers  
Hoboken Sandwiches  
Grilled Reubens  
Nacho Flatbread  
BLT Flatbread  
Autumn Vegetable Flatbread  
Thin Crust Pizza  
Vegetable Spring Rolls  
Mini Chili Crocks  
Mini Pot Pies

### **The Fine Print**

\*All food and beverage is subject to a 20% service charge. All food, beverages and equipment are subject to 7% New Jersey sales tax. All functions require a non-refundable deposit of \$250.00 to hold space. We require a Confirmed Guest Count 5 (five) days prior to the event, which then becomes the guaranteed number for which you will be charged on the day of the event. Full payment by **check or cash** is required at the completion of the event. The Cranford Hotel reserves the right to refuse Alcoholic beverage service to anyone we deem intoxicated, disruptive or for any other reason at our discretion.