

The Cranford Hotel

RESTAURANT & PUB

One South Union Avenue

Cranford, NJ 07016

908-276-2121

www.cranfordhotel.com



Special Events ~ Spring & Summer 2017 ~

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

Porch – capacity of 30 seated guests; long rectangular tables only

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.

Package 1 - \$20 pp Choice from 3 Appetizers Choice from 3 Sandwiches 3 Desserts Coffee, Tea, Fountain Soda	Package 2 - \$27 pp Choice from 3 Appetizers Choice from 3 Mains 3 Desserts Coffee, Tea, Fountain Soda
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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

Grilled Asparagus, Grilled portobello mushroom, spinach pickled red onions, quinoa, lemon-garlic dressing

Warm Toasted Farro Salad, Asparagus, mint, peas, Parmesan, sunflower seeds, lemon, pomegranate vin.

Baby Arugula, Green beans, almonds, goat cheese, white balsamic vinaigrette

Corn & Avocado, Mixed baby greens, black beans, green goddess dressing

Sandwiches

"The" Cheeseburger, ground fresh, Cheddar cheese, fries, pickle

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

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

Chicken Salad Croissant, Honey mustard, shredded lettuce, tomatoes, red onions, chips

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

Carolina Pulled Pork, tangy red cabbage slaw, grilled bun, fries

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

Hotel Stack Sandwich, Corned beef, turkey, American cheese, pumpernickel, spicy slaw

Grilled Hoboken, sliced ribeye, caramelized onions, Swiss, horseradish aioli, Rye bread

Entrees

Roasted Salmon, Sorrell pesto, grilled asparagus, corn, potato wedges

Chicken Pot Pie, puff pastry top, sweet potato fries

Seared Duck Breast, Mashed potatoes, corn, pomegranate sauce

Grilled Steak & Frites, Sirloin, creamy spinach, garlic butter, fries

Blackened Catfish, dirty rice & red beans, creole remoulade

Penne for Friends, Chicken, sausage, broccoli, white wine sauce

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

Grilled Asparagus, Grilled portobello mushroom, spinach pickled red onions, quinoa, lemon-garlic dressing

Warm Toasted Farro Salad, Asparagus, mint, peas, Parmesan, sunflower seeds, lemon, pomegranate vin.

Baby Arugula, Green beans, almonds, goat cheese, white balsamic vinaigrette

Corn & Avocado, Mixed baby greens, black beans, green goddess dressing

Entrees

Sausage & Peppers, caramelized onions, caramelized fennel, tomato sauce

BBQ Boneless Chicken, tangy or spicy BBQ sauce

Grilled Chicken Breasts, lemon garlic jus

Corned Beef, braised cabbage

Braised Short Rib, caramelized onions, brown gravy, rosemary

Carolina Style Pulled Pork, BBQ sauce

Penne Primavera, seasonal vegetable stew, pesto cream sauce

Cajun Chicken Pasta, sausage, chicken, creole cream sauce, parmesan

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

Sides

Mac 'n Cheese

Honey Glazed Carrots

Red Beans & Dirty rice

Mashed Potatoes

Rosemary Roasted Potatoes

Green Beans Almandine

Seasonal Vegetables

Ratatouille

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
Sweet Chili Glazed Calamari
Crispy Chicken Fingers
Bavarian Pretzels
Pulled Pork Sliders
Cheddar Burgers
Mini Hoboken Sandwiches
Grilled Reubens
Nacho Flatbread
BLT Flatbread
Spring Vegetable Flatbread
Thin Crust Pizza
Vegetable Spring Rolls
Black Bean & Quinoa Tacos

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.