

OFF PREMISE CATERING

APPETIZERS/HORS D' OEUVRES

Wings (Any Style) \$12/Dozen

Shrimp Cocktail \$20/Dozen

Cheese Platter \$55/16"

Deli Meat Tray \$55/16"

Mediterranean Tray \$65/16"

Veggie Platter \$35/16"

Buffalo or BBQ Shrimp \$20/Dozen

MINI Crab Cakes \$20/Dozen

Caesar Salad \$20/Half Sheet Pan

Greek Salad \$25/Half Sheet Pan

Soup De Jour \$8.95/Quart

Cold or Hot Sandwich Platter \$80/16"

Chicken or Tuna Salad \$15/Quart

MAINS: Half Pan Feeds 8-10 Guest

Crab Cakes (Broiled or Fried) \$40/Dozen

Prime Rib Roast \$300 (feeds about 18-20)

Whole Turkey w/Stuffing \$100 (18-20LB)

Grandma's Meatballs \$24/Dozen

Chicken - Francaise/Marsala/Piccata/Sorrento/Grilled/
Honey Mustard/Teriyaki/Alfredo \$80/Half Pan (Pasta or
Rice Included)

Shrimp -Scampi/Santorini/Pomodoro/Primavera/
Francaise/Alfredo \$100/Half Pan (Pasta or Rice
Included)

Veal- Saltimbocca/Francaise/Piccata/Sorrento/Marsala/
Scaloppini \$100/Half Pan (Pasta or Rice Included)

Pasta and Sauce \$25/Half Pan

Pasta Alfredo/Ala Vodka \$35/Half Pan

SIDES: (Half Pans)

Rice Pilaf \$20 Oven Roasted Potatoes \$20

Mashed Potatoes \$20 Medley Veggies \$30

Asparagus \$40 Coleslaw \$30 Corn \$40

Potato Salad \$25 Broccoli \$40 String Beans \$40

Fresh Fruit \$25 Pickled Beats \$30

OFF PREMISE CATERING

BREAKFAST: (Half Pans)

Scrambled Eggs \$40/Half Pan

Cheesy Scrambled Eggs \$60/Half Pan

French Toast \$40/Half Pan

Tex-Mex Scrambled \$60/Half Pan

Greek Yogurt \$15/Quart

Greek Yogurt Loaded \$18/Quart

Quiche Lorraine/Florentine \$15/Pie

Breakfast Sides:

Home Fries \$20/Half Pan

Pork Sausage Links \$10/Dozen

Sweet Italian Sausage \$13/ 1/2 Dozen

Bacon \$5/Dozen Slices

Ham \$2.50/Slice

Turkey Sausage Links \$10/Dozen

Turkey Bacon \$10/Dozen

Bagels w/ Cream Cheese \$20/Dozen

English Muffins w/ Cream Cheese \$20/Dozen

SWEETS AVAILABLE TO-GO

Special/Holiday Orders Should be placed 48 Hours in
advance.

Famous Plain Cheesecake * Signature Brownie
Cheesecake * Chocolate Covered Strawberry Cheesecake
* Oreo Cheesecake * Peanut Butter Cheesecake * Canoli
Cheesecake * Strawberry, Blueberry, Cherry, Pineapple
Cheesecake * Raspberry Swirl Cheesecake * Sugar-Free
Cheesecake * Strawberry Short Cake * Chocolate Mousse
(Layer Cake) * German Chocolate * Italian Rum *
Coconut Cake * Oreo Mousse * Carrot Cake * Apple,
French Apple, Cherry, Blueberry, Chocolate Cream or
Banana Cream Pies * Lemon Meringue *Coconut Custard
* Cannoli * Danish * Assorted CookiesMUCH
MORE...!

LAMP POST DINER & BAKERY

ON/OFF PREMISE
CATERING



PRIVATE EVENTS FROM 20-150 Guests
(Rooms Subject to Availability and Change)

Catering For Pick-Up (Unlimited)

Catering For Delivery (\$300 Minimum)

Phone:
856.784.2800

E-mail:
INFO@LampPostDiner.com

BREAKFAST

2 COURSE BREAKFAST (Only Thru 10:30am)

- ◆ **Table Set Up:** Toast and Fresh Cut Fruit
- ◆ **Mains (Select 2):**

Pancakes * French Toast * Scrambled Eggs w/
Homefries * Pancake/Scrambled Combo w/ 1
Sausage and 1 Bacon

- ◆ **Beverages:**

Lacas Coffee or Hot Tea INCLUDED. Fruit
Juices (\$3 Supplement)

PRICING:

Weekday -\$10.95 Per Guest
20 Person/\$220 Minimum

Weekend -\$13.95 Per Guest
35 Person/\$490 Minimum

20% Service Charge Applies

(15% to Servers & 5% to set up staff)

EXTRAS:

- ◆ Table Cloth and Napkins \$3/Person
- ◆ Assorted Appetizers By Request
- ◆ Extra Event Hours \$50/Hour
- ◆ Viennese Dessert Display \$6/Person
- ◆ Extra Course Soup & Salad \$2/Person
- ◆ BYOB (Beer and Wine Allowed)
- ◆ Custom Sheet Cakes \$3/Person

LUNCH

3 COURSE LUNCH (MONDAY-FRIDAY)

- ◆ **Table Set Up:** Fresh Baked Italian Bread and Butter
- ◆ **Unlimited Beverage:** Soda, Hot or Ice Tea and Coffee
- ◆ **Appetizer:** House Salad or Soup De Jour
- ◆ **Mains:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

Platinum Package Select 3:

MEAT/PORK: Roast Beef * Chopped Steak * Ham
Steak * London Broil * Pork Tenderloin Marsala

POULTRY: Chicken Parmigiana * Lemon Chicken *
Vermont Turkey * Chicken Marsala * Penne Ala
Vodka w/ Chicken * Chicken Francaise

SEAFOOD: Flounder * Cod * Tilapia * Crab
Cakes * Flounder Francaise

Sapphire Package Select 3:

MEAT/PORK: Prime Rib * Filet Mignon * NY Strip
Steak * Veal Parmigiana * Filet Tips Marsala

POULTRY: Chicken Chesapeake * Chicken Cordon
Bleu * Chicken Sorrento * Chicken Santorini

SEAFOOD: Salmon * Stuffed Flounder * Tilapia
Oscar * Penne ala Vodka w/ Shrimp and
Scallops

- ◆ **Dessert:** Jello, Pudding, Ice Cream INCLUDED.
Custom Sheet Cake (\$3 Supplement)

PRICING: Monday-Friday \$18.95 Platinum

\$23.95 Sapphire

20 Person/\$380 Minimum

20% Service Charge Applies

(15% to Servers & 5% to set up staff)

DINNER/WEEKEND AFFAIR

3 COURSE DINNER

- ◆ **Table Set Up:** Fresh Baked Italian Bread and Butter
- ◆ **Unlimited Beverage:** Soda, Hot or Ice Tea and Coffee
- ◆ **Appetizer:** House Salad or Soup De Jour
- ◆ **Mains:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

Platinum Package Select 3:

MEAT/PORK: Roast Beef * Chopped Steak * Ham
Steak * London Broil * Pork Tenderloin Marsala

POULTRY: Chicken Parmigiana * Lemon Chicken *
Vermont Turkey * Chicken Marsala * Penne Ala
Vodka w/ Chicken * Chicken Francaise

SEAFOOD: Flounder * Cod * Tilapia * Crab
Cakes * Flounder Francaise

Sapphire Package Select 3:

MEAT/PORK: Prime Rib * Filet Mignon * NY Strip
Steak * Veal Parmigiana * Filet Tips Marsala

POULTRY: Chicken Chesapeake * Chicken Cordon
Bleu * Chicken Sorrento * Chicken Santorini

SEAFOOD: Salmon * Stuffed Flounder * Tilapia
Oscar * Penne ala Vodka w/ Shrimp and
Scallops

- ◆ **Dessert:** Jello, Pudding, Ice Cream INCLUDED.
Custom Sheet Cake (\$3 Supplement)

PRICING: \$21.95 Platinum

\$26.95 Sapphire

Monday-Thursday 20 Person/\$440 Minimum

Friday-Sunday 40 person/\$880 Minimum

20% Service Charge Applies

\$200 NON-REFUNDABLE DEPOSIT TO BOOK ROOMS * NO OUTSIDE FOOD OR DESSERTS * PRICES DO NOT INCLUDE SALES TAX

2 HOUR BREAKFAST EVENTS/3 HOUR LUNCH/DINNER EVENTS