

# *Paris Inn Restaurant*

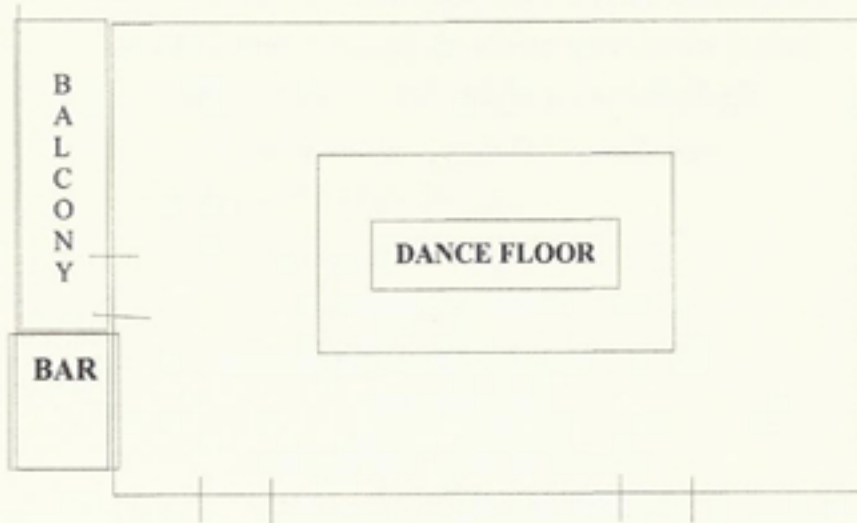
*Elegant Dining*  
*LUNCHEONS, DINNER,*  
*BANQUET, COCKTAILS*  
*Continental and Northern*  
*Italian Cuisine*

## *Party Menu*

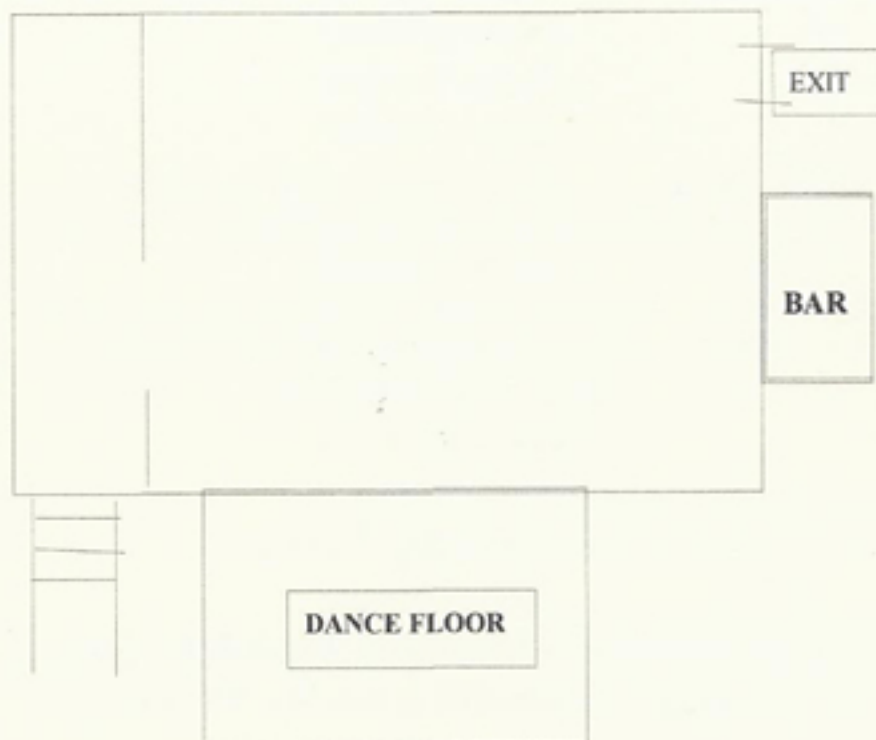


*1292 Alps Road*  
*Wayne, NJ 07470*  
*(973) 696-0543*

*CRYSTAL ROOM*



*EMPIRE ROOM*



*We gladly accommodate:*

- *Luncheons*
- *Dinners*
- *Weddings*
- *Corporate Functions*
- *Birthdays*
- *Anniversary*
- *Showers*
- *Bar / Bat mitzvah*
- *Rehearsal Dinners*



*For our rates or questions  
concerning our fine cuisine  
please call us.*

*(973)696-0543*

*(973)696-9362*

*(973)696-0577*

*Fax - (973)-696-3243*

*www. parisinn.com*

# *Additional*



*International and Domestic Cheese Display  
and Fresh Seasonal Fruit Display with Iced  
Raw Garden Vegetables with onion dip.*

*\$4.95*

*Iced Raw Vegetable with Onion Dressing*

*\$2.00*

*Hot Anti-Pasta on Each Table*

*\$65.00 (Per Table of 8 to 10)*

*Cold Antipasta on Each Table*

*\$40.00(Per Table of 8 to 10)*

*Assorted Miniature Pastries & Cookies*

*\$3.95*

*Venetian Table*

*\$7.95*

*Ice Carving*

*\$195.00*

*Cheese Spread and Crackers*

*\$2.50*

*Occasion Cake*

*\$2.50*

*Melon Carving*

*\$ p/a*

*International Coffees*

*Served with Assorted Liqueurs*

*with Fresh Wipped Cream*

*\$2.50*

*Banana Flambee Cart*

*\$2.50*

*notes:* \_\_\_\_\_

\_\_\_\_\_

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# *Banquet Menu*

*All Entrees served with Appetizer, Tossed Tri-Color Salad, Fresh Vegetables & Roasted Red Potato, Rolls, Butter, Coffee, Tea, Decaf Coffee and Dessert (Three Color Parfait)*

*\$25.95 (\$29.95 Sat Nite)*

## **Appetizer**

*(choice of one)*

*Fresh Fruit Cocktail with Sherbet*

*Soup Du jour*

*Penne Pasta in a Vodka Sauce*

*Fresh Melon with Strawberry*

## **Salad**

*Tri-Color Salad with House Dressing*

## **Penne Pasta**

*(in a Vodka Sauce \$2.50 Extra as a third course)*

## **Entrees**

*(choice of Three)*

*Chicken Francaise*

*Chicken Christine*

*(sauteed with diced Tomato & mushrooms in a Chardonnay sauce with fresh Herbs and a touch of cream.)*

*Chicken Ala Paris*

*(Dipped in egg topped with Eggplant, Tomato and Baked Mozzarella cheese Sauteed in a Roasted Garlic White Wine sauce)*

*Filet of Sole Francaise*

*Tilapia Mediterano*

*Chicken Parmigiana*

*Prime Rib of Beef\* (\$12.00)*

*Chicken Marsala*

*Cedar Plank Roasted Salmon w/ Maple Thyme Glaze*

*Norweigian Salmon with Honey Mustard Sauce*

*Veal Parmigiana*

*12oz Steak w/ Cognac Mushroom Demi-glaze (\$10.00 ex)*

*10 oz Filet Mignon with a Truffle Sauce\* (\$12.00)*

*10 oz Pork Chop*

*Potato Crusted Chillian Sea Bass with a Ginger Beurre\* \$5.00*

# Beverage Menu



*Unlimited Beer, Wine and soda for 3 hrs \$10.95*

*Champagne Toast \$2.75 Per Person*

*Non Alcoholic Sparkling Cider \$2.75*

*Domestic Wine by the Bottle \$18.95*

*In Room Cash Bar \$100.00 Bartender Fee*

*Imported Mineral Water \$5.00*

*Pitcher of Soda \$6.95*

*Pitcher of Beer \$7.95*

*Unlimited Soda \$ 3.00*



## *Open Bar*

*Premium Brand*

*1 hour - \$11.95*

*2 hour - \$13.95*

*3 hour - \$15.95*

*4 hour - \$17.95*



## *Cocktail Hour*

*White Glove Butler Style Hors D'ouvres with  
a choice of Six with 1 hour open premium Bar*

*\$21.95*

## *Hors D'ouvres for 1 hour*

*White Glove Butler Style Hors d'ouvres  
with choice of seven*

*\$13.95*

## *(Or customize your own Menu)*

*Add 18% Gratuity, \$50.00 M-Dee, and 7% NJ Sales Tax*

*5 days notice required of final guarantee number*

*Deposit of \$400.00 to secure room & Date.*

*NO party is confirmed without Contract & Deposit*

*Payment Due 3 Days Prior to Affair*

*(additional) \**