



NOAH'S ARK PROUDLY PRESENTS:

"THE DOVE ROOM"

Enjoy the ease and convenience of planning your next function with our experienced staff in our in our private party room. This recently renovated room is ideal for all your special catering needs. From an elegant dinner for 2, to an extravagant party for up to 125 guests. We can dish out the finest foods, whether it is an elaborate buffet or a sit-down gourmet affair. The Dove Room will exceed all of your expectations and visions.

Our staff will be sure to shower your event with exemplary service. Our beautiful presentation mixed with a relaxing atmosphere and exceptional service will make your function most successful.

THE DOVE ROOM AT NOAH'S ARK

TABLE LINENS:

NAVY DAMASK TABLE CLOTHES AND GOLD DAMASK CLOTH NAPKINS
(OTHER OPTIONS AVAILABLE AT ADDITIONAL COST)

ENTERTAINMENT:

FROM ORCHESTRAS TO ONE MAN BANDS.....FROM JUGGLER'S TO CASINO GAMING.....
THE DOVE ROOM CAN BE HOST TO ALL DIFFERENT TYPES OF ENTERTAINMENT.

PLEASE ASK US FOR MORE INFORMATION REGARDING YOUR ENTERTAINMENT NEEDS.

DECORATIONS:

FROM FLOWER CENTERPIECES TO BALLOONS.....FROM BEAUTIFUL LIGHTING SCENERY TO
SIMPLE KNICKKNACKS. THE DOVE ROOM WILL ONLY BE ENHANCED MORE THAN IT IS WITH
ANYTHING YOU WOULD LIKE TO ADD.

PLEASE ASK US FOR SOME RECOMMENDATIONS FOR YOUR DECORATING NEEDS.

CONTACT PERSON

NOAM SOKOLOW
201.692.1200 EXT.90
NOAM@NOAHSARK.NET

MAXIMUM ROOM CAPACITY WITH SEATING (PRIVATE ROOM)

75

MAXIMUM ROOM CAPACITY WITH SEATING (SEMI-PRIVATE ROOM)

125

KOSHER SUPERVISION

STAR-K KOSHER SUPERVISION

ALCOHOL / LIQUOR

ALL LIQUOR MUST BE SUPPLIED BY THE HOST
AND MUST HAVE KOSHER CERTIFICATION
~ALL WINES MUST BE MEVUSHAL~

ADVANCE BOOKING REQUIRED



THE DOVE ROOM
"THE BEST VALUE MENU"

ON ARRIVAL

A SELECTION OF HORS D'OEUVRES SERVED BUTLER STYLE FROM DECORATED TRAYS:

FRANKS IN BLANKETS WITH DELI MUSTARD
ASIAN EGG ROLLS WITH DUCK SAUCE
CRISPY POTATO PANCAKES WITH APPLE SAUCE

SWEET AND SOUR MEATBALLS
SESAME CHICKEN WITH GINGER PLUM SAUCE
GRILLED VEGETABLE SKEWER

BAR

COKE, DIET COKE, SPRITE, SELTZER
RED AND WHITE WINE, BEER
(ALL ALCOHOL TO BE SUPPLIED BY HOST)

DINNER

ON EACH TABLE:

DINNER ROLLS WITH MARGARINE
CREAMY COLE SLAW, SOUR AND 1/2 SOUR PICKLES
ASSORTED CARAFES OF SODAS AND WATER

SOUP

OUR SPECIAL SOUP DÚ JOUR

SALAD

A CRISP ROMAINE SALAD
TOSSED WITH A TASTY CAESAR DRESSING, GARNISHED WITH RED PLUM TOMATOES
AND TOASTED FLAVORED CROUTONS

GUEST CHOICE OF ENTREE

CHOOSE 1

CHICKEN MARSALA
HONEY MUSTARD CHICKEN
STUFFED BREAST OF CAPON WITH A MUSHROOM STUFFING
BALSAMIC GRILLED CHICKEN

CHOOSE 1

CRIMINI TENDERLOIN OF BEEF
GRILLED TENDERLOIN WITH A SHALLOT DEMI GLACE
PEPPER CRUSTED TENDERLOIN WITH A BRANDY DEMI GLACE
GRILLED TENDERLOIN WITH CABERNET AU JUS

CHOOSE 1

TERIYAKI SALMON
LEMON PEPPER SALMON
PAN ROASTED SALMON WITH ROASTED RED PEPPERS AND SHITAKE MUSHROOMS
PONZU GLAZED SALMON

SERVED WITH:

HERB ROASTED NEW POTATOES AND MIXED VEGETABLES

DESSERT

HOMEMADE CHOCOLATE CHIP COOKIES AND ASSORTED RUGGELACH

FRESH BREWED COLOMBIAN REGULAR AND DECAFE COFFEES
ASSORTED REGULAR AND HERBAL TEAS



**THE DOVE ROOM
"THE ELITE MENU"**

ON ARRIVAL

A SELECTION OF HORS D'OEUVRES SERVED BUTLER STYLE FROM DECORATED TRAYS:

FRANKS IN BLANKETS WITH DELI MUSTARD

TERIYAKI CHICKEN SKEWER

MINI POTATO KNISHES

FRIED STEAK TIDBITS
BLACK PEPPERCORN MUSTARD

CORN AND ZUCCHINI FRITTERS
CREOLE MAYONNAISE

MINI QUICHE

BAR

COKE, DIET COKE, SPRITE, SELTZER
RED AND WHITE WINE, BEER
(ALL ALCOHOL TO BE SUPPLIED BY HOST)

DINNER

ON EACH TABLE:

DINNER ROLLS WITH MARGARINE
CREAMY COLE SLAW, SOUR AND 1/2 SOUR PICKLES
ASSORTED CARAFES OF SODAS AND WATER

SOUP

OUR SPECIAL SOUP DÚ JOUR

SALAD

AN EXOTIC MESCLUN SALAD
WITH CUCUMBERS, BERMUDA ONIONS, AND PLUM TOMATOES
TOPPED WITH A RASPBERRY VINAIGRETTE

GUEST CHOICE OF ENTREE

CHOOSE 1

CHICKEN FRANCAISE
CHICKEN PICCATA WITH ROASTED PEPPERS
PEPPER CRUSTED CHICKEN WITH A WILD MUSHROOM RAGOUT
SAUTÉED BREAST OF CHICKEN WITH A SHALLOT AND ROSEMARY SAUCE
GRILLED CHICKEN WITH A BRANDY DEMI GLAZE

CHOOSE 1

CRIMINI TENDERLOIN OF BEEF
GRILLED TENDERLOIN WITH A MUSHROOM, SHALLOT, AND ONION GLAZE
PEPPER CRUSTED TENDERLOIN WITH A BRANDY DEMI GLAZE
GRILLED TENDERLOIN WITH CABERNET AU JUS

CHOOSE 1

BBQ GLAZED SALMON
LEMON PEPPER SALMON
PAN ROASTED SALMON WITH ROASTED RED PEPPERS AND SHITAKE MUSHROOMS
PONZU GLAZED SALMON

SERVED WITH:

YUKON GOLD MASHED POTATOES AND A VEGETABLE MEDLEY

DESSERT

WHIPPED CHOCOLATE MOUSSE
SERVED IN AN OVERSIZED GOBLET, TOPPED WITH WHIPPED CREAM,
CHOCOLATE SHAVINGS AND FRESH MINT

HOMEMADE CHOCOLATE CHIP COOKIES AND ASSORTED RUGGELACH

FRESH BREWED COLOMBIAN REGULAR AND DECAFE COFFEES
ASSORTED REGULAR AND HERBAL TEAS



THE DOVE ROOM
"THE FIVE STAR MENU"

ON ARRIVAL

A SELECTION OF HORS D'OEUVRES SERVED BUTLER STYLE FROM DECORATED TRAYS:

FRANKS IN BLANKETS WITH DELI MUSTARD

PONZU BEEF WITH PINEAPPLE

SESAME CHICKEN

HORSERADISH ORANGE MARMALADE

EGGPLANT AND BLACK OLIVE TAPENADE IN PHYLLO

SMOKED SALMON NAPOLEONS

CORN AND ZUCCHINI FRITTERS

CREOLE MAYONNAISE

BAR

COKE, DIET COKE, SPRITE, SELTZER

RED AND WHITE WINE, BEER

(ALL ALCOHOL TO BE SUPPLIED BY HOST)

FRESH ASSORTED CRUDITÉS WITH HONEY MUSTARD DIJON

DINNER

ON EACH TABLE:

DINNER ROLLS WITH MARGARINE

CREAMY COLE SLAW, SOUR AND 1/2 SOUR PICKLES

ASSORTED CARAFES OF SODAS AND WATER

GUEST CHOICE OF SOUP

OUR SPECIAL SOUP DÚ JOUR OR CHICKEN NOODLE SOUP

SALAD

MESCLUN FIELD GREENS

SUN DRIED CRANBERRIES, TOASTED SPICED WALNUTS, BABY TOMATOES, JULIENNE CARROT NEST

DRIZZLED WITH A RED WINE VINAIGRETTE

GUEST CHOICE OF ENTREE

CHOOSE 1

CHICKEN FRANCAISE

CHICKEN PICCATA WITH ROASTED PEPPERS

PEPPER CRUSTED CHICKEN WITH A WILD MUSHROOM RAGOUT

SAUTÉED BREAST OF CHICKEN WITH A SHALLOT AND ROSEMARY SAUCE

BALSAMIC GRILLED CHICKEN

CHOOSE 1

CRIMINI PRIME RIB STEAK

GRILLED PRIME RIB STEAK WITH A VIDALIA ONION AU JUS

PEPPER CRUSTED PRIME RIB STEAK WITH A BRANDY DEMI GLACE

GRILLED PRIME RIB STEAK WITH CABERNET AU JUS

CHOOSE 1

BBQ GLAZED SALMON

LEMON PEPPER SALMON

PAN ROASTED SALMON WITH ROASTED RED PEPPERS AND SHITAKE MUSHROOMS

PONZU GLAZED SALMON

SERVED WITH:

YUKON GOLD POTATO CROQUETTES AND A VEGETABLE MEDLEY

DESSERT

CHOOSE 1

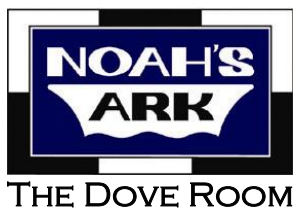
WARM CHOCOLATE SOUFFLÉ

APPLE AND CRANBERRY COBBLER

HOMEMADE CHOCOLATE CHIP COOKIES AND ASSORTED RUGGELACH

FRESH BREWED COLOMBIAN REGULAR AND DECAFE COFFEES

ASSORTED REGULAR AND HERBAL TEAS



THE FOLLOWING PRICING IS APPLICABLE MONDAY-THURSDAY (EXCLUDING HOLIDAYS)
SATURDAY NIGHT AND SUNDAY PRICING AVAILABLE ON REQUEST

“ THE BEST VALUE MENU”

PRICE IS BASED ON A MINIMUM GUARANTEE OF 40 GUESTS
\$34.95/PERSON
+20% SERVICE CHARGE
+7% SALES TAX

“ THE ELITE MENU”

PRICE IS BASED ON A MINIMUM GUARANTEE OF 40 GUESTS
\$39.95/PERSON
+20% SERVICE CHARGE
+7% SALES TAX

“THE FIVE STAR MENU”

PRICE IS BASED ON A MINIMUM GUARANTEE OF 40 GUESTS
\$44.95/PERSON
+20% SERVICE CHARGE
+7% SALES TAX

A \$250.00 ROOM CHARGE WILL BE ADDED TO ALL EVENTS WITH A GUARANTEE OF 30 GUESTS.
A \$500.00 ROOM CHARGE WILL BE ADDED TO ALL EVENTS WITH A GUARANTEE OF 20 GUESTS.

WE CAN ACCOMMODATE CHILDREN AS WELL IN OUR DOVE ROOM.
PLEASE ASK US ABOUT CHILDREN'S MENU'S WITH SPECIAL PRICING.

PAYMENT MUST BE MADE BY CHECK, MONEY ORDER, OR CASH ONLY