



EVENT MENU

Let us handle your next event, whether it's for business or pleasure. We'll tailor everything to your needs—food choices, budget, and guest count—so you can focus on enjoying the occasion. With nearly everything on Fire & Oak's menu available, plus options like specialty wines, spirits, sushi, and a raw bar, your event will feel truly special.

Relax and leave the details to us.



The Boardroom

24 guests



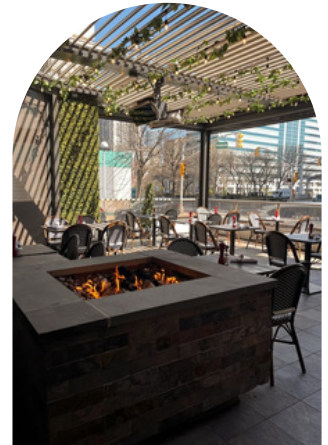
The Tavern Room

12 guests



The Candle Room

15 guests



The Veranda

45 guests

The Main Dining Room can accommodate up to 65 guests

Buy-out of up to 250 guests are available for morning events

*FOOD & BEVERAGE MINIMUM MAY APPLY



events.jerseycity@fireandoakgroup.com



www.fireandoak.com

CALL US FOR MORE INFORMATION



201.610.9610

Opulent

DINNER

starting at \$69.95 per person

FAMILY-STYLE APPETIZER COURSE

OPULENT APPETIZERS

choose three

Signature Chicken Wings
3 Cheese Spinach & Artichoke Dip
Kobe & Veal Meatballs
Crispy Local Calamari
Mediterranean Sampler
California & Vegetable Rolls
Wild Mushroom & Goat Cheese Flatbread

ENHANCED APPETIZERS

Fire & Oak Mac & Cheese +5
Lobster Mac & Cheese +7
Jumbo Lump Crab Cakes +9
Tuna Tartar Tacos +5
Grilled Octopus +8
Colossal Shrimp Cocktail +7
Salmon-Spicy Tuna Roll | Coconut Shrimp Roll +7

enhanced appetizer may be ordered in lieu of an included appetizer or as an extra item and charged at menu prices



Salmon-Spicy Tuna Roll



Crispy Fried Calamari

SALAD COURSE

choose one

Market Greens with Balsamic Vinaigrette
Classic Caesar Salad

ENTREE COURSE

GRILLED SALMON & SHRIMP PROVENÇAL

white wine, fresh tomato, baby string beans, creamy whipped potatoes

ROTISSERIE ORGANIC CHICKEN

creamy smashed red bliss potatoes, sautéed french beans, herbed pan sauce

PENNE PASTA

(available as vegan or vegetarian)

murray's rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce

PEPPER CRUSTED FILET MIGNON

sautéed french beans, scalloped potatoes au gratin

DESSERT COURSE

choose one

Warm Chocolate Cake with Vanilla Ice Cream
Tiramisu
Key Lime Pie
Cheesecake



Rotisserie Organic Chicken

ENHANCE YOUR DINNER EXPERIENCE

You may switch any of the included entrees for an enhanced entree.

*Price does not include tax, gratuity or applicable Private Dining Fees

Enhancements



FISH

PAN SEARED BRONZINO WITH JUMBO LUMP CRAB +8

sautéed asparagus, roasted fingerling potatoes, lemon butter sauce

HONEY GLAZED SESAME CRUSTED WILD COD +6

soba noodle vegetable stir fry, wasabi aioli & scallion vinaigrette

PASTA



SHRIMP & JUMBO LUMP CRAB MEAT PASTA +7

seasonal presentation

RIGATONI PASTA WITH WILD MUSHROOMS

porcini truffle cream sauce, baby spinach, whipped ricotta

CHICKEN

OVEN ROASTED ORGANIC CHICKEN BREAST +5

topped with baby spinach & monterey jack cheese,
roasted garlic whipped potatoes and sautéed asparagus

THE CHICKEN PARM +5

herb panko crust, rustic san Marzano tomato sauce, melted mozzarella,
penne arrabbiata

ST. LOUIS B.B.Q. RIBS +8

fall-of-the-bone pork ribs served with fries & coleslaw



STEAK

BRAISED BEEF SHORT RIB +10

creamy whipped potatoes, roasted oyster mushroom, cabernet demi glaze

14OZ USDA PRIME NY STRIP STEAK +14

16OZ STERLING RIB EYE +14

steaks served with

sautéed french beans & scalloped au gratin potatoes



Add a **Pasta Course** for an additional \$7
Spicy Vodka Rigatoni or Penne with a Rustic Tomato Sauce

*Price does not include tax, gratuity or applicable Private Dining Fees

Luxurious

LUNCH

starting at \$52.95 per person



TunaTartar Tacos

FAMILY-STYLE APPETIZER COURSE

OPULENT APPETIZERS

choose three

Signature Chicken Wings
3 Cheese Spinach & Artichoke Dip
Kobe & Veal Meatballs
Crispy Local Calamari
Mediterranean Sampler
California & Vegetable Rolls
Wild Mushroom & Goat Cheese Flatbread

ENHANCED APPETIZERS

Fire & Oak Mac & Cheese +5
Lobster Mac & Cheese +7
Jumbo Lump Crab Cakes +9
Tuna Tartar Tacos +5
Grilled Octopus +8
Colossal Shrimp Cocktail +7
Salmon-Spicy Tuna Roll | Coconut Shrimp Roll +7

enhanced appetizer may be ordered in lieu of an included appetizer or as an extra item and charged at menu prices

ENTREE COURSE

includes three entree choices, fish, pasta & entree salad

GRILLED SALMON & SHRIMP PROVENCAL

white wine, fresh tomato, baby string beans, creamy whipped potatoes

PENNE PASTA

(available as vegan or vegetarian)

murray's rotisserie pulled chicken, sun-dried tomatoes, baby arugula, plum tomato cream sauce

ENTREE SALAD

choose one

- **THE WALDORF SALAD**

baby greens with crispy chicken, raisins, apples, almonds, bacon, danish blue cheese crumbles with champagne vinaigrette

- **CLASSIC CHICKEN CAESAR SALAD**

grilled chicken, romaine lettuce, aged grana padano cheese, herb brioche croutons

- **B.L.T. STEAK SALAD**

sliced filet mignon, smoked bacon, iceberg lettuce, campari tomatoes, onion, danish blue cheese

Pepper Crusted Filet Mignon +14

(optional entree & additional charge per order)

sautéed french beans, scalloped potatoes au gratin



B.L.T. Salad

DESSERT COURSE

choose one

Warm Chocolate Cake with Vanilla Ice Cream
Tiramisu
Key Lime Pie
Cheesecake



Tiramisu

*Price does not include tax, gratuity or applicable Private Dining Fees



Beverages

NON-ALCOHOLIC

Soda, Coffee, Tea, & Juice
unlimited during the event \$8 per person

REFINED REFRESHMENT

Chef's Selections of Chardonnay, Pinot Grigio, Sauvignon
Blanc, Cabernet Sauvignon, & Pinot Noir
Domestic Beer Bottles and F&O Amber Lager Draft

2 Hours

\$25 per person

3 Hours

\$33 per person

add \$7 per hour to upgrade to Imported Beers, Craft Beers & Premium Wines
Fume Blanc, Riesling, Pinot Noir, Malbec, Cabernet Blend
Corona, Heineken, Stella, Amstel Light, F&O Amber Lager Draft, Additional Draft

CLASSIC BAR

Jersey Rail Vodka
Prairie Organic Gin
Cruzan Coconut Rum
Cuervo Silver Tequila
Jack Daniels Whiskey
Dewars Scotch
High West Bourbon
Ansac VS Cognac
Chef's Selections of Wines
Domestic Beer

2 Hours \$37 per person

3 Hours \$46 per person

DELUXE BAR

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Casamigos Blanco Tequila
Maker's Mark Bourbon
Johnny Walker Black Scotch
Glenlivet Scotch
Hennessy
Chef's Selections & Premium Wines
Domestic & Imported Beer Choice

2 Hours \$44 per person

3 Hours \$53 per person



Elegant COCKTAIL

starting at \$85 per person

features a 2-hour classic bar
& 1 ½ hours of hors d'œuvres, displays, & stations



HAND-PASSED

choose two

Vegetable Dumplings
Wild Mushroom & Goat Cheese Flatbread
Spinach & Artichoke Dip On Crisp Pita
Mini Truffle Grilled Cheese
Fresh Burrata Bruschetta
Falafel

choose one

Beef Short Rib Sliders (seasonal)
Kobe Beef Sliders
Mini Kobe Meatballs with Herbed Ricotta
Filet Mignon on Rustic Toast
Filet Mignon Skewer

choose two

Pulled Chicken Tacos
Fire & Oak Signature Chicken Wings
Chicken Satay
BBQ Chicken Sliders
Crispy Chicken Bites



choose one

Crispy Oysters with Cajun Remoulade
Crabmeat Stuffed Mushroom Caps
Grilled Shrimp & Chorizo Skewers
Diver Sea Scallops Wrapped In Bacon

Kobe Meatballs
with Herb Ricotta

Enhancement +4

"Mini" Jumbo Lump Crab Cakes
Tuna Tartar Tacos or Salmon Crispy Rice
Spicy Tuna Crispy Rice
Mini New England Lobster Rolls

enhancement may be ordered in lieu of an included appetizer

DISPLAYED

ANTIPASTO

Classic Hummus, Angry Feta,
Eggplant Caponata,
Tzatziki, Grilled Greek Pita

SALADS

Market Greens Salad | Caesar Salad
Fresh Mozzarella & Tomatoes

HOT STATION

Penne Pasta

with rotisserie pulled chicken, sun-dried tomatoes,
baby arugula, plum tomato cream sauce
Vegetarian/Vegan Available Upon Request

Premium Point Judith Crispy Calamari
served with marinara sauce

~20 Person Minimum Guaranteed

ENHANCE YOUR COCKTAIL EXPERIENCE WITH ADDITIONAL STATION(S)

*Price does not include tax, gratuity or applicable Private Dining Fees

Hot Dives

DISPLAYS & STATIONS

PRICING BASED ON ONE-HOUR SERVICE PER PERSON

To be Combined with Opulent Dinner, Grand Buffet, or Elegant Cocktail Package

FRESH FRUIT DISPLAY \$6

an assortment of freshly sliced seasonal fruit

CRUDITE DISPLAY \$6

fresh vegetables with blue cheese and ranch dip

CHARCUTERIE \$11

a selection of imported cheeses
with assorted crackers, jams, and fruit

SUSHI STATION \$14

traditional and specialty rolls

PASTRY & DESSERT STATION \$10

assorted dessert with coffee & tea service



RAW BAR

COLOSSAL SHRIMP COCKTAIL

\$7 per piece minimum order of 25 pieces

OYSTERS & CLAMS

east & west coast oysters - \$175 for 50
little neck clams - \$125 for 50

SEAFOOD TOWER

colossal premium wild shrimp, cold water
lobster, premium oysters, littleneck clams,
colossal crab meat
Small \$75 (4-6) Large \$145 (6-10)

PASTA STATION

PENNE PASTA \$12

with pulled organic chicken, sun-dried tomatoes, plum
tomato cream sauce
(may also be prepared with seasonal vegetables and
choice of roasted garlic & oil or fresh tomato sauce)

BOWTIE PASTA \$12

with lobster in a light saffron tomato cream sauce



CARVING STATION

Prime New York Strip \$16

Roasted Sterling Silver Prime Rib \$16

Filet Mignon \$16

Fall Off the Bone BBQ Ribs \$10

Grand

BUFFET

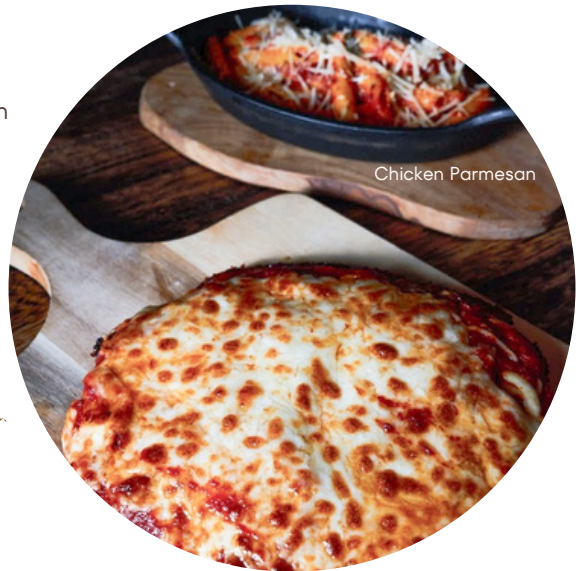
starting at \$69.95 per person

ANTIPASTO

Classic Hummus, Angry Feta, Eggplant Caponata, Tzatziki, Grilled Greek Pita

SALADS

Market Greens Salad | Caesar Salad | Fresh Mozzarella & Tomatoes



PASTA STATION

choose two

PENNE PASTA

with pulled organic chicken, sun-dried tomatoes, plum tomato cream sauce

(may also be prepared with seasonal vegetables and choice of roasted garlic & oil or fresh tomato sauce)

BOWTIE PASTA +3

with lobster in a light saffron tomato cream sauce

CHEESE TORTELLINI

with alfredo cream sauce

F&O MAC 'N' CHEESE

5 cheese blends with toasted breadcrumbs (+3) with lobster (+5)



ENTREE SELECTIONS

choose three

CHICKEN PICCATA

lemon caper butter sauce

CHICKEN PARMESAN

signature mozzarella blend & rustic tomato

GRILLED SALMON PROVENÇAL

cherry tomato & french beans in lemon beurre blanc

CRISPY FRIED CALAMARI

served with rustic marinara

HONEY GLAZED SESAME CRUSTED COD

served with soba noodles

PEI MUSSELS

fra diavolo sauce

SIDES

basmati rice pilaf | roasted potatoes | asian vegetable stir-fry

DESSERT

assorted desserts | coffee | tea

~40 Person Minimum Guaranteed

ENHANCE YOUR EXPERIENCE WITH ADDITIONAL STATION(S)

*Price does not include tax, gratuity or applicable Private Dining Fees

Boozy BRUNCH

starting at \$58.95 per person

Three-course brunch includes 2-Hours of Unlimited Champagne Bar Featuring Bellinis, Mimosas, Arabica Coffee, Premium Novus Teas, Juices, & Soft Drinks



STARTERS

FRENCH TOAST

with walnuts, caramelized bananas

BELGIAN WAFFLES

fresh berries

FRESH SEASONAL FRUIT

WALDORF SALAD



DESSERT COURSE

WARM CHOCOLATE CAKE

with Vanilla Ice Cream

ENTREE COURSE

choose four

GRILLED SALMON & SHRIMP PROVENÇAL

white wine, fresh tomato, baby string beans, creamy whipped potatoes

PENNE PASTA

murray's rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce

VEGETABLE OMELET

spinach, mushrooms, jack cheese, tomato jalapeno salsa

B.L.T. SANDWICH

peppered bacon, lettuce, tomato, soft fried egg, swiss cheese, on country toast, served with house-cut fries

CHICKEN MILANESE

crispy chicken breast topped with a salad of baby arugula, tomato & red onion and balsamic vinaigrette

AVOCADO TOAST

farm fresh poached eggs, multigrain toasted bread, heirloom cherry tomatoes, chili flakes, arugula salad



ENHANCED ENTREE

CHICKEN & WAFFLES +5

belgium waffles & buttermilk chicken strips

GRILLED STEAK & EGGS +5

sliced filet mignon, chimichurri sauce, scrambled eggs, home fries

JUMBO LUMP CRAB CAKE (SEASONAL) +7

tomato, baby greens, whole grain mustard sauce

STEAK FRITES +7

sliced prime hanger steak, truffle fries, au poivre sauce

EGGS BENEDICT +5

toasted honey english muffin, hollandaise sauce
Black Forest Ham or Smoked Salmon

Champagne Brunch

BUFFET

starting at \$63.95 per person

Includes 3 Hours of Unlimited Champagne Bar Featuring Bellinis, Mimosas, Arabica Coffee, Premium Novus Teas, Juices, and Soft Drinks

BAKERY DISPLAY

Croissants | Danishes | Fruit Scones | Bagels
served with cream cheese & fruit preserves

GREEK YOGURT & FRUIT DISPLAY

granola, honey, greek cherries, assortment of fresh
seasonal fruit & berries

BREAKFAST ENTREES

BELGIAN WAFFLES

BANANA FOSTER FRENCH TOAST

SOFT SCRAMBLED EGGS

CHICKEN APPLE SAUSAGE & MAPLE BACON

F&O SIGNATURE HOME FRIED POTATOES

ANTIPASTO

Classic Hummus, Angry Feta, Eggplant Caponata,
Tzatziki, Grilled Greek Pita

SALAD STATION

Market Greens Salad | Caesar Salad
Fresh Mozzarella & Tomatoes

LUNCHEON ENTREE

PENNE PASTA

CHEESE TORTELLINI

CHICKEN PICCATA

PEI MUSSELS

DESSERT

assortment of our house made dessert

PEI Mussels

BRUNCH ENHANCEMENT

SCOTTISH SMOKED SALMON +4

capers, red onion, egg, & dill infused cream cheese

EGGS BENEDICT +3.50

toasted honey english muffin, black forest ham,
hollandaise sauce

BOW TIE PASTA +7

with fresh lobster & green english peas in a lobster
saffron cream sauce

*CARVING STATION +12

- PRIME NY STEAK
- PRIME RIB
- PEPPER CRUSTED FILET MIGNON

*OMELET STATION +4

*CHEF FEE \$150

~40 Person Minimum Guaranteed

ENHANCE YOUR EXPERIENCE WITH ADDITIONAL STATION(S)

*Price does not include tax, gratuity or applicable Private Dining Fees



Farewell Breakfast

BUFFET

starting at \$43.95 per person

2 Hours of Unlimited Arabica Coffee, Premium Novus Teas, Juices, and Soft Drinks

BAKERY DISPLAY

Croissants | Danishes | Fruit Scones | Bagels
served with cream cheese & fruit preserves

SALAD STATION

Market Greens Salad | Caesar Salad
Fresh Mozzarella & Tomatoes

GREEK YOGURT & FRUIT DISPLAY

granola, honey, greek cherries, assortment of fresh seasonal fruit & berries

BREAKFAST ENTREES

BELGIAN WAFFLES

BANANA FOSTER FRENCH TOAST

SOFT SCRAMBLED EGGS

CHICKEN APPLE SAUSAGE & MAPLE BACON

F&O SIGNATURE HOME FRIED POTATOES



PEI Mussels



BRUNCH ENHANCEMENT

SCOTTISH SMOKED SALMON +4

capers, red onion, egg, & dill infused cream cheese

EGGS BENEDICT +3.50

toasted honey english muffin, black forest ham,
hollandaise sauce

BOW TIE PASTA +7

with fresh lobster & green english peas in a lobster
saffron cream sauce

PENNE PASTA +5

with pulled organic chicken, sun-dried tomatoes,
plum tomato cream sauce

*CARVING STATION +12

- PRIME NY STEAK
- PRIME RIB
- PEPPER CRUSTED FILET MIGNON

*OMELET STATION +4

*CHEF FEE \$150

~30 Person Minimum Guaranteed

*Price does not include tax, gratuity or applicable Private Dining Fees

After-Party

FOOD PLATTERS

KOBE SLIDERS

with cheese, pickles, & special sauce
\$5 per piece minimum of 25 pieces

MINI TURKEY B.L.T.

\$4 per piece minimum of 25 pieces

F&O SIGNATURE WINGS

\$75 per tray [35 to 40 pieces]

CRISPY CALAMARI

\$85 per tray served with rustic marinara

3 CHEESE SPINACH & ARTICHOKE DIP

\$18 per order served with hand-cut tortilla

TRUFFLE PARMESAN FRIES

\$17 per order



- \$400 Room Fee
- \$1600 Food & Beverage Minimum
- 22% Service Charge
- 6.625% Sales Tax
- 4% Credit/Debit Card Processing Fee

ROMAN STYLE PIZZA

rectangular pizza with a very crispy crust

CLASSIC MARGARITA

fresh mozzarella, san marzano tomato sauce & fresh basil \$21

PEPPERONI

ezzo pepperoni, fresh mozzarella, san marzano tomato sauce \$24 | add Hot Honey +\$2

THE MUSHROOM

herb roasted wild mushrooms, crumbled goat cheese, red onion, white truffle oil drizzle \$22

THE NEWPORT

roasted eggplant & campari tomatoes, creamy italian burrata, arugula, house made balsamic reduction \$22

B.B.Q. CHICKEN

pulled b.b.q. chicken, red onion, fresh mozzarella, arugula \$23

You may do a cash bar for your guests or have a tab based on consumption. When doing a cash bar any unmet minimum will be the host's responsibility. Our bar, front dining, and patio with fire pit will be available for your guests to enjoy. We can accommodate most music requests through our sound system. Please email your Spotify playlist to fireandoakjc@icloud.com

ALL FOOD MUST BE PRE-ORDERED & WILL BE SERVED UPON ARRIVAL

*Price does not include tax, gratuity, or applicable Private Dining Fees