



PRIVATE EVENT INFORMATION 2021

Whether Business or Pleasure, Let Us Take Care Of You & Your Guests. We'll Tailor Your Party To Fit Your Food, Budget & Size Needs. Let Us Handle The Details; All You Have To Do Is Enjoy!

Our Private Rooms

Our Private Rooms Are What They Should Be...Private! Each Location Has Rooms That Are Totally Enclosed For Your Event. Our Rooms Can Accommodate From 20-150 Guests. Also, Available Upon Your Request, State of the Art Audio & Visual Equipment Can Be Installed In All Private Areas.

Our Menus

Our Chefs Can Create A Special Menu You Will Always Remember.

At Your Service

Each Fire & Oak Location Has A Dedicated Team of Professionals Ready To Make Every Detail of Your Event Memorable. From The Time You Book A Room Until Your Last Guest Departs, Our Staff Will Be There To Cater To Your Every Need.

No Limits

Most Anything on Fire & Oak's Menu Can Be A Part of Your Party Menu. We Can Elevate Your Event With A Wide Variety of Specialty Wines & Spirits, Sushi & Raw Bar Options. If You Don't See What You Want, Ask For It.....There Are "No Limits!"

FIRE & OAK – WESTIN HOTEL, NEWPORT, JERSEY CITY

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<http://fireandoak.com/jerseycity>

All packages require a deposit in order to finalize the contract. Deposits are not refundable however, they are transferrable.

Please add 6.625% Sales Tax & 22% Service Charge to all package prices.

DINNER PACKAGE

\$65 per person

APPETIZER COURSE

SERVED FAMILY STYLE

please choose 3 from our starters list on page 3

SALAD COURSE

Choose One

Market Greens W/ Balsamic Vinaigrette, Classic Caesar Salad

ENTRÉE COURSE

Organic King Salmon & Shrimp Provencal

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

*Bell & Evans rotisserie pulled chicken, sun dried tomatoes,
baby arugula, plum tomato cream sauce*

Pepper Crusted Filet Mignon

sautéed haricot vert, scalloped potatoes

DESSERT COURSE

Choose One

Warm Chocolate Cake with Vanilla Bean Ice Cream, Key Lime Pie or Tiramisu

ENTRÉE COURSE UPGRADES

7 Spice Ahi Tuna (+5 add)

soba noodle vegetable stir fry, sun-dried tomato & wasabi sauce

Grilled Center Cut Swordfish with Colossal Shrimp Picatta (+8 add)

sautéed asparagus, crispy potatoes, lemon caper butter sauce

Shrimp & Jumbo Lump Crabmeat Pasta(+5 add)

linguini, gulf shrimp, crabmeat, bacon, hazelnuts, lobster cream sauce

Oven Roasted Organic Chicken Breast (+5 add)

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

14oz USDA PRIME NY Strip Steak (+12 add)

16oz Sterling Rib Eye (+10 add)

*Steaks Served With
Sautéed French Beans & Scalloped Potatoes*

Appetizer Options For Dinner Package

PLEASE CHOOSE 3
Served Family Style

Fire & Oak Signature Chicken Wings
honey chili pepper glaze, creamy blue cheese dipping sauce

3 Cheese Spinach & Artichoke Dip
served with hand cut corn tortillas

Crispy Fried Calamari
premium domestic calamari served with our rustic tomato sauce

Kobe & Veal Meatballs
whipped ricotta & marinara

Mediterranean Sampler
(classic hummus, angry feta, eggplant caponata served with grilled seasoned Greek pita)

Wild Mushroom, Goat Cheese, White Truffle Oil Flatbread

Vegetable Sushi Roll

California Roll / Spicy Tuna Roll

Lobster Mac & Cheese (add \$5 pp)

All Jumbo Lump Crab Cakes (add \$7 pp)
served with whole grain mustard sauce

Tuna Tartar Tacos (add \$5 pp)
hand cut crisp tacos, avocado, wasabi aioli

Colossal Shrimp Cocktail (add \$6 per piece)
served with our cocktail sauce and fresh horseradish

BEVERAGE OPTIONS

NON-ALCOHOLIC

Soda, Coffee, Tea & Juice

UNLIMITED DURING EVENT @ \$5 P.P.

WINE & BEER BAR

(HOUSE WINE & ALL DOMESTIC BOTTLES)

2 HOURS @ \$20 P.P.

3 HOURS @ \$27 P.P.

4 HOURS @ \$31 P.P.

Add \$5 per hour to upgrade to imported beers, craft beers & premium wines

OPEN BAR

*Sobeiski Vodka, Gordons Gin, Cruzan Rum, Sauza Gold Tequila, Jack Daniels Whiskey, Dewars Scotch
All House Wines & Domestic Beer*

2 HOURS @ \$28 P.P.

3 HOURS @ \$35 P.P.

4 HOURS @ \$40 P.P.

PREMIUM OPEN BAR

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila,

Maker's Mark Bourbon, Johnny Walker Black Scotch,

Upgraded Selection of Wines by the Glass & Beers

2 HOURS @ \$34 P.P.

3 HOURS @ \$41 P.P.

4 HOURS @ \$46 P.P.

Shots are not available with any of our drink packages

PASSED HORS D' OEUVRES

1 HOUR @ \$18 P.P.

2 HOURS @ \$34 P.P.

To be combined with a Dinner or Buffet Package

Please Choose Eight Items

Chicken Satay

Korean Beef Satay

Vegetable Dumplings

Wild Mushroom & Goat Cheese Flatbread

Fire & Oak Signature Chicken Wings

Spinach & Artichoke Dip On Crisp Pita

Mini Grilled Cheese With Truffle Oil

Beef Short Rib Sliders

Mini New England Lobster Rolls +3

Crabmeat Stuffed Mushroom Caps

Grilled Shrimp & Chorizo Skewers

Diver Sea Scallops Wrapped In Bacon

Kobe Beef Sliders

"Mini Jumbo" Lump Crab Cakes +3

Crispy Oysters with Cajun Remoulade

Mini Kobe Meatballs with Dollop Of Herbed Ricotta

Filet Mignon on Rustic Toast with Horseradish Cream

Fresh Burrata and Blistered Tomato Bruschetta

Pulled Chicken Tacos

Tuna Tartar Tacos -3

HORS D' OEUVRES DISPLAYS & STATIONS

PRICING BASED ON ONE HOUR SERVICE

To be Combined with a Dinner or Cocktail Event Package

FRESH FRUIT DISPLAY - \$6 P.P.

An assortment of freshly sliced seasonal fruit

CRUDITE DISPLAY - \$6 P.P.

A display of fresh vegetables with Blue cheese and ranch dip

FRUIT AND CHEESE DISPLAY - \$9 P.P.

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

SUSHI STATION - \$12 P.P.

Made to order traditional and specialty rolls

COLOSSAL SHRIMP COCKTAIL - \$6 per piece minimum 25

Succulent Colossal Shrimp beautifully presented over shaved ice, served with cocktail sauce

OYSTERS AND CLAMS

Shucked to order east & west coast oysters, and Long Island little neck clams

Oysters - \$125 for 50

Clams - \$75 for 50

SEAFOOD TOWERS

Colossal premium wild shrimp, cold water lobster, premium oysters, littleneck clams, colossal crab meat beautifully presented on towering crushed ice platters with traditional accompaniments

Small \$60 Large \$99

PASTA STATION - \$12 P.P.

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

*(Penne may also be prepared with seasonal vegetables
and choice of white wine lemon caper sauce or fresh tomato sauce)*

Bowtie pasta with lobster in a light saffron tomato cream sauce

CARVING STATION

Aged Prime NY Strip \$14 pp

Roasted Sterling Silver Prime Rib \$10 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$10 pp

Fall Off the Bone BBQ Ribs \$10 pp

PASTRY STATION - \$8 P.P.

Assorted Desserts

DINNER BUFFET

SALADS

Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

ANTIPASTO TABLE

Classic Hummus, Angry Feta, Eggplant Caponata, Marinated Olives,
Tuscan Beans, Grilled Greek Pita

PASTAS

Penne Pasta
Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream Sauce
Bow Tie Pasta
Fresh Maine Lobster & Green English Peas in a Lobster Saffron Cream Sauce

ENTRÉE SELECTIONS

Please Choose Three

Chicken Piccata, Lemon Caper Butter Sauce
Chicken Parmesan, Our Signature Mozzarella Blend, Rustic Tomato Sauce
Organic King Salmon Provencal, White Wine, Fresh Tomato, Baby String Beans
Premium Point Judith Crispy Calamari, Served With Marinara Sauce
Pan Seared Wild Cod, Lemon Beurre Blanc
P.E.I. Mussels Marinara
All Jumbo Lump Crabcakes, Whole Grain Mustard Sauce
7 Spice Seared Tuna, Soba Noodle Vegetable Stir Fry, Wasabi Aioli & Scallion Vinaigrette

CARVING STATION

Choose One

Aged USDA Prime NY Strip add \$14 pp
Roasted Sterling Silver Prime Rib add \$10 pp
Sea Salt & Pepper-Rubbed Whole Filet Mignon add \$10 pp
Fall Off the Bone BBQ Ribs add \$10 pp

SIDES

Basmati Rice Pilaf, Roasted Potatoes Asian Vegetable Stir-Fry

DESSERT

Assorted Desserts, Coffee & Tea

LUNCH PACKAGE

\$45 per person

STARTER COURSE

Served Family Style

Please Choose 3 from Appetizer Options on page 3

SALAD COURSE

Market Greens W/ Balsamic Vinaigrette

ENTRÉE COURSE

Organic King Salmon & Shrimp Provencal
white wine, fresh tomato, baby string beans, creamy whipped potatoes

Rotisserie Organic Chicken
crispy house cut fries, herbed pan sauce

Penne Pasta
*Bell & Evans rotisserie pulled chicken, sun dried tomatoes,
baby arugula, plum tomato cream sauce*

Pepper Crusted Filet Mignon (add \$10 pp)
sautéed haricot vert, scalloped potatoes

DESSERT COURSE

Please Pick 1

Warm Chocolate Cake Key Lime Pie Tiramisu

ENTRÉE COURSE UPGRADES

Grilled Center Cut Swordfish with Colossal Shrimp Picatta (+8 add)
sautéed asparagus, crispy potatoes, lemon caper butter sauce

Shrimp & Jumbo Lump Crabmeat Pasta(+5 add)
linguini, gulf shrimp, crabmeat, bacon, hazelnuts, lobster cream sauce

Oven Roasted Organic Chicken Breast (+5 add)
*topped with baby spinach & Monterey jack cheese,
roasted garlic whipped potatoes and sautéed asparagus*

16oz USDA PRIME NY Strip Steak (+12 add)

16oz Sterling Rib Eye (+10 add)

*Steaks Served With
Sautéed French Beans & Scalloped Potatoes*

COCKTAIL EVENT

\$70 P.P.

20 PERSON MINIMUM GUARANTEE

Our cocktail package features a 2 hour open bar & 1 ½ hours of passed hors d' oeuvres, and includes a scaled down version of our hot & cold buffet

PASSED HORS D' OEUVRES

Please Select 8 from hors d' oeuvres list on page 5

ANTIPASTO TABLE

Classic Hummus, Angry Feta, Eggplant Caponata, Marinated Olives,
Tuscan Beans, Grilled Greek Pita

SALADS

*Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction*

HOT STATION

Penne Pasta

*with Bell & Evans Rotisserie Pulled Chicken, Sun Dried Tomatoes,
Baby Arugula, Plum Tomato Cream sauce*

Premium Point Judith Crispy Calamari

served with Marinara Sauce

Vegetarian Options Available

TO ENHANCE YOUR COCKTAIL RECEPTION YOU MAY ADD ANY OF THE FOLLOWING

CARVING STATION

Aged USDA Prime NY Strip \$14 pp

Roasted Sterling Silver Prime Rib \$10 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$10 pp

Fall Off the Bone BBQ Ribs \$10 pp

DESSERT STATION

Assorted Desserts with Coffee & Tea Service \$8 P.P.

Additional Station Options listed on page 6

CHAMPAGNE BRUNCH BUFFET

\$49.95 per person – kids (3-11) \$26.95

40 adult person minimum

BEVERAGES

*Unlimited Champagne Bar Featuring
Bellini's, Mimosa's, Freshly Squeezed Orange & Grapefruit Juices,
Arabica Coffee, Premium Novus Teas and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Raspberry Scones and Sesame Bagels
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

ANTIPASTO TABLE

*Classic Hummus, Angry Feta, Eggplant Caponata, Tzatziki,
Marinated Olives, Tuscan Beans, Grilled Greek Pita*

SALADS

*Market Greens Salad, Caesar Salad
Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction
Fresh Mozzarella Salad*

BREAKFAST ENTRÉES

*Almond Crusted French Toast
Bananas Foster French Toast with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup
Scrambled Eggs
Breakfast Chicken Apple Sausage & Maple Peppered Bacon
Signature Fire & Oak Home Fried Potatoes*

LUNCHEON ENTRÉES

*Penne Pasta
Bell & Evans Rotisserie Pulled Chicken, Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream sauce
Chicken Picatta, Lemon Caper Butter Sauce
Cheese Tortellini with an Alfredo Cream Sauce
P.E.I. Mussels Marinara*

DESSERT DISPLAY

An Assortment of House Made Desserts

ENHANCEMENTS

*Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$4 pp)
Eggs Benedict, Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce (add \$3.50 pp)
Bow Tie Pasta with Fresh Lobster & Green English Peas in a Lobster Saffron Cream Sauce (add \$4 pp)*

SUGGESTED ADDITIONS FOR BRUNCH PACKAGE

CARVING STATION

Roasted Sterling Silver Prime Rib add \$10 pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon add \$12 pp

Fall Off the Bone BBQ Ribs add \$10 pp

OMELETTE STATION

Chef manned station preparing made to order omelettes of your choice (add \$4 pp)

Chef Fee \$125

Additional Station Options listed on page 6

BRUNCH PLATED 3 COURSE MENU

\$49.95 per person (\$23.95 kids menu)

1st COURSE

FAMILY STYLE BRUNCH PLATTERS

Bananas Foster French Toast

with walnuts, caramelized bananas & warm vermont maple syrup

Almond Crusted French Toast

Belgian Waffles

Fresh Seasonal Fruit Platters

2nd COURSE

BRUNCH ENTRÉES

Please Choose 4 Entrées

Country Ham Omelet

premium ham, mozzarella-goat cheese blend, avocado, signature home fries

Braised Short Rib Skillet

red wine braised short ribs, roasted peppers, caramelized onions, scrambled farm fresh eggs

Grilled Steak & Eggs

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

***Chicken & Waffles* \$4 supplement**

Crispy boneless chicken thighs, Belgian waffles, maple syrup

The B.L.T & E Breakfast Sandwich

peppered bacon, lettuce, tomato, fried egg, swiss cheese, served with house cut fries

Chicken Milanese

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

Penne Pasta

*Bell & Evans rotisserie pulled chicken, sun dried tomatoes,
baby arugula, plum tomato cream sauce*

Jumbo Lump Crab Cake

tomato, baby greens, whole grain mustard sauce

Scottish Salmon Provencal

white wine, fresh tomatoes, sautéed string beans, creamy whipped potatoes

DESSERT

Warm Retro Chocolate Cake

with Vanilla Bean Ice Cream

The 3 Course Plated Brunch Package Includes

*Fresh Brewed Arabica Coffee, Premium Novus Tea,
Freshly Squeezed Orange & Grapefruit Juices & Soda*

2 Hour Unlimited Champagne Bar

Featuring Bellinis, Mimosas & Champagne

POST WEDDING BRUNCH BUFFET

\$39.95 per person

BEVERAGES

*Unlimited Freshly Squeezed Orange & Grapefruit Juices,
Brewed Arabica Coffee, Premium Novus Tea and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Raspberry Scones and Sesame Bagels
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

SALADS

Market Greens Salad

Caesar Salad

Beefsteak Tomatoes

with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Fresh Mozzarella Salad

BREAKFAST ENTRÉES

Almond Crusted French Toast

Bananas Foster French Toast

with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup

Scrambled Eggs

Breakfast Chicken Apple Sausage & Maple Peppered Bacon

Signature Fire & Oak Home Fried Potatoes

ENHANCEMENTS

Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$4 pp)

Eggs Benedict Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce (add \$3.5 pp)

Bow Tie Pasta with Fresh Lobster & Green English Peas in a Lobster Saffron Cream Sauce (add \$4 pp)