



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



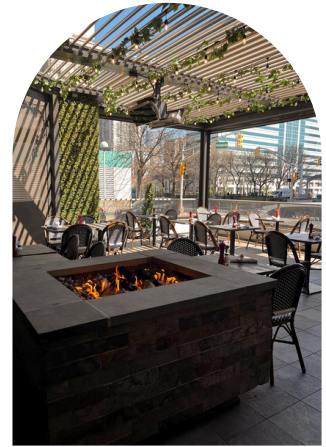
The Tavern Room

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**



FOUR-COURSE DINNER

We offer three distinct dinner experiences, each thoughtfully curated to suit a variety of tastes and levels of indulgence. Every menu reflects our commitment to exceptional ingredients, refined culinary craftsmanship, and attentive hospitality, creating an unforgettable evening for you and your guests.

- Exquisite Dinner** A refined introduction to our culinary offerings. This four-course dining experience includes three appetizers and one salad, four entrées across distinct culinary categories, and the meal concludes with a thoughtfully crafted dessert.
- Lavish Dinner** An elevated dining experience with enhanced variety. This four-course dining experience includes two classic appetizers and one enhanced selection, followed by a choice of two salads, four entrées across distinct culinary categories, and the experience concludes with a thoughtfully crafted dessert.
- Royal Dinner** Our most luxurious and exclusive dining experience is designed for guests seeking the finest culinary offerings. This premium four-course dining experience includes two classic and two enhanced appetizers, a choice of two salads, four entrées across distinct culinary categories and the experience concludes with two exquisite desserts, showcasing our most elevated culinary creations

Each dinner offers a seamless and personalized culinary journey. Appetizers are served family-style to encourage sharing, while salads, entrées, and desserts are individually plated and thoughtfully paced. Guests select their entrée from the host-curated menu, and all courses can be adapted to accommodate dietary preferences, ensuring an exceptional and memorable dining experience for every guest.

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Eloquent

DINNER

\$69.95 per person

F&O Signature Wings

FAMILY-STYLE APPETIZER COURSE

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

SALAD COURSE

choose one

- Market Greens with Balsamic Vinaigrette
- Classic Caesar Salad



Kobe & Veal Meatballs

ENTREE COURSE

GRILLED 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

(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



Rotisserie Organic Chicken

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

Rotisserie Organic Chicken

Lavish

DINNER

\$79.95 per person

FAMILY-STYLE APPETIZER COURSE

CLASSIC APPETIZERS

choose two

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

ENHANCED APPETIZERS

choose one

Fire & Oak Mac & Cheese
Roasted Eggplant & Burrata Flatbread
Fra Diavolo PEI Mussels
Tuna Tartar Tacos
Salmon-Spicy Tuna Roll | Coconut Shrimp Roll
Truffle Parmesan Fries

Salmon-Spicy Tuna Roll



Salmon-Spicy Tuna Roll

SALAD COURSE

choose two

Market Greens with Balsamic Vinaigrette
Classic Caesar Salad
BLT Chopped Salad



Spicy Rigatoni

ENTREE COURSE

FISH choose one

GRILLED SALMON & SHRIMP PROVENCAL
white wine, fresh tomato, baby string beans, creamy
whipped potatoes

HONEY-GLAZED SESAME-CRUSTED WILD COD
soba noodles, asian vegetable stir fry,
wasabi aioli & scallion vinaigrette

CHICKEN choose one

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

OVEN ROASTED ORGANIC CHICKEN BREAST
roasted garlic whipped potatoes & sautéed asparagus
topped with baby spinach & monterey jack cheese

PASTA choose one

PENNE PASTA
(available as vegan or vegetarian)
murray's rotisserie pulled chicken, sun dried
tomatoes, baby arugula, plum tomato cream sauce

SPICY RIGATONI
calabrian pepper organic tomato cream sauce,
italian burrata

STEAK choose one

PEPPER CRUSTED FILET MIGNON
sautéed french beans, scalloped potatoes au gratin

16OZ STERLING RIBEYE
sautéed french beans, scalloped potatoes au gratin

DESSERT COURSE

choose one

Warm Chocolate Cake with Vanilla Ice Cream
Tiramisu
Key Lime Pie

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

Royal

DINNER

\$91.95 per person

FAMILY-STYLE APPETIZER COURSE

CLASSIC APPETIZERS

choose two

- Signature Chicken Wings
- 3 Cheese Spinach & Artichoke Dip
- Kobe & Veal Meatballs
- Crispy Local Calamari
- Mediterranean Sampler
- Truffle Parmesan Fries
- Wild Mushroom & Goat Cheese Flatbread

SALAD COURSE

choose two

- Market Greens with Balsamic Vinaigrette
- BLT Chopped Salad
- Roasted Beets & Arugula Salad
- Classic Caesar Salad
- Greek Salad

ENHANCED APPETIZERS

choose two

- Lobster Mac & Cheese
- Roasted Eggplant & Burrata Flatbread
- Tuna Tartar Tacos
- Colossal Crabcakes
- Grilled Spanish Octopus
- Salmon-Spicy Tuna Roll | Coconut Shrimp Roll
- Palm Beach Roll | Spicy Tuna Crispy Rice



Shrimp & Crabmeat Pasta

ENTREE COURSE

FISH choose one

GRILLED SALMON & SHRIMP PROVENCAL
white wine, fresh tomato, baby string beans
creamy whipped potatoes

PAN SEARED BRONZINO WITH JUMBO CRAB
sautéed asparagus, crispy potatoes
lemon butter sauce

CHICKEN choose one

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

THE CHICKEN PARM
served with penne arrabiata

PASTA choose one

SHRIMP & CRABMEAT PASTA
linguini in basil parmesan cream sauce

SPICY RIGATONI
calabrian pepper organic tomato cream sauce
italian burrata

STEAK choose one

PEPPER CRUSTED FILET MIGNON
sautéed french beans, scalloped potatoes au gratin

14OZ NEW YORK STRIP
sautéed french beans, scalloped potatoes au gratin



Key Lime Pie

DESSERT COURSE

choose two

- Warm Chocolate Cake with Vanilla Ice Cream
- Tiramisu
- Key Lime Pie
- Oreo Crusted NY Cheesecake topped with Strawberry Coulis

*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



Luxurious

LUNCH

starting at \$52.95 per person



Tuna Tartar 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

SALAD COURSE

choose one

- Market Greens with Balsamic Vinaigrette
- Classic Caesar Salad

ENTREE COURSE

GRILLED 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

(available as vegan or vegetarian)

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

OPTIONAL ADDITIONAL ENTREE

(charged per order)

PEPPER CRUSTED FILET MIGNON +14

sautéed french beans, scalloped potatoes au gratin

PRIME HANGER STEAK FRITES +10

truffle parmesan fries



Steak Frites

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

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 Soy Glazed Salmon Crispy Rice
- Spicy Tuna Crispy Rice
- Mini New England Lobster Toast

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

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

FLATBREAD *choose one*

Mushroom & Goat Cheese | Hot Honey Pepperoni | Eggplant & Burrata



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 a choice of roasted garlic & oil or fresh tomato sauce)

BOWTIE PASTA +3

with lobster in a light saffron tomato cream sauce

SPICY RIGATONI +3

calabrian pepper organic tomato cream sauce

F&O MAC 'N' CHEESE

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



ENTREE SELECTIONS

choose three

CHICKEN PICCATA

lemon caper butter sauce

CHICKEN PARMESAN

signature mozzarella blend & rustic tomato

GRILLED SALMON PROVENCAL

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

roasted potatoes | seasonal vegetable

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

Hors D'oeuvres

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



Assorted Sushi

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



Fresh Oysters & Colossal Shrimp Cocktail

CARVING STATION*

price per person by hour

Prime New York Strip \$16

Roasted Sterling Silver Prime Rib \$16

Filet Mignon \$16

Fall Off the Bone BBQ Ribs \$10

*Chef Fee \$150

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



Mimosa

STARTERS

FRENCH TOAST

with walnuts, caramelized bananas

BELGIAN WAFFLES

fresh berries

FRESH SEASONAL FRUIT

WALDORF SALAD



Banana Foster French Toast

DESSERT COURSE

WARM CHOCOLATE CAKE

with Vanilla Ice Cream

ENTREE COURSE

choose four

GRILLED SALMON & SHRIMP PROVENCAL

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



Chicken & Waffles

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

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

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

SPICY RIGATONI

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



F&O 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