



Seven Star
DINER

Restaurant • Bakery • Bar
Banquet Menu



www.sevenstardiner.com

1890 Hurffville Road Sewell, NJ 08080

Reservations (856)228-5166 Fax (856)228-7363

SEVEN STAR Banquet

The Seven Star Diner is the perfect setting for your next special event.

From wedding receptions to baby showers and family reunions, special occasions are made even more memorable at Seven Star Diner! We offer delicious food, unique surroundings and unbeatable prices.

Our banquet rooms accommodate an intimate gathering of 25 up to a large party of 100

**Afternoon Luncheons • Family Reunions
Graduations • Get Together Meetings
Christmas Parties • Birthday Parties
Business Meetings • Seminars
Sweet Sixteens • Christenings
Rehearsals • Weddings**



SEVEN STAR BREAKFAST

All Breakfast Banquets Include:
Freshly brewed Coffee, Selection of Teas, and Juice
Freshly toasted breads with a variety of jams & Cream Cheese

CONTINENTAL BREAKFAST

Monday~Friday
"Great For Private Meetings!"

\$12.99 PP

Assortment of Homemade Danish, Muffins, Bagels
Cinnamon and Cheese Breads

Add Seasonal Fresh Fruit and Cereal **\$1.99** PP

SEVEN STARS TRADITIONAL BREAKFAST

Monday~Friday **\$16.99** PP

Scrambled Eggs and Home Fries
French Toast with Powder Sugar & Syrup
Buttermilk Pancakes with Syrup
Your Choice of Hickory Smoked Ham, Country Bacon,
Breakfast Sausage or Pork Roll
Complimentary Cinnamon and Cheese Breads

TRADITIONAL FAMILY STYLE BREAKFAST

Great for Family get Together, Showers, or Group Outings!

All you can eat for **\$22.99** PP

Assortment Danish • Cinnamon and Cheese Breads • Scrambled Eggs
Pancakes • French Toast • Hickory Smoked Ham • Country Bacon
Breakfast Sausage • Home Fries • Seasonal Fresh Fruit

ADDITIONAL MORNING DELIGHTS

Add Lox Special: **\$3.99** PP

Add Smoked White Fish Platter: **\$1.99** PP

Add Danish and Muffins: **\$1.29** PP

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.

All Payments by Credit Card a 3% Surcharge will be applied.

20% Gratuity & 6.625% Sales Tax will be added to all Parties

SEVEN STAR BANQUET LUNCHEON

LUNCHEON PACKAGE A

\$22.99 PP

Served all day

Your Choice of White, Wheat, Rye, Kaiser Roll
Steak Cut French Fries, Cole Slaw, Cup of Soup
Please choose 5 Items from selection below

Classic Cheese Burger

White American Cheese, Lettuce, Tomato, Onions

House-made Chicken Salad

Chunks Of Chicken Breast Mixed with Celery and Mayonnaise
Served with Lettuce and Tomato

House-made Solid White Albacore Tuna Salad

Chunks Of Albacore Tuna Mixed with Celery, Lettuce and Mayonnaise

House-made Gulf Large Shrimp Salad

Chunks Of Gulf Large Shrimp Mixed with Celery, Lettuce And Mayonnaise

Filet Of Flounder Sandwich

Golden Fried on Torpedo Roll with Tartar Sauce and Lemon Wedges

Slow-Roasted Roast Beef

Our Classic Roast Beef is Cold, Thinly Sliced and Piled High

Classic Turkey Breast

Thin Slices Of Slow Cooked Turkey Breast Served Cold with Crisp Lettuce

Slow Cooked Virginia Ham

Thin Slices of Slow Cooked Virginia Ham, Served Cold with Crisp Lettuce

Nations Best Corned Beef Brisket

Authentic New York Deli Style (Since 1922) Thinly Sliced and Served Hot

Nations Best Carved Pastrami

Specially spiced by Hand for that Perfect Taste of New York
Thinly Sliced and Served Hot

Authentic Italian Meatballs

Our Italian Meatballs in Tomato Sauce with Melted
Mozzarella Cheese served on Lightly Toasted Torpedo Roll
Bottomless Soda, Coffee, Hot Tea - Pudding or Jello

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SEVEN STAR BANQUET LUNCHEON

LUNCHEON PACKAGE B

\$24.99 PP

Monday ~ Friday 11am-4:00pm

Includes Bottomless Beverage, Soup of the Day, Cheese and Cinnamon Breads,
Choice of Garden, Caesar or Greek Salad and Dessert Tray

Pasta Course

Add **\$2.00** per Person

Please Choose one item from pasta course

Pencil Point Marinara

Fettuccini Alfredo

Vodka Rigatoni

Linguini Marinara

ENTREES

Please choose 5 items from selection below

Chicken Parmigiana

Tender chicken lightly coated in seasoned bread crumbs

Baked with mozzarella cheese and marinara sauce

Baked Half Perdue Lemon Chicken

Seasoned with a medley of house spices

Roast Top Sirloin of Beef

Slow roasted for tenderness, sliced to order, topped with Au Jus.

Broiled Tilapia

Served with lemon butter sauce

Baked Virginia Ham

Glazed with our secret spices, sliced to order, topped with pineapple sauce

Roast Turkey Breast

Piled high with house-made stuffing from scratch

Mom's Lasagna

Fresh pasta sheets layered with ricotta cheese,

crumbled meatballs, Italian sausage and marinara sauce

topped with mozzarella cheese and meat sauce

Special Entrees are available at an additional fee based on individual needs

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SEVEN STAR BANQUET DINNER

DINNER PACKAGE A

\$29.99 PP

(Seven days a week anytime)

Includes Bottomless Beverage, Soup of the Day, Cheese and Cinnamon Bread,
Choice of Garden, Caesar or Greek Salad and Dessert Tray

Pasta Course

Add **\$2.00** per Person

Please Choose one item from pasta course

Pencil Point Marinara

Fettuccine Alfredo

Vodka Rigatoni

Linguini Marinara

ENTREES

Please choose 5 items from selection below

Chicken Francaise

Sauteed Chicken Breast with lemon butter white wine sauce

Chicken Marsala

Sauteed Chicken Breast covered with mushrooms and marsala wine sauce

Chicken Parmigiana

Tender chicken lightly coated in seasoned bread crumbs

Baked with mozzarella cheese and marinara sauce

Baked Half Perdue Lemon Chicken

Seasoned with a medley of house spices

Roast Top Sirloin of Beef

Slow roasted for tenderness, sliced to order, topped with au jus.

Broiled Tilapia

Served with lemon butter sauce

Baked Virginia Ham

Glazed with our secret spices, sliced to order, topped with pineapple sauce

Roast Turkey Breast

Piled high with house-made stuffing from scratch

Mom's Lasagna

Fresh pasta sheets layered with ricotta cheese,

crumbled meatballs, Italian sausage and marinara sauce

topped with mozzarella cheese and meat sauce

All above served with Two Sides

Special Entrees are available at an additional fee based on individual needs

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SEVEN STAR BANQUET DINNER

DINNER PACKAGE B

\$54.99 PP

(Seven days a week anytime)

Includes Bottomless Beverage, Soup of the Day, Cheese and Cinnamon Breads,
Choice of Garden, Caesar or Greek Salad and Dessert Tray

Pasta Course

Add **\$2.00** per Person

Please Choose one item from pasta course

Pencil Point Marinara

Fettuccine Alfredo

Vodka Rigatoni

Linguini Marinara

ENTREES

Please choose 5 items from selection below

Baked Crab Overstuffed Flounder

Lemon Butter sauce

All Natural Atlantic Salmon

Broiled, Lemon Butter sauce

Baked Crab Overstuffed Jumbo Shrimp

Lemon Butter sauce

Our Famous Crab Cakes

(2) Four ounces of the best colossal lump crabmeat
Delicately blended with our family special recipe

Jumbo Panama Fantail Shrimp

Lightly Breaded and Fried or Broiled

NY Strip (10oz)

Our acclaimed Strip Steak is seasoned to perfection for the ultimate full flavor steak experience

Three Broiled Lamb Chops

Charbroiled grilled with rosemary and garlic infused

A Pair of Bone-In Pork Chops

Thick center cut white marbled Pork Chops Served with apple sauce

Prime Rib

The most popular cut and our most popular steak. Mouth watering flavor,
Slow roasted to perfection with Au Jus

Chicken or Veal Francaise

Sauteed Chicken Breast or Veal with lemon butter white wine sauce

Chicken or Veal Marsala

Sauteed Chicken Breast or Veal covered with mushrooms and marsala wine sauce

Chicken or Veal Parmigiana

Tender chicken or Veal lightly coated in seasoned bread crumbs
Baked with mozzarella cheese and marinara sauce

All above served with Two Sides

Special Entrees are available at an additional fee based on individual needs

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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SEVEN STAR BANQUET DINNER

DINNER PACKAGE C

\$64.99 PP

(Seven days a week anytime)

Includes Bottomless Beverage, Soup of the Day, Cheese and Cinnamon Breads,
Choice of Garden, Caesar or Greek Salad and Dessert Tray

Pasta Course

Add **\$2.00** per Person

Please Choose one item from pasta course

Pencil Point Marinara

Fettuccine Alfredo

Vodka Rigatoni

Linguini Marinara

ENTREES

Please choose 3 items from selection below

Broiled Stuffed Lobster Tail (6oz)

Overstuffed with Crab Meat, Lemon Butter sauce for dipping

Filet Mignon (8oz)

Our most tender steak, thick and juicy with fresh mushroom caps

NY Strip (14oz)

Our acclaimed Strip Steak is seasoned to perfection for the ultimate full flavor steak experience

Genuine Natural Veal Francaise

Dipped in egg sauteed in lemon butter and touch of wine

Genuine Natural Veal Marsala

Sauteed mushrooms and marsala wine sauce

Genuine Natural Veal Piccate

Sauteed in butter with fresh mushrooms lemon and white wine

All above served with Two Sides

Special Entrees are available at an additional fee based on individual needs

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SEVEN STAR BRUNCH BUFFET

(ALL OCCASION BUFFET - Min 40 people)

All Breakfast- Brunch Buffet Include:

Freshly brewed Coffee, Selection of Teas, Juice and Dessert Tray

(Seven days a week 11am-5pm)

All you can eat for **\$29.99** PP

Assortment Danish • Cinnamon and Cheese Breads • Scrambled Eggs
Pancakes • French Toast • Hickory Smoked Ham • Country Bacon
Breakfast Sausage • Home Fries • Seasonal Fresh Fruit

ADD ONS:

Salads

Choose One **\$1.00** per Person Additional

Caesar Salad romaine hearts, croutons, shaved parmesan cheese, caesar dressing.

Greek Salad romaine, tomatoes, feta, red onions, kalamata olives, capers, oregano, house vinaigrette dressing.

House Salad chopped greens, tomato, shredded cheese, hard boiled egg, cucumbers, radish, croutons, choice of dressing.

Pasta Course

Add **\$1.99** per Person Additional

Please Choose one item

Pencil Point: Marinara • Vodka Blush • Alfredo • Primavera

Entrees

Add per Person Additional

CHICKEN \$3.99 pp

(Choose one item)

Francaise • Piccante • Marsala • Stir-Fry • Parmagiana

SEAFOOD \$3.99

(Choose one item)

Baked Tilapia • Baked Flounder

BEEF & MORE \$3.99

(Choose one item)

**Top Sirloin of Beef • Baked Virginia Ham • Roast Turkey • Meatballs Marinara
Italian Sausage with Peppers & Onions • Baked Lasagna**

SIDES \$1.99

(Choose Two item)

**Greek Style String Beans • String Beans Almondine • Broccoli
Vegetable Medley • Roasted Rosemary Potatoes
Oven Brown Potatoes • Mashed Potatoes**

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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SEVEN STAR DINNER BUFFET

(ALL OCCASION BUFFET -Min 40 people)

(Seven days a week anytime)

All you can eat for **\$34.99** PP

INCLUDE:

Salads

**Crispy Lettuce • Sliced Tomatoes • Cucumbers • Potato Salad
Cole Slaw • Carrot & Celery Sticks • Choice of House Dressing**

Cold Cuts

(Choose Five items)

**Sliced Roast Beef • Sliced Turkey • Sliced Ham • Genoa Salami • Corned Beef
Provolone Cheese • American Cheese • Swiss Cheese • Feta Cheese**

Entrees

Pasta Course

(Choose one item)

Pencil Points Marinara • Vodka Rigatoni • Fettuccine Alfredo • Rice Pilaf

Chicken

(Choose one item)

Francaise Piccante • Marsala • Scampi • Stir-Fry • Parmagiana

Seafood

(Choose one item)

Baked Tilapia • Baked Flounder

Beef & More

(Choose one item)

**Slow Roasted Roast Beef • Slow Cooked Virginia Ham • Classic Turkey Breast
Meatballs Marinara • Italian Sausage with Peppers & Onions • Baked Lasagna
Beef Stroganoff • Traditional Greek Moussaka • Traditional Greek Pastitsio**

Sides

(Choose two item)

**Greek Style String Beans • String Beans Almondine • Broccoli
Vegetable Medley • Roasted Rosemary Potatoes
Oven Brown Potatoes • Mashed Potatoes**

Beverage

Any Non-Alcoholic Beverage

Dessert

Any Cake from Our Famous Bakery

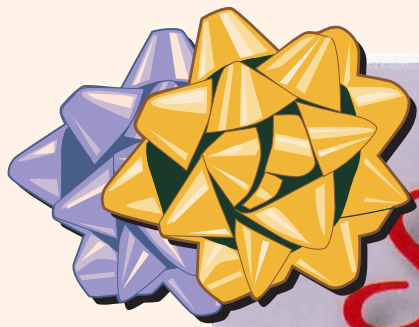
Special Entrees and Cakes are available at an additional fee based on individual needs

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SEVEN STAR DINERS

GIFT CARDS

ALWAYS MAKE THE

PERFECT GIFT

*Celebrate all your
special events in style only at
Seven Star Diner in Sewell*



FOOD AND BEVERAGE REGULATIONS

***It is our policy that no food may be brought in to Seven Star Diner without management consent**

***Groups requesting tax exemption must submit a copy of their State Tax Exemption Certificate prior to the scheduled event**