



**Restaurant • Bakery • Bar**

# *Banquet Menu*

**CONTACT:**

**Banquet Sales Manager on Duty**

**Events/Catering Email: [events@sevenstardiner.com](mailto:events@sevenstardiner.com)**

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**1890 Hurffville Road Sewell, NJ 08080**

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



# **REQUEST PRIVATE DINING**

**Planning your next event or lively celebration? Our team can't wait  
to help you create your memorable event.**

**We put all our passion into delivering and extraordinary  
experience for each and every one of our guests.**

**So For Us, The Answer is "Yes".**

**Corporate/Business Meetings**

**Birthday Celebrations**

**Anniversary Parties**

**Rehearsal Dinners**

**Holiday and Christmas Parties**

**Funeral Luncheons**

**Engagement Parties**

**Retirement Parties**

**Luncheon Events**

**Baby & Bridal Shower**

**Christenings**

**Communions**

**Family Gatherings**

**Fund-raises**

**Graduation Parties**

**Office Happy Hours**

**WE LOOK FORWARD  
TO HOSTING YOUR NEXT  
EVENT AT SEVEN STAR DINER**

# SEVEN STAR BREAKFAST

All Breakfast Banquets Include:  
Freshly brewed Coffee, Selection of Teas, and Juice  
Freshly Toasted Breads with a Variety of Jams

## CONTINENTAL BREAKFAST

Monday~Friday  
“Great For Private Meetings!”

**\$15.99** PP

Assortment of Homemade Danish, Muffins, Bagels & Cream Cheese  
Add Seasonal Fresh Fruit and Cereal **\$1.99** PP

## SEVEN STARS TRADITIONAL BREAKFAST

Monday~Friday **\$19.99** PP

Please Choose One Items from Selection Below

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

## TRADITIONAL BREAKFAST

Family Style **\$25.99** PP

Buffet Style **\$29.99** PP

Great for Family get Together, Showers, or Group Outings!  
All you can eat

Assortment Danish • 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 person - 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

**\$25.99** PP

Served all day

Your Choice of White, Wheat, Rye, Kaiser Roll

French Fries, Cole Slaw, Cup of Soup

Please choose 3 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**

### **Dessert: Pudding or Jell-O**

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# SEVEN STAR BANQUET LUNCHEON

## LUNCHEON PACKAGE B

**\$29.99** PP

Monday ~ Friday 11am-4:00pm

Includes Bottomless Soda, Coffee or Hot Tea

Soup of the Day, Rolls & Butter, Choice of Garden Salad (Caesar or Greek Salad +2.99pp)

Dessert (Puddings, Jell-O, Ice Cream)

### *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 3 items from selection below

#### **Chicken Parmigiana**

Tender chicken lightly coated in seasoned bread crumbs  
Baked with mozzarella cheese and marinara sauce. Served with Linguini.

#### **Baked Half Perdue Lemon Chicken**

Seasoned with a medley of house spices. Served with Roasted Lemon Potatoes and Broccoli

#### **Roast Top Sirloin of Beef**

Slow roasted for tenderness, sliced to order, topped with Au Jus.  
Served with Freshly Made Mashed Potatoes and Broccoli

#### **Broiled Tilapia**

Served with lemon butter sauce, Freshly Made Mashed Potatoes and Broccoli

#### **Baked Virginia Ham**

Glazed with our secret spices, sliced to order, topped with pineapple sauce.  
Served with Freshly Made Mashed Potatoes and Broccoli

#### **Roast Turkey Breast**

Piled high with house-made stuffing from scratch. Served with  
Freshly Made Mashed Potatoes and Broccoli

#### **Mom's Lasagna**

Fresh pasta sheets layered with ricotta cheese,  
crumbled meatballs, Italian sausage and marinara sauce  
topped with mozzarella cheese and meat sauce (Complete)

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

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# SEVEN STAR BANQUET DINNER

## DINNER PACKAGE A

**\$34.99** PP

(Seven days a week anytime)

Includes Bottomless Soda, Coffee or Hot Tea

Soup of the Day, Rolls & Butter, Choice of Garden Salad (Caesar or Greek Salad +2.99pp)

Dessert (Sheet Cake)

### *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

#### **Chicken Francaise**

Sauteed Chicken Breast with Lemon Butter White Wine Sauce

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Chicken Marsala**

Sauteed Chicken Breast Covered with Mushrooms and Marsala Wine Sauce

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Chicken Parmigiana**

Tender Chicken Lightly Coated in Seasoned Bread Crumbs

Baked with Mozzarella Cheese and Marinara Sauce. Served with Linguini

#### **Baked Half Perdue Lemon Chicken**

Seasoned with a medley of house spices. Served with Roasted Lemon Potatoes and Broccoli

#### **Roast Top Sirloin of Beef**

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

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Broiled Tilapia**

Served with lemon butter sauce, Freshly Made Mashed Potatoes and Broccoli

#### **Baked Virginia Ham**

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

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Roast Turkey Breast**

Piled high with house-made stuffing from scratch.

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Mom's Lasagna**

Fresh pasta sheets layered with ricotta cheese,  
crumbled meatballs, Italian sausage and marinara sauce  
topped with mozzarella cheese and meat sauce (Complete)

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

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

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# SEVEN STAR BANQUET DINNER

## DINNER PACKAGE B

**\$59.99** PP

(Seven days a week anytime)

Includes Bottomless Soda, Coffee or Hot Tea

Soup of the Day, Rolls & Butter, Choice of Garden Salad (Caesar or Greek Salad +2.99pp)

Dessert (Sheet Cake)

### *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

#### **Baked Crab Overstuffed Flounder**

Lemon Butter Sauce. Served with Freshly Made Mashed Potatoes and Broccoli

#### **All Natural Atlantic Salmon**

Broiled, Lemon Butter Sauce, Served with Roasted Lemon Potatoes and Broccoli

#### **Baked Crab Overstuffed Jumbo Shrimp**

Lemon Butter sauce. Served with Freshly Made Mashed Potatoes and Broccoli

#### **Our Famous Crab Cakes**

Three 3oz of the Best Colossal Lump Crabmeat

Delicately Blended with our Family Special Recipe

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Jumbo Panama Fantail Shrimp**

**Fried**; Lightly Breaded, Served with French Fries and Cole Slaw

or **Broiled**; Served with Freshly Made Mashed Potatoes and Broccoli

#### **NY Strip (10oz)**

Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience

Served with Baked Potato and Broccoli

#### **A Pair of Bone-In Pork Chops**

Thick Center Cut White Marbleized Pork Chops Served with Apple Sauce

Served with Baked Potato and Broccoli

#### **Prime Rib**

The Most Popular Cut and our Most Popular Steak. Mouth Watering Flavor,

Slow Roasted to Perfection With Au Jus. Served with Freshly Made Mashed Potatoes and Broccoli

#### **Chicken or Veal Francaise**

Sauteed Chicken Breast or Veal with Lemon Butter White Wine Sauce

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Chicken or Veal Marsala**

Sauteed Chicken Breast or Veal Covered with Mushrooms and Marsala Wine Sauce

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Chicken or Veal Parmigiana**

Tender Chicken or Veal Lightly Coated in Seasoned Bread Crumbs

Baked with Mozzarella Cheese and Marinara Sauce Served with Linguini

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

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

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# SEVEN STAR BANQUET DINNER

## DINNER PACKAGE C

**\$69.99** PP

(Seven days a week anytime)

Includes Bottomless Soda, Coffee or Hot Tea

Soup of the Day, Rolls & Butter, Choice of Garden Salad (Caesar or Greek Salad +2.99pp)

Dessert (Sheet Cake)

### *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.

Served with Roasted Lemon Potatoes and Broccoli

#### **Filet Mignon (8oz)**

Our Most Tender Steak, Thick and Juicy with Fresh Mushroom Caps

Served with Baked Potato and Broccoli

#### **NY Strip (14oz)**

Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience

Served with Baked Potato and Broccoli

#### **Genuine Natural Veal Francaise**

Dipped in Egg Sauteed in Lemon Butter and Touch Of Wine

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Genuine Natural Veal Marsala**

Sauteed Mushrooms and Marsala Wine Sauce

Served with Freshly Made Mashed Potatoes and Broccoli

#### **Genuine Natural Veal Piccate**

Sauteed in Butter with Fresh Mushrooms Lemon and White Wine

Served with Freshly Made Mashed Potatoes and Broccoli

Special Entrees are Available at an Additional Fee Based on Individual Needs

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

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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 **\$34.99** PP

Assortment Danish • 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 \$5.99 pp**

(Choose one)

**Francaise • Piccante • Marsala • Stir-Fry • Parmigiana**

**SEAFOOD \$6.99**

(Choose one item)

**Baked Tilapia • Baked Flounder**

**BEEF & MORE \$6.99**

(Choose one item)

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

**SIDES \$4.99**

(Choose Two items)

**Greek Style String Beans • String Beans Almondine • Broccoli**

**Vegetable Medley • Roasted Rosemary Potatoes**

**Oven Brown Potatoes • Freshly Made Mashed Potatoes**

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# SEVEN STAR DINNER BUFFET

(ALL OCCASION BUFFET - Min 40 people)

(Seven days a week anytime)

All you can eat for **\$39.99** PP

**INCLUDE:**

## *Salads*

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**House Salad** (Choice of House Dressing) • **Cesar Salad** • **(Greek Salad +2.99pp)**

## *Cold Cuts*

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(Choose Five items)

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

## *Entrees*

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### **Pasta Course**

(Choose one item)

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

### **Chicken**

(Choose one item)

**Francaise • Piccante • Marsala • Scampi • Stir-Fry • Parmigiana**

### **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*

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(Choose two item)

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

### **Beverage**

Any Non-Alcoholic Beverage

### **Dessert**

From Our Famous Bakery Choice Of Sheet Cake

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

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# BEVERAGE FOR BANQUET BARS

## *Bar*

Price Per Person

Includes a Selection of Beers, Wines, and Spirits

### House

One Hour: 15.00

Two Hours: 25.00

Three Hours: 35.00

Four Hours: 40.00

Premium 15.00 Extra

## *Consumption*

Affair Host Charge Per Drink

	House	Premium
Mixed	5.50	6.25
Beer	3.75	4.50
Wine	5.25	6.25
Cordials	6.00	6.75

Arrangements Can Be Made Ahead of Time For Cash Bars in the Banquet Rooms  
Consumption and Cash Bars Require a 75.00 Bartender Fee. \*Private Events Only\*

Domestic Draft Beer by the Pitcher	18.95
House Wines by the Bottle	29.00
Mimosas/Bloody Mary's by the Carafe	29.95

## *Kids Menu*

**\$14.99 PP**

10 and younger served with your choice of soft drink, milk, apple juice or lemonade

Chicken Fingers & French Fries	Penne Alfredo
Grilled Cheese & French Fries	Cheese Ravioli
Hot Dog & French Fries	Penne Marinara & Meatball
Hamburger & French Fries	Cheeseburger & French Fries

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