

J & J

Lambertville House

Event Coordinator:

Carol Bolton

cbolton@lambertvillehouse.com

EVENT DETAILS

Event Name: J & J
Date of Event: May 17, 2016
Day of Week: Tuesday
Time of Event: 8:00 am - 5:00 pm EDT
Estimated Guests: 12
Guaranteed Guests: 12
Location: Lambertville House
Room/Space: Livery Meeting Room and
Parlor- Corporate
Minimum \$ 0.00

CUSTOMER DETAILS

Company:
Booking Contact: Lisa Rosell
Title:
Email: lrosell1@its.jnj.com
Phone: (732) 524-5508

GENERAL NOTES

Two day meeting package with rooms

A/V NOTES

needs projector and screen
power strips



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FINANCIALS

AV Pricing		\$ 180.00
Corporate Sandwich Luncheon Buffet		\$ 94.00
Corporate Full Luncheon Buffet		\$ 109.00
Breakfast A La Carte		
Total Charges		\$ 383.00
Service	20%	\$ 76.60
Tax	7%	\$ 32.17
Subtotal		\$ 491.77
Estimated Total		\$ 491.77
Amount Due		\$ 491.77

SUMMARY	PRICE	QTY	SUBTOTAL
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AV Pricing			\$ 180.00
J&J Pricing			
LCD Projector	\$ 180.00	1	\$ 180.00
Corporate Sandwich Luncheon Buffet	\$ 94.00	1	\$ 94.00
Soup or Salad			
lambertville house salad			
baby kale salad			
classic caesar			
mixed greens salad			
tomato bisque			
chicken & wild rice			
mushroom bisque			
Sandwich Selection			
turkey & havarti with cranberry mayonnaise			
tavern ham & alpine swiss with dijon			
grilled veggie sandwich			
hot roast beef & gravy with horseradish cream			
waldorf chicken salad			
tomato, mozzarella & balsamic vinegar			
Side Dishes			
greek orzo salad			
steamed broccoli florets			
chive & olive oil potato salad			
old-world grains with olive oil & herbs			
green beans & chickpea salad			
Sweets			
pumpkin bread with a coffee liqueur cream			
chocolate & peppermint pot de creme			
cookie & brownie platter			





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SUMMARY

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	PRICE	QTY	SUBTOTAL
chef mini-mix selection			
Corporate Full Luncheon Buffet	\$ 109.00	1	\$ 109.00
Soup or Salad			
tomato bisque			
chicken & wild rice			
mushroom bisque			
potato leek with spanish sausage			
lambertville house salad			
baby kale salad			
classic caesar			
mixed greens salad			
Entree			
pan seared chicken with parsley & lemon vinaigrette			
cheese ravioli with bolagnese or zesty marinara sauce			
broiled flounder with toasted caper & white wine butter			
beef bourguignon with pearl onions and carrots			
vegetable lasagna in a cream sauce			
fish cakes with garlic aioli & lemon			
Sides			
oven roasted new potatoes with garlic & herbs			
old-world grains with olive oil & herbs			
green beans almonidine			
roasted root vegetables			
cauliflower & broccoli medley with sea salt			
corn spoon			
Dessert Selection			
granny smith apple crisp with cinnamon toffee sauce			
pumpkin bread pudding with rum raisin sauce			
chocolate & peppermint pot de creme			
mixed berries with raspberry yogurt dip			
Upgrades			
Crabby Mac & Cheese & Cheese & Cheese (\$4 per guest)			
Herb Roasted Filet of Beef (\$6 additional per person)			

Breakfast A La Carte

