



Waypoint 622 Dinner Menu

Three Hour Party

Appetizer

(Please Select One)

- Soup of the Day - seasonal soup prepared in house daily
- The Tossed Salad - California greens, cucumbers, grape tomatoes, balsamic vinaigrette
- Caesar - romaine heart, herb croutons, parmesan romano blend
- Steakhouse Iceberg Wedge- crumbles blue cheese, red onion with blue cheese dressing (\$2 additional)
- Shrimp Cocktail - four shrimp served with a zesty cocktail relish (\$5 additional)

Entrées: Option I

(Please select three)

- 8 oz. New York Sirloin Steak, red wine demi-glace, whipped potato, market vegetable
- Chicken Breast Francaise, egg battered with lemon infused white wine sauce- whipped potato, market vegetable
- Bistro Pork Chop, Cajun seared, andouille sausage, middle neck clams, tomato in saffron cilantro jus – whipped potato, market vegetable
- Salmon Oreganata, served in chive & lemon sauce- whipped potato, market vegetable
- Rigatoni Monica, roasted tomatoes, mushrooms, arugula, artichoke hearts, cannellini beans, garlic, red pepper flakes, pecorino romano cheese, olive oil

Entrées: Option II

(Please select three)

- Filet Mignon – madeira reduction & garlic herb butter- whipped potato, market vegetable
- 8 oz. New York Sirloin Steak, red wine demi-glace- whipped potato, market vegetable
- Cajun Seared Ahi Tuna, served rare with potato and market vegetable
- Grilled Mahi Mahi with mango salsa – whipped potato and market vegetable
- Salmon Oreganta, served in chive & lemon sauce- whipped potato, market vegetable
- Pan Seared Rack of Lamb – ginger puree & demi-glace, whipped potato, market vegetable
- Bell & Evans Frenched Chicken Breast Savoy, oven seared with Italian seasoning, red vinegar & balsamic glaze – whipped potato, market vegetable
- Rigatoni Monica, roasted tomatoes, mushrooms, arugula, artichoke hearts, cannellini beans, garlic, red pepper flakes, pecorino romano cheese, olive oil

Dessert

(Please Select One)

- Flourless Chocolate Torte
- Waypoint 622 Cheesecake
- Chocolate or Vanilla Ice Cream
- or Bring Your Own Cake (cake plating fees may apply)*
- Fresh Brewed Coffee and Tea

Option I: \$34 per person

Option II: \$42 per person

Please add 20% service charge & applicable sales tax to all pricing

Waypoint 622

622 Green Ave. Brielle, NJ 08730 • 732-528-6665 • www.Waypoint622.com

Beverage Options

(available May 1st through November 14th)
\$75.00 bartender fee required with all beverage packages

Premium Open Bar

Your guests are provided with continuous and unlimited service of premium liquors, house wines, domestic and imported beers as well as assorted fruit juices and soft drinks

First Hour - \$18 per person
Second Hour - \$7 per person
Third Hour - \$3 per person

Wine and Beer

Your guests are provided with continuous and unlimited service of house selected wines, domestic and imported beers as well as assorted soft drinks

First Hour - \$14 per person
Second Hour - \$3 per person
Third Hour - \$3 per person

Consumption Bar

Tab Presented to Host upon Conclusion

Cash Bar - \$75 Bartender Fee
Guests Purchase Individual Beverages

Wine by the Bottle

Wine on each Table
House selected wine - \$26 per bottle

Unlimited Bloody Marys or Mimosas

Three Hours - \$10 per person

Champagne Toast - \$3 per person

Unlimited Soda and Iced Tea - \$3 per person

Please add 20% Service Charge and applicable Sales Tax to all Pricing

Additional Options

Vegetable & Cheese Display - \$5 per person

Domestic and International Cheeses Displayed with Assorted Crackers,
Fresh Vegetables and House Made Dips

Seasonal Fruit Platter - \$5 per person

Additional Appetizer Course - Penne Vodka, Rigatoni Bolognese or Fusilli Alfredo - \$4

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Additional Hour - \$5 per person (Bar additional)

Additional Half Hour - \$3 per person (Bar additional)

Cake Plating Charge - \$1 person

Please add 20% Service Charge and applicable Sales Tax to all Pricing

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