



# Daypoint 622



622 Green Ave. Brielle

Restaurant • Marina • Patio Bar

## Three Course Seated Dinner Menu

### First Course

(Please select any one of the first courses listed)

**Penne Vodka**  
**Rigatoni Bolognese**  
**Fusilli Alfredo**

### Salad

(Please select any one of the salads listed)

**Seasonal Mixed Green Salad**, balsamic vinaigrette, tomato, cucumber, red onion  
**Steakhouse Iceberg Wedge**, crumbled blue cheese, red onion with blue cheese dressing  
**Classic Caesar Salad**, parmesan romano blend, herbed croutons

### Entrees

(Please select any two of the entrees listed)

All Chicken is organic & antibiotic free

**Chicken Breast Francaise**, egg battered with lemon infused white wine sauce  
**Chicken Breast Savoy**, italian seasoning, fresh grated pecorino romano & baslmic jus  
**Cajun Seared Ahi Tuna**, served rare, health slaw  
**Filet of Sole or Salmon Oreganta**, served in chive & lemon sauce  
**Bistro Pork Chop**, cajun seared, andouille sausage, middle neck clams, tomato in saffron cilantro jus  
**8 oz. Filet Mignon**, madeira reduction & garlic herb butter  
**New York Sirloin Strip Steak**, red wine demi-glace

\*All entrees include seasonal vegetable & potato\*

\*Includes soda, coffee, tea, assorted dinner rolls & butter\*

\*Vegetarian & Gluten Free Options on Request

*For reservations, please call 732-528-6665*

## **Add On's**

### **Appetizers**

***Vegetable Crudités***

***Cheese Platter***

***Seasonal Fruit Platter***

***Fresh Mozzarella, Tomatoes & Red Onion***

***Fried Calamari, Spicy Chili Peppers, Asian Glaze***

*(in house catering only)*

***Grilled Balsamic Marinated Vegetable Platter***

*served with roasted red peppers*

### **Desserts**

***Homemade Cookies***

*Fresh baked chocolate chip, white chocolate macadamia nut & oatmeal raisin cookies*

***Mini Italian Pastries***

***Warm Apple Strudel***

*Served with vanilla ice cream & whipped cream*

***Homemade Brownie***

*Topped with vanilla ice cream & chocolate syrup*

***Deluxe Viennese Table***

***Cake Cutting & Plating***

*(Customer supplied cake)*

### **Beverage Packages**

***Unlimited Beer & Wine***

***Premium Open Bar***

**Please feel free to browse our regular menu for additional ideas**

*\*Prices do not include 7% New Jersey sales tax or 20% gratuity*

*All menu items & prices subject to market availability*

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# *Chef's Specialties*

## *Salads*

### *Baby Kale & Grilled Octopus Salad*

*Served with lemon vinaigrette, olives & roasted peppers*

### *Riesling Poached Pear & Arugula*

*Served with blood orange glaze, extra virgin olive oil, pistachios & fried goat cheese medallion*

## *Appetizers*

### *Lobster & Shrimp Salad*

*Tossed in nonfat Greek yogurt with citrus dill dressing*

*Served with crostini & flatbread*

### *Bruschetta, Tuna Tartare, or Carpaccio Platter*

*Served with crostini*

## *Entrees*

### *Chipotle Pulled Pork Mac N' Cheese*

*Pulled pork tossed with fusilli & baked in a creamy chipotle cheddar cheese sauce*

### *Pretzel Encrusted Chicken*

*Served with grain mustard sauce*

### *Chicken Roulade*

*Stuffed with prosciutto arugula & provolone*

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