

Surflight Theatre
2024 Group Package Information
Menus of Participating Restaurants
Dinner

Buckalew's Restaurant & Tavern

House Salad

Ranch Dressing or Balsamic Vinaigrette

Rolls & Butter

Choice of:

Jumbo Lump Crab Cake

Classic sautéed Crab Cake
with Rosemarie Sauce
served with Chef's Potato
& Vegetable du jour

Steak Frites

Grilled Flat Iron Steak
topped with Blue Cheese Butter & Parsley
served with French Fries

Chicken Pot Pie

Tender Chicken in a Creamy Sauce with
Corn, Carrots, Pearl Onions, Peas &
Potatoes topped with a Flaky Puff Pastry

Teriyaki Glazed Yellowfin Tuna

served with
Rice & Vegetable du jour

Buddah Bowl

Broccoli, Roasted Chickpeas,
Braised Red Cabbage, Coconut Rice,
Sweet Chili & Peanut Sauce

Dessert

Assorted Homemade Desserts

Soft Beverages, Coffee or Tea

Cash Bar Available

Groups of 15-56

The Engleside

House Salad

Cucumber, Cherry Tomatoes & Croutons
with Balsamic Vinaigrette Dressing

Warm Rolls with Butter

Choice of:

Grilled Marinated Chicken Breast

Thyme jus
Broccoli & Whipped Potatoes

Slow Roasted Atlantic Salmon Filet

Ginger Vinaigrette
Steamed Asparagus, Jasmine Rice

Char Grilled Pork Rack Chop

Port Wine Demi-Glace
Green Beans & Whipped Potatoes

Penne Pasta with Vodka Cream Sauce

Roasted Garlic, Plum Tomato
& Fresh Basil

Dessert

Chef's Choice of
Seasonal Dessert

Coffee, Tea or Iced Tea

Cash Bar Available

Groups of 15-30

The Waterfront

House Salad

Warmed Rolls & Butter

Choice of:

Filet Mignon

Cabernet Demi-Glace
Mashed Potato & Chef's Vegetable

Stuffed Flounder

Crabmeat Stuffing
White Wine Lemon Buerre Blanc
Wild Grain Rice & Chef's Vegetable

Drunken Parmesan

Meatball and Chicken Cutlet Parmesan
over Penne Vodka

Chicken Napoli

Grilled Chicken Breast
topped w/ Spinach, Roasted Red Peppers,
Mozzarella Cheese, Pesto Aioli,
Wild Rice & Chef's Vegetable

Barnegat Light Sea Scallops

Wild Grain Rice, Chef's Vegetable

Eggplant Napoleon

Breaded Eggplant Cutlet
Spinach, Roasted Red Peppers
baked with Mozzarella Cheese
Balsamic Glace, Penne Marinara

Pan Seared Salmon

Lemon Pepper Crusted
White Wine Lemon Beurre Blanc
Wild Rice & Chef's Vegetable

Dessert

Chef's Choice

Coffee, Tea, Iced Tea

Cash Bar Available

Groups of 15-200

Black Whale Bar & Fish House

House Salad

Garlic Ranch or Vinaigrette

Rolls & Butter

Choice of:

Broiled Flounder

Broiled with Light Seasonings & Butter
served with Vegetable du jour

Roasted Chicken

1/2 Chicken slow roasted in Blended Herbs
served with Vegetable du jour

Fish & Chips

Fresh Cod
served with French Fries

Vegetarian Pasta

Chef's selection

Dessert

Ice Cream

Soft Beverages, Coffee & Tea

Cash Bar Available

Groups of 15-45

Calloway's Restaurant

Salad

Rolls & Butter

Choice of:

Broiled Atlantic Salmon

served with
Mashed Potatoes & Green Beans

Roast Prime Rib of Beef

served with
Mashed Potatoes & Green Beans

Chicken Francaise

served with
Mashed Potatoes & Green Beans

Penne Ala Vodka

Dessert

Ice Cream

Iced Tea, Soda, Lemonade

Hot Tea, Coffee

Cash Bar Available

Groups of 15-150

Lefty's Tavern

House Salad

Ranch or Balsamic Vinaigrette

Warm Bread & Butter

Herb Encrusted Grouper

Broiled with fresh Herb & Panko Crust
served with
Twice Baked Potato & Vegetable

Fried Pork Chops

Breaded & Fried
Center Cut Boneless Chops
served with
Apple Sauce, Twice Baked Potato
& Vegetable

Chicken Parmesan

with Linguini

Penne ala Vodka

Tossed in a rich & creamy
Tomato Vodka Sauce

Dessert

Chef's Choice

Soft Drinks, Coffee or Tea

Cash Bar Available

Groups of 15-56

Ott's Good Earth Garden

(Wed, Thurs, Sun only)
Not available June -September)

Fresh Garden Salad

Rolls & Butter

Choice of:

Grilled Jail Island

Salmon Fillet

White Bean & Wheat Berry Pilaf
Sautéed Spinach, Mustard Sauce

Grilled Teres Major

Roasted Potato, Seasonal Vegetable

Zucchini Cannoli

Spinach Pimento Ricotta,
Roasted Tomato
(Vegetarian)

Chicken Moutarde

Roasted Potato, Seasonal Vegetable
Mushroom Mustard Sauce

Beef & Veal Tortelloni

Mushroom, Spinach, Brodo

Dessert du Jour

Soft Drinks, Coffee & Tea

**Sharrott Wines
available for purchase**

BYOB

Groups of 6-24

Russo's Italian Restaurant

Choice of:

Caesar Salad

Russo Tossed

Soup of the Day

House Baked Rolls

Choice of:

Chicken Limoncello

Sautéed Chicken Prosciutto, Artichokes,
Limoncello Wine Reduction, Angel Hair

Eggplant Parmigiana

Tomato Gravy, Mozzarella, Spaghetti

Brooklyn Bolognese

Penne Pasta tossed in our Chianti Braised
Pork & Beef Ragu topped with fresh
Ricotta & Parmigiano

Chicken Parmigiana

Golden Fried Cutlets
topped with Tomato Gravy,
Mozzarella & Parmigiano

Pescatore

Shrimp, Clams, Mussels & Calamari
stewed in our
Cherry Pepper Marinara Sauce

Stuffed Rigatoni Rosa

Ricotta Filled Rigatoni tossed in our
signature Rosa Vodka Sauce

Soft Drinks

BYOB

Groups of 15-30

Panzone's Pizza & Pasta

New England Clam Chowder

Bread & Olive Oil

Choice of:

Penne Vodka Chicken

A Tomato Cream Vodka Sauce
Penne, Grilled Chicken

Eggplant Rollatini

Hand Rolled Fresh Eggplant
Seasoned Ricotta Marinara Sauce
Melted Mozzarella, Spaghetti

Clams & Linguini

Sautéed Garlic Herbs & Spices
Scampi Style

Chicken Parmigiana

Breaded Chicken, Tomato Sauce,
Melted Provolone, Spaghetti

Seared Salmon

Seasonal Vegetables

Dessert

Mini Cannoli

Coffee, Tea, Soda

Local wine available for purchase

BYOB

Groups of 15-56

The Marlin

**Marlin Garden Salad
w/Champagne Vinaigrette**

Warm Focaccia

Choice of:

Fish & Chips

Crispy Cod with Fries & Slaw

Grilled Salmon

Saffron Rice & Seasonal Vegetable

Rigatoni ala Vodka

Chicken Parmesan

over Spaghetti

Angel Hair Pomodoro

Fresh Tomatoes, Basil & Garlic

Dessert

Vanilla or Chocolate Ice Cream

Choice of One

Coffee, Tea or Soft Beverage

Cash Bar Available

Special Theatre Prices

House Wine \$6, Mixed Drink \$6,

Domestic Draft Beer \$5

Craft or Import Draft Beer \$6

Groups of 15-60