

Arthur's St. Moritz



9 White deer Plaza
Sparta NJ, 07871
Phone: 973-729-5677

On behalf of The McGreevy Family and staff of Arthur's St. Moritz We invite you to join us for your next Lunch or Dinner Dining pleasure or for that special occasion, Our Chef will customize a menu to meet your taste and that of your guest.. We specialize in Rehearsal Dinners, Bridal and Baby Showers, Business Meetings, Cocktail Parties, Holiday Parties and any occasion you wish to celebrate with your family or friends.

Our menus are moderately priced and will fit any budget... Arthur's St Moritz is nestled in the Plaza of Lake Mohawk and has been a family Tradition for over twenty years.

*Beautiful Private Party Room
Available For Rent*



*Our Garden Room will
Accommodate from 7 to 70*



*Any occasion you wish to
celebrated*



*Our Chef will customize a
menu to meet your taste*



*Small Party's in our Lounge off
the bar*

LUNCHEON PARTY MENU

Appetizer

Choice of One

Seasonal Fresh Fruit Medley

Soup du Jour

St. Moritz Garden Salad

Entrée

(Choice of One or Two with exact count of each Entrée)

Sautéed Chicken Française \$14.95

Lightly battered in a white wine, lemon and butter sauce

Sautéed Chicken Marsala \$14.95

Sautéed in a Marsala wine with forest mushrooms

Baked Scrod, Nantucket Style \$15.95

Baked in a seasoned cracker crumbs and melted creamery butter

Broiled Filet of Sole \$15.95

Broiled to perfection in a light lemon and butter sauce

Roast Prime Rib of Beef \$17.95

English Cut drizzled with a natural Au Jus

Rigatoni ala Vodka \$13.95

Imported pasta tossed in a pink vodka sauce

Chicken Caesar Salad \$12.95

Grilled chicken breast, crisp romaine lettuce and a creamy Caesar dressing

Choice of potato: Duchess, Oven Roasted, or Baked

Choice of vegetable: Broccoli, String Beans, or Baby Belgium Carrots

Dessert

(Choice of one)

Chocolate Mousse

Ice Cream Sundae

Sherbet with Fresh Strawberries

Coffee Tea Decaf

7% TAX and 20% GRATUITY to be added to check

HOT CHAFING DISHES

SWEET AND SOUR MEATBALLS

SWEDISH MEATBALLS

ITALIAN MEATBALLS

FRIED CALAMARI

TORTELLINI ALFREDO

PENNE VODKA

FARFALLE MARINARA

25.95 PER PERSON FOR EACH CHAFING DISH CHOICE

COLD HORS D' OEUVRES PLATTERS

FRESH FRUIT PLATTER

VEGETABLE CRUDITE

IMPORTED AND DOMESTIC CHEESE PLATTER

FRESH FRUIT AND CHEESE PLATTER

FRESH MOZZARELLA WITH ROASTED PEPPERS

FRESH VINE RIPE TOMATO BRUCHETTA SERVED WITH GRILLED CRUSTY ITALIAN BREAD

PLATTERS

SMALL~\$45.00 (10 - 20 PEOPLE)

MEDIUM~\$75.00 (25 - 50 PEOPLE)

LARGE~\$150.00 (50 - 75 PEOPLE)

DINNER PARTY MENU

APPETIZER

(Choice of One)

Seasonal Fresh Fruit Medley
Soup du Jour
Penne Ala Vodka

SALAD

ST. MORITZ GARDEN SALAD

ENTRÉE

(Choice of One or Two with exact count of each Entrée)

Stuffed Breast of Capon \$23.95
Boneless breast stuffed with apple stuffing and Demi Glaze
Sautéed Chicken Francais \$23.95
Lightly battered in a white wine, lemon and butter sauce
Sautéed Chicken Marsala \$23.95
Sautéed in a Marsala wine with forest mushrooms
Roast Prime Rib of Beef \$27.95
Slow roasted U.S. Prime beef with a natural Au Jus
Prime Broiled Filet Mignon \$28.95
Drizzled with a green peppercorn sauce and mushroom cap
Arthur's Famous Delmonico steak \$28.95
Arthur made this prime cut famous, grilled to perfection
Roasted Salmon Filet \$26.95
North Atlantic Salmon with Hollandaise
Baked New England Scrod, Nantucket Style \$24.95
Baked in seasoned cracker crumbs and creamery butter

All Entrees served with Baked or Stuffed Baked Potato and Seasonal Vegetable

DESSERT

Ice Cream Sundae Chocolate Mousse Apple
Strudel ala mode
Coffee Tea Decaf

(PRICES SUBJECT TO CHANGE)

SPECIAL ALA CARTE MENU (PARTY OF 25 OR LESS)

APPETIZER

Seasonal Fresh Fruit Medley
Soup du Jour
French Onion Soup

SALAD

St. Moritz Garden Salad
Classic Caesar Salad

Rolls and Butter

Entrée

Chicken Florentine
Baked chicken breast stuffed with delicate spinach and Feta cheese
Sautéed Chicken Marsala
Sautéed chicken breast in a Marsala wine sauce and forest mushrooms

Baked New England Scrod, Nantucket Style
Baked in seasoned cracker crumbs, lemon and creamery butter

Roasted Salmon Filet
North Atlantic salmon roasted and ladled with a fresh dill sauce

Arthur's Delmonico Steak
Arthur made this prime cut famous, broiled to perfection

Prime Broiled Filet Mignon
Center cut of beef tenderloin, drizzled with a peppercorn sauce

Rigatoni a la Vodka
Imported pasta sautéed in a light marinara sauce, light cream, basil and Vodka

Dessert

Ice Cream Sundae Cheesecake with Strawberries
Apple Strudel ala Mode
Coffee Tea Decaf

\$29.95 per person