

EXCLUSIVE WEDDING RECEPTION

~ Cocktail Reception ~

~ White Glove Service with Butlered Champagne ~

~ Cheese & Crudités Display ~

Beautiful Display of Fresh Vegetables Accompanied by Assorted Herbed Dips, Crackers and Imported and Domestic Cheeses

~ Hors D'oeuvres ~

Please Select 8 Hors D'oeuvres to be Butlered

Crabmeat Stuffed Mushrooms	Sea Scallops Wrapped in Bacon
Beef Wellington in Puff Pastry	Prosciutto Wrapped Melon
Bruschetta	Petit Crab Cakes
Sesame Chicken with Honey Mustard Sauce	Asparagus Asiago Filled Phyllo
Beef Teriyaki Satay	Clams Casino
Malibu Coconut Shrimp ~ Pineapple Yogurt Sauce	Moroccan Lamb Kabobs
Petit Potato Pancakes with Chive Sour Cream	Brie and Raspberry Filled Phyllo
Spanakopita	Thai Chicken on Sugar Cane Skewer ~ Peanut Sauce
Duck Ravioli	Smoked Salmon Canapés
Portabella Mushroom Phyllo Purse	Fresh Fruit with Yogurt Sauce
Cocktail Franks in Puff Pastry	Shrimp or Vegetable Pot Stickers
Goat Cheese & Roasted Red Pepper Quiche	

~ Silver Chafing Dishes ~

Please Select 3 to be Available during Cocktail Reception

Eggplant Rollatini with Marinara Sauce
Tortellini with Creamy Alfredo Sauce
Swedish Meatballs
Penne with Pink Vodka Sauce
Fried Shrimp Accompanied by Remoulade Sauce
Wild Rice & Mushroom Pilaf
Fried Ravioli with Marinara Sauce
Pierogies Sautéed with Onions
Shrimp Scampi
Buffalo Chicken Wings Accompanied by Bleu Cheese Dressing

~ Specialty Stations ~

Please Select 1 to be Available during Cocktail Reception

Mediterranean Display

An Assortment of Marinated Artichokes, Olives, Specialty Cheeses & Meats, Smoked Oysters,
Roasted Peppers and Stuffed Grape Leaves

~ OR ~

Mashed Potato Martini Bar

Attended and Served in a Martini Glass Accompanied by Various Toppings

~ Champagne Toast ~

A Chilled Glass of Champagne Will Be Served to Each Guest for Toasting
- Brut or Sweet -



MAIN COURSE

~ Selection of Freshly Baked Breads ~

~ Appetizers ~

Fantasy of Fruit
Penne Vodka A La Crème
Antipasto
Fresh Mozzarella and Vine-Ripened Tomatoes with a Touch of Basil

~ Salad ~

Mixed Greens & Garden Vegetables w/House Dressing
Traditional Caesar Salad
Bibb Salad with Apples, Bleu Cheese & Citrus Vinaigrette Topped with Roasted Walnuts

~ Intermezzo ~

Lemon Sorbet w/Fresh Mint Garnish

~ Entrees ~

(All pricing is per person, for five hours, and includes open bar with Premium Brand Liquors, Cocktail Reception, Champagne Toast, and table linens)

Please Select 3 (excluding any vegetarian choice)

Chicken Francaise ~ \$109

Chicken Marsala ~ \$109

Chicken Oscar ~ \$112

Frenched Stuffed Chicken Breast with Herb Stuffing ~ \$110

Stuffed Shrimp & Beef Tenderloin Duet ~ \$123

Sliced Beef Tenderloin with Cabernet Demi Glaze ~ \$129

Roasted Filet Mignon and Lobster Tail ~ \$129

Prime Rib Au Jus ~ \$119

Tilapia Piccata with Lemon Caper Sauce ~ \$114

Parmesan Encrusted Tilapia ~ \$114

Filet of Salmon with Lemon Dill Sauce ~ \$118

Stuffed Flounder with Crabmeat Imperial ~ \$118

Vegetarian Dishes ~ \$106

All Entrées are accompanied by a Choice of Twice-Baked or Duchess Potato and Fresh Seasonal Vegetables

~ Dessert ~

Custom Designed Three Tiered Wedding Cake

3-Tier Decorated Cake of Your Choice

Our House Specialty is a Decorated Cheesecake Wedding Cake

Served with Warm Dipping Items

Fresh-Brewed Coffee (Regular or Decaffeinated) and Tea



Children 3 and under are No Charge * Children up to 12 Years of Age are Half Price

Special Dietary Needs or Allergies Can Be Accommodated * Please Provide Notification in Advance

All Prices are Subject to 18% Gratuity and NJ Sales Tax