

# Your Exquisite Affair

An Exquisite ★★★★★ Six Course Dinner including  
an Extensive Wonderful Cocktail Hour. Nothing short of a Perfect Celebration!

## **COCKTAIL HOUR**

Continuous one hour service. A sumptuous selection of masterfully prepared Hors d'oeuvres  
served butler style. Plus many delicious beautiful Displays, Stations and Silver Chafers.

### **DISPLAYSINTERNATIONAL CHEESE**

#### **DISPLAY**

featuring Montrachet, Smoked Gouda and Asiago

#### **FANTASY FRESH FRUIT & BERRIES DISPLAY**

#### **GARDEN FRESH VEGETABLE CRUDITÉ**

Raw and Grilled Seasoned Vegetables with Parmesan Peppercorn Dressing

#### **SALUMERIA DISPLAY**

Imported Prosciutto, Capocollo, Genoa Salami, Mortadella  
Tomatoes & Fresh Mozzarella, Roaster Peppers, Artichoke Hearts and Assorted Olives *featuring* Kalamata Olives

#### **BRUSCHETTA CROSTINI STATION**

#### **ARTISAN BREAD DISPLAY**

Focaccia, Olive Bread, Semolina Rolls with Extra Virgin Infused Olive Oil

#### **STATIONS - With Attendant**

#### **HOMEMADE PASTA STATION**

Penne Vodka and Rigatoni & Broccoli

#### **CHINATOWN WOK STATION**

Choice of Beef or Chicken, Stir Fry Asian Vegetables accented with Hoison Sauce, White Rice

#### **CARVING STATION - Choose TWO**

Roast Beef, Turkey, Smoked Ham, Fresh Ham or Pork Loin, with Assorted Sauces and Petit Rolls



# YOUR EXQUISITE AFFAIR

Continued Cocktail Hour

## BUTLER STYLE PASSED HORS D'OEUVRES - Choose EIGHT

Pepperjack Quesadilla with Mexican Tomato Salsa  
Crimini Mushrooms Stuffed with Veal Mousse Veal  
Meatballs in a Sage Demi Glace with Capers  
Smoked Salmon with Capers & Onion Garlic Mashed Potato in Puff Pastry  
Black Angus Beef Teriyaki Skewers  
Gourmet Pizzas Petite Franks in Blanket Mini Mozzarella En Carozza  
Mozzarella Sticks Assorted Mini  
Quiche Asian Spiced Chicken  
Satay Melon Wrapped in Prosciutto  
Scallops Wrapped in Bacon  
Imported Brie Cheese & Toasted Almond Crostini, Raspberry Coulee  
Oriental Stir Fry Vegetable Egg Roll, Duck Sauce  
Cajun Gulf Shrimp, Cucumber Wasabi Sauce  
Saffron Tempura Vegetables Orange Ginger Marmalade Dipping Sauce

\* Gulf Shrimp Cocktail \$2 pp

\* Baby New Zealand Lamb Chop with Mint Jelly \$2.95 pp

## SILVER CHAFING DISHES - Choose FOUR

Eggplant Rollatine  
Homemade Rigatoni & Broccoli  
Formaggio Tortellini Bolognese  
Mini Stuffed Cabbage  
Kielbasa & Sauerkraut Dijon  
Sweet Italian Sausage - Ciambotta *or* Marinara  
Seafood - Scampi *or* Newburg Beef  
Sirloin & Broccoli Fried Calamari Pomodoro  
Mussels - Marinara *or* Champagne Sauce  
Shrimp & Scallops Scampi  
Milk Fed Veal Marsala Mushroom Sauce  
Stuffed Clams Royale Garlic Herb Butter  
Orrechietta *or* Farfalle Pasta - with Broccoli Rabe & Italian Sausage  
Tenderloin Tips in a Cracked Black & Green Peppercorn Demi Glace  
Petite Veal Meatballs in a Cream Caper Sauce

All Pastas Are  
Homemade

\*Extra Charge



## IMPORTANT

Please advise us on the **final number** of guest that will be attending your party at least **14 days prior** to the affair. If we do not have your final count you will be charged for the original number of guests if your count is lower at the time of your party. **A non-refundable deposit of 2,000.00 due upon contract signing, 50% of balance is due 6 months prior to the event All parties must be PAID IN FULL 7 days prior to event.**

All pricing is subject to NJ sales tax.

# YOUR EXQUISITE AFFAIR



## CHAMPAGNE TOAST



### APPETIZER - Choose ONE

Fresh Mozzarella & Roasted Peppers, Crab Cake Remoulade *or* Shrimp Cocktail (4)

### SALAD - Choose ONE

Classic Caesar Salad, Spring Mix with Balsamic Vinaigrette  
Spinach Salad with Escoffier Dressing *or* Arugula Salad drizzled with Raspberry Vinaigrette

### HOMEMADE PASTA - Choose ONE

Penne Vodka, Orchiotta with Baby Spinach and Sausage *or* Tortellini Quatro Formaggio

### INTERMEZZO

Fruit Sorbet and Mint Garnish

### ENTRÉES - Choose THREE

<b>CHICKEN FRANÇAISE</b>	Boneless Breast of Chicken sautéed in a Lemon Beurre Blanc
<b>CHICKEN MARSALA</b>	Boneless Breast of Chicken with Mushrooms in a Marsala Wine Demi Glace
<b>CHICKEN ROLLATINE</b>	Boneless Chicken Breast stuffed with Prosciutto Mozzarella and Spinach in a Marsala Cream Sauce
<b>VEAL MARSALA</b>	Medallions of Veal with Mushroom in a Marsala Wine Demi Glace
<b>VEAL FRANÇAISE</b>	Medallions of Veal sautéed in a Lemon Beurre Blanc
<b>CHICKEN &amp; SHRIMP FRANÇAISE</b>	Boneless Breast of Chicken & Gulf Shrimp sautéed in a Lemon Beurre Blanc
<b>CHICKEN MARSALA &amp; CHATEAU BRIAND</b>	Boneless Chicken Breast & Sliced Filet, Mushrooms in a Marsala Demi Glace
<b>CHICKEN ROLLATINE &amp; CHATEAU BRIAND</b>	Boneless Chicken Breast stuffed with Imported Prosciutto, Spinach and Mozzarella in a Brandy Cream Sauce & Sliced Filet Mignon and Mushrooms in a Marsala Demi Glace
<b>PRIME RIB</b>	Slow Roasted Rib Eye Au Jus
<b>FILET MIGNON</b>	8oz Filet Mignon with a Bernaise Sauce
<b>CHATEAU BRIAND</b>	Sliced Prime Filet Mignon with a Wild Mushroom Burgundy Reduction
<b>SALMON DILL CREAM REDUCTION</b>	Broiled Atlantic Salmon Filet with a Fresh Dill Cream Reduction
<b>*SURF &amp; TURF</b>	Filet Mignon & 7oz Lobster Tail with Drawn Butter and a Lemon Crown
<b>*CHILEAN SEA BASS</b>	Lobster Champagne Sauce

### POTATO - Choose ONE

Roasted Red, Baked *or*  
Garlic Mashed

### VEGETABLE - Choose ONE

Broccoli with Garlic & Oil, Vegetable Medley  
Glazed Carrots *or* Green Beans Almondine

**DESSERT** Tiered Wedding Cake, Premium Coffee & Tea

### ENHANCEMENTS

5 Hour Celebration  
5 Hour Standard Open Bar  
Complimentary Seating Cards and Directions  
White Glove Service  
Crisp Table Linens and Choice of Napkin  
Chair Covers & Sash Fresh Floral  
Centerpieces  
Complimentary Bridal Room  
**INCLUDES SERVICE CHARGE**

\*Extra Charge

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