

A Four Course Elegant Dinner starting with Delicious Passed Hors d'oeuvres

Your Elegant Sit Down

ENHANCEMENTS

- 5 Hour Celebration
- 5 Hour Standard Open Bar
- Table Linen & Napkin Choice
- Chair Covers with Sash
- Seating Cards & Directions
- Bridal Suite
- Accent & LED Lighting

• COCKTAIL HOUR

One hour service. A sumptuous selection of hors d'oeuvres served butler style.

Choose EIGHT

CHAFER - Crimini Mushrooms Stuffed
with Sausage or Spinach

CHAFER - Buffalo Wings or Boneless Mild,
BBQ or Garlic Parmesan

STATION - Gourmet Pizza

PASSED BUTLER STYLE

CHEFS SPOONS - Chicken Meatballs

CHEFS SPOONS - Mac & Cheese Truffle Oil

CHEFS SPOONS - Tortellini Pesto

Beef Tips Crostini with Horseradish Mayo

Chicken Scampi Focaccia

Open Faced Calzones

Potato Pancakes with Sour Cream

Petite Crab Cakes with Remoulade Sauce

Black Angus Beef Teriyaki Skewers

Petite Franks in Blanket

Mini Mozzarella En Carozza

Marinated Bocconcini Fresh Mozzarella Cheese

Asian Spiced Chicken Satay

Coconut Shrimp with Duck Sauce

Cajun Shrimp with Wasabi

Shrimp Dumplings with Soy Sauce

Oriental Stir Fry Vegetable Egg Roll, Duck Sauce

Gulf Shrimp Cocktail \$1.50 each



IMPORTANT:

Please advise us on the **final number** of guests 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 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 service charge & NJ sales tax.**



YOUR ELEGANT SIT DOWN

- **CHAMPAGNE TOAST**

To be followed by a Four Course Dinner

- **SALAD** - *Choose ONE*

Tossed Greens - Homemade Parmesan Peppercorn

Classic Caesar

- **HOMEMADE PASTA** - *Choose ONE*

Penne Vodka

Rigatoni & Broccoli

- **ENTRÉES** - *Choose THREE*

CHICKEN FRANÇAISE

Boneless Breast of Chicken sautéed in a Lemon Beurre Blanc

CHICKEN MARSALA

Boneless Breast of Chicken with Mushrooms
in a Marsala Wine Demi Glace

CHICKEN ROLLATINE

Boneless Chicken Breast stuffed with Prosciutto, Mozzarella,
Spinach, Marsala Cream Sauce

SALMON LEMON BUERRE BLANC

Broiled in a Lemon Butter Glace

CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken and Gulf Shrimp
sautéed in a Lemon Butter Sauce

VEAL MARSALA

Medallions of Veal sautéed with Mushrooms
in a Marsala Wine Demi Glace

VEAL FRANÇAISE

Medallions of Veal sautéed in a Lemon Butter Sauce

CHATEAU BRIAND

Sliced Filet Mignon Wild Mushroom Demi Glace

***PRIME RIB AU JUS**

Slow Roasted Rib Eye, Au Jus

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



* Extra Charge