

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

Your Exquisite Affair

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, stations and buffet items

INTERNATIONAL 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, Capocola, 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, 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

BUTLER STYLE PASSED HORS D'OEUVRES - Choose TEN

- 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

SILVER CHAFING DISHES - Choose FOUR

- Eggplant Rollatine
- Homemade Rigaton & 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 Rigaton Pasta - with Broccoli Rabe & Italian Sausage
- Tenderloin Tips in a Cracked Black & Green Peppercorn Demi Glace
- Petite Veal Meatballs in a Cream Caper Sauce



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 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, Orchietta with Baby Spinach and Sausage *or* Tortellini Quatro Formaggio

- **INTERMEZZO**

Fruit Sorbet and Mint Garnish

- **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

VEAL MARSALA

Mozzarella and Spinach in a Marsala Cream Sauce

Medallions of Veal with Mushroom in a Marsala Wine Demi Glace

VEAL FRANÇAISE

Medallions of Veal sautéed in a Lemon Beurre Blanc

CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken & Gulf Shrimp sautéed in a Lemon Beurre Blanc

CHICKEN MARSALA & CHATEAU BRIAND

Boneless Chicken Breast & Sliced Filet, Mushrooms in a Marsala Demi Glace

CHICKEN ROLLATINE & CHATEAU BRIAND

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

PRIME RIB Slow Roasted Rib Eye Au Jus

FILET MIGNON 8oz Filet Mignon with a Bernaise Sauce

CHATEAU BRIAND Sliced Prime Filet Mignon with a Wild Mushroom Burgundy Reduction

SALMON DILL CREAM REDUCTION Broiled Atlantic Salmon Filet with a Fresh Dill Cream Reduction

***SURF & TURF** Filet Mignon & 7oz Lobster Tail with Drawn Butter and a Lemon Crown

***CHILEAN SEA BASS** Lobster Champagne Sauce

VEGETABLE - Choose ONE

Broccoli with Garlic & Oil, Vegetable Medley

Glazed Carrots *or* Green Beans Almondine

POTATO - Choose ONE

Roasted Red, Baked *or*

Garlic Mashed

- **DESSERT**

Tiered Wedding Cake,

Premium Coffee & Tea



* Extra Charge