

PREMIERE WEDDING RECEPTION

~ Cocktail Reception ~

~ Cheese & Crudités Display ~

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

~ Hors D'oeuvres ~

Please Select 6 Hors D'oeuvres to be Butlered during Cocktail Hour

Cocktail Frank in Puff Pastry
Mozzarella Sticks
Sesame Chicken with Honey Mustard Sauce
Crab Rangoons
Petit Potato Pancakes with Chive Sour Cream
Spanakopita
Potato Puffs
Cheddar Cheese Jalapeno Poppers
Mini Chicken Cordon Bleu
Vegetable Pot Stickers
Spring Rolls
Chicken & Cheese Quesadilla Cornucopias
Beef Teriyaki Satay

~ Silver Chafing Dishes ~

Please Select 2 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 and Scallops 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

~ 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 ~

~ Salad ~

Mixed Baby Greens & Garden Vegetables w/House Dressing

~ 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 ~ \$89

Chicken Marsala ~ \$89

Frenched Stuffed Chicken Breast with Herb Stuffing ~ \$90

Roasted Sirloin Madeira ~ \$93

Sliced Beef Tenderloin with Cabernet Demi Glaze ~ \$104

Prime Rib Au Jus ~ \$104

Sauteed Tilapia Piccata with Lemon Caper Sauce ~ \$94

Parmesan Encrusted Tilapia ~ \$94

Broiled Filet of Salmon with Lemon Dill Sauce ~ \$98

Flounder Florentine with Lemon Beurre Blanc ~ \$98

Vegetarian Dishes ~ \$86

All Entrées are accompanied by a Choice of
Oven Roasted Potato Wedges, Twice-Bake Potato or Duchess Potato
And Fresh Seasonal Vegetables

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

~ 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

All Prices are Subject to 18% Gratuity and 6.625% NJ Sales Tax - 2018