



NASSAU INN
PRINCETON

The Candlelight Reception

Four-Hour Wedding Includes Butler Passed Champagne and Perrier Upon Arrival, One Hour White Glove Butler Passed Hors d'oeuvres, Displays, Stations, Wedding Cake, Open Bar with Premium Brand Liquors and Coffee Display.

HORS D'OEUVRES

(Select Eight Hors d'oeuvres)

HOT

Kalamata Olive Tarts
Sesame Chicken with Thai Chile Sauce
Spanikopita
Scallops Wrapped in Bacon
Brie and Raspberry in Phyllo
Curried Chicken Saté with Coconut Cream
Crab Stuffed Mushrooms
Florentine Stuffed Mushrooms
Coconut Shrimp with Red Curry Sauce
Teriyaki Beef Saté with Thai Sweet Red Chili Sauce

COLD

Strawberries with Brie Cheese
Smoked Salmon with Herb Cheese
Sliced Filet Mignon on Crostini
with Horseradish Gorgonzola Aioli
Caramelized Onion and Apple Relish
with Blue Cheese and Walnuts
Rare seared Tuna with Wasabi Spread
and Daikon Slaw
Herb Cheese with Walnuts and Mango Sauce
Fresh Mozzarella, Tomatoes and Pesto on Crostini

DISPLAYS

(Select Three Displays)

CHEESE DISPLAY

Imported and Domestic Cheeses Garnished with Grapes and Berries

POACHED SALMON

Whole Poached Salmon with Sliced Cucumber and Dill Crème

TAPAS

Grilled Vegetables, Hummus, Pita Chips and Tapenade with Crostini

CAESAR SALAD

Romaine Lettuce with Caesar Dressing, Locatelli Cheese and Croutons

SALAD BAR

Mixed Field Greens with Assorted Toppings and Dressings

The Candlelight Reception

(Continued)

STATIONS

(Select Three Stations)

SELF-SERVE PASTA

Four Cheese Ravioli with Tomato and Basil Sauce

Penne Pasta with Vodka Sauce

Served with Focaccia Rolls and Pecorino Romano Cheese

CHEF-ATTENDED CARVING

Roasted Sirloin of Beef with Cabernet Sauce and Silver Dollar Rolls

Or

SALMON EN CROUTE

Atlantic Salmon, Scallop Mousse, Spinach, and Wild Rice in Puff Pastry with Thyme Aioli

SELF-SERVE STIR FRY

Chicken & Shrimp Stir Fry with Vegetable Fried Rice with Crispy Noodles

CHEF-ATTENDED CREPE STATION

Herb Crepes with Foie Gras and Mushrooms, Cherry Cider Reduction

Or

Sundried Tomato Crepes with Goat Cheese, Micro Greens and Black Olive Tapenade

CHARCUTERIE

Grilled Sausages, Assorted Pates, Cornichons, Cipolini Onions and Rustic Artisan and Assorted Flatbreads.

COFFEE BAR

Freshly Ground Regular and Decaffeinated Coffee with Whipped Cream and Shaved Chocolate

DESSERT

Display of Flavored Cannoli and Petit Fours

Customized Wedding Cake

\$99.00 Per Person