



NASSAU INN
PRINCETON

The Fairytale Wedding

Five-Hour Wedding Includes Butler Passed Champagne with Strawberries and Perrier Upon Arrival, White Glove Butler Passed Hors d'oeuvres, Display, Chef-Attended Station, Champagne Toast, Appetizer, Salad, Intermezzo, Entrée, Dessert, Wedding Cake, Open Bar with Premium Brand Liquors, Cordials, Wine Poured Tableside and Coffee and Tea Service.

HORS D'OEUVRES

Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli

Curried Chicken Skewers with Coconut Yogurt Cream

Rare Seared Tuna with Wasabi Spread

Florentine Stuffed Mushrooms

Crab Imperial with Saffron Aioli and Dill

Smoked Salmon with Dill Cream and Caviar on Cucumber

Grilled Lamb Chops with Teriyaki Mustard Sauce

Coconut Lobster Tails

DISPLAY

Imported and Domestic Cheeses Garnished with Fresh Fruit and Berries with Mango Cream

STATIONS

(Select One Station)

Wok

Attendant to Prepare Chicken and Shrimp or Beef Stir-fry and Steamed Dumplings

Gravlax

Attendant to Slice House Cured Salmon with Aquavit Dill Cream

CREPES

Attendant to Prepare Herb Crepes with Foie Gras and Mushrooms, Cherry Cider Reduction

Or

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

CARVING

Stuffed Tenderloin with Goat Cheese, Arugula and Roasted Red Peppers with Sauce Béarnaise

CHAMPAGNE TOAST

Fairytale Wedding

(Continued)

APPETIZERS

(Select One Appetizer)

Sausage and Cheese Stuffed Portabella Mushroom with Tuscan Bread Salad

Seared Venison Medallion Over Wilted Arugula with Applewood Smoked Bacon, Blue Cheese and Cranberry Jus

Rare Sliced Tuna with Ginger, Green Tea & Soy Dressing, over Napa Cabbage Slaw

SALADS

(Select One Salad)

Caribbean Ceviche

Bay Scallops, Calamari, and Baby Shrimp, Cured in Lime Juice and Jerk Seasoning, Topped with Plantain Chips, Served over Crisp Romaine

Mediterranean

Mixed Greens, Balsamic Roasted Vegetables, Feta Cheese and Kalamata Olives with Herb Vinaigrette

Mixed Green

Dried Cranberries, Walnuts, Gorgonzola Cheese, Shaved Red Onion and Raspberry Vinaigrette

INTERMEZZO

Lemon, Pear or Blackberry Cabernet Sorbet

ENTRÉES

(Select One Entrée. Selection of Two Entrées Permitted with Pre-Determined Counts.
Placecards to Note Entrée Selections.)

All Entrees Served with Freshly Baked Rolls

Seared Peppered Duck Breast with Orange and Sundried Cherry Sauce, Baby Carrots and Sage Polenta Cake

**Shrimp and Crab Stuffed Lobster Tail with Saffron Rice Pilaf, Drawn Butter and Seasonal Vegetables*

Filet of Beef with Cabernet Sauce, Truffle Twice-Baked Potato, Roasted Asparagus

Horseradish Crusted Atlantic Salmon over Napa Cabbage Slaw with Sweet Teriyaki Redux

**Filet Mignon with Wild Mushroom Sauce and Lobster Tail with Drawn Butter,
Horseradish Whipped Potatoes, Sautéed Zucchini and Red Peppers*

*Black Pepper Bacon & Apple Stuffed Bone-In Berkshire Pork Chop in a Port Wine Reduction with
Herb Spaetzle and Haricot Vert*

**Market Price*

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(Continued)

DESSERTS

Wedding Cake

Mini Cannoli Displayed on Each Table

Select One Additional Dessert

Tiramisu Parfait

Or

Fresh Fruit Tart with Chocolate Dipped Strawberry

Tableside Offering of Freshly Ground Regular & Decaffeinated Coffee and Assorted Herbal Teas

\$150.00 Per Person