



NASSAU INN
PRINCETON

The Gold Wedding

*Five-Hour Wedding Includes Butler Passed Perrier Upon Arrival, White Glove Butler Passed
Hors d'oeuvres, Champagne Toast, Appetizer, Salad, Intermezzo, Entrée, Wedding Cake,
Open Bar with Premium Brand Liquors and Wine Poured Tableside.*

HORS D'OEUVRES

(Select Eight Hors d'oeuvres)

HOT

*Kalamata Olive Tarts
Sesame Chicken with Thai Chili 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*

DISPLAY

*Imported and Domestic Cheeses Garnished with Grapes and Berries
Gourmet Crackers and Sliced French Bread*

CHAMPAGNE TOAST

APPETIZERS

(Select One Appetizer)

*Sliced Fruit and Berries with Mango Cream
Crab Stuffed Shrimp with Lobster Cream
Spinach and Cheese Ravioli with Herb Cream Sauce
Fire Roasted Tomato & Basil, Boursin Cheese Ravioli, with Tomato Ragout*

The Gold Wedding

(Continued)

SALAD

(Select One Salad)

Nassau Inn Salad

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage and Cucumbers with Balsamic Vinaigrette

Salad Wedge

Iceberg Lettuce with Tomato, Cucumbers, Carrots and Radish, Green Goddess, Thousand Island or Blue Cheese Dressing

INTERMEZZO

Lemon, Pear or Blackberry Cabernet Sorbet

ENTRÉES

(Select One Entrée. Selection of Two Entrées Permitted with Pre-Determined Counts.

Placecards to Note Entrée Selection.)

Entrées are Served with Freshly Baked Rolls and Chef's Choice of Starch and Seasonal Vegetables.

Chicken Francaise with Lemon Sauce

Seared Filet Mignon with Sauce Madeira

Striped Bass with Roasted Vegetable Ratatouille

Duo of Seared 5oz. Filet Mignon with Sauce Madeira and Flounder Florentine

Grilled Salmon with Dill Cream

DESSERTS

Wedding Cake

After Dinner Chocolates

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

\$110.00 Per Person