



NASSAU INN  
PRINCETON

## *The Romance Wedding*

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

### **HORS D'OEUVRES**

**(Select Five 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**

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

### **DISPLAYS**

*Tapas with Grilled Vegetables, Hummus with Pita Chips, and Tapenade with Crostini  
Imported and Domestic Cheeses Garnished with Grapes and Fresh Berries*

### **STATIONS**

**(Select One Station)**

#### **CARVING**

*Attendant to Carve Herb Crusted Tenderloin of Beef Stuffed with Arugula, Goat Cheese and Roasted Red Peppers, Sundried Tomato Demi Glace and Silver Dollar Rolls*

*Or*

*Attendant to Carve Herb Roasted Turkey Breast with Cranberry and Orange Compote Sage Pan Gravy and Silver Dollar Rolls*

# *The Romance Wedding*

(Continued)

## **SELF SERVE PASTA**

*Four Cheese Ravioli with Tomato and Basil Sauce and Penne Pasta with Vodka Sauce  
Served with Focaccia Rolls and Parmesan Cheese*

## **CHAMPAGNE TOAST**

### **APPETIZERS**

**(Select One Appetizer)**

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

*Caribbean Grilled Shrimp Cocktail with Mango and Red Pepper Cocktail Sauce  
Traditional Shrimp Cocktail with Cocktail Sauce and Lemon*

*Potato & Cheddar Ravioli with Bacon & Leeks, Cheddar & Brown Ale Sauce  
Chilled Cucumber Soup with Smoked Salmon Flowers*

### **SALADS**

**(Select One Salad)**

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

*Mixed Green Salad with Dried Cranberries, Walnuts, Gorgonzola Cheese and Raspberry Vinaigrette*

*Iceberg Lettuce Wedge 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.)**

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

*Sautéed Chicken Breast with Black Forest Ham, Gruyere, & Crispy Onions, Tarragon Smashed Potatoes  
Seared 8oz. Filet Mignon with Truffle Sauce Morel or Sauce Béarnaise, Herb Roasted Yukon Gold Potatoes*

*Thai Hybrid Striped Sea Bass with Lemongrass Infused Coconut Cream over Jasmine Rice  
Duo of Seared 5 oz. Filet Mignon with Sauce Madeira and Grilled Salmon with Cucumber and  
Watermelon Relish, Potatoes Rosti*

### **DESSERT**

*Wedding Cake*

*Flavored Mini Cannoli Displayed on each Table*

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

**\$125.00 Per Person**

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