



NASSAU INN
PRINCETON

The Enchanted Dinner Buffet

Five-Hour Wedding Includes Butler Passed Perrier Upon Arrival, White Glove Butler Passed Hors d'oeuvres, Champagne Toast, Salads, Displays, Pasta Station, Entrées, Wedding Cake, Open Bar with Premium Brand Liquors, Wine Poured Tableside and Coffee and Tea Service.

HORS D'OEUVRES

*Scallops Wrapped in Bacon
Strawberries with Brie Cheese
Sliced Filet Mignon on Crostini with
Horseradish Gorgonzola Aioli
Coconut Chicken with Curried Yogurt Sauce*

*Spanikopita
Herb Cheese with Walnuts and Mango
Vietnamese Spring Rolls with Teriyaki
Ginger Duck Sauce
Teriyaki Beef Sate with Thai Sweet
Chili Sauce*

DISPLAY

Imported and Domestic Cheeses Garnished with Fresh Fruit and Seasonal Berries

CHAMPAGNE TOAST

SALADS

(Select Two Salads for Buffet)

Turkey Waldorf with Apples, Celery and Toasted Walnuts

Spring Mix, Greens, Tomatoes, Julienne Carrots, Cucumbers, Red Cabbage and Assorted Dressings

Calamari Salad with Onions, Garlic, Red Peppers and Herb Vinaigrette

White Bean Salad with Plum Tomatoes, Mozzarella, Onions and Balsamic Vinaigrette

PASTA STATION

*Attendant to Prepare Four Cheese Ravioli with Vodka Sauce and Gnocchi with Broccoli, Garlic and Oil
Accompanied with Focaccia Rolls and Pecorino Romano Cheese*

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(Continued)

ENTRÉES

(Select Two Entrées for Buffet)

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

Seared Atlantic Salmon with White Wine and Herbs

Grilled Flank Steak with Whiskey Mushrooms and Crispy Onions

Pepper Crusted Pork Loin with Braised Red Cabbage, Natural Jus

*Sautéed Boneless Breast of Chicken in White Wine Herb Sauce
Over White Beans and Pancetta*

DESSERTS

Wedding Cake

After-Dinner Chocolates

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

\$114.00 Per Person