



NASSAU INN
P R I N C E T O N

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

Hot Antipasto
Sesame Chicken with Thai Chile Sauce
Spanikopita
Scallops Wrapped in Bacon
Brie and Raspberry in Phyllo
Crab Stuffed Mushrooms
Florentine Stuffed Mushrooms
Coconut Shrimp with Red Curry Sauce
Chicken Cornucopia
Mini Beef Wellington

COLD

Strawberries with Brie Cheese
Smoked Salmon Mousse on Cucumber
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

Spinach Salad

Spinach Salad with Red Onions, Toasted Pecans and Goat Cheese with Citrus 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 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 Port Wine Demi

Striped Bass with Roasted Vegetable Ratatouille

Duo of Seared 5oz. Filet Mignon with Port Wine Demi and Grilled Salmon with Chives and Horseradish

Grilled Salmon with Lemon Thyme Beurre Blanc

DESSERTS

Wedding Cake

After Dinner Chocolates

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

\$110.00 Per Person