



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

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

Smoked Salmon Mousse on Cucumber
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

SALADS

(Select One Salad)

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

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

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.)

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 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

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

\$125.00 Per Person

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