



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
Phyllo Triangle with Brie & Raspberry
Crab Stuffed Mushrooms
Florentine Stuffed Mushrooms
Coconut Shrimp with Red Curry Sauce
Pistachio Chicken
Mini Beef Wellington

COLD

Curried Crab in a Cucumber Round
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
Gazpacho Soup Shooter
Grapefruit, Avocado and Lump Crab

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

Chef-Attended

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

Or

Herb Roasted Turkey Breast with Cranberry and Orange Compote, Sage Pan Gravy and Silver Dollar Rolls



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(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)

*Wild Mushroom Gnocchi with Wild Mushroom Sauce, Fresh Peas and Tarragon
Shrimp & Leek Strudel with Sherry Sauce and Cilantro Pesto
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
Heirloom Tomato & Fresh Mozzarella Salad with Aged Balsamic Vinaigrette*

INTERMEZZO

Lemon, Strawberry Chardonnay 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
Oven Roasted Red Snapper with Blood Orange Butter and Pineapple Garnish, Rice Pilaf
Duo of Seared 5 oz. Filet Mignon with Sauce Madeira and Grilled Salmon with Cucumber and
Watermelon Relish, Potatoes Rosti*

DESSERT

Customized Wedding Cake from Chez Alice or Felix's Caketeria

Assorted Mini Cannolis 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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