

Love Travels

Five hour reception includes butler passed champagne and Perrier upon arrival, one hour white glove butler passed hors d'oeuvres, choice themed dinner buffet menu from around the world, open bar with premium brand liquors, wine poured tableside, wedding cake and coffee and tea service.

Hors D'Oeuvres

(Select Six for One Hour of Service)

Buffalo Chicken Empanada
Mini Frank in a Blanket
Scallop Wrapped in Bacon

Mini Beef Wellington
Crab Cake, Remoulade
Gazpacho Shooter

BBQ Pork Biscuit
Crisp Spinach and Artichoke Tart
Fresh Tomato and Mozzarella Crostini

Cherry Blossom Tart
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Smoked Salmon, Herb Cheese, Pumpernickel



Select one themed reception style menu

Midnight in Paris

Cocktail Hour Display

Olsson's Cheese Display

Assortment of Olsson's Imported Cheese,
Artisanal Accompaniments

Salad Display

Arugula & Frisee, Walnuts, Goat Cheese,
Poached Pear, Champagne Vinaigrette

Nicoise Salad; Tuna, French Beans, Peppers,
Cherry Tomatoes, Kalamata Olives, Hard Boiled Egg,
Extra Virgin Olive Oil, Balsamic Vinegar

Entrée Stations

(Select Three)

Chef Attended Carving Station:

Slow Roasted Top Round of Beef,
Choice of Béarnaise or Sauce Diane,
Silver Dollar Rolls

Seared Salmon, Lemon Beurre Blanc

Poulet a L'Estragon or Coq Au Vin

Beef Burgundy

*Served with dauphinoise potatoes, asparagus,
crusty French breads, herbs d' Provence olive oil*

Dessert

Orange & Lemon Madeleines
Assorted French Macarons
Wedding Cake

Under the Tuscan Sun

Cocktail Hour Display

Antipasto

Prosciutto, Salami, Fresh Mozzarella, Grilled
Asparagus, Roasted Red and Yellow Bell Peppers,
Marinated Artichokes, Mushrooms, Kalamata
Olives, Peppercornini, Baguette

Salad Display

*Endive, Radicchio, Fennel, Orange
Segments, Pine Nuts, Citrus Vinaigrette

Tri-Color Cherry Tomatoes, Fresh
Mozzarella, Extra Virgin Olive Oil,
Balsamic Reduction, Fresh Basil

Entrée Stations

(Select Three)

Seared Salmon, Lemon, Capers,
Pinot Grigio

Beef Tips, Wild Mushroom,
Porcini & Barolo Demi-Glace

Tuscan Chicken Breast, Fresh Basil,
Cannellini Beans, Tomato,
Broccoli Rabe

Chef Attended Pasta Station

Cavatappi Pomodoro, Plum Tomato Sauce,
Basil & Tortellini, Marsala, Mushrooms, Peas, Pancetta,
Extra Virgin Olive Oil, Red Pepper Flakes

Served with focaccia and breadsticks

*Served with olive oil and lemon pepper
scented green beans, rosemary roasted potatoes*

Dessert

Cannoli & Italian Cookies
Wedding Cake

*Seasonal availability

\$130 Per Person

Prices based off of three entrée selections. A \$5.95 per person fee is associated with each additional entrée selected.

All menus and prices are subject to change. 15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.

Sweet Home Alabama

Cocktail Hour Display

Pulled Pork Slider Station

Mini Buns, Coleslaw, Sweet Tea, Lemonade

Salad Display

Tomato, Cucumber, Black Eyed Peas

Tossed Greens, Mandarin Oranges, Goat Cheese,
Candied Pecans, Cider Vinaigrette

Entrée Stations

(Select Three)

Bourbon Glazed Pork Loin

Pan Seared Grouper,
Garden Vegetable Succotash,
Tomato Vinaigrette

Pecan Crusted Chicken Breast,
Maple Glaze

Chef Attended Carving Station

Roasted Turkey Breast, Silver Dollar Rolls, Honey
Mustard, Orange Cranberry Relish,
Mayonnaise

or

Honey Glazed Bone-in Ham, Silver Dollar Rolls,
Dijon Mustard, Mayonnaise, Peach Relish

*Served with mashed Yukon gold or sweet potatoes,
glazed baby carrots, drop biscuits and sweet bread*

Dessert

Pecan Pie & Meringues
Wedding Cake