Breakfast at Tiffany's

140 person maximum. Reception must end by 3:30pm on Saturdays and 4:00pm on Sundays.

Reception includes: one hour white glove butler passed hors d'Oeuvres upon arrival, brunch displays, champagne toast, wedding cake, open bar with premium brand liquors and coffee service.



Butler Passed Hors D'Oeuvres, Bloody Mary's & Mimosas

Vegetarian Quiche Mini Frank in a Blanket, Mustard Brie and Strawberry Scallop Wrapped in Bacon Spanakopita Cherry Blossom Tart
Miniature Monte Cristo
Prosciutto Wrapped Asparagus
Smoked Salmon, Herb Cheese, Pumpernickel

Salads (Select Two)

Mixed Field Greens, Cherry Tomatoes, Cucumbers, Onions, Julienne Carrots, Balsamic Vinaigrette

Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

Baby Spinach, Almonds, Sundried Cranberries, Crumbled Goat Cheese, Raspberry Vinaigrette

Arugula, Pear, Walnuts, Blue Cheese, Balsamic Vinaigrette

Bow Tie Pasta, Artichokes, Roasted Peppers, Black Olives, Feta Cheese, Balsamic Vinaigrette

Red Bliss Potato Salad

Sreakfast

Fluffy Scrambled For

Fluffy Scrambled Eggs

OR

Cinnamon French Toast

Sliced Fresh Fruit, Berry Garnish, Crispy Bacon, Plump Sausage, Country Potatoes Assorted Freshly Baked Miniature Danish, Muffins, Fruit Preserves, Butter, Maple Syrup Attended Station (Select One)

Omelet Station

Peppers, Onions, Tomatoes, Spinach, Cheddar Cheese, Ham, Mushrooms

OR

Belgian Waffle Station

Fresh Seasonal Berries, Whipped Cream, Dark Chocolate, Candied Walnuts, Hot Apples, Bananas, Maple Syrup

Entrées (Select Two)

Beef Tips, Merlot Mushroom Sauce

Chicken Florentine, Spinach, Swiss Cheese, Mornay Sauce

Grilled Salmon, Lemon Chive Beurre Blanc

Orecchiette, Classic Basil Pesto, Pine Nuts,

Garlic, Parmesan Cheese

Penne ala Vodka

Wedding Cake
Tableside offering of Regular and Decaffeinated LavAzza Coffee and Assorted Teas, Orange Juice

\$99 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

