

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 menu from around the world,
wedding cake, 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 Rangoon	Mini Beef Wellington	Short Rib Roquefort Handpie	Cherry Blossom Tart
Mini Frank in a Blanket	Crab Cake, Remoulade	Crisp Spinach and Artichoke Tart	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Scallop Wrapped in Bacon	Wild Mushroom Tart	Fresh Tomato and Mozzarella Crostini	Smoked Salmon, Herb Cheese, Pumpernickel

Select one themed reception style menu:

I. Midnight in Paris

Cocktail Hour Display

Olsson's Cheese Display

Assortment of Olsson's Imported Cheese,
Artisanal Accompaniments

Salads

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

II. 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, Pepperoncini, Baguette

Salads

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

Heirloom 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

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

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

Dessert

Cannoli & Italian Cookies

Wedding Cake

III. Sweet Home Alabama

Cocktail Hour Display

Pulled Pork Slider Station

Mini Buns, Coleslaw
Sweet Tea, Lemonade

Salads

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

\$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.

