

# An Affair To Remember

Five hour reception includes butler passed champagne with strawberries and Perrier upon arrival, white glove butler passed hors d'oeuvres, displays, a chef attended station, champagne toast, appetizer, salad, intermezzo, entrée, Viennese display, open bar with premium brand liquors, wine poured tableside, wedding cake and coffee and tea service.



## Hors D'Oeuvres

*(Select Eight)*

Coconut Shrimp	Short Rib Roquefort Handpie
Crab Cake, Remoulade	Pork & Kimchi Dumpling
Buffalo Chicken Rangoon	Bellini, Caviar, Crème Fraiche
Spinach and Artichoke Tart	Smoked Salmon, Herb Cheese, Pumpernickel
Mini Cuban Sandwich	Rare Seared Filet of Beef Crostini, Horseradish
Cherry Blossom Tart	Goat Cheese Stuffed Date Wrapped in Bacon
Lobster & Shrimp Spring Roll	Phyllo-Wrapped Brie, Raspberry
Scallop Wrapped in Bacon	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli

## Displays

### **American Raw Bar**

Iced Jumbo Shrimp, Blue Point Oysters, Little Neck Clams, North Atlantic Crab Claws,  
Spicy Cocktail Sauce, Fresh Grated Horseradish, Lemon Wedges

### **Olsson's Cheese Display**

Assortments of Olsson's Imported Cheese with artisanal accompaniments

## Stations

*(Select Two)*

### **Chef's Carving Station**

Five Pepper Crusted Strip Loin of Beef, Silver Dollar Rolls, Bordelaise Sauce and Horseradish Cream – OR -  
Roasted Turkey Breast Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise, Gravy

### **Pasta (Select Two)**

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta  
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic and Parmesan Cheese  
Cavatappi Pomodoro, Plum Tomato Sauce and Fresh Basil  
Penne ala Vodka  
*Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese*

### **Sushi**

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi (5 pieces per person)

### **Dumplings & Yakatori**

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls and  
Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce and Soy Sauce

# An Affair To Remember (cont'd)

## Champagne Toast

### Appetizers

**(Select One)**

Wild Mushroom and Goat Cheese Risotto Cake, White Truffle Aioli  
Crabcake, Remoulade  
Shrimp and Bay Scallop Ceviche, Avocado Sour Cream  
Seasonal Ravioli

### Salads

**(Select One)**

Spinach, Pine Nuts, Orange Segments, Shaved Locatelli, Citrus Vinaigrette  
Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette  
Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil (Seasonal July – Sept)

## Lemon Intermezzo

### Entrées

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.  
Vegetarian option available with pre-determined counts. Place cards to note entrée selection.

**(Select Three)**

Filet Mignon, Wild Mushrooms, Merlot Demi-Glace  
Herb Crusted French Cut Chicken Breast, Natural Jus  
Grilled Salmon, Roasted Tomato Beurre Blanc  
Braised Beef Short Rib  
Pan Seared Halibut, Lemon Chive Buerre Blanc  
Surf and Turf of Petit Filet Mignon & Crab Cake  
Surf and Turf of Petit Filet Mignon & Lobster Tail (*Market Price*)

### Dessert

Customized Wedding Cake  
Assorted Miniature Pastries Displayed at Each Table  
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$160 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*

