

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

(Select Six)

Vegetarian Quiche
Mini Frank in a Blanket, Deli Mustard
Brie and Strawberry
Scallop Wrapped in Bacon
Spanakopita

Cherry Blossom Tart
Miniature Monte Cristo
Prosciutto Wrapped Melon
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

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

Breakfast

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*

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.

