

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, Pumpnickel Rare
Mini Cuban Sandwich	Seared Filet of Beef Crostini, Horseradish
Cherry Blossom Tart	Goat Cheese Stuffed Date Wrapped in Bacon
Lobster & Shrimp Spring Roll	Phyllo-Wrapped Brie, Raspberry
callop 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

Slow Roasted Top Round of Beef, Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard, Au Jus – 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.)

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

