

# Love Story

Five-hour reception includes white glove butler passed hors d'oeuvres and champagne upon arrival, displays, a station, champagne toast, appetizer, salad, entrée, 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)**

Coconut Shrimp  
Stuffed Potato Skin, Bacon, Cheddar  
Vegetable Quesadilla  
Spanikopita  
Mini Beef Wellington  
Mini Cuban Sandwich  
Cherry Blossom Tart  
Goat Cheese Stuffed Date Wrapped in Bacon  
Scallop Wrapped in Bacon  
BBQ Pork Biscuit  
Quinoa & Zucchini Fritters  
Crisp Spinach and Artichoke Tart  
Crab Cake, Remoulade

## Displays

### Fresh Vegetable Crudités

An Assortment of Fresh Seasonal Vegetables, Cucumber-Dill and Onion Dips

### Cheese

Imported and Domestic Cheese, Fresh Fruit Garnish, Baguette, Water Crackers

### Tapas

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

## Stations

### Sliders *(Select Two)*

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula  
Pulled Pork, Coleslaw, Pickled Red Onion  
Veggie Slider, Smoked Gouda, Watercress  
Sriracha Ketchup, Garlic Aioli

OR

### Pasta *(Select Two)*

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

# Love Story (cont'd)

## Champagne Toast

### Appetizers (Select One)

Goat Cheese & Tomato Risotto Cake, Basil Aioli  
Sliced Fruit Plate, Raspberry Coulis  
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)

### 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  
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc  
Grilled Salmon, Roasted Tomato Beurre Blanc  
Braised Beef Short Rib, Demi-Glace  
Surf and Turf (Market Price)

### Dessert

Customized Wedding Cake

Tableside Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee and Assorted Teas

**\$130 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*

