

# 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 buffet menu from around the world, 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 Empanada  
Mini Frank in a Blanket  
Scallop Wrapped in Bacon

Mini Beef Wellington  
Crab Cake, Remoulade  
Gazpacho Shooter

BBQ Pork Biscuit  
Crisp Spinach and Artichoke Tart  
Fresh Tomato and Mozzarella Crostini

Cherry Blossom Tart  
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli  
Smoked Salmon, Herb Cheese, Pumpernickel



Select one themed reception style menu

### Midnight in Paris

#### Cocktail Hour Display

##### Olsson's Cheese Display

Assortment of Olsson's Imported Cheese,  
Artisanal Accompaniments

#### Salad Display

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

### 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, Peppercornini, Baguette

#### Salad Display

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

Tri-Color Cherry 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

#### 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*

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

#### Dessert

Cannoli & Italian Cookies  
Wedding Cake

\*Seasonal availability

**\$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.*

### Sweet Home Alabama

#### Cocktail Hour Display

##### Pulled Pork Slider Station

Mini Buns, Coleslaw, Sweet Tea, Lemonade

#### Salad Display

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