

# IT'S A *Wonderful* LIFE

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

## HORS D'OEUVRES *(Select Six)*

Quinoa & Zucchini Fritter	Gazpacho Shooter
Crab Cake, Remoulade	Coconut Shrimp
Buffalo Chicken Empanada	Grilled Cheese, Apple, Brie
Scallop Wrapped in Bacon	Mini Cuban Sandwich
Candied Apple Wrapped in Pork Belly	Mini Wagyu Burger, Cheese
Crisp Spinach and Artichoke Tart	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Tomato and Mozzarella Crostini	Rare Seared Filet of Beef Crostini, Horseradish
	Vegetable Quesadilla

## DISPLAYS

### Antipasto

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow Bell Peppers, Marinated Artichokes, Mushrooms, Kalamata Olives, Pepperoncini, Baguette

### Tapas

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

## STATIONS *(Select Two)*

### Pasta *(Select Two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta  
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic, Parmesan Cheese  
Cavatappi Pomodoro, Plum Tomato Sauce and Fresh Basil  
Penne ala Vodka

*Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese*

### Dumplings & Yakatori

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

### Paella Station

Seafood Paella with Shrimp, Clams, Calamari,  
Beef & Vegetarian Empanadas, Fried Plantains, Crema, Pico de Gallo

### 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

## CHAMPAGNE TOAST

### APPETIZERS *(Select One)*

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli

Crab Stuffed Shrimp, Lobster 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

### ENTREES *(Select Three)*

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.

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 Assorted Mini Cannoli, Chocolate Covered Strawberries

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

**\$140 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.*