

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)*

Coconut Shrimp	Cherry Blossom Tart
Stuffed Potato Skin, Bacon, Cheddar	Goat Cheese Stuffed Date Wrapped in Bacon
Vegetable Quesadilla	Scallop Wrapped in Bacon
Spanikopita	BBQ Pork Biscuit
Mini Beef Wellington	Quinoa & Zucchini Fritters
Mini Cuban Sandwich	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
Pulled Pork, Coleslaw, Pickled Red Onion
Veggie Slider, Smoked Gouda, Baby Arugula
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

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)*

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 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.*