

# Diamond Wedding Reception 2008

## 5 Hour Premium Open Bar

Champagne Toast with Berry Garni  
Serving Premium Brands continuously in addition to  
House Wines by the glass & Draught & Bottled Beers

## COCKTAIL HOUR

### Choice of Two Cold Displays

International Cheese Display  
Sliced Seasonal Fruit and Berries  
Medley of Garden Fresh Vegetables with an Herb ranch Dip  
Bruschetta with Toasted Garlic Crostini  
Mediterranean Antipasto Display with Assorted Breads

### Choice of Two Hot Displays

Calamari Fritta  
Eggplant Rollantine  
Mussels Marinara  
Chicken Francese or Chicken Marsala  
Sweet & Sour Meatballs

## CHOICE OF THREE HOT STATIONS

### Chef Attended Pasta Station

Choice of two pastas & two sauces  
Penne, Bowtie, Rigatoni, Tortellini  
Vodka, Alfredo, Pesto Cream,  
Bolognese, Marinara, Garlic & Oil

### Martini Whipped Potato Bar

Garlic Mashed Potatoes, Sweet Mashed Potatoes, Served in Martini Glasses  
With Sour Cream ~ Bacon ~ Sautéed Onions ~ Gravy ~ Broccoli ~  
~ Cheddar Cheese ~Chives ~

### Asian Wok Station

Oriental Beef and Chicken with Stir Fried Vegetables  
Accompanied by Steamed Dumplings, Egg Rolls, Potstickers  
Served with Soy Sauce, Duck Sauce, Hoisin Sauce

### **South Of The Border Station**

Grilled Fajitas with Sizzling Chicken and Beef Fillets, Peppers and Onions, in Flour Tortillas,  
Served with Sour Cream, Cheddar Cheese, Salsa and Guacamole

### **Pressed Panini Station**

Mini Grilled Sandwiches of Focaccia Bread with Grilled Vegetables and Ciabatta Bread with  
Prosciutto and Fresh Mozzarella made to order and Served Hot

## **Your Selection of Eight Butlered Style Hors d' Oeuvres**

(Including but not limited to the following)

### **Cold Hors d' Oeuvres**

Emerald Asparagus wrapped in prosciutto ~ Red Bliss Potatoes w/sour cream, bacon, scallions ~  
Spicy Tuna Sashimi in a Cucumber cup ~ Scallops Ceviche w/ pineapple ~ Beef Filet on Garlic  
Crostini ~ Basil marinated fresh Mozzarella and Tomato Skewer ~ Bruschetta on a Garlic  
Crostini ~ Snow Pea Wrapped Shrimp ~ Goat Cheese Crostini ~

### **Hot Hors d' Oeuvres**

Gourmet Cocktail Franks ~ Brie & Raspberry Phyllo Crisp ~ Chicken Satay ~ Beef Wellington  
Encroute ~ Mushroom Caps Stuffed with Crabmeat ~ Chicken Quesadilla ~ Potato Pancakes ~  
Crabcakes ~ Scallops Wrapped in Bacon ~ Coconut Chicken ~ Shrimp Lollipops ~ Sausage and  
Mozzarella Rolls ~ Baby Rack of Lamb ~ Clams Casino ~ Japanese Steak Rolls ~ Corn Nuggets ~  
Spinach & Feta Spanikopitas ~ Breaded Mushrooms ~ Vegetable Tempura ~ Broccoli & Cheddar  
Bites ~ Moroccan Salmon Skewers ~ Coconut Shrimp ~ Shrimp Spring Rolls ~ Thai Peanut  
Chicken ~ Reuben Spring Rolls ~ Barbequed Beef Kebobs ~ Chicken & Pineapple Kebobs ~  
Artichoke & Goat Cheese Quiche ~ Spicy Vegetable Cakes ~ Grilled Polenta Triangles

## **FIRST COURSE**

(Choice of one)

### **Homemade Soup Du Jour**

(Chicken Minestrone, Italian Wedding, Butternut Squash)

### **Spedini ala Romana**

Cavatelli with Italian Sausage & Broccoli

Tri Color Tortellini with Classic Alfredo Sauce

Sautéed Exotic Mushroom in Puff Pastry Shell

Classic Shrimp Cocktail with Horseradish Cocktail Sauce

(Additional \$ 5.50 per person)

## **SECOND COURSE**

(Choice of one)

Caesar Salad with Garlic Croutons

Garden Salad with Balsamic Vinaigrette

Sea Oaks Salad

(Spring mix lettuce with raisins, candied walnuts, goat cheese & raspberry vinaigrette)

## **THIRD COURSE**

(Choice of two)

**Chicken Boursin with a White Wine Garlic Sauce**

(Garlic and herbed cheese & spinach filled)

**Chicken Valdostano with a Sherry Wine Butter Sauce**

(Stuffed with prosciutto, Fontina Cheese & Fresh Basil)

**Pecan Chicken**

(Stuffed with pecans, savory brioche & Vermont Maple)

**Slow Roasted Prime Rib An Jus**

(Served medium rare with Fresh Horseradish)

**Sliced Filet of Beef**

(Sliced medallions of beef served with a wild mushroom demi glace)

**Filet of Dover Sole**

(Topped with a mélange of scallops, shrimp & crab)

**Maryland Crabcakes**

(Jumbo crabmeat seasoned with fresh cream, scallions, red bell pepper & lemon)

**Horseradish Encrusted Salmon**

(Filet of Salmon Encrusted with freshly ground horseradish breadcrumbs)

**Roasted Pork Rib Chop**

(Stuffed with roasted red peppers, fresh mozzarella & basil)

**With your choice of Potato**

Garlic Whipped Potato

Twice Baked

Roasted New Potato

Whipped Potato Sandwich

Layered Potato Dauphine

Fresh Steamed Seasonal Vegetables

Oven Fresh Rolls and Butter

**DESSERT**

Customized Wedding Cake

Cascading Chocolate Fountain

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking ~ Attended Coatroom in Season ~

Direction Cards ~ Place Cards

**\$117.95 per person**

Price subject to 7% NJ State Sales Tax

And 21% Service Charge

Price Subject to 5% Increase Saturday Evenings May- October