

# Grand Gala 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 & served tableside  
Draught & Bottled Beers  
Signature Drink Passed During Cocktail Hour

## COCKTAIL HOUR

### Raw Bar

(Continuous and unlimited for one hour)

Shrimp Cocktail, Clams & Oysters on the Half Shell)

### Choice of Three 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  
Fresh Tomato And Mozzarella  
Grilled Vegetable Platter  
Shrimp Cocktail Ice Boat

### Choice of Three Hot Displays

Calamari Fritta  
Eggplant Rollantine  
Mussels Marinara  
Shrimp Scampi  
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 Filets, 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

### **Carving Station**

(Choice of one)

Marinated Flank Steak with a Teriyaki Glaze  
Herb de Provence Encrusted Pork Loin with a Cider pan Au Jus  
Corned Beef With Honey Mustard Glaze  
Vermont Turkey Breast with Pan Gravy  
Baked Virginia Ham  
Prime Rib of Beef (Additional \$ 3.00 per person)  
Roast Filet Mignon (Additional \$ 5.00 per person)

### **Choice of Eight Butler 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

(Lobster Bisque, Manhattan or New England Clam Chowder)

Classic Shrimp Cocktail with Horseradish Cocktail Sauce

Portabella Mushroom

(Stuffed with a Mélange of Seafood, Melted Gruyere Cheese, Drizzled with Scampi Sauce)

Grilled Sea Scallops wrapped in Roasted Red Peppers

Lobster Ravioli in a Pink Champagne Sauce

Pancetta Wrapped Shrimp served over Greens with Chive Oil

Spedini ala Romana

Cavatelli with Italian Sausage & Broccoli

Tri Color Tortellini with Classic Alfredo Sauce

Sautéed Exotic Mushroom in Puff Pastry Shell

## **SECOND COURSE**

(Choice of One)

Sea Oaks Salad

(Spring Mix Lettuce with Craisins, Candied Walnuts, Goat Cheese, and Raspberry Vinaigrette)

Mixed Wild Green Salad

(Heirloom Tomatoes, Bermuda Onions, Toasted Pine Nuts, Shaved Reggiano Cheese with a Balsamic Emulsion)

Caesar Salad with Garlic Croutons

Garden Salad with Balsamic Vinaigrette

## **Intermezzo**

(Choice of one)

Lemon ~ Wildberry ~ Champagne

## **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)

### **Surf & Turf**

(A pairing of Filet Mignon and cold water Lobster Tail)

### **8oz Lobster Tail**

(Baked and served with garlic butter)

**Filet Mignon Wrapped With Applewood Smoked Bacon**  
(Served with a Sundried Cherry Demi Glace)

### **Stuffed Shrimp with Lump Crabmeat**

(Large Gulf Shrimp stuffed with Jumbo Crabmeat and seasonings)

### **Sliced Filet of Beef**

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

### **Seared Chilean Sea Bass**

(Topped with Artichoke Hearts, Sundried Tomatoes,  
Cannelloni Beans, & Roasted Garlic)

### **Potato Encrusted Chilean Sea Bass**

(Served with a Champagne Sauce)

### **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**  
(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 with a Chocolate Dipped Strawberry on each plate  
Grand Viennese Table ~ Bananas Foster Flambé` ~ Cherries Jubilee ~  
Cascading Chocolate Fountain  
International Coffee Bar  
Freshly Brewed Coffee and Tea

Compliments of Sea Oaks  
Valet Parking ~ Attended Coatroom in Season ~  
Direction Cards ~ Place Cards

**\$144.95 per person**  
Price subject to 7% NJ State Sales Tax  
And 21% Service Charge  
Price Subject to 5% Increase Saturday Evenings May- October

