

Premier Wedding Reception 2009

5 Hour Bar Brands Open Bar

Champagne Toast with Berry Garnish
Serving Bar 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

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

Your Selection of Eight Butlered 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

Penne Pasta with Vodka Sauce

SECOND COURSE

(Choice of one)

Caesar Salad with Garlic Croutons

Garden Salad with Balsamic 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)

Slow Roasted Prime Rib An Jus

(Served medium rare with Fresh Horseradish)

Filet of Dover Sole

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

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

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking ~ Attended Coatroom in Season ~

Direction Cards ~ Place Cards

\$98.95 per person

Price subject to 7% NJ State Sales Tax

And 21% Service Charge

Price Subject to 5% Increase Saturday Evenings May- October

