

Love TRAVELS

Five hour reception includes butler passed champagne and Perrier upon arrival, one hour white glove butler passed hors d'oeuvres, choice themed dinner buffet menu from around the world, open bar with premium brand liquors, wine poured tableside, wedding cake and coffee and tea service.

HORS D'OEUVRES *(Select Six)*

Coconut Shrimp	Eggplant Caponata Phyllo (v)
Vegetable Quesadilla	Artichoke & Boursin Bite
Scallop Wrapped in Bacon	Open Faced Reuben Sandwich
Mini Beef Wellington	Four Cheese Arancini (gf)
Crab Cake, Remoulade	Mini Frank in a Blanket
Cheesesteak Spring Roll	Buffalo Chicken Empanada

SELECT ONE THEMED RECEPTION STYLE MENU

MIDNIGHT IN PARIS

Cocktail Hour Display - Olsson's Cheese Display

Assortment of Olsson's Imported Cheese, Artisanal Accompaniments

Salad Display

Arugula & Frisee, Walnuts, Goat Cheese, Poached Pear, Champagne Vinaigrette

Nicoise Salad; Tuna, French Beans, Peppers, Cherry Tomatoes, Kalamata Olives, Hard Boiled Egg, Extra Virgin Olive Oil, Balsamic Vinegar

Entrée Stations *(Select Three)*

Chef Attended Carving Station

Slow Roasted Top Round of Beef, Choice of Béarnaise or Sauce Diane, Silver Dollar Rolls

Seared Salmon, Lemon Beurre Blanc

Poulet a L'Estragon or Coq Au Vin

Beef Burgundy

Served with dauphinoise potatoes, asparagus, crusty French breads, herbs d' Provence olive oil

Dessert

Orange & Lemon Madeleines, Assorted French Macarons, Wedding Cake

\$140 PER PERSON

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

UNDER THE TUSCAN SUN

Cocktail Hour Display - Antipasto

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

Salad Display

Classic Caesar Salad, Homemade Croutons, Shaved Parmesan

Tri-Color Cherry Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction, Fresh Basil

Entrée Stations *(Select Three)*

Seared Salmon, Lemon, Capers, Pinot Grigio

Beef Tips, Wild Mushroom, Porcini & Barolo Demi-Glace

Tuscan Chicken Breast, Fresh Basil, Cannellini Beans, Tomato, Broccoli Rabe

Chef Attended Pasta Station - *Served with focaccia and breadsticks*

Cavatappi Pomodoro, Plum Tomato Sauce, Basil & Tortellini, Marsala, Mushrooms, Peas, Pancetta,
Extra Virgin Olive Oil, Red Pepper Flakes

Served with olive oil and lemon pepper scented green beans, rosemary roasted potatoes

Dessert

Cannoli & Italian Cookies, Wedding Cake

SWEET HOME ALABAMA

Cocktail Hour Display - Pulled Pork Slider Station

Mini Buns, Coleslaw, Sweet Tea, Lemonade

Salad Display

Tomato, Cucumber, Black Eyed Peas

Tossed Greens, Mandarin Oranges, Goat Cheese, Candied Pecans, Cider Vinaigrette

Entrée Stations *(Select Three)*

Bourbon Glazed Pork Loin

Pan Seared Grouper, Garden Vegetable Succotash, Tomato Vinaigrette

Pecan Crusted Chicken Breast, Maple Glaze

Chef Attended Carving Station

Turkey Breast, Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise

– OR –

Honey Glazed Bone-in Ham, Silver Dollar Rolls, Dijon Mustard, Mayonnaise, Peach Relish

Served with mashed Yukon gold or sweet potatoes, glazed baby carrots, drop biscuits and sweet bread

Dessert

Pecan Pie & Meringues, Wedding Cake