

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

## ANTIPASTO

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

## STATIONS (SELECT ONE)

### **Kielbasa & Pierogies**

Kielbasa, Pierogies, Sauteed Onions, Sour Cream, Scallions

### **Pasta Station**

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

### **Taco Station**

Ground Beef or Chicken, Mini Soft Shell Tacos  
Lettuce, Tomato, Cotija Cheese, Red Onion, Guacamole

## CHAMPAGNE TOAST

### APPETIZERS *(Select One)*

Goat Cheese & Tomato Risotto, Pesto Cream Sauce  
Sweet Potato Gnocchi, Butter Maple Bourbon Sauce, Sage  
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)*

### ENTRÉES *(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, Merlot Demi-Glace  
Herb Crusted French Cut Chicken Breast, Herbed Gravy  
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc  
Grilled Salmon, Miso Glaze  
Korean Barbecue raised Beef Short Rib  
Surf and Turf (Market Price)

### DESSERT

Customized Wedding Cake  
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza  
Coffee and Assorted Teas

**\$145 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.*