

# AN AFFAIR TO Remember

Five hour reception includes butler passed champagne and Perrier upon arrival, white glove butler passed hors d'oeuvres, displays, a chef attended station, champagne toast, appetizer, salad, intermezzo, entrée, open bar with premium brand liquors, wine poured tableside, dessert, wedding cake and coffee and tea service.

## HORS D'OEUVRES *(Select Eight)*

Coconut Shrimp	Mini Wagyu Burger, Cheese
Crab Cake, Remoulade	Bellini, Caviar, Crème Fraiche
Buffalo Chicken Empanada	Smoked Salmon, Herb Cheese, Pumpernickel Rare
Vegetable Quesadilla	Poached Shrimp, Cocktail Sauce <i>(gf)</i>
Cherry Blossom Tart	Seared Filet of Beef Crostini, Horseradish
Scallop Wrapped in Bacon	Peach BBQ Brisket Wrapped in Pork Belly
Baby Lamb Chops <i>(gf)</i>	Chicken Tandoori <i>(gf)</i>
	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli

## DISPLAYS

### American Raw Bar

Iced Jumbo Shrimp, Blue Point Oysters, Little Neck Clams, North Atlantic Crab Claws, Classic Mignonette, Spicy Cocktail Sauce, Fresh Grated Horseradish, Lemon Wedges

-- OR --

### Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi

### Olsson's Cheese Display

Assortments of Olsson's Imported Cheese with Artisanal Accompaniments

## STATIONS *(Select Two)*

### Chef's Carving Station

Five Pepper Crusted Strip Loin of Beef, Silver Dollar Rolls, Bordelaise Sauce and Horseradish Cream

— OR —

Honey Glazed Bone In Ham, Hawaiian Rolls, Dijon Mustard, Mayonnaise, Peach Relish

### BAO Station

Porkbelly, Bao Buns, Fried Rice, Pickled Vegetable Slaw

### Dumplings & Yakatori

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls, Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce, Soy Sauce

### Mussels & Clams

Mussels & Clams, White Wine Butter Sauce, French Bread

## CHAMPAGNE TOAST

### APPETIZERS *(Select One)*

Wild Mushroom and Goat Cheese Risotto, White Truffle Cream Sauce  
Lobster Risotto, Parmesan, Fresh Tarragon  
Gnocchi, Bolognese, Dollop of Goat Cheese Cream  
Linguine, Clams, Garlic, White Wine Sauce  
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  
Grilled Salmon, Miso Glaze  
Korean Barbecue Braised Beef Short Rib  
Pan Seared Halibut, Lemon Chive Beurre Blanc  
Surf and Turf of Petit Filet Mignon & Crab Cake  
Surf and Turf of Petit Filet Mignon & Lobster Tail *(Market Price)*

### DESSERT

Customized Wedding Cake  
Assorted Miniature Pastries & Chocolate Covered Strawberries  
Displayed at Each Table

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

**\$175 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.*