

# 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	Stuffed Potato Skin, Bacon, Cheddar
Buffalo Chicken Empanada	Bellini, Caviar, Crème Fraiche
Vegetable Quesadilla	Smoked Salmon, Herb Cheese, Pumpernickel Rare
Mini Cuban Sandwich	Seared Filet of Beef Crostini, Horseradish
Cherry Blossom Tart	Peach BBQ Brisket Wrapped in Pork Belly
Lobster & Shrimp Spring Roll	Chicken Tandoori
Scallop Wrapped in Bacon	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

### Paella Station

Seafood Paella with Shrimp, Clams, Calamari,  
Beef & Vegetarian Empanadas,  
Fried Plantains, Crema, Pico de Gallo

### 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 Cake, White Truffle Aioli  
Crab Cake, Remoulade  
Lobster Risotto, Parmesan, Fresh Tarragon  
Seasonal Ravioli  
Sesame Crusted Ahi Tuna, Root Vegetable Slaw, Wasabi Ginger Aioli (\$12 upgrade)

### 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)*

## LEMON INTERMEZZO

### 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, Wild Mushrooms, Merlot Demi-Glace  
Herb Crusted French Cut Chicken Breast, Natural Jus  
Grilled Salmon, Roasted Tomato Beurre Blanc  
Braised Beef Short Rib, Demi-Glace  
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 Displayed at Each Table  
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee  
and Assorted Teas

**\$170 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.*