

# 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)*

Buffalo Chicken Empanada  
Mini Frank in a Blanket  
Scallop Wrapped in Bacon  
Mini Beef Wellington  
Crab Cake, Remoulade  
Gazpacho Shooter

BBQ Pork Biscuit  
Crisp Spinach and Artichoke Tart  
Fresh Tomato and Mozzarella Crostini  
Cherry Blossom Tart  
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli Smoked  
Salmon, Herb Cheese, Pumpernickel

## 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 daubinoise 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

\*Endive, Radicchio, Fennel, Orange Segments, Pine Nuts, Citrus Vinaigrette - *\*(Seasonal Availability)*

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

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## 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