

IT'S A *Wonderful* LIFE

Five hour reception includes butler passed Perrier and champagne upon arrival, white glove butler passed hors d'oeuvres, displays, stations, 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 Six)*

Quinoa & Zucchini Fritter	Gazpacho Shooter
Crab Cake, Remoulade	Coconut Shrimp
Buffalo Chicken Empanada	Mini Philly Cheesesteak
Scallop Wrapped in Bacon	Mini Cuban Sandwich
Peach BBQ Brisket Wrapped in Pork Belly	Mini Wagyu Burger, Cheese
Crisp Spinach and Artichoke Tart	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Tomato and Mozzarella Crostini	Rare Seared Filet of Beef Crostini, Horseradish Vegetable Quesadilla

DISPLAYS

Antipasto

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

Tapas

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

STATIONS *(Select Two)*

Pasta *(Select Two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic, Parmesan Cheese
Cavatappi Pomodoro, Plum Tomato Sauce and Fresh Basil
Penne ala Vodka

Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese

Dumplings & Yakatori

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

Paella Station

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

Chef's Carving Station

Slow Roasted Top Round of Beef, Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard, Au Jus

– OR –

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

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli
Crab Stuffed Shrimp, Lobster Cream
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)*

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
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Grilled Salmon, Roasted Tomato Beurre Blanc
Braised Beef Short Rib, Demi-Glace
Surf and Turf *(Market Price)*

DESSERT

Customized Wedding Cake
Tableside Assorted Mini Cannoli, Chocolate Covered Strawberries
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee
and Assorted Teas

\$155 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.*