

AN AFFAIR TO Remember

Five hour reception includes butler passed champagne with strawberries 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

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 –

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

Paella Station

Seafood Paella with Shrimp, Clams, Calamari,

Beef & Vegetarian Empanadas,

Fried Plantains, Crema, Pico de Gallo

Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi *(5 per person)*

Dumplings & Yakatori

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls, Grilled Chicken

Yakatori Skewers, Chinese Mustard, Duck Sauce, Soy Sauce

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.*