

LOVE Story

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

HORS D'OEUVRES *(Select Six)*

Coconut Shrimp	Artichoke & Boursin Bite
Vegetable Quesadilla	Open Faced Reuben Sandwich
Scallop Wrapped in Bacon <i>(gf)</i>	Four Cheese Arancini <i>(gf)</i>
Mini Beef Wellington	Mini Frank in a Blanket
Crab Cake, Remoulade	Buffalo Chicken Empanada
Cheesesteak Spring Roll	California Roll <i>(gf)</i>
Eggplant Caponata Phyllo <i>(v)</i>	Prosciutto Wrapped Asparagus <i>(gf)</i>

DISPLAY

Antipasto

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

STATIONS (SELECT ONE)

Kielbasa & Pierogies

Kielbasa, Pierogies, Sautéed Onions, Sour Cream, Scallions

Pasta Station *(select two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic, Parmesan Cheese
Cavatappi Pomodoro, Plum Tomato Sauce, Fresh Basil
Penne ala Vodka
Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese

Taco Station

Ground Beef OR Chicken, Mini Soft Shell Tacos
Lettuce, Tomato, Cotija Cheese, Red Onion, Guacamole

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Goat Cheese & Tomato Risotto, Pesto Cream Sauce
Sweet Potato Gnocchi, Butter Maple Bourbon Sauce, Fresh Sage
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
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Grilled Salmon, Miso Glaze
Korean Barbecue Braised Beef Short Rib
Surf and Turf (Market Price)

DESSERT

Customized Wedding Cake
Tablesides Offering of Freshly Ground Regular and Decaffeinated Lavazza
Coffee and Assorted Teas

\$149 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.