

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, entrée, open bar with premium brand liquors, wine poured tableside, dessert, wedding cake, and coffee and tea service.

HORS D'OEUVRES *(Select Six)*

Roasted Root Vegetable Kabob <i>(v,gf)</i>	Tomato and Mozzarella Crostini
Crab Cake, Remoulade	Rare Seared Filet of Beef Crostini, Horseradish
Coconut Shrimp	Bellini, Caviar, Creme Fraiche
Cheesesteak Spring Roll	Goat Cheese & Honey Phyllo
Cherry Blossom Tart	Vegetable Tikki <i>(v,gf)</i>
Scallop Wrapped in Bacon <i>(gf)</i>	Tuna Roll <i>(gf)</i>

DISPLAY

Charcuterie

Salami, Prosciutto, Capricola, Kalamata Olives, Green Olives, Manchego, Cheddar, Brie, Pears, Dried Figs, Dark Chocolate Chunks, Pepperoncini, Baby Carrots, Almonds, Dill Pickles, Crackers

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

Mac & Cheese Bar

Choice of Truffle Lobster, Short Rib, or Nashville Hot Chicken
Tossed with Homemade Cheese Sauce over Elbow Macaroni
Cornbread, Scallions

Dumplings & Yakatori

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

Chef's Carving Station

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

– OR –

Honey Glazed Bone-In Ham, Hawaiian Rolls, Dijon Mustard, Mayonnaise, Peach Relish

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom & Goat Cheese Risotto, White Truffle Cream Sauce
Linguine, Clams, Garlic, White Wine 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 Filet and Crab Cake *(Market Price)*

DESSERT

Customized Wedding Cake
Tablesides Assorted Mini Cannoli & Chocolate Covered Strawberries
Tablesides Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee and Assorted Teas

To include intermezzo of Lemon Sorbet prior to serving entrees, please add \$3 per person

\$164 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.