

AN AFFAIR TO Remember

Five hour reception includes butler passed champagne and Perrier upon arrival, white glove butler passed hors d'oeuvres, displays, a chef attended station, 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 Eight)*

Coconut Shrimp	Mini Wagyu Burger, Cheese
Crab Cake, Remoulade	Bellini, Caviar, Crème Fraiche
Buffalo Chicken Empanada	Smoked Salmon, Herb Cheese, Pumppernickel
Vegetable Quesadilla	Poached Shrimp, Cocktail Sauce <i>(gf)</i>
Cherry Blossom Tart	Rare Seared Filet of Beef Crostini, Horseradish
Scallop Wrapped in Bacon <i>(gf)</i>	Peach BBQ Brisket Wrapped in Pork Belly
Baby Lamb Chops <i>(gf)</i>	Chicken Tandoori <i>(gf)</i>
	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

-- OR --

Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi

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 —

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

BAO Station

Porkbelly, Bao Buns, Fried Rice, Pickled Vegetable Slaw

Dumplings & Yakatori

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

Mussels & Clams

Mussels & Clams, White Wine Butter Sauce, French Bread

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom and Goat Cheese Risotto, White Truffle Cream Sauce
Lobster Risotto, Parmesan, Fresh Tarragon
Gnocchi, Bolognese, Dollop of Goat Cheese Cream
Linguine, Clams, Garlic, White Wine Sauce
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
Grilled Salmon, Miso Glaze
Korean Barbecue Braised Beef Short Rib
Pan Seared Halibut, Lemon Chive Beurre Blanc
Surf and Turf of Petit Filet Mignon & Crab Cake *(Market Price)*
Surf and Turf of Petit Filet Mignon & Lobster Tail *(Market Price)*

DESSERT

Customized Wedding Cake
Assorted Miniature Pastries & Chocolate Covered Strawberries
Displayed at Each Table
Tableside 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

\$179 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.