

BIRDS OF A Feather

Five-hour reception includes butler-passed champagne upon arrival, white-glove hors d'oeuvre service, displays, one station, champagne toast, appetizer, salad, entrée, open bar with premium brand liquors, table-side wine, dessert, 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>

DISPLAYS

Antipasto

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

STATIONS *(Select Two)*

Oktoberfest

Bratwurst, Pretzel Slider Bun, Sauerkraut, Beer Cheese Sauce, Mustard

Pasta *(Select Two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta
Cavatappi Pomodoro, Plum Tomato Sauce, Fresh Basil
Penne ala Vodka

Pasta Upgrade

(May be selected as one of your pasta choices for an additional \$3 per person)

Orecchiette, Italian Sausage, Broccoli Rabe

– OR –

Fusilli with Bolognese Sauce

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

Asian Favorites

General Tso Chicken, Broccoli, White Rice, Vegetable Spring Rolls,
Pork Soup Dumplings, Soy Sauce

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Goat Cheese & Tomato Risotto, Sun-dried Tomato Cream Sauce
Arancini, Pomodoro Sauce, Whipped Ricotta
Seasonal Ravioli

SALADS *(Select One)*

Spinach, Pine Nuts, Orange Segments, Shaved Locatelli, Citrus Vinaigrette
Arugula, 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
Surf and Turf *(Market Price)*

DESSERT

Customized Wedding Cake
Tablesides Offering of Freshly Ground Regular and Decaffeinated Lavazza and Assorted Teas
To include intermezzo of Lemon Sorbet prior to serving entrees, please add \$3 per person.

\$152 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.