

WILDEST *Dreams*

Five-hour reception includes butler-passed champagne and Perrier upon arrival, white-glove hors d'oeuvre service, displays, two stations with a choice of a chef attended 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 Eight)*

Coconut Shrimp	Mini Wagyu Burger, Cheese
Crab Cake, Remoulade	Bellini, Caviar, Crème Fraiche
Buffalo Chicken Empanada	Smoked Salmon, Herb Cheese, Pumpernickel
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>	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
	Chicken Tandoori <i>(gf)</i>

DISPLAYS

Raw Bar

Iced Jumbo Shrimp, Blue Point Oysters, 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 Fine Foods Cheese Display

Assortments of Olsson's Imported Cheese with Artisanal Accompaniments

STATIONS *(Select Two)*

Chef-Attended 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

Pork belly, Bao Buns, Fried Rice, Pickled Vegetable Slaw, Sriracha Aioli

Poké Bowl

Salmon, Tuna, White Rice, Pineapple, Avocado, Edamame, Cucumber, Sesame Seeds, Soy and Ponzu

Oktoberfest

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

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom and Goat Cheese Risotto, White Truffle Cream Sauce

Lobster Risotto, Parmesan, Fresh Tarragon

Root Vegetable Au Fromage

Arancini, Pomodoro Sauce, Whipped Ricotta

Seasonal Vegetable Pinwheel, Marinara

Seasonal Ravioli

SALADS *(Select One)*

Spinach, Pine Nuts, Orange Segments, Shaved Locatelli, Citrus Vinaigrette

Arugula, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Spring Mix, Dried Apples and Cranberries, Feta, Almonds, Balsamic 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 Seabass, 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 and Assorted Miniature Pastries & Chocolate Covered Strawberries

Displayed at Each Table

Table-side 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.

\$182 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.