

"Exceeding Your Expectations for over 50 Years"

YOUR EXQUISITE WEDDING

Spring and Summer Menu

Upon Their Arrival, Your Guests will be Greeted with Your Signature Cocktail,  
Created and Named Especially for You!

Cocktail Hour

**GOURMET STYLE BUTLER HORS D'OEUVRES**

(Please Select 8)

Vegetarian Spring Roll with Oriental Dipping  
Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizzetas

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puff

Cocktail Franks en Puff Pastry

Sesame Crusted Chicken

Norwegian Smoked Salmon Crostini

Salmon Cakes with Red Pepper Coulis

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Miniature Chicken Cordon Bleu with Honey

Mustard

Miniature Sausage and Cheese Calzones

Spanakopita

Chicken and Cheese Quesadillas

Beef Empanadas with Cilantro Crème Fraiche

Chicken Teriyaki Skewers

Homemade Potato Pancake with Apple Chutney

Chicken Marsala Puff

**COLD DECORATED DISPLAYS**

A Display of Imported and Domestic Cheeses, Assorted Biscuits, Flat Breads and Table Water Crackers

Mirror Display of Seasonal Sliced Fruits and Berries with Warm Chocolate Fondue

Garden Fresh Vegetable Crudités served with Seasonal Dips

Homemade Melon Bruschetta served with Crisp Crostinis

**ACTION STATIONS**

**Hand Carved Station**

Roast Loin of Pork Stuffed with Pine Nuts, Sun-dried Tomatoes and Spinach with Port Wine Sauce

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze

Herb Crusted NY Strip Steak Carver

Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel with an Avocado Aioli



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### **Pasta Station**

Orecchiette with White Clam Sauce  
Penne Primavera with Seasonal Grilled Vegetables  
Penne a la Pink Vodka Sauce with Peas and Prosciutto  
Ziti Bolognese

### **Southwestern Station**

Tex-Mex Marinated and Grilled Chicken or Beef served with Onions and Peppers  
Warm Fajitas and Accented with Sour Cream and Guacamole

### **Asian Wok Station**

Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips  
served with Vegetable Fried Rice

### **Mashed Potato Bar**

Fresh Whipped Idaho and Sweet Mashed Potatoes served Martini Style  
with Brown Gravy, Frizzled Onions, Brown Sugar, Toasted Pecans and Miniature Marshmallows

### **Boardwalk Station**

Boardwalk Italian Sausage and Peppers served on a  
Miniature Roll

### **Gourmet Panini Pressed Sandwiches**

A Gourmet Spin on the Traditional Grilled Cheese  
Grilled American and Mozzarella Cheeses with Plum Tomato and Fresh Basil  
Classic Cuban featuring Sliced Ham, Pickles, Mustard and Swiss Cheese  
Turkey and Brie with Cranberry Spread

### **Sauté Station**

Broccoli Rabe in Garlic Infused Olive Oil  
Prince Edward Island Mussels sautéed in Garlic, White Wine and Fresh Basil  
Shrimp and Bay Scallops Sautéed in a Scampi Sauce Presented on White Rice



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### Jersey Tomato Station

Fresh Picked Yellow and Red Jersey Tomatoes (in season)

Served with

Fresh Mozzarella, Fire Roasted Peppers, Basil

and a

Balsamic Glaze

### Vegetarian Station

Seared Tofu Stir-Fry

Chole (Curried Chickpea Stew)

### Beer Tasting

Choose Three Beers from Our Extensive List of Imported and Domestic Ales, Ambers and Lagers

Served with Beer Nuts and Pretzels

### Slider Station

Maryland Crab Cakes on Miniature Rolls with Cajun Remoulade or

Pulled Pork Sliders with Homemade Cole Slaw

### SILVER CHAFING DISHES

Tender Chicken Strips in a Tomato Cream Sauce with Sweet Vermouth

Lightly Seasoned and Fried Golden Brown Calamari

Prince Edward Island Mussels Fra Diavolo

Whole Wheat Penne Pasta with Spinach Pesto

Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy Sauce

Iberian Style Tilapia presented on Basmati Rice

Italian Sausage Stuffed with Basil with Bell Peppers and Onions

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Pierogies served with Sautéed Onions and Sour Cream

Kielbasa and Sauerkraut

Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Eggplant Rolatini

Seared Spice Rubbed Pork Tips served with Yellow Rice and Beans

Pan Seared French Breast of Chicken with Cippolini Balsamic Demi Glaze and Creamy Pancetta Polenta

Baby Osso Buco with Natural Pan Gravy



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Dinner Presentation

## CHAMPAGNE OR SPUMANTE TOAST

### APPETIZER

Classic Caesar Salad

Baby Arugula with Pears and Strawberry Vinaigrette

Mixed Greens, Olives, Cucumbers, Grape Tomatoes, Fresh Mozzarella with White Balsamic Vinaigrette  
Iceberg Wedge with Crumbled Bleu Cheese, Tomatoes, Diced Cucumber, Red Onion and Ranch Dressing

Duet of Fresh Mozzarella Fritto with Prosciutto, Mixed Greens and Warm Tomato Coulis

Duet of Shrimp and Pineapple, Orange Compote and Spring Mix with Honey Buttermilk Dressing

### INTERMEZZO

Peach Sorbet

### ENTREES

Tableside Choice of Three

Boneless Breast of Chicken Francaise

Baked Atlantic Cod with Mint Cilantro Pesto

Apricot Orange Glazed French Breast of Chicken

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

\*Carved Oven Roasted Tenderloin of Beef

\*Duet of Beef Tenderloin and Salmon Filet aioli

\*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce

\*Additional Charge Required

### SIGNATURE ENTREES

Duet of Chicken Scaloppini and Plump Shrimp with Sundried Tomato Risotto

Signature Smoked Roast Prime Ribs of Beef au jus with Red Truffle Mashed Potatoes

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch

Gluten Free and Vegetarian Dinners Always Available Upon Request

Freshly Baked Bread Basket Served with Whipped Butter

### Dessert

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea...Espresso upon Request

### Your Signature Selection

Choose a Selection from Our Dessert or Late Night Munchie Menu



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### Five Hour Beverage Service

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Port  
Homemade White Sangria

Premium Liquors to include  
Smirnoff, Absolute, Ketel One, Beefeater, Bombay, Bacardi, Captain Morgan,  
Malibu, Dewar's, Johnny Walker Red, Seagram's 7, Jack Daniels,  
Apple Pucker, Amaretto, Coffee Liquor, Tequila and Anisette

Domestic and Imported Beers to include:  
Heineken, Corona, Yuengling, Budweiser, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

### Enhancements

Complimentary Food Tasting for Bride and  
Groom

Seating and Direction Cards

Customized Menus for each Guest Table

White Gloved Service

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash  
Candlelit Silver Candelabras on each Guest  
Table

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Vendor Dinners Provided at Discounted Rate

### Personal Bridal Attendant

On your wedding day, a professionally trained member of our staff will be with you  
upon your arrival to attend to your every need!



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