

# *Wedding Package One*

*An elegant sit-down dinner to commemorate your day*

## *Cocktail Hour, with Premium Brands Open Bar*

Crudit  with Herb Dip

Imported and Domestic Cheeses with Crackers and Seasonal Fruits

Italian Antipasto with Italian Bread

**Hors D'oeuvres served butler style (Choose eight from the hors d'oeuvres selections menu):**

**(Passable hors d'oeuvres marked with an \*)**

Choose four from Group 1

Choose two from Group 2

Choose two from Group 3

## *Appetizer*

**Choice of one:**

Melon Wrapped with Prosciutto

Fresh Mozzarella, Heirloom Tomato and Roasted Red Pepper Tower

Mediterranean Bowtie Pasta with Artichokes, Olives, Feta Cheese and Spinach

## *Salad*

**Choice of one:**

Mixed Spring Greens with Cucumbers, Cherry Tomatoes, Carrots, and Parmigiano Cheese served with our Homemade Balsamic Vinaigrette

Caesar Salad with Romaine, Parmesan Cheese, and croutons tossed in a Homemade Caesar Dressing

Spinach Salad with Mushrooms, Onion, Bacon Crumbles with Warm Bacon Vinaigrette

## *Entree*

**Choose three entrees**

**(See the Entr e Selections Menu)**

**Amounts of each entr e selected are due one week prior to reception.**

**Entrees are served with your choice of two accompaniments**

**(See Sides Selections Menu)**

## *Assorted Bread Basket*

## *Coffee and Tea*

## *Dessert*

### *Chocolate Fountain*

with seasonal fresh fruit, pretzels, angel food and cookies for dipping

Price per person, based on a minimum of 100 guests, starting @ 140.00 per person plus 20% gratuity and 6.875% NJ tax

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## *Entrée and Side Selections*

<p><b><u>Option 1</u></b></p> <p><i>Choose three entrees from Groups 1 and 2 Choose two sides \$140.00 per person++</i></p>	<p><b><u>Option 2</u></b></p> <p><i>Choose one entrée from Each group Choose two sides \$150.00 per person ++</i></p>
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### **Entrée Group 1**

Chicken Francese  
 Chicken Piccata  
 Chicken Marsala  
 Chicken Sorrentino  
 w/sundried tomatoes, basil and  
 brandy cream  
 Eggplant Rollatini  
 Rigatoni  
 with tomato, spinach  
 in garlic olive oil  
 Cavatelli and Broccoli  
 Cheese Tortellini  
 with sundried tomato, spinach inn  
 garlic olive oil

### **Entrée Group 2**

Flank Steak  
 with rich mushroom gravy  
 Crab Stuffed Flounder  
 Stuffed Pork Loin  
 with walnuts, apples and brandy  
 Rack of Lamb  
 Shrimp Scampi  
 Mushroom Ravioli  
 with creamy herb béchamel  
 Bronzini  
 with spinach and white wine sauce  
 Sole Francese

### **Entrée Group 3**

Veal Oscar  
 with crab meat and Béarnaise  
 Veal Saltimbocca  
 with spinach, prosciutto,  
 mozzarella and tomato cream  
 Crab Stuffed Shrimp  
 Poached Salmon  
 with vin blanc sauce  
 Pan Seared Chilean Bass\*  
 \*(Subject to Market Price)  
 Seared Scallops and Farfalle  
 with tomatoes in a white wine  
 cream sauce  
 Prime Rib  
 Filet Mignon

### **Side Selections**

<p><b><u>Starches</u></b></p> <p><i>Roasted Red Potatoes        Garlic Mashed Potatoes        Bread Stuffing        Wild Rice with Mushrooms        Potatoes au gratin        Saffron Rice</i></p>	<p><b><u>Vegetables</u></b></p> <p><i>Glazed Baby Carrots        Broccoli with garlic        Green Bean Almandine        Asparagus with citrus butter        Sautéed Vegetables with garlic        Sautéed Zucchini with Basil</i></p>
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