



## Five Hour Wedding Package Includes the Following:

*Pricing are for 2020-2021 dates.*

### **Deluxe Cocktail Hour**

#### **Carving Station (Choice of Two)**

*Whole Roast Beef w/ Au Jus, Whole Turkey with Gravy, Stuffing, Cranberry Sauce  
Whole Virginia Ham, Whole Leg of Lamb, Whole Loin of Pork*

#### **Cold Antipasto Station**

*Prosciutto Di Parma, Sopressata, Genoa Salami, Mortadella, Provolone*

#### **Cold Display Stations**

*Fresh Vegetable Crudit , Assorted Cheese Display, Assorted Fresh Fruit Display  
Fresh Mozzarella with Sundried Tomatoes & Roasted Peppers, Bruschetta*

#### **Hot Chafing Stations**

*Meatballs **or** Beef Marsala  
Sausage and Peppers **or** Sausage w/ Broccoli Rabe  
Chicken Francaise **or** Marsala **or** Murphy  
Penne Pasta in Vodka Sauce, Rigatoni Fileto Di Pomodoro  
Cheese Tortellini Alfredo, Cavatelli & Broccoli, Eggplant Rollatini  
Fried Calamari, Mini Beef & Chicken Kebobs*

#### **Pass Around Hors D'Oeuvres**

*Fried Shrimp, Scallops wrapped in Bacon,  
Spinach Pies, Cheese Pies, Hot Dogs in a Blanket  
Stuffed Mushrooms, Vegetable Egg Rolls with Duck Sauce*

#### **Seafood Station**

*Fresh Shrimp Cocktail, Baked Clams, Fresh Clams on a Half Shell  
Fresh Mussels with Marinara Sauce  
Seafood Salad, Whole Poached Salmon*

#### **Sushi Station \*\$5.00 extra per person**

*Assorted Sushi Rolls with Soy Sauce, Wasabi & Pickled Ginger*

## **Five Hours of Premium Open Bar**

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks  
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

## **Cocktail Hour**

*Deluxe Selection of Hot & Cold Hors d'oeuvres*

## **Champagne Toast**

## **Pre-Course**

*Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter  
Lemon Sorbet*

## **Dinner**

*Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)*

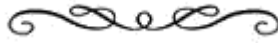
*Roast Top Sirloin of Beef Au Jus*

*Chicken Francaise or Marsala*

*Stuffed Boneless Breast of Capon with Herb Stuffing*

*Broiled Filet of Salmon w/ Seafood Sauce*

*Entrées Served with Potato & Vegetable*



## **Tiered Wedding Cake**

*Choice of Selected Cake Design & Filling*

## **Viennese Table**

## **Silver Candelabras with Fresh Cut Flowers Centerpieces**

*Choice of Flower Colors*

## **Ice Sculpture**

## **Choice of Linen**

*Choice of Selected Linen*

## **Plan #1**

**\$99.95 Per Person**

*Vegetarian Option & Kids Menu Option Available*

**Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Suggested**

## **Five Hours of Premium Open Bar**

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks  
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

## **Cocktail Hour**

*Deluxe Selection of Hot & Cold Hors d'oeuvres*

## **Champagne Toast**

## **Pre-Course**

*Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter  
Lemon Sorbet*

## **Dinner**

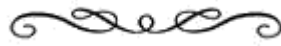
*Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)*

*Roast Prime Rib of Beef Au Jus*

*French Cut Chicken over Wild Rice, Rosemary Wine Sauce*

*Broiled Filet of Salmon w/ Seafood Sauce or Stuffed Flounder (Crabmeat)*

*Entrées Served with Potato & Vegetable*



## **Tiered Wedding Cake**

*Choice of Selected Cake Design & Filling*

## **Viennese Table**

## **Silver Candelabras with Fresh Cut Flowers Centerpieces**

*Choice of Flower Colors*

## **Ice Sculpture**

## **Choice of Linen**

*Choice of Selected Linen*

## ***Plan #2***

***\$120 Per Person***

*Vegetarian Option & Kids Menu Option Available*

**Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Suggested**

## **Five Hours of Premium Open Bar**

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks  
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

## **Cocktail Hour**

*Deluxe Selection of Hot & Cold Hors d'oeuvres*

## **Champagne Toast**

## **Pre-Course**

*Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter  
Lemon Sorbet*

## **Dinner**

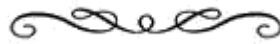
*Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)*

*Filet Mignon or Chateaubriand*

*French Cut Chicken over Wild Rice, Rosemary Wine Sauce*

*Broiled Filet of Salmon w/ Seafood Sauce or Stuffed Flounder (Crabmeat)*

*Entrées Served with Potato & Vegetable*



## **Tiered Wedding Cake**

*Choice of Selected Cake Design & Filling*

## **Viennese Table**

## **Silver Candelabras with Fresh Cut Flowers Centerpieces**

*Choice of Flower Colors*

## **Ice Sculpture**

## **Choice of Linen**

*Choice of Selected Linen*

## ***Plan #3***

***\$130 Per Person***

*Surf & Turf \$140 Per Person*

*Chilean Sea Bass \$10 Extra Per Person*

*Vegetarian Option & Kids Menu Option Available*

**Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Suggested**

## **Five Hours of Premium Open Bar**

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks  
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

## **Cocktail Hour**

*Cold Displays, Pass Around Hors d'oeuvres & Hot Canapes, Seafood Station*

## **Champagne Toast**

## **Pre-Course**

*Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter*

## **Buffet Dinner**

*Guests Will Enjoy A Variety of Entrees to Choose From  
Which Includes the Following:*

*Whole Roast Beef with Au Jus (Carving), Whole Virginia Ham (Carving)*

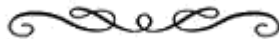
*Whole Turkey with Gravy, Stuffing, Cranberry Sauce (Carving)*

*Penne Pasta In Vodka Sauce, Chicken Francaise*

*Eggplant Rollatini, Broiled Salmon, Sausage & Peppers*

*Oven Roasted Potatoes, Choice of Fresh Vegetables*

*Seasonal Fresh Fruit*



## **Tiered Wedding Cake**

*Choice of Selected Cake Design & Filling*

## **Viennese Table**

## **Silver Candelabras with Fresh Cut Flowers Centerpieces**

*Choice of Flower Colors*

## **Ice Sculpture**

## **Choice of Linen**

*Choice of Selected Linen*

## ***Plan #4***

***\$99.95 Per Person***

*Vegetarian Option & Kids Menu Option Available*

**Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Suggested**

# Viennese Table

## Specialty Cakes

*Custom Tiered Wedding Cake, Tiramisu, Chocolate Mousse, Carrot  
Plain Cheesecake, Strawberry Cheesecake*

## Assorted Mini Pastries

*Sfogliatelle, Mini Cannoli, Eclairs, Assorted Cream Puffs  
Assorted Fruit Tarts, Additional Mini Pastries*

## Seasonal Fresh Fruit

## Bananas Foster

## Belgian Waffle & Ice Cream Station

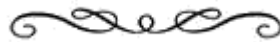
*Premium Ice Cream with Assorted Toppings*

## Chocolate Fondue Fountain

*Fresh Long Stem Strawberries, Bananas, Marshmallows  
Rice Krispy Treats & Assorted Fruit*

## Espresso & Cappuccino Station

*Accompanied with an International Coffee Station & Cordials*



**Packages Include Direction Cards, Individual Place Cards, Valet Parking, Bridal Suite**