

Buffet Dinner Package

Cocktail Hour

Choice of (4) passed Hors D'oeuvres

Soup Station

Choice of Two (2)

*Minestrone, Chicken Noodle, Cream of Broccoli,
Split Pea and New England or Manhattan Clam Chowder
(Cream of Asparagus, Lobster Bisque or Shrimp Bisque -**\$3.00 per person**)*

Salad Station

*Mixed Baby Greens, Cucumbers, Fresh Mozzarella & Red Onion platter, Roasted Peppers & Portabella Mushrooms
platter, Black & Green Olives, Sliced Hard Boiled Eggs & Croutons
Served with Citrus Vinaigrette, Balsamic Vinaigrette, Ranch, and Blue Cheese dressing
(Caesar Salad Station- **\$3.00pp**) - (additional dressing's **\$1.50 per person**)*

Carving Station

*Roast Turkey Breast with Gravy & Cranberry Sauce
Honey and Brown Sugar Glazed Virginia ham*

*(Prime Rib with Au Jus and Horseradish Cream Sauce -**\$8.00 per person**)
(Filet Mignon with Bordelaise Sauce -**\$10.00 per person**)*

Assorted Bread Display with Butter Chips

Serving Dishes

(Choice of One (1) style from each)

*Sauté Chicken Breast – Marsala, Piccata, Plum Tomato,
Romano or Fresh Basil Francaise*

Filet of Salmon – Orange & Leeks, Fine Herb VIN Blanc, Teriyaki or Lemon Caper Sauce

Penne Pasta – Sun-Dried Tomato Basil Cream, Vodka Sauce or Carbonara

Chicken Fingers & French Fries

*(plated for children under the age of 13 (With Honey Mustard & Ketchup)
(includes appropriate Vegetables, Potatoes and Rice Pilaf)*

Dessert

Custom Decorated Wedding Cake

Coffee and Tea Service

For further information call 973-729-9200

Upscale Cocktail Party

Passed Hors D'oeuvres

Crab Cakes, Seafood Stuffed Mushrooms, Spanikopita, Scallops & Bacon, Assorted Quiche, Shomai Dumplings, Pot Stickers and Mini- Pizzas
(Serving Dishes)
Clams Casino and Fried Calamari
(butler style silver tray service)

Antipasti Station

Garden State Crudités Basket with Buttermilk Ranch Dressing, International Cheese and Fruit Display including a selection of Sharp and Semi-Soft, Fresh Fruits & Berries garnished with an assortment of Savory Crackers, Italian Bruschetta including Semolina Breads accompanied by a Fresh Plum Tomato and Black Olive Compote. An Assortment of Italian Salami and Prosciutto with Seasoned Green and Black Olives, Fresh Mozzarella and Tomatoes, Caesar Salad and Tossed Salad, Italian Bread and Rolls

Raw Bar

Shrimp Cocktail, Clams & Oysters on the Half Shell

Pasta Station

*Penne Pasta with a Vodka Cream Sauce, Sun-Dried Tomatoes and Peas
Chicken Florentine – Slices of Chicken Breast Sautéed in White Wine topped with Spinach & Mozzarella Cheese and a touch of Tomato Shrimp Scampi*

Hot Station

Choice of (1)

*Seafood Crepes, Roasted Salmon Filet or Stuffed Sole
Served with French String Beans in a Garlic Sauce*

Carving Station

Choice of (1)

*Roasted Filet Mignon with a Bordelaise Sauce or Horseradish Cream Sauce,
Prime Rib, Pork Loin, Honey Glazed Ham
Served with Whipped Roasted Garlic Potatoes*

Dessert

Choice of (1)

*Decorated Wedding Cake
(upgrades available at an additional charge)*

Viennese Table

*Chocolate Layer Cake, Carrot Cake, Mini Italian Pastries, Cheesecake,
Cookie Platter, Chocolate Mousse, and Rice Pudding
(Coffee & Tea Service)*

For further information call 973-729-9200

Sit Down Wedding Package

Cocktail Hour

Choice of (4) passed Hors D'oeuvres

Appetizer

Choice of One (1)

Fresh Melon Fan or Soup

Salads

Choice of One (1)

*Fancy Mixed Field Greens with carrots, cucumbers, tomatoes,
radishes & onions tossed with our balsamic vinaigrette*

Or

*Traditional Caesar Salad, Crisp Romaine,
Romano Cheese & Rosemary Croutons*

Entrée

Choice of Two (2)

Roast Prime Rib of Beef

French Chicken Breast

Grilled Salmon

*Duo Presentation of Grilled Black Angus Beef Medallions
with Stuffed Shrimp or Lobster tails (Market Price)
All entrées served with potatoes and seasonal vegetables*

Dessert

Decorated Wedding Cake

(upgrades available with an additional charge)

(Coffee & Tea Service)

For further information call 973-729-9200