

Emerald Wedding Buffet

5 Hour Premium Open Bar

Champagne Toast

Serving Premium Bar Brands continuously in addition to House Wines by the glass,
Draught and Bottles Beers

Cocktail Hour

Choice of Three Cold Displays

International Cheese Display

Sliced Fruit and Berries

Medley of Garden Fresh Vegetables with an Herb Dip

Bruschetta with Toasted Garlic Crostini

Mediterranean Antipasto Display with Focaccia Bread

Choice of Two Hot Displays

Calamari Fritta

Eggplant Rollantine

Mussels Marinara

Sweet & Sour Meatballs

Choice of Eight Butlered Hors d' Oeuvres

(Included but not limited to the following)

Cold Hors d' Oeuvres

Emerald Asparagus wrapped in Prosciutto ~ Red Bliss Potatoes w/sour cream, bacon,
scallions ~ Spicy Tuna Sashimi in a Cucumber cup ~ Scallops Ceviche w/ pineapple ~Beef
Filet on Garlic Crostini ~ Basil marinated fresh Mozzarella and Tomato Skewer ~
Bruschetta on a Garlic Crostini ~ Snow Pea Wrapped Shrimp ~ Goat Cheese Crostini ~

Hot Hors d' Oeuvres

Gourmet Cocktail Franks ~ Brie & Raspberry Phyllo Crisp ~ Chicken Satay ~ Beef
Wellington Encroute ~ Mushroom Caps Stuffed with Crabmeat ~ Chicken Quesadilla
~Potato Pancakes ~ Crabcakes ~ Scallops Wrapped in Bacon ~ Coconut Chicken ~ Shrimp
Lollipops ~ Sausage and Mozzarella Rolls ~ Baby Rack of Lamb ~ Clams Casino ~ Japanese
Steak Rolls ~ Corn Nuggets ~ Spinach & Feta Spanikopitas ~ Breaded Mushrooms ~
Vegetable Tempura ~ Broccoli & Cheddar Bites ~ Moroccan Salmon Skewers ~ Coconut
Shrimp ~ Shrimp Spring Rolls ~ Thai Peanut Chicken ~ Reuben Spring Rolls ~ Barbequed
Beef Kebobs ~ Chicken & Pineapple Kebobs ~ Artichoke & Goat Cheese Quiche ~ Spicy
Vegetable Cakes ~ Grilled Polenta Triangles

Choice of Two Hot Stations

Asian Wok Station

Oriental Beef and Chicken with Stir Fried Vegetables
Accompanied by Steamed Dumplings, Egg Rolls, Pot stickers
Served with Soy Sauce, Duck Sauce, Hoisin Sauce

Pressed Panini Station

Mini Grilled Sandwiches of Focaccia Bread with Grilled Vegetables and Ciabatta Bread
with Prosciutto and Fresh Mozzarella made to Order and Served Hot

South of the Border Station

Grilled fajitas with Sizzling Chicken and Beef Filets, Peppers and Onions, in Flour
Tortillas, Served with Sour Cream, Cheddar Cheese, Salsa, and Guacamole

Martini Whipped Potato Bar

Garlic Mashed Potatoes, Sweet Mashed Potatoes, Served in Martini Glasses with Sour
Cream, Cheddar Cheese, Bacon, Sautéed onions, Broccoli, Gravy, and Chives

Served Buffet Style in Legacy Ballroom

Garden Fresh Salads

Tossed Garden Salad with Balsamic Vinaigrette
Caesar Salad with Garlic Croutons
Fresh Mozzarella and Tomato Marinated with Aged Balsamic Glaze

Entrees

(Choice of one Chicken)

Chicken Boursin with a White Wine Garlic Sauce

(garlic and herbed cheese and spinach filled)

Chicken Sorrentino with a White Wine Sauce

(layered with eggplant, plum tomatoes, fresh mozzarella)

Chicken Francese

(egg battered chicken in a lemon white wine sauce)

Chicken Marsala

(Chicken medallions, sautéed with wild mushrooms, in a marsala wine sauce)

Chicken Oreganato

(Boneless chicken topped with seasoned oregano, garlic & parmesan breadcrumbs)

Chicken Giambotta

(Chicken, Italian sausage, tri-color peppers, onions, potatoes, fresh basil, in a white wine
garlic sauce)

Chicken Roma

(Boneless chicken topped with sautéed spinach, roma tomatoes, & asiago cheese)

(Choice of one Fish)

Potato Encrusted Salmon

(Fresh salmon topped with shredded potatoes, served with a champagne sauce)

Horseradish Encrusted Salmon

(Salmon topped with freshly grated horseradish, breadcrumbs & Dijon mustard)

Stuffed Sole Primavera

(Sole stuffed with carrots, zucchini, yellow squash, red peppers & scallions)

Stuffed Sole Florentine

(Filet of sole stuffed with sautéed spinach, onions & garlic)

Stuffed Sole with Crabmeat

(Filet of sole stuffed with 100% lump crabmeat with herbs and spices)

Tilapia Puttanesca

(Tilapia topped with plum tomatoes, olives, capers & garlic)

Pecan Encrusted Tilapia

(Fresh tilapia topped with pecans and seasoned breadcrumbs)

Chef Attended Pasta Station

(Choice of Two Pastas and Two Sauces)

Pasta

Fusilli, Tortellini, Penne, Bow Tie, Fettuccine, Gemelli, Ravioli

Sauces

Michelangelo, Carbonara, Vodka, Pesto, Alfredo, Margherite, Marinara

Carving Station

(Choice of one)

Roast Turkey with Natural Gravy

Grilled Marinated Flank Steak with a Teriyaki Glaze

Stuffed Pork Loin with Roasted Peppers, Fresh Mozzarella, Basil

Herb de Provence encrusted Pork Loin with a Cider Pan Au Jus

Corned Beef with Honey Mustard Glaze

Baked Virginia Ham with a Pineapple Dijon Mustard glaze

Prime Rib of Beef Au Jus

Roast Filet Mignon with Pinot Noir Demi-Glace

(Additional \$5.00 per person)

Choice of One

Garlic Whipped Potato

Roasted New Potato

Layered Potato Dauphine

Potatoes AuGratin

Fresh Steamed Vegetables
Oven Fresh Rolls and Butter

Desserts

Customized Wedding Cake
Assorted Pastries and Confections
Cascading Chocolate Fountain
Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking- Attended Coatroom in Season - Direction Cards - Place Cards

****Buffet Packages Are Not Available On Saturday Evenings
During The Months of May-October****

\$101.00 per person
Price subject to 7% NJ State Sales Tax
And 21% Service Charge