

# Opal Wedding Buffet

## 5-Hour Open Bar

Champagne Toast

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

## Cocktail Hour

### Choice of Two Cold Displays

International Cheese Display

Sliced Fruit and Berries

Medley of Garden Fresh Vegetables with an Herb Dip  
Bruschetta with Toasted Garlic Crostini

### 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

## Served Buffet Style in Legacy Grand Ballroom

### Garden Fresh Salads

Tossed Mesculen Salad

Caesar Salad with Homemade Garlic Croutons

Fresh Mozzarella and Tomato Marinated with Aged Balsamic

## **Entrees**

**(Choice of one)**

### **Chicken Boursin with a White Wine Garlic Sauce**

(Garlic and herbed cheese & 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)**

### **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)

### **Tilapia Puttanesca**

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

### **Pecan Encrusted Tilapia**

(Fresh tilapia topped with pecans and seasoned breadcrumbs)

**(Choice of one)**

### **Fusilli Michelangelo**

(Fusilli pasta tossed with prosciutto, garlic, shallots & peas with a tomato cream sauce)

### **Tortellini Carbonara**

(Tri-color tortellini tossed with bacon, onions & peas in a parmesan cheese sauce)

### **Penne A La Vodka**

(Penne pasta tossed in a plum tomato cream vodka sauce)

### **Farfalle Pesto**

(Bowtie pasta tossed with roasted vegetables in a basil pesto cream sauce)

**Fettuccine Alfredo**

(Fettuccine pasta served with a traditional alfredo sauce)

**Gemelli Margherite**

(Short pasta twists tossed with onions, garlic, plum tomatoes & fresh basil, buffalo mozzarella)

**Manicotti Marinara**

(Pasta tubes stuffed with fresh ricotta, parmesan, mozzarella cheese, topped with homemade marinara sauce)

**Carving Station**

(Choice of one)

**Roast Turkey with Natural Gravy**

**Grilled Marinated Flank Steak with a Teriyaki Glaze**

**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**

**Choice of One**

Garlic Whipped Potato

Roasted New Potato

Layered Potato Dauphine

Potatoes AuGratin

Fresh Steamed Vegetables

Oven Fresh Rolls and Butter

**Dessert**

Customized Wedding Cake

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking- Attended Coatroom in Season

Direction Cards - Place Cards

\$85.00 per person

Price subject to 7% NJ State Sales Tax

And 21% Service Charge