

# Platinum Wedding Reception

## 5 Hour Premium Open Bar

Champagne Toast with Berry Garni  
Serving Premium Brands continuously in addition to  
House Wines by the glass & Draught & Bottled Beers  
Signature Drink Passed During Cocktail Hour

## COCKTAIL HOUR

### Choice of Three Cold Displays

International Cheese Display  
Sliced Seasonal Fruit and Berries  
Medley of Garden Fresh Vegetables with an Herb Ranch Dip  
Bruschetta with Toasted Garlic Crostini  
Mediterranean Antipasto Display with Assorted Breads  
Fresh Tomato And Mozzarella  
Grilled Vegetable Platter  
Shrimp Cocktail Ice Boat

### Choice of Two Hot Displays

Calamari Fritta  
Eggplant Rollantine  
Mussels Marinara  
Shrimp Scampi  
Chicken Francese or Chicken Marsala  
Sweet & Sour Meatballs

## CHOICE OF THREE HOT STATIONS

### Chef Attended Pasta Station

Choice of two pastas & two sauces  
Penne, Bowtie, Rigatoni, Tortellini  
Vodka, Alfredo, Pesto Cream,  
Bolognese, Marinara, Garlic & Oil

### Martini Whipped Potato Bar

Garlic Mashed Potatoes, Sweet Mashed Potatoes, Served in Martini Glasses  
With Sour Cream ~ Bacon ~ Sautéed Onions ~ Gravy ~ Broccoli ~  
Cheddar Cheese ~Chives

### **Asian Wok Station**

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

### **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

### **Pressed Panini Station**

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

### **Carving Station**

(Choice of one)

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  
Vermont Turkey Breast with Pan Gravy  
Baked Virginia Ham

### **Your Selection of Eight Butlered Style Hors d' Oeuvres**

(Including 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  
Crostitini ~ Basil marinated fresh Mozzarella and Tomato Skewer ~ Bruschetta on a Garlic  
Crostitini ~ Snow Pea Wrapped Shrimp ~ Goat Cheese Crostitini ~

#### **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

## **FIRST COURSE**

(Choice of one)

Homemade Soup Du Jour  
(Manhattan or New England Clam Chowder)  
Classic Shrimp Cocktail with Horseradish Cocktail Sauce  
Portabella Mushroom  
(Stuffed with a Mélange of Seafood,  
Melted Gruyere Cheese, Drizzled with Scampi Sauce)  
Grilled Sea Scallops wrapped in Roasted Red Peppers  
Lobster Ravioli in a Pink Champagne Sauce  
Pancetta Wrapped Shrimp served over Greens with Chive Oil  
Spedini ala Romana  
Cavatelli with Italian Sausage & Broccoli  
Tri Color Tortellini with Classic Alfredo Sauce  
Sautéed Exotic Mushroom in Puff Pastry Shell

## **SECOND COURSE**

(Choice of one)

Sea Oaks Salad  
(Spring Mix Lettuce with Craisins, Candied Walnuts, Goat Cheese, and Raspberry Vinaigrette)  
Mixed Wild Green Salad  
(Heirloom Tomatoes, Bermuda Onions, Toasted Pine Nuts,  
Shaved Reggiano Cheese with a Balsamic Emulsion)  
Caesar Salad with Garlic Croutons  
Garden Salad with Balsamic Vinaigrette

## **THIRD COURSE**

(Choice of two)

**Chicken Boursin with a White Wine Garlic Sauce**  
(Garlic and herbed cheese & spinach filled)

**Chicken Valdostano with a Sherry Wine Butter Sauce**  
(Stuffed with prosciutto, Fontina Cheese & Fresh Basil)

**Pecan Chicken**  
(Stuffed with pecans, savory brioche, Vermont Maple)

**Filet Mignon Wrapped With Applewood Smoked Bacon**  
(Served with a Sundried Cherry Demi Glace)

**Sliced Filet of Beef**  
(Sliced medallions of beef served with a wild mushroom demi glace)

**Seared Chilean Sea Bass**  
(Topped with Artichoke Hearts, Sundried Tomatoes,  
Cannelloni Beans & Roasted Garlic)

**Potato Encrusted Chilean Sea Bass**  
(Served with a Champagne Sauce)

**Filet of Dover Sole**  
(Topped with a mélange of scallops, shrimp & crab)

**Maryland Crabcakes**  
(Jumbo crabmeat seasoned with fresh cream, scallions, red bell pepper & lemon)

**Horseradish Encrusted Salmon**  
(Freshly ground horseradish breadcrumbs)

**Roasted Pork Rib Chop**  
(Stuffed with roasted red peppers, fresh mozzarella & basil)

With your choice of Potato  
Garlic Whipped Potato  
Twice Baked  
Roasted New Potato  
Whipped Potato Sandwich  
Layered Potato Dauphine

Fresh Steamed Seasonal Vegetables  
Oven Fresh Rolls and Butter

### DESSERT

Customized Wedding Cake  
Cascading Chocolate Fountain or Viennese Table

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks  
Valet Parking ~ Attended Coatroom in Season ~  
Direction Cards ~ Place Cards

\$133.95 per person  
Price subject to 7% NJ State Sales Tax  
And 21% Service Charge  
Price Subject to 5% Increase Saturday Evenings May- October

**Sea Oaks** 99 Golf View Drive, Little Egg Harbor, NJ 08087 • (609) 296-2656 •

[www.seaoaksc.com](http://www.seaoaksc.com)