

# Premier Wedding Reception

## 5 Hour Bar Brands Open Bar

Champagne Toast with Berry Garnish  
Serving Bar Brands continuously in addition to  
House Wines by the glass & Draught & Bottled Beers

## COCKTAIL HOUR

### Choice of Two 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

### 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

Your Selection of Eight Butlered 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  
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

### **FIRST COURSE**

(Choice of one)

Homemade Soup Du Jour

(Chicken Minestrone, Italian Wedding, Butternut Squash)

Spedini ala Romana

Penne Pasta with Vodka Sauce

### **SECOND COURSE**

(Choice of one)

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)

**Slow Roasted Prime Rib An Jus**

(Served medium rare with Fresh Horseradish)

**Filet of Dover Sole**

(Topped with a mélange of scallops, shrimp & crab)

**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

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking ~ Attended Coatroom in Season ~

Direction Cards ~ Place Cards

**\$98.95 per person**

Price subject to 7% NJ State Sales Tax

And 21% Service Charge

Price Subject to 5% Increase Saturday Evenings May- October