

Opal Wedding Buffet 2009

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