

Off Premise Brunch Wedding Menu

100 Adult Guest Minimum

The Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvre:

Assorted Miniature Quiche
Potato Pancakes with Applesauce and Sour Cream
Baked Brie in Filo Dough with Melba Sauce
Melon wrapped with Prosciutto
Miniature Cheese Blintzes
Fresh Plum Tomato Bruschetta
Sautéed Chicken Scampi on French Bread
Petite Crab Cake with Bourbon Cocktail Sauce
Grilled Chicken with Roasted Peppers and Fresh Mozzarella
Phyllo Shells filled with Wild Mushrooms and Fresh Herb
Pepper Seared Ahi Tuna topped with Mango Salsa
A variety of passed hors d'oeuvre options are available

Baked Goods Display:

Fresh Assorted Danish, Miniature Muffins, and Croissants
Fresh Whipped Butter and Assorted Jams

Cold Station:

Fresh Sliced Seasonal Fresh Fruit
International Cheeses with Assorted Crackers
Smoked Salmon Platter served with Fresh Tomato,
Capers, Bermuda Onion, and Dill Sauce

Buffet to Include:

Mixed Greens with a Raspberry Vinaigrette Dressing
Cucumber, Tomato and Red Onion Salad
Bacon and Sausage
French Toast
Fresh Bagels with Assorted Cream Cheese, Butter, and Jam

Chicken

(select one)

Chicken Francaise
Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce

Chicken Marsala

Sautéed with Mushrooms and Marsala Wine

Chicken Tuscano

Breast of Chicken Sautéed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Kalamata Olives

Chicken Balsamic

Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables

Chicken Vino Blanco

Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine

Seafood

(select one)

*Risotto Stuffed Flounder
Served with a Lobster Sauce*

*Seared Salmon
Served with a Lemon and Dill Sauce*

Tilapia Oreganata

*Crabmeat Stuffed Flounder
Served with a Lemon Beurre Blanc*

Stuffed Shrimp with Crabmeat (add \$3.00 per guest)

Accompaniments

(select two)

Penne Vodka

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Smashed New Potatoes with Garlic and Cream

Roasted New Potatoes with Caramelized Onions

Rice Pilaf

Eggplant Rollatini

Green Beans Almandine

Roasted Mixed Vegetables

Roasted New and Sweet Potatoes

Viennese Style Home Fries

Chef, Made to order Omelets

Filling include: Peppers, Onions, Ham, Tomato, Cheese, Mushrooms and Broccoli

Carving Station

(select one)

Roasted Top Round of Beef, Au Jus

Roasted Turkey Breast

Loin of Pork

Honey Glazed Ham

Almond Encrusted Pork served with a Vanilla Sauce

BBQ Corned Beef

Dessert

Custom Tiered Wedding Cake or Cupcake Tower

Fresh Brewed Coffee and Tea

Beverage Service

Assorted Soft Drinks, Bottled Water, Ice, Fruit and Mixer Bar

**We will be happy to take care of all your alcohol arrangements*

*Our Chefs creations are unlimited, your suggestions and questions are welcome
Ask your Sales Representative*

*For more information or to arrange for a consultation and site visit
please contact us at (732) 660-9000.*