



Jersey Shore Wedding

80 Adult guest minimum

International Cheese Display

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Strawberries, Flatbreads and Crackers

Fresh Vegetable Crudit 

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips

Seafood Bar

Garlic and Basil Roasted Clams
Broth & Drawn Butter
Clams on the Half Shell
Shrimp Cocktail
Lemon wedges & bourbon cocktail sauce

The Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve hors d'oeuvres from our full list of options

~Buffet Dinner~

Marinated Grilled New York Sirloin with Wild Mushroom Sauce
Steamed Maine Lobster Split and Cracked with Drawn Butter
Grilled Balsamic Boneless Chicken Breast with Grilled Vegetables
Roasted New Potatoes with Caramelized Onions
Jersey Fresh Corn on the Cob
Warm Italian Garlic & French Bread

Accompaniments

(select two)

Penne Vodka
Pasta Primavera Salad
Red Bliss Potato Salad
Traditional Cole Slaw
Wasabi Cole Slaw
Three Bean Salad
Green Bean and Red Bliss Potato Salad

Cucumber and Jersey Tomato Salad
Summer Salad
(Romaine, grape tomato, red onions, toasted pecans,
Diced cantaloupe served with a fig vinaigrette dressing)

Dessert

Custom Tiered Wedding Cake or Cupcake Tower
Fresh Brewed Coffee and Tea

Fresh Belgium Waffles and Ice Cream
Chef attended and made to order
Vanilla and Chocolate Ice Cream
Served with Sliced Strawberries, Sliced Bananas, Sliced Peaches,
Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup,
Shredded Coconut, Sprinkles, Honey and Whipped Cream

Price includes station linens, china and flatware for food service.

We are extremely flexible and will customize any package to
create an unforgettable wedding.

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