



Five Hour Wedding Package Includes the Following:

Deluxe Cocktail Hour

Carving Station (Choice of Two)

*Whole Roast Beef w/ Au Jus, Whole Turkey with Gravy, Stuffing, Cranberry Sauce
Whole Virginia Ham, Whole Leg of Lamb, Whole Loin of Pork*

Cold Antipasto Station

Prosciutto Di Parma, Sopressata, Genoa Salami, Mortadella, Provolone

Cold Display Stations

*Fresh Vegetable Crudité, Assorted Cheese Display, Assorted Fresh Fruit Display
Fresh Mozzarella with Sundried Tomatoes & Roasted Peppers, Bruschetta*

Hot Chafing Stations

*Meatballs or Beef Marsala
Sausage and Peppers or Sausage w/ Broccoli Rabe
Chicken Francaise or Marsala or Murphy
Penne Pasta in Vodka Sauce, Rigatoni Fileto Di Pomodoro
Cheese Tortellini Alfredo, Cavatelli & Broccoli, Eggplant Rollatini
Fried Calamari, Mini Beef & Chicken Teriyaki Kebobs*

Pass Around Hors D'Oeuvres

*Fried Shrimp, Scallops wrapped in Bacon,
Spinach Pies, Cheese Pies, Hot Dogs in a Blanket
Stuffed Mushrooms, Vegetable Egg Rolls with Duck Sauce*

In Hot Chafers

Fried Calamari, Mini Beef & Chicken Teriyaki Kebobs

Seafood Station

*Fresh Shrimp Cocktail, Baked Clams, Fresh Clams on a Half Shell
Fresh Mussels with Marinara Sauce
Seafood Salad, Whole Poached Salmon*

Sushi Station *\$10.00 extra per person

Assorted Sushi Rolls with Soy Sauce, Wasabi & Pickled Ginger

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Deluxe Selection of Hot & Cold Hors d'oeuvres

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Intermezzo

Lemon Sorbet

Dinner

Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)

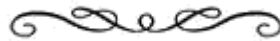
Roast Top Sirloin of Beef Au Jus

Chicken Francaise or Marsala

Stuffed Boneless Breast of Capon with Herb Stuffing

Broiled Filet of Salmon w/ Seafood Sauce

Entrées Served with Potato & Vegetable



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras with Fresh Cut Flowers Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #1

\$120 Per Person

Vegetarian Option & Kids Menu Option Available

Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Fee

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Deluxe Selection of Hot & Cold Hors d'oeuvres

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Intermezzo

Lemon Sorbet

Dinner

Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)

Roast Prime Rib of Beef Au Jus

French Cut Chicken over Wild Rice, Rosemary Wine Sauce

Broiled Filet of Salmon w/ Seafood Sauce or Stuffed Flounder (Crabmeat)

Entrées Served with Potato & Vegetable



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras with Fresh Cut Flowers Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #2

\$130 Per Person

Vegetarian Option & Kids Menu Option Available

Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Fee

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Deluxe Selection of Hot & Cold Hors d'oeuvres

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Intermezzo

Lemon Sorbet

Dinner

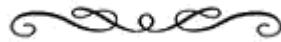
Guests Will Have A Choice of Three Entrées (Beef, Chicken or Fish)

Filet Mignon or Chateaubriand

French Cut Chicken over Wild Rice, Rosemary Wine Sauce

Broiled Filet of Salmon w/ Seafood Sauce or Stuffed Flounder (Crabmeat)

Entrées Served with Potato & Vegetable



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras with Fresh Cut Flowers Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #3

\$140 Per Person

Surf & Turf \$150 Per Person

Chilean Sea Bass \$10 Extra Per Person

Vegetarian Option & Kids Menu Option Available

Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Fee

Five Hours of Premium Open Bar

*All Premium Spirits, Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
California Red & White Wines, Soft Drinks, Domestic & Imported Beer & Cordials*

Cocktail Hour

Cold Antipasto, Cold Displays, Pass Around Hors d'oeuvres, Seafood Station

Champagne Toast

Pre-Course

Tri-Color Salad with Balsamic Vinaigrette Dressing, Rolls & Butter

Buffet Dinner

*Guests Will Enjoy A Variety of Entrees to Choose From
Which Includes the Following:*

Whole Roast Beef with Au Jus (Carving), Whole Virginia Ham (Carving)

Whole Turkey with Gravy, Stuffing, Cranberry Sauce (Carving)

Penne Pasta In Vodka Sauce, Chicken Francaise

Eggplant Rollatini, Broiled Salmon, Sausage & Peppers

Oven Roasted Potatoes, Choice of Fresh Vegetables



Tiered Wedding Cake

Choice of Selected Cake Design & Filling

Viennese Table

Silver Candelabras with Fresh Cut Flowers Centerpieces

Choice of Flower Colors

Ice Sculpture

Choice of Linen

Choice of Selected Linen

Plan #4

\$120 Per Person

Vegetarian Option & Kids Menu Option Available

Price Includes Waiter/Waitress Gratuities, NJ Sales Tax Extra, 2% Maître D' Fee

Viennese Table

Specialty Cakes

Custom Tiered Wedding Cake, Tiramisu, Chocolate Mousse, Carrot Plain Cheesecake, Strawberry Cheesecake

Assorted Mini Pastries

Sfogliatelle, Mini Cannoli, Eclairs, Assorted Cream Puffs Assorted Fruit Tarts, Additional Mini Pastries

Seasonal Fresh Fruit

Bananas Foster

Belgian Waffle & Ice Cream Station

Premium Ice Cream with Assorted Toppings

Chocolate Fondue Fountain

Fresh Long Stem Strawberries, Bananas, Marshmallows Rice Krispy Treats & Assorted Fruit

Espresso & Cappuccino Station

Accompanied with an International Coffee Station & Cordials



Packages Include Direction Cards, Individual Place Cards, Valet Parking, Bridal Suite

Additional Services

Extra Hour with Premium Open Bar \$10.00 Per person

Ceremony Fee \$500