



Wedding Guide

SAINT PETER'S UNIVERSITY



Your Wedding. Our Passion. The Perfect Match.

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together through every step of the process to create a reception that reflects your personalities and indulges your senses.

Weddings at Saint Peter's University bring the sophistication of creative, inspired and utterly delicious cuisine along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings over 30 years of experience in designing and delivering perfectly executed events and we stake our reputation on nothing short of your happiness. Congratulations, and we look forward to helping you as you journey down the path of creating a wedding day tailored to your unique style, vision and budget.

We can offer you more information, or to make a wedding consultation appointment, please contact us at 201-761-7414, email us at llagreca@saintpeters.edu or visit our website: www.saintpeters.edu/specialevents.

Sincerely,
Your Wedding Team





BUFFET SELECTIONS



BUFFET SELECTIONS

These menus are beautifully presented buffet style. All services include china service, standard linen for buffets and dining tables, and wait staff. There is a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

THE DELUXE BUFFET

BUTLERED HORS D'OEUVRES (Choice of 4)

Charred Corn Fritter- Cojita, Cilantro-Lime Aioli
Lamb Meatballs- Mint Pesto
Corned Beef Hash- Potato Pancake Crispy Corned Beef
Jerk Chicken Salad- Plantain Chips, Avocado Remoulade
Pulled Pork with Root Beer BBQ Sauce, Seared Gritcake
Vegetable Roll with a Sweet and Tangy Asian Sauce

STATIONARY HORS D'OEUVRES (Choice of 2)

Antipasto/Charcuterie OR Shrimp Cocktail Display
Seasonal Fruit Display OR Imported/Domestic Cheese Display

DELUXE BUFFET

Tossed Garden Salad accompanied by Balsamic Basil Vinaigrette
Chicken Paillard with Dijon Cream
Seared Salmon with Lemon Dill
Mashed Fingerlings with Honey Brown Butter
Whole Green Beans Amandine

VEGETARIAN ENTRÉE

Tempura Cauliflower with Seasonal Succotash and Chimichurri

ENTRÉE EXCHANGES

Apricot and Goat Cheese Chicken Breast with Pan Jus
Pot Roast with Seasonal Mushroom Gravy
Coriander Rubbed Pork Tenderloin with Green Peppercorn
Mustard Sauce
Lemon Pepper Oven Baked Tilapia with Roasted Pepper Aioli

VEGETARIAN EXCHANGES

Eggplant Parmesan with a Marinara Sauce
Southern Fried Portobello with Mashed Potato and
Mushroom Sauce

DESSERT

Passed Late Night Desserts (Choice of 4)

THE PREMIUM BUFFET

BUTLERED HORS D'OEUVRES (Choice of 4)

Lobster Deviled Egg - Tarragon Oil, Smoked Paprika
Shepherd's Pie Puff Pastry
Tostada - Pulled Chicken Radish Escabeche
Braised Short Rib on Plantain
Nashville Hot Chicken - Pickle, Mini Brioche Bun
Truffled Twice Baked Potato - Smoked Gouda, Chives

STATIONARY HORS D'OEUVRES (Choice of 2)

Antipasto/Charcuterie OR Shrimp Cocktail Display
Seasonal Fruit Display OR Imported/Domestic Cheese Display

PREMIUM BUFFET

Spinach Salad with Orange and Strawberry accompanied by
a Zesty Citrus Dressing
Chicken Cordon Bleu with a Lite Cream Sauce
Blackened Flank Steak with Demi-Glace
Truffle Mashed Potatoes
Balsamic Roasted Vegetables

VEGETARIAN ENTRÉE

Wild Mushroom Lasagna with a Marinara Sauce

ENTRÉE EXCHANGES

Chicken Piccata
Slow Roasted Carved Prime Rib with Pan Au Jus
Roasted Pork Tenderloin with a Raspberry Sauce
Cedar Plank Salmon with a Pomegranate Sauce

VEGETARIAN EXCHANGES

Parisian Gnocchi - Celery Root Puree, Caramelized Onions,
and Kale Seasonal Squash and Poached Eggs

DESSERT

Viennese Table

THE TRADITIONAL BUFFET

BUTLERED HORS D'OEUVRES (Choice of 4)

Buffalo Chicken Spring Roll - Blue Cheese Mousse
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Spanakopita
Stuffed Strawberries - Whipped Ricotta & Cracked Black Pepper
Coconut Shrimp with Sweet & Spicy Dipping Sauce

STATIONARY HORS D'OEUVRES (Choice of 2)

Antipasto/Charcuterie OR Mediterranean Display
Seasonal Fruit Display OR Vegetable Crudite

TRADITIONAL BUFFET

Classic Caesar Salad
Chicken Francaise
Roasted Loin of Pork with Pan Gravy
Roasted Red Potatoes
Grilled Seasonal Vegetables

VEGETARIAN ENTRÉE

Eggplant Napoleon with Red Roasted Peppers, Mozzarella, Basil
Pesto

ENTRÉE EXCHANGES

Chicken Marsala
Roast Beef Au Jus
Tilapia Provencal

VEGETARIAN EXCHANGES

Farfalle ala Funghi
Ratatouille

DESSERT

Assorted Miniature Pastries & Fruit Tarts

ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

CHILDREN AGE 12-6 YEARS OLD WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT. CHILDREN 5 AND UNDER ARE 12.95 PER CHILD. (CHICKEN FINGERS AND FRENCH FRIES)

A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

PRICES VALID UNTIL JUNE 30, 2019

SERVED WEDDING SELECTIONS



SERVED WEDDING SELECTIONS

These menu selections are served to each guest. All services include china service, linen for dining tables, and wait staff. The menu is based on a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

THE DELUXE SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Charred Corn Fritter - Cotija, Cilantro-Lime Aoli
Lamb Meatballs - Mint Pesto
Corned Beef Hash - Potato Pancake Crispy Corned Beef
Jerk Chicken Salad - Plantain Chips, Avocado Remoulade
Pulled Pork with Root Beer BBQ Sauce, Seared Gritcake
Vegetable Roll with a Sweet & Tangy Asian Sauce

DELUXE SERVED MEAL (Choice of 1)

(Entree Pre-Counts required 1 week prior to event)

Mixed Greens tossed with Dried Cranberries, Mandarin Oranges,
and Goat Cheese with a Honey Lime Dressing

OR

Garden Salad with Balsamic Vinaigrette

Prime Rib Au Jus

OR

Panko Crusted Salmon with Parmesan Cream

Accompaniments:

Caramelized Onion Yukon Gold Mashed Potatoes and Roasted
Root Vegetables

VEGETARIAN OPTION (Choice of 1)

Penne with Butternut Squash and Portobello Mushrooms

Roasted Vegetable Orzo

ENTRÉE EXCHANGES

Chicken Roulade stuffed with Mushroom Duxelles and Smoked
Gouda with a Roasted Red Pepper Cream Sauce

Roast Loin of Pork with Apple Sage Stuffing

THE PREMIUM SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Lobster Deviled Egg - Tarragon Oil, Smoked Paprika
Shepherd's Pie Puff Pastry
Tostada - Pulled Chicken, Radish Escabeche
Braised Short Rib on Plantain
Nashville Hot Chicken - Pickle, Mini Brioche Bun
Truffled Twice Baked Potato - Smoked Gouda, Chives

PREMIUM SERVED MEAL (Choice of 1)

(Entree Pre-Counts required 1 week prior to event)

Roasted Beet, Goat Cheese, and Candied Walnuts served over
Mesclun Greens

OR Heirloom Tomato Caprese Salad

Roasted Tenderloin of Beef au Poivre

OR

Pesto Crusted Mahi Mahi

Accompaniments:

Smoked Gouda Duchess Potatoes and Roasted Julienne
Vegetables

VEGETARIAN OPTION (Choice of 1)

Vegetable Wellington with Roasted Red Pepper Coulis

Truffle Risotto with Peas and Asparagus

ENTRÉE EXCHANGES

Asiago and Sun-Dried Tomato Stuffed Chicken Breast

Dijon and Herb Crusted Rack of Lamb with a Rosemary
Demi-Glace

DUET PLATE (Choice of 1 Combination)

Roasted Tenderloin of Beef with Stuffed Shrimp **OR**

Asiago and Sun-Dried Tomato Stuffed Chicken Breast
with Pesto Crusted Chilean Sea Bass

THE TRADITIONAL SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Buffalo Chicken Spring Roll - Blue Cheese Mousse
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Spanakopita
Stuffed Strawberries - Whipped Ricotta & Cracked Black Pepper
Coconut Shrimp with Sweet & Spicy Dipping Sauce

TRADITIONAL SERVED MEAL

Classic Caesar Salad

OR

House Tossed Salad

Baked French Chicken Breast with Mushroom Cream Sauce

OR

Roasted Pork Loin Au Jus

Accompaniments:

Roasted Potatoes & Seasonal Roasted Vegetable

VEGETARIAN OPTION (Choice of 1)

Eggplant Rollatini with Marinara Sauce

Farfalle ala Funghi

ENTRÉE EXCHANGES

Balsamic Grilled Flank Steak with a Roasted Rosemary
Mushroom Sauce

Parmesan Crusted Tilapia with a Chive Butter Sauce

ALL SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

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PRICES VALID UNTIL JUNE 30, 2019

UPSCALE SERVED WEDDING SELECTIONS



UPSCALE SERVED WEDDING SELECTIONS

These menu selections are served to each guest. All services include china service, linen for dining tables, chef attendants, and wait staff. The menu is based on a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

THE DELUXE SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Charred Corn Fritter - Cotija, Cilantro-Lime Aoli
Lamb Meatballs - Mint Pesto
Corned Beef Hash - Potato Pancake Crispy Corned Beef
Jerk Chicken Salad - Plantain Chips, Avocado Remoulade
Pulled Pork with Root Beer BBQ Sauce, Seared Gritcake
Vegetable Roll with a Sweet & Tangy Asian Sauce

Mediterranean Station

Grilled Vegetables, Baba Ghanoush, Hummus, Olive Bar, Feta Cheese,
Roasted Stuffed Peppers, Classic Greek Salad with Tomato, Cucumber,
Bell Pepper, Onions, Oregano, Olives, Feta Cheese, Flatbreads & Artisan
Loaves

Action Station

Pasta Station - Penne Pasta Simmered in Light Cream Vodka Sauce
Orecchiette Pasta Simmered in Pesto
Accompanied by Sliced Italian Breads & Shaved Parmesan Cheese

DELUXE SERVED MEAL (Choice of 1)

(Entree Pre-Counts required 1 week prior to event)

Mixed Greens tossed with Dried Cranberries, Mandarin Oranges,
and Goat Cheese with a Honey Lime Dressing

OR

Garden Salad with Balsamic Vinaigrette

Prime Rib Au Jus

OR

Panko Crusted Salmon with Parmesan Cream

Accompaniments:

Caramelized Onion Yukon Gold Mashed Potatoes and Roasted
Root Vegetables

VEGETARIAN OPTION (Choice of 1)

Penne with Butternut Squash and Portobello Mushrooms
Roasted Vegetable Orzo

ENTRÉE EXCHANGES

Chicken Roulade stuffed with Mushroom Duxelles and Smoked
Gouda with a Roasted Red Pepper Cream Sauce
Roast Loin of Pork with Apple Sage Stuffing

DESSERT

Lemoncello Trifle

Lemoncello Mousse, Orange Cognac, Sponge Cake Topped with
Fresh Fruit

THE PREMIUM SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Lobster Deviled Egg - Tarragon Oil, Smoked Paprika
Shepherd's Pie Puff Pastry
Tostada - Pulled Chicken, Radish Escabeche
Braised Short Rib on Plantain
Nashville Hot Chicken - Pickle, Mini Brioche Bun
Truffled Twice Baked Potato - Smoked Gouda, Chives

Antipasto and Charcuterie

Grilled Vegetables Artisan Cheeses to Include Sharp Provolone,
Fresh Mozzarella with Roasted Peppers, Prosciutto, Pepperoni,
Soppressata, Focaccia Bread & Breadsticks

Action Station

Seafood Paella - A Mix of Fresh Seafood Over Yellow Rice

PREMIUM SERVED MEAL (Choice of 1)

(Entree Pre-Counts required 1 week prior to event)

Roasted Beet, Goat Cheese, and Candied Walnuts served over
Mesclun Greens

OR Heirloom Tomato Caprese Salad

Roasted Tenderloin of Beef au Poivre

OR

Pesto Crusted Mahi Mahi

Accompaniments:

Smoked Gouda Duchess Potatoes and Roasted Julienne
Vegetables

VEGETARIAN OPTION (Choice of 1)

Vegetable Wellington with Roasted Red Pepper Coulis
Truffle Risotto with Peas and Asparagus

ENTRÉE EXCHANGES

Asiago and Sun-Dried Tomato Stuffed Chicken Breast
Dijon and Herb Crusted Rack of Lamb with a Rosemary
Demi-Glace

DUET PLATE (Choice of 1 Combination)

Roasted Tenderloin of Beef with Stuffed Shrimp **OR**
Asiago and Sun-Dried Tomato Stuffed Chicken Breast
with Pesto Crusted Chilean Sea Bass

DESSERT

Viennese Display - Assorted Cakes, Pies, Cookies, Miniature
Pastries, Mini Fruit Tarts, Coned Desserts, Ice Cream Bar with
Assorted Toppings, and homemade truffles

THE TRADITIONAL SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Buffalo Chicken Spring Roll - Blue Cheese Mousse
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Spanakopita
Stuffed Strawberries - Whipped Ricotta & Cracked Black Pepper
Coconut Shrimp with Sweet & Spicy Dipping Sauce

Mediterranean Station

Grilled Vegetables, Baba Ghanoush, Hummus, Olive Bar, Feta Cheese,
Roasted Stuffed Peppers, Classic Greek Salad with Tomato, Cucumber,
Bell Pepper, Onions, Oregano, Olives, Feta Cheese, Flatbreads & Artisan
Loaves

Action Station

Pasta Station - Penne Pasta Simmered in Light Cream Vodka Sauce
Orecchiette Pasta Simmered in Pesto
Accompanied by Sliced Italian Breads & Shaved Parmesan Cheese

TRADITIONAL SERVED MEAL

Classic Caesar Salad **OR**

House Tossed Salad

Main Entree (Choice of 1)

Baked French Chicken Breast with Mushroom Cream Sauce

OR

Roasted Pork Loin Au Jus

Accompaniments:

Roasted Potatoes & Seasonal Roasted Vegetable

VEGETARIAN OPTION (Choice of 1)

Eggplant Rollatini with Marinara Sauce
Farfalle ala Funghi

ENTRÉE EXCHANGES

Balsamic Grilled Flank Steak with a Roasted Rosemary
Mushroom Sauce
Parmesan Crusted Tilapia with a Chive Butter Sauce

DESSERT

Lemoncello Trifle

Lemoncello Mousse, Orange Cognac, Sponge Cake Topped with
Fresh Fruit

ALL SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

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A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

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PRICES VALID UNTIL JUNE 30, 2019



HORS D'OEUVRES RECEPTION



HORS D'OEUVRES RECEPTION

Our hors d'oeuvre receptions are presented with both stationary and butlered items and include an elegant carved selection. All services include, china service, linen for buffets and dining tables, chef attendants, and wait staff. The menu is based on a three hour reception. Additional fee will apply after the first three hours.

THE DELUXE HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Gourmet Cheese and Fruit Display

Mediterranean Platter (Grilled Vegetable, Hummus, Baba Ganoush with Toasted Pita Chips)

BUTLERED HORS D'OEUVRES (Choice of 6)

Sun-Dried Tomato and Gorgonzola Bruschetta

Curried Chicken and Golden Raisin Tartlets

Greek Flatbread

Seafood Stuffed Mushroom Cap

Crostini with Spicy Mango Shrimp Salsa

Bacon Wrapped Scallops

Vegetable Spring Rolls with a Sweet and Tangy Asian Sauce

Arancini with Traditional Marinara Sauce

Brie and Raspberry en Croûte

CHEF CARVING TABLE (Choice of 2)

All carved items include assorted mini rolls and appropriate condiments.

Traditional Roasted Turkey Breast

Accompanied by Cornbread Stuffing and Cranberry Relish

Oven Roasted Top Round Beef

Accompanied by Horseradish Cream and Roasted Garlic Au Jus

Brown Sugar Rubbed Spiral Ham

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

THE PREMIUM HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Antipasto and Charcuterie Display

Fruit Display

BUTLERED HORS D'OEUVRES (Choice of 6)

Fried Artichoke Hearts with Roasted Tomato Sauce

Mini Crab Cakes with Rémoulade Sauce

Chicken Satay with a Thai Sauce

Mini Beef Wellington

Sesame Chicken in a Bibb Lettuce Cup

Feta Lamb Slider

Traditional Shrimp Cocktail

Ahi Tuna over Bamboo Rice with a Wasabi Cream Sauce

Vegetarian California Roll

CHEF CARVING TABLE (Choice of 2)

All carved items include assorted mini rolls and appropriate condiments.

Grilled Filet Mignon

Accompanied by a Creamy Dijon Mustard Horseradish Sauce and Bourbon Demi-Glace

Stuffed Breast of Capon

Stuffed with Apricot and Goat Cheese with a Citrus Sherry Jus

Cedar Plank Roasted Salmon

Accompanied by a Stone Ground Mustard and Grand Marnier Sauce

RAVIOLI STATION (Choice of 2)

Lobster Ravioli with Aged Romano Alfredo Sauce

Butternut Squash Ravioli with a Sage Brown Butter Sauce

Striped Agnolotti with Marinara Sauce

THE TRADITIONAL HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Domestic Cheese and Fruit Display

Crudit  Platter

BUTLERED HORS D'OEUVRES (Choice of 6)

Tuscan Bruschetta

Tomato, Vidalia Onion, and Goat Cheese Tart

Tempura Chicken

Mozzarella and Roasted Pepper Crostini

Chicken Wellington

Adobo Steak Empanada

Coconut Shrimp with Sweet & Spicy Dipping Sauce

Spanakopita

CHEF CARVING TABLE (Choice of 2)

All carved items include assorted mini rolls and appropriate condiments.

Herb Roasted Turkey Breast

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Maple Peach Glazed Smoked Pit Ham

Accompanied by Honey Mustard and Dijon Mayonnaise

Southwest BBQ Pork Loin

Accompanied by Chipotle Mayonnaise and Honey Mustard

ALL SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

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PRICES VALID UNTIL JUNE 30, 2019

MENU ACCOMPANIMENTS

Wedding Buffet Menu

Romaine Leaf Anticuchos Salad

*Caribbean Pasta
caramelized vegetable tagiyari
truffled porcini*

*Roasted Salmon
garlic, leeks and tomato
Pasta alla Norma*

*Port Pepperoni Casserole
pork pepperoni sauce
pork more sauce*

*Spanish Jambalaya Chicken
Roasted Brussels Sprouts
candy potatoes*

*Ice Cream Sundae Bar
Wedding Cake
Coffee and Tea Service*



MENU ACCOMPANIMENTS

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost. Stations are available for up to 90 minutes. Additional fee will apply after the first 90 minutes.

*Chef Attendant Available at Additional Cost

CHEF CARVING TABLE

A chef carved selection is a beautiful addition to a buffet meal or hors d'oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted mini rolls and appropriate condiments. Minimum of 50 guests.

Traditional Roasted Turkey Breast

Accompanied by Wild Mushroom & Sage Jus

Oven Roasted Top Round Beef

Accompanied by Horseradish Cream & Roasted Garlic Au Jus

Brown Sugar Rubbed Spiral Ham

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard

Rack of Lamb

Accompanied by Mint Chimichurri

Grilled Beef Tenderloin

Accompanied by Dijonaise & Green Peppercorn Sauce

Seared Sirloin

Accompanied by Horseradish Cream & Housemade Steak Sauce

Seared Tuna

Accompanied by Avocado Cream & Ginger Soy

Southwest BBQ Pork Loin

Accompanied by Maple Bourbon Glaze & Curry Applesauce

CHEF ACTION STATIONS

Presentation stations create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action stations and watch your event come alive! Minimum of 50 guests.

Small Plates (Choice of 2):

Seared Scallop - Ratatouille, Lemon Herb Butter

Duck Confit - Polenta Cake & Blackberry Coulis

Petite Filet - Smashed Fingerlings & Red Wine Reduction

Seared Tuna - Tomato Ginger Compote & Forbidden Rice

Braised Short Ribs - Couscous Salad & Fig Jus

Fried Avocado Bao Bun - Kimchi Aioli, Shaved Cucumber & Pomegranate

Raw Bar

A Tower of the following Fresh, Local Seafood:

Jumbo Shrimp Cocktail, East Coast Oysters, Jonah Crab Claws, Littleneck Clams

Accompanied By: Fresh Lemon Wedges, Cocktail Sauce & Mignonette

Rodizio Station

Chef carved right off the Skewer:

Garlic Leg of Lamb, Roasted Chicken, Chorizo

Accompanied By: Paella, Maduro Salad & Chimichurri

French Fry Bar

Hot & Fresh French Fries Fried Tableside by one of our Chefs tossed with the following accompaniments:

Shoestring French Fries with Herb Parmesan Truffle, Steak Fries with Bacon Fat & Brown Sugar, Sweet Potato Tater Tots with Bourbon Fluff & Assorted Dipping Sauces

Guacamole Martini Bar

Made to Order Guacamole with the Following Additions:

Shrimp Ceviche, Maplewood Smoked Bacon, Roasted Corn & Black Bean Salsa, Plantain Chips & Toasted Pepitas

Bao Bun Station

Steamed Asian Bao Buns stuffed with your choice of any of the following:

Braised Short Ribs, Char Siu Pork Shoulder, Sesame Mushrooms, Roasted Peanuts, Kimchi, Pickled Vegetables, Sriracha Aioli, Basil Aioli Served with Cold Sesame Noodles

STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d'oeuvres display to any of our menu packages to enhance your event. Minimum of 50 guests.

Seasonal Sliced Fresh Fruit Display

Served with a Raspberry Yogurt Dip

Imported and Domestic Cheese Display

Wedges of Imported and Domestic Cheeses with Clusters of Grapes and an assortment of Crackers and Breads

Shrimp Cocktail

Traditional Shrimp Cocktail with Cocktail Sauce, Horseradish, and Lemon

Antipasto and Charcuterie

Grilled Vegetables, Artisan Cheeses to include Sharp Provolone, Fresh Mozzarella with Roasted Peppers, Prosciutto, Pepperoni, Soppressata, Focaccia Bread, and Breadsticks

CHILDREN AGE 12-6 YEARS OLD WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT. CHILDREN 5 AND UNDER ARE 12.95 PER CHILD. (CHICKEN FINGERS AND FRENCH FRIES)

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PRICES VALID UNTIL JUNE 30, 2019



MENU ACCOMPANIMENTS

MENU ACCOMPANIMENTS, continued

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

DESSERTS

To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique 'favor' bar by offering custom containers to bring home. The menu is based on a one hour reception. Additional fees will apply after the first hour.

Candy Bar

Assorted Chocolates, Hard Candies, Lollipops

Cupcake Bar

Mini Cupcakes: Red Velvet, Dark Chocolate, and Vanilla Mini Cupcakes

Assorted Miniature French Pastry and Fruit Tarts

S'mores Station

Graham Cracker Sandwiches with Toasted Marshmallows and Milk Chocolate Bars

Cobbler Station (Choice of 2)

Peach Cobbler, Apple Cobbler, or Blueberry Cobbler

Accompanied by Homemade Whipped Cream and Vanilla Ice Cream.

Ice Cream Sundae Bar

Select Two Ice Cream Flavors: Chocolate, Vanilla, or Strawberry

Select Three Sauces: Chocolate, Strawberry, Butterscotch, or Caramel

Select Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's®.
Maraschino Cherries and Whipped Topping are included

Viennese Table

Assorted Cakes and Pies, Cookies and Miniature Pastries, Mini Fruit Tarts, Coned Desserts, Ice Cream with Toppings and Whipped Cream, and an Assortment of Homemade Truffles

PASSED LATE NIGHT SNACKS: (Choice of 4)

Cereal Milk Panna Cotta- Nutella & Peanut Butter Powder, Toasted Corn Flakes Sea Salt Caramel & Chocolate Tart

Grilled Banana Bread - Peanut Butter Mousse, Raspberry Jam, Tangerine Cress

Seasonal Whoopie Pie

Milkshake & Cookie Shooter

Mini Cookie Dough Cone - Assorted Toppings

Red Velvet Fried Oreo - Cream Cheese Glaze

BAR PACKAGES

Beer & Wine Bar

Selection of Four House Wines (2 Red/ 2 White)
Domestic Beer, Imported Beer and Hard Cider

Standard Bar

Signature Cocktail
Selection of Four House Wines (2 Red/ 2 White)
Domestic Beer, Imported Beer and Hard Cider
Standard Liquor

Premium Bar

Passed Prosecco Upon Arrival
Signature Cocktail
Selection of Four House Wines (2 Red/ 2 White)
Domestic Beer, Imported Beer and Hard Cider
Premium Liquor (Includes Standard Liquor)

Enhancements:

Champagne Toast
Cordial Bar
Martini Bar

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A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

PRICES VALID UNTIL JUNE 30, 2019



Frequently Asked Questions (FAQ)

- If we wanted a sixth hour of service, how much would it be?

* For an additional hour of dancing the night away along the New York skyline, it is a fifth of your per person price.

- If we are having a hors d'oeuvres reception and would like to add an additional hour of service, how much would it be?

* For an additional hour of hors d'oeuvres, it is a third of your per person price.

- How do we go about adding a third entrée option?

* We are more than happy to accommodate and customize your perfect night. Adding a third entrée will be ala carte and will be priced accordingly.

- What is the cost for the children guests if our count exceeds 10% of the total count?

* In the event that your child count exceeds the 10% limit, the exceeding amount will be accounted for at the adult full price.

- How much would it cost for our vendor meals (photographer, videographer, dj, etc.)?

* We value your vendors and the roles they play during your special night. A vendor's meal is two-thirds of your per person price.

