



Classic Wedding Brunch Buffet

*Bottomless Mimosas & Peach Bellinis Served Upon Arrival of Guests
Wine & Red Sangria or White or Red Wine
Charcuterie Board
Seasonal Fruit Platter Display*

Brunch to Include

*Medley of Garden Greens with Choice of Dressings
Scrambled Eggs
Homemade French Toast
Seasoned Browned Potatoes
Crisp Bacon and Sausage Links
Chef's Selection of Seasonal Vegetables
Choice of Chicken
Choice of Pasta*

*Chilled Fresh Orange Juice ~ Freshly Brewed Coffee
Herbal Tea ~ Unlimited Soda
Freshly Baked Rolls
Assorted Bagels
Butter ~ Cream Cheese ~ Jam
Mini Muffins ~ Mini Danish*

Amenities Included

Linens, Choice of Color Napkins, Chivari Chairs

Dessert

*Professionally Decorated Cake from Pierre's Bakery
Mini Pastries
Tiered Cake*

Minimum Guarantee of 30 Adults

All Prices are Exclusive of NJ State Sales Tax and 20% Service Charge

Hor d'oeuvres (Hot)

Hickory Smoked Sea Scallops in Bacon
Mozzarella Sticks with Marinara Sauce
Miniature Shish kabobs Chicken / Beef
Mini Quiche Spinach / Broccoli / Cheese
Clams Casino / Oregano
Potato Pancakes with Apple Glaze
Fried Zucchini Sticks with Marinara Sauce
Parmesan Artichoke Hearts
Broccoli Cheddar Cheese Puffs
Stuffed Mushrooms with Crab Meat
Sesame Chicken Sticks
Chinese Spring Rolls
Mini Franks Wrapped in Pastry
Spanakopita
Mini Maryland Crab Cakes
Chicken Fingers with Sauce
Swedish Meatballs
Crab Spring Rolls with Dipping Sauce

Hor d'oeuvres (Cold)

Bruschetta Toscana
Turkey Canapes
Salmon Mousse Tartlets
Melon Wrapped Prosciutto
Hearts of Artichoke with Vinaigrette
Roast Beef on Crostini with Horseradish Sour Cream
Celery and Blue Cheese
Smoked Salmon with Red Onion Jam Tart
Mini Mozzarella Kabobs

\$24.95 per person

Choice of 4 Hot & 4 Cold Hor d'oeuvres

Carving Stations

(Subject to market to price)

Carving Stations Attendant charge \$150.00

Roast Sliced Tenderloin of Beef in Red Wine Sauce
Roast Leg of Lamb, Au Jus
Roast Rosemary Loin of Pork Pearl Onion Pan Sauce
Roast Whole Boneless Salmon, Provençal Basil Aioli
Roast Boneless Turkey Breast, Pan Madera Sauce
Roast Prime Rib with Port Wine, Onion, Au Jus

Pasta Station

Assorted Pastas and Sauces
\$10.00 per person

Raw Bar

Jumbo Shrimp (subject to market price)
Snow Crab Claws (subject to market price)
Iced Clams on Half Shell (subject to market price)
Oysters (subject to market price)

Fruit and Cheese Display

Imported and domestic cheese garnished with
seasonal fruits and served with selection of crackers
\$14.95 per person

Fresh Garden Crudité

Fresh mélange of vegetables creatively served with
two dressings for dipping
\$7.95 per person

Antipasto Platter

Prosciutto, salami, fresh mozzarella, aged
provolone, artichoke hearts, marinated grilled
vegetables, sun dried tomato, olives, peppers, and
focaccia
\$17.95 per person

Libations

Open Bar (minimum 2 hour)

House

First Hour \$12.00 Per Person
Second Hour \$6.00 Per Person
Additional Hours \$5.00 Per Person

Premium

\$14.00 Per Person
Second Hour \$7.00 Per Person
Additional Hours \$6.00 Per Person
Bartender Fee \$150 for 4 hours
\$50.00 for each additional hour
Unlimited Mimosa Fountain \$9.95 Per Person
Cash or Consumption Bar available

All Prices are Exclusive of NJ State Sales Tax and 20% Service Charge