

The Empire Club

Fine Catering

"The Grand Soiree Wedding"

One Wedding At A Time

Beautiful Garden for Photographs and Ceremonies

5 Hours of Premium Brand Open Bar

Champagne Served Upon Guest Arrival

White Glove Service

Valet Parking and Coat Check

Choice of Color of Linen

Chair Covers

Private Bridal Suite

Cocktail Reception

Butler Passed Hors D'oeuvres

Passed By White Glove Silver Tray Service

*Mini Beef Wellington ~ Coconut Crusted Shrimp ~ Braised Baby Lamb Chops ~ Lobster Torte
Chicken Sate Skewers ~ Vegetable Spring Rolls ~ Clams Oreganato ~ Reuben Puffs
Greek Won Tons ~ Spanakopita ~ Roasted Pepper and Goat Cheese Tarts ~ Shepard's Pie
Coney Island Franks ~ Stuffed Mushrooms with Crabmeat ~ Chicken Cordon Bleu
Quesadillas ~ Potato Pancakes with Sour Cream and Chives ~ Empanadas ~ Lobster Cobbler
Pear Almond Brie in Filo ~ Bacon Wrapped Scallops ~ Maryland Crab Cakes
Mac and Cheese Balls w/ Chipotle Sauce ~ Mini Monte Cristo Sandwiches*

Captain Stations

Ice Sculpture

Artistically Displayed Seasonal Fresh Fruit and Berries

Crudite of Raw Vegetables

*Red and Green Bell Peppers, Cauliflower, Celery, Carrots, Zucchini and Broccoli
Served with Our House Prepared Chunky Bleu Cheese Dip*

Homemade Fresh Mozzarella and Tomatoes

with Balsamic Vinaigrette

Roasted Peppers and Marinated Mushrooms

Infused with Balsamic Vinegar, Extra Virgin Olive Oil, Garlic and Herbs

Fresh Artichoke Hearts

Marinated in Extra Virgin Olive Oil and Lightly seasoned

Imported Gaeta and Calamata Olives

Assorted Pasta Salads

Variety of Homemade Pizzas

Salumaria Station

Imported Prosciutto, Sopressata, Capocollo, Mortadella, Pepperoni, and Genoa Salami

Bruschetta Station

Freshly Baked Italian Bread, Sliced, Toasted, and Topped with Chopped Tomato, Garlic, Spices and Virgin Olive Oil

Fresh Homemade Bread Station

*Many Breads That Include Focaccia, French, Italian, Stuffed Breads and Semolina
Accompanied by Freshly Seasoned Dipping Aioli*

International Wine and Cheese Station

*Fine Imported and Domestic Cheeses such as Swiss Lorraine, Smoked Cheddar,
Jack Cheese, Aged Provolone, Maytag Blue Cheese, Granapadona,
Feta Cheese, and Smoked Gouda*

Grilled Vegetable Station

*Eggplant, Zucchini, Yellow Squash, Red and Yellow Peppers, Tomatoes, Scallions and Endive
Perfectly Grilled and Seasoned with Olive Oil and Garlic*

Seafood Raw Bar

*Jumbo Shrimp Cocktail ~ Little Neck Clams on the Half Shell
Displayed on a Bed of Crushed Ice with Lemon and Cocktail Sauce*

Smoked and Fresh Fish Station

*Scottish Smoked Salmon ~ Seafood Salad
Red and Black Caviar*

Choose 2 Chef Stations . . .

The Pasta Station

Choose 2

Lobster Ravioli with Sun Dried Tomatoes in a Brandy Cream Sauce

Farfalle with Sun Dried Tomatoes and Pesto

Rigatoni Bolognese

Penne with Vodka Sauce

Cavatelli with Broccoli in Garlic and Oil

Tortellini Carbonara

The Sauté Station

Choose 2

Broccoli Rabe and Sausage

Wild Mushrooms with Cognac

Eggplant with Calamata Olives, Capers and Squash

The Carving Station

Choose 2

Baked Virginia Ham

Roast Breast of Turkey

Suckling Pig

Marinated London Broil

Roast Leg of Lamb

**Tenderloin of Beef or Baby Rack of Lamb*

The Oriental Stir Fry Station

Choose 2

Beef and Broccoli

Fried or Steamed Vegetable Dumplings

Pork or Chicken Fried Rice

Choose 1 Chef Station

Wok Station (Please Select One)

A Variety of Stir Fried Vegetables Served with Your Choice of Beef, Chicken, or Seafood Delicately Accented with Duck Sauce and Soy Sauce

OR

Crepe Station (Please Select One)

Crepes Filled with Mushrooms, Spinach, Chicken or Seafood

Silver Chafing Dishes

Choose 6

Sesame Chicken with Broccoli Florets
Fried Calamari
Pan Fried Artichoke Hearts with Horseradish Sauce
Seafood Paella over Saffron Rice
Kielbasi and Sauerkraut
Eggplant Rollatini
Oriental Cashew Pork
Steamed Clams in a Garlic Lemon Burre Blanc Sauce
Wild Mushroom Risotto with Truffle Oil
Beef and Broccoli
Chicken with Cognac Cream Sauce
Fried Plantains
Hawaiian Pineapple Chicken
Mussels Marinara or Garlic Wine Sauce
Clams Oreganato
Italian or Swedish Meatballs
Pierogies with Caramelized Onions
Stuffed Mushrooms with Crabmeat

*Denotes Additional Charge

All Prices Subject To NJ Sales Tax and Service Charge

Additional Stations

Available at an Additional Cost

** Seafood Extravaganza*

*Custom Ice Carving Accompanied with Jumbo Shrimp,
Rocky Point Oysters, Clams on the Half Shell,
Succulent Crab Claws, and Main Lobsters*

** The Sushi Bar*

*All Your Favorite Sushi and Sashimi
Elegantly displayed
Served with Wasabi, Pickled Ginger and Japanese Soy Sauce
With Sushi Chef Add _____*

** The Martini Station*

*All of Your Favorite Martini Drinks
With Your choice of Garnishes
Four Flavored Vodkas
Elaborately Displayed Ice Carved Martini Glass*

** Mashed Potato Martini Station*

*Fresh Whipped Idaho and Sweet Potatoes served
Martini Style with a Service Bar of
Green Spring Onions, Fresh Snipped Chives,
Sweet Whipped Butter, Romano and Cheddar Cheeses,
Brown Sugar, Cinnamon and Miniature Marshmallows*

** Shrimp Scampi Station*

Jumbo Shrimp Sautéed in a Garlic and Wine Sauce

** Hibachi Grill Station*

Jumbo Grilled Sea Scallops ~ Jumbo Grilled Shrimp

Dinner To Follow

First Course

Choose One

*Grilled Portobello Mushroom on a
Salad of Assorted Baby Greens
Balsamic Vinaigrette*

*Traditional Caesar Salad
Served with a Garlic Croustade*

*Sliced Fresh Mozzarella, Tomato and Prosciutto
on a Cucumber Belt Wrapped Mesclun Salad*

*Baby Mixed Greens with Dried Cranberries, Candied Pecans,
Mandarin Oranges and Gorgonzola Cheese
in a Raspberry Vinaigrette*

Intermexxo

*Lemon Sorbet
Served in a Cosmopolitan Glass with Crème D' Mint
and a Hint of Fresh Mint*

Entrée (Guest Choice of 3)

All Served with Choice of Potato or Rice and Vegetable

Grilled Filet Mignon, Cabernet Reduction Sauce

Roast Prime Rib of Beef Au Jus

Surf and Turf

**Pecan Crusted Chilean Sea Bass, Champagne Sauce*

Sesame Crusted Rare Ahi Tuna, Balsamic Soy Reduction

Grilled Salmon, Dill Sauce

Pan Seared Red Snapper, Shallot Beurre Blanc

Pan Seared Tilapia Topped with a Tomato Chutney

Stuffed Chicken Breast with Spinach and Cheese

Chicken Valdestano Stuffed with Prosciutto, Fontina Cheese

And Spinach in a Rosemary Mushroom Sauce

Chicken Breast Sautéed with Artichokes and Roasted Peppers

Sautéed Chicken Breast Francese or Marsala

Duet Entrees

Grilled Filet Mignon and Chicken (Choice of Preparation)

Grilled Filet Mignon and Salmon

Chicken (Choice of Preparation) and Salmon

Dessert

Elegant Custom Designed Tiered Wedding Cake

Chocolate Almond Mouse

Biscotti and Cookie Platter on Each Table

Platter of Mini Pastries on Each Table

A Full Selection of After Dinner Cordials and Liqueurs

International Coffees, Espresso

Cappuccino,

Coffee,

Decaffeinated Coffee

And a Selection of Herbal Teas

** Fire Show*

** The Empire Club's Extravagant Viennese Display*

An Elaborate Selection of Italian Pastries, Cookies, Cakes and Pies

Exotic Melon and Fruits

Ice Cream Station with Cherries Jubilee, Apples Flambé and Waffles

Zeppolies, Chocolate Mousse, and Cheesecake

Chocolate Fondue Fountain

Bananas Foster and Much, Much More...

The Perfect Ending

Your Guests will Enjoy Piping Hot Coffee "To Go"

**Denotes Additional Charge*

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