

The Empire Club

Fine Catering

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

Private Bridal Suite

Cocktail Reception

Butler Passed Hors D'oeuvres

Passed By White Glove Silver Tray Service

Chef's Choice

*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 Boursin Cheese ~ Chicken Cordon Bleu
Quesadillas ~ Potato Pancakes with Sour Cream and Chives ~ Empanadas
Pear Almond Brie in Filo ~ Bacon Wrapped Scallops ~ Maryland Crab Cakes
Mac and cheese balls ~ Mini Monte Cristo Sandwiches*

Captain Stations

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

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*

Choose 1 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

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

Marinated London Broil

Roast Leg of Lamb

The Oriental Stir Fry Station

Choose 2

Beef and Broccoli

Shrimp and Vegetable

Fried or Steamed Vegetable Dumplings

Pork or Chicken Fried Rice

Silver Chafing Dishes

Choose 5

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
Italian or Swedish Meatballs
Pierogies with Caramelized Onions

*Denotes Additional Charge

All Prices Subject To NJ Sales Tax and Service Charge

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*

*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

*Roast Prime Rib of Beef Au Jus or NY Strip Steak
***Grilled Filet Mignon, Cabernet Reduction Sauce*

Grilled Salmon, Dill Sauce or Pan Seared Red Snapper, Shallot Beurre Blanc

*Stuffed Chicken Breast with Spinach and Cheese
Chicken Breast Sautéed with Artichokes and Roasted Peppers
Sautéed Chicken Breast Francese or Marsala*

Dessert

Elegant Custom Designed Tiered Wedding Cake

A Full Selection of After Dinner Cordials and Liqueurs

International Coffees, Espresso

Cappuccino,

Coffee,

Decaffeinated Coffee

And a Selection of Herbal Teas