

The Empire Club

Fine Catering

5-Hour Cocktail Reception

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

Cocktail Hour

Butler Passed Hors D'oeuvres

Passed By White Glove Silver Tray Service

Chef's Choice

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

Captain Stations

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

International Wine and Cheese Station

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

Artistically Displayed Seasonal Fresh Fruit and Berries

Crudité 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

Salad of Assorted Greens —or— Caesar Salad

Buffet Dinner Receipt

Hot Buffet

Fried Calamari
Shrimp Scampi over Rice –or- Baked Salmon over Spinach
Eggplant Rollatini
Chicken with Wild Mushrooms

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
*Tenderloin of Beef or Baby Rack 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

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

**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 Strawberries Romanoff, Apples Flambé and Waffles

Zeppolies, Chocolate Mousse, and Cheesecake

Chocolate Fondue Fountain

Banannas Foster and Much, Much More...

*Denotes Additional Charge

All Prices Subject To NJ Sales Tax and Service Charge