



# Elegant Sit Down

A Cocktail Hour of Stationed and Butler Style Passed Hors d'oeuvres, delicious and abundant followed by a Four Course Sit Down Dinner. You and your guests choose one of three entrée choices.

## ENHANCEMENTS

- 5 Hour Celebration
- 5 Hour Standard Open Bar
- Table Linen & Napkin Choice
- LED Lighting
- Seating Cards & Directions
- Bridal Suite

## COCKTAIL HOUR

### HORS D'OEUVRES - Choose Eight

#### STATIONS

CHAFER - Crimini Mushrooms  
Stuffed with Sausage *or* Spinach

CHAFER - Buffalo Wings *or* Boneless  
Mild, BBQ *or* Garlic Parmesan

STATION - Gourmet Pizzas

#### PASSED BUTLER STYLE

CHEFS SPOONS - Chicken Meatballs  
CHEFS SPOONS - Mac & Cheese Truffle Oil  
CHEFS SPOONS - Tortellini Pesto  
Beef Tips Crostini with horseradish mayo  
Black Angus Beef Teriyaki Skewers  
Salmon Mousse on crostini  
Petite Crab Cakes with remoulade sauce  
Coconut Shrimp with duck sauce  
Shrimp Dumplings with soy sauce  
Cajun Shrimp with wasabi  
Calzones open-faced  
Asian Spiced Chicken Satay  
Petite Franks in Blanket  
Avocado Toast with goat cheese  
Potato Pancakes with sour cream  
Mini Mozzarella En Carozza  
Marinated Bocconcini and Fresh Mozzarella Cheese  
Oriental Stir Fry Vegetable Egg Roll with duck sauce  
Fruit Kabobs  
Shrimp Display\* - Small (150), Large (250)

#### ♥ ADDITIONAL STATIONS\*

- ASIAN  
*Beef & Chicken Stir Fry, White Rice, Vegetable Egg Rolls*
- SEAFOOD  
*Garlic Shrimp Scampi, Fresh Clams and Chorizo, Mussels Fra Diavolo, Fried Calamari*
- SMOKED FISH  
*Norwegian Salmon sliced with capers and egg whites  
Whitefish Salad with red horseradish, Assorted Crackers*
- RAW BAR  
*Clams, Oysters, Calamari Salad, Shrimp Cocktail*
- ROASTED SUCKLING PIG
- PASTA  
*Pick Two: Penne Vodka, Orecchietta Broccoli Rabe  
Rigatoni: Alfredo, Pesto *or* Bolognese*
- ICE CREAM SUNDAE BAR  
*Syrups, Toppings, Sugar Cones*
- VIENNESE TABLE  
*Assorted Italian Mini Pastries, Cannoli, Cheesecake,  
Red Velvet Bites, Chocolate Covered Strawberries,  
Assorted Italian Cookies, Tiramisu*
- CHOCOLATE FONDUE  
*Strawberries, Pineapples, Bananas, Pretzels, Marshmallows*
- CHOCOLATE FOUNTAIN - See manager

## IMPORTANT

Please advise us on the **final number** of guests that will be attending your party at least **14 days prior** to the affair. If we do not have your final count you will be charged for the original number of guests if your count is lower at the time of your party.

**A non-refundable deposit of \$2,000 due upon contract signing, 50% of balance is due 6 months prior to the event. All parties must be PAID IN FULL 7 days prior to event.**  
*All pricing is subject to service charge & NJ sales tax.*



\* Extra Charge

# ELEGANT SIT DOWN *Continued*



## CHAMPAGNE TOAST

*To be followed by a Four Course Dinner*

## SALAD - *Choose ONE*

Tossed Greens with parmesan peppercorn dressing  
Classic Caesar

## HOMEMADE PASTA - *Choose ONE*

Penne Vodka  
Rigatoni & Broccoli

## ENTRÉES - *Choose THREE*

### **CHICKEN FRANÇAISE**

Breast of Chicken (*boneless*) sautéed in a lemon beurre blanc

### **CHICKEN MARSALA**

Breast of Chicken (*boneless*) with mushrooms  
in a marsala wine demi glace

### **CHICKEN ROLLATINE**

Chicken Breast (*boneless*) stuffed with prosciutto,  
mozzarella, spinach, marsala cream sauce

### **SALMON FILLET**

Dill cream reduction *or* Lemon beurre blanc

### **CHICKEN & SHRIMP FRANÇAISE**

Breast of Chicken (*boneless*) and Gulf Shrimp  
sautéed in a lemon butter sauce

### **SOLE FLORENTINE**

Spinach stuffing in a champagne sauce

### **CHATEAU BRIAND**

Filet Mignon (*sliced*), wild mushroom demi glace

### **\*PRIME RIB AU JUS**

Slow Roasted Rib Eye, au jus

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### **POTATO** - *Choose ONE*

Potatoes Gratin, Duchess *or* Baked

### **VEGETABLE** - *Choose ONE*

Broccoli garlic and oil, Asparagus and Baby Carrots  
*or* Green Beans Almondine

## DESSERT

Tiered Wedding Cake  
Premium Coffee and Tea