



MENU CHOICES FOR THE EXCLUSIVE AND PREFERRED WEDDING PACKAGES

Butler-Style Hors D'oeuvres

Fried Shrimp
Coconut Shrimp
Scallops wrapped in Bacon - gf
Petite Maryland Crab Cakes
Scallop with Maple Bacon Jam - gf
Crunchy Shrimp Croquettes
Cajun Shrimp, Avocado, Cucumber Bites - gf

GF = GLUTEN FREE

V = VEGETARIAN

**VG = CAN BE MADE VEGAN
(UPON REQUEST)**

Champagne Jello Shot with Fresh Berries - gf, v
Caprese Skewers - gf
Mediterranean Salad Bite - gf, v, vg
Tomato Soup Shooter with mini Grilled Cheese - v
Peach Tart with Goat Cheese and Honey - v
Brie with Blackberry Jam Tart - v
Brie and Prosciutto in a Phyllo Tartlet Shell

Skewered Chicken Satay with a Peanut Sauce - gf
Buffalo Chicken Crescents
Greek Meatball with Tzatziki Sauce
Italian Meatballs with Marinara Sauce
Beef Wellington in Puff Pastry
Sticky Chinese Pork Belly - gf
Prosciutto and Asparagus wrapped in Puff Pastry
Bacon Avocado Egg Roll
Fancy PB&J Assorted Mini Sandwiches - v

Hummus Quesadillas - v, vg
Spring Rolls with Peanut Dipping Sauce - v, vg
Cannellini Bean Crostini with Pine Nuts and Arugula - v, vg
Miniature Fresh Fruit Yogurt Smoothies - gf, v, vg

Flatbreads:

Roasted Grapes, Rosemary, Brie on a Flatbread - v
Apples, Arugula, Bacon, White Cheddar on a Flatbread
Butternut Squash, Caramelized Onions, Sage, Fontina Cheese on a Flatbread - v

Upgraded Butler-Style Hors D'oeuvres

ADDITIONAL CHARGE

\$1.50pp Bacon Wrapped Filet with Gorgonzola Cheese - gf
\$1pp Lemon Lobster Tartlet
\$4pp Lamb Chops with Fresh Herbs - gf
\$3pp Shrimp Cocktail - gf
\$4pp Hand Rolled Sushi - gf
\$3pp Boozy Ice Pops - v, vg, gf (available June-September)



Food Stations for Cocktail Hour

Seasonal Fruit Display - gf, v, vg

Clams Casino

Mussels Fra Diavolo - gf

Eggplant Rollatini - v

Fried Calamari

Sausage and Peppers - gf

Italian Meatballs

Wok Station - Chicken or Beef with Asian Vegetable Medley - gf

Carving Station - Turkey, Corned Beef or Pastrami

Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v

Cavatelli and Broccoli - v

Penne ala Vodka - v

Tortellini with Cream Sauce - v

Cheese or Mushroom Ravioli

Lobster Ravioli (\$3 pp)

Pierogies - v



Upgraded Food Stations

ADDITIONAL CHARGE

\$3pp Charcuterie & Cured Meats added to Farmer's Market (Preferred Package Only)

\$4pp Mashed Potato Bar - v

\$4pp Macaroni and Cheese Bar - v

Mashed Potato Bar and Macaroni and Cheese Bar can be combined

\$6pp Fresh Sushi

\$5pp Shrimp Cocktail Station - gf

\$10.50pp Fresh Seafood Display - shrimp, crab claws and clams - gf

\$4pp Bacon Bar - Candied bacon, sticky Chinese pork belly, thick-cut applewood cured bacon, bacon jam with toast and dips - gf

\$5pp Brew House - Two local craft beers, hot pretzels with 3 dipping sauces - v

+\$2pp - Add "Lil Smokies" to Brew House - brats with sauerkraut on mini buns

\$6pp Shake Shack - Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$5pp Margaritaville - Chicken taquitos, pico de gallo, Mexican street corn, cinnamon sugar churros, miniature frozen margaritas

\$5pp New York Deli - Grilled corned beef Rubeen's, grilled turkey Rachel's, mini bagels and lox, pickle assortment, Dr. Brown's soda

\$6pp Tapas Bar - Chorizo in red wine, garlic shrimp, potato croquettes, aged manchego cheese, Marcona almonds, Spanish olives, peppers, and miniature sangria - gf

\$8pp Asian Station - Fresh sushi, pork potstickers, chicken or beef wok, and crab rangoon

\$6pp Mediterranean - Falafel, lamb and chicken kabobs, hummus, pita, kalamata olives, cucumber, tomato, and feta salad

\$8pp Southern Comfort - Biscuits, fried chicken, gravy, homemade sweet tea, BBQ beef brisket, hush puppies

First Course: Salad

Tomato and Mozzarella Salad with Crisp Crumbled Bacon - gf, v (no bacon)

Traditional Caesar Salad with Grilled Shrimp

Wedge of Iceberg with Crumbled Bacon, Bleu Cheese and Chopped Tomatoes - gf

Garden Salad with Balsamic Vinaigrette - v, gf

Mixed Greens with Grapes, Pecans and Feta Cheese - v, gf

Mixed Greens with Mandarin Oranges, Beets, Pepita Seeds and Gruyere Cheese - gf, v

Arugula with Poached Pears, Candied Walnuts and Blue Cheese - gf, v



Entree List

ENTREES CAN BE MADE GLUTEN FREE OR DAIRY FREE UPON REQUEST

Filet Mignon

Tournedos of filet mignon served on a bed of smashed red bliss potatoes, fresh florets of broccoli, finished with a demi-glaze - gf

Sirloin Steak

Roasted sirloin of beef on a bed of smashed red bliss potatoes, fresh florets of steamed broccoli - gf

Rack of Lamb

upgrade fee of \$2pp

Roasted rack of spring lamb, fresh herb jus, fluffy mashed potatoes with a bundle of green beans -gf

Pork Tenderloin

Pretzel crusted pork tenderloin served on a bed of mashed sweet potatoes with a bundle of green beans finished with a mustard, rosemary glaze

Roasted Chicken

Fresh herb-roasted French chicken breast, resting on a bed of butternut squash couscous, fresh green beans - gf

Pecan Chicken

Pecan crusted medallions of boneless chicken breast, sweet potato mash, fresh florets of broccoli, finished with a creamy bourbon sauce

Chicken Francaise

Medallions of boneless chicken in a delicate Francaise sauce over farfalle pasta with fresh baby carrots

Maple Bourbon Glazed Salmon

Maple bourbon-glazed salmon, gingered rice, sautéed snap peas - gf

Panko and Herb Crusted Haddock Filet

Panko and herb-crusted haddock filet served with sauteed spinach, roasted red bliss potatoes

Red Snapper

Sweet and spicy red snapper, cilantro lime rice, "street style" Mexican corn - gf

Chilean Sea Bass *upgrade fee of \$4pp*

Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives

Vegetarian/Vegan

ONLY CHOOSE ONE:

Pasta Primavera with a Light Cream Sauce - Vegetarian Only

Roasted Vegetables with Rice and Tofu - v, gf, vg

Acorn Squash with Mushrooms Stuffed with Beyond Meat Sausage and Rice - v, gf, vg

Spinach Lasagna Roll-Ups with a Light Marinara Sauce - v, gf, vg

Children's Menu

ONLY CHOOSE ONE:

Chicken Fingers and French Fries

Grilled Cheese and French Fries

Pasta with Butter OR Marinara Sauce



Desserts

Homemade desserts are made on-site by our pastry chef and can be added to any event with the following

\$7pp Dessert Bar - Includes two varieties of cookies, four varieties of pastries and chocolate-covered strawberries

The Dessert Bar is already included in our Exclusive Wedding Package

\$12.50pp Venetian Hour - An expanded dessert bar that includes three varieties of cookies, seven varieties of pastries, and chocolate-covered strawberries with international coffees, espresso, cappuccino, cordials, and an additional 30 minutes of time for your event (5.5-hour reception)

\$5.50pp to add the Venetian Hour to the Exclusive Package

\$7pp NJ Boardwalk Dessert Station - Cotton candy, funnel cake, waffles and ice cream sandwiches, fried Oreos

\$7pp Ice Cream Bar - Two flavors of ice cream with 10 toppings
The Ice Cream Bar can be substituted for the dessert bar with the Exclusive Package

\$4pp - Plate of cookies and pastries at each table

DCI Departure Stations

\$7pp Shake Shack "to-go" - Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$5pp A Fried Farewell - Your choice of Wendy's, McDonald's, KFC, or Taco Bell. Ask your Event Manager for custom pricing.

\$4pp Bye-Bye Breakfast Sammies - Egg sandwiches with your choice of Bacon, Sausage, or Taylor Ham (choose 2)

\$6pp Honeymoon Hot Dog Cart - A traditional hot dog cart send-off that includes hot dogs, freedom fries, and farewell glowsticks to send off the couple