

A WONDERFUL WEDDING

Cocktail Hour

One Hour Unlimited Butler Style Hors d'oeuvres

Skewered Creole Gulf Shrimp

served Cilantro Crème Fraiche

Meat and Potatoes

Crispy New Potato Slice, Tenderloin of Beef,

Horseradish and Chive Remoulade

Miniature Homemade Quiche

Exotic Mushroom Risotto Cake

with White Truffle Oil

Hot Dogs Coins

Enrobed in Puff Pastry and served with Pommery Mustard

Grilled Cuban Triangle

Pulled Pork, Smoked Ham, Garlic Pickle and Swiss Cheese Panini

Pasta Station

Miniature Penne Pasta

*Home Style Vodka Coral Sauce
With Plum Tomatoes and Fresh Basil*

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*Broccoli Florettes with julienne of Sun-Dried Tomato
Roasted Garlic Broth*

Finished with Fresh Cracked Pepper & Shaved Parmesan Cheese

Butcher's Block

Corned Beef Brisket

Boiled New Potatoes in Browned Butter & Flat Leaf Parsley

Braised Cabbage

Fresh Vegetable Crudités

Crisp Garden Vegetables

Miniature Carrots, Cucumbers Wheels, Celery Sticks, Red and

Green Pepper Strips, Broccoli Florets

Zucchini Rounds, Radishes and Cherry Tomatoes

served with Chef Selection of Seasonal Dips

Sweet & Savory Fromage

*Whole Wheels of French Brie de Meaux
prepared two ways:*

*Roasted Garlic, Charred Tomatoes & Torn Cilantro with
White and Blue Corn Tortilla Chips*

*Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers*

Tapas Display

*Fire Roasted Red Pepper Hummus
Country Blend of Olive Tapenade
Roasted Eggplant Caponata
Fresh Tomato and Basil Bruschetta*

Served with Grilled Pita Triangles & Garlic Parmesan Toast Rounds

Preview

Classic Caesar Salad

*Hearts of Romaine Lettuce are tossed with Traditional Caesar Dressing
and garnished with shaved Asiago Cheese, Garlic Croutons
and freshly Cracked Black Pepper.*

Served with a Parmesan Crusted Artisan Bread Stick

The Main Entrée

A Grand Assiette

*Hand-Carved New York Strip Loin
Montreal Seasoned and Slow Roasted*

&

*Pan Roasted Chicken Fresco
Garnish of Artichoke Hearts, capers, and Sun dried tomato*

Complimented by a Lemon and Tarragon Butter Sauce

Seasonal Vegetable Du Jour

&

*Signature Potato Croquette with
Boursin Cheese and Roasted Garlic*

Dessert

*Custom Wedding Cake
served on a painted plate of Fruit Coulis*

*

Freshly Brewed Regular & Decaffeinated Colombian Coffee

Herbal & Decaffeinated Tea Selection

Beverages

Champagne Toast

Five-Hour Open Bar

Featuring the Following Selections:

*Vodka, Rum, Gin, Tequila, Coconut Rum,
Whiskey, Scotch, Triple Sec, Sweet & Dry Vermouth*

*Assorted Beers to include Budweiser & Miller Lite
Sonoma & Napa Valley Wine Selections of
Cabernet Sauvignon & Pinot Grigio*

Menu, Beverages & Service

\$99.00 per guest*

*Above pricing does not include 7% New Jersey State Sales Tax
This package expires 12/31/09

This is offer valid for the following venues:

The Stateroom

Mallard Island Yacht Club

Neshanic Valley Golf Club

The Berkeley Hotel,

wp0810