

# **Emerald Wedding Buffet**

## **5 Hour Premium Open Bar**

Champagne Toast

Serving Premium Bar Brands continuously in addition to House Wines by the glass,  
Draught and Bottles Beers

## **Cocktail Hour**

### **Choice of Three Cold Displays**

International Cheese Display

Sliced Fruit and Berries

Medley of Garden Fresh Vegetables with an Herb Dip

Bruschetta with Toasted Garlic Crostini

Mediterranean Antipasto Display with Focaccia Bread

### **Choice of Two Hot Displays**

Calamari Fritta

Eggplant Rollantine

Mussels Marinara

Sweet & Sour Meatballs

### **Choice of Eight Butlered Hors d' Oeuvres**

(Included but not limited to the following)

#### **Cold Hors d' Oeuvres**

Emerald Asparagus wrapped in Prosciutto ~ Red Bliss Potatoes w/sour cream, bacon,  
scallions ~ Spicy Tuna Sashimi in a Cucumber cup ~ Scallops Ceviche w/ pineapple ~Beef  
Filet on Garlic Crostini ~ Basil marinated fresh Mozzarella and Tomato Skewer ~  
Bruschetta on a Garlic Crostini ~ Snow Pea Wrapped Shrimp ~ Goat Cheese Crostini ~

#### **Hot Hors d' Oeuvres**

Gourmet Cocktail Franks ~ Brie & Raspberry Phyllo Crisp ~ Chicken Satay ~ Beef  
Wellington Encroute ~ Mushroom Caps Stuffed with Crabmeat ~ Chicken Quesadilla  
~Potato Pancakes ~ Crab Cakes ~ Scallops Wrapped in Bacon ~ Coconut Chicken ~ Shrimp  
Lollipops ~ Sausage and Mozzarella Rolls ~ Baby Rack of Lamb ~ Clams Casino ~ Japanese  
Steak Rolls ~ Corn Nuggets ~ Spinach & Feta Spanikopitas ~ Breaded Mushrooms ~  
Vegetable Tempura ~ Broccoli & Cheddar Bites ~ Moroccan Salmon Skewers ~ Coconut  
Shrimp ~ Shrimp Spring Rolls ~ Thai Peanut Chicken ~ Reuben Spring Rolls ~ Barbequed  
Beef Kebobs ~ Chicken & Pineapple Kebobs ~ Artichoke & Goat Cheese Quiche ~ Spicy  
Vegetable Cakes ~ Grilled Polenta Triangles

## **Choice of Two Hot Stations**

### **Asian Wok Station**

Oriental Beef and Chicken with Stir Fried Vegetables  
Accompanied by Steamed Dumplings, Egg Rolls, Pot stickers  
Served with Soy Sauce, Duck Sauce, Hoisin Sauce

### **Pressed Panini Station**

Mini Grilled Sandwiches of Focaccia Bread with Grilled Vegetables and Ciabatta Bread  
with Prosciutto and Fresh Mozzarella made to Order and Served Hot

### **South of the Border Station**

Grilled fajitas with Sizzling Chicken and Beef Filets, Peppers and Onions, in Flour  
Tortillas, Served with Sour Cream, Cheddar Cheese, Salsa, and Guacamole

### **Martini Whipped Potato Bar**

Garlic Mashed Potatoes, Sweet Mashed Potatoes, Served in Martini Glasses with Sour  
Cream, Cheddar Cheese, Bacon, Sautéed onions, Broccoli, Gravy, and Chives

## **Served Buffet Style in Legacy Ballroom**

### **Garden Fresh Salads**

Tossed Garden Salad with Balsamic Vinaigrette  
Caesar Salad with Garlic Croutons  
Fresh Mozzarella and Tomato Marinated with Aged Balsamic Glaze

### **Entrees**

**(Choice of one Chicken)**

#### **Chicken Boursin with a White Wine Garlic Sauce**

(garlic and herbed cheese and spinach filled)

#### **Chicken Sorrentino with a White Wine Sauce**

(layered with eggplant, plum tomatoes, fresh mozzarella)

#### **Chicken Francaise**

(egg battered chicken in a lemon white wine sauce)

#### **Chicken Marsala**

(Chicken medallions, sautéed with wild mushrooms, in a marsala wine sauce)

#### **Chicken Oreganato**

(Boneless chicken topped with seasoned oregano, garlic & parmesan breadcrumbs)

#### **Chicken Giambotta**

(Chicken, Italian sausage, tri-color peppers, onions, potatoes, fresh basil, in a white wine  
garlic sauce)

#### **Chicken Roma**

(Boneless chicken topped with sautéed spinach, roma tomatoes, & asiago cheese)

**(Choice of one Fish)**

**Potato Encrusted Salmon**

(Fresh salmon topped with shredded potatoes, served with a champagne sauce)

**Horseradish Encrusted Salmon**

(Salmon topped with freshly grated horseradish, breadcrumbs & Dijon mustard)

**Stuffed Sole Primavera**

(Sole stuffed with carrots, zucchini, yellow squash, red peppers & scallions)

**Stuffed Sole Florentine**

(Filet of sole stuffed with sautéed spinach, onions & garlic)

**Stuffed Sole with Crabmeat**

(Filet of sole stuffed with 100% lump crabmeat with herbs and spices)

**Tilapia Puttanesca**

(Tilapia topped with plum tomatoes, olives, capers & garlic)

**Pecan Encrusted Tilapia**

(Fresh tilapia topped with pecans and seasoned breadcrumbs)

**Chef Attended Pasta Station**

(Choice of Two Pastas and Two Sauces)

**Pasta**

Fusilli, Tortellini, Penne, Bow Tie, Fettuccine, Gemelli, Ravioli

**Sauces**

Michelangelo, Carbonara, Vodka, Pesto, Alfredo, Margherite, Marinara

**Carving Station**

(Choice of one)

**Roast Turkey with Natural Gravy**

**Grilled Marinated Flank Steak with a Teriyaki Glaze**

**Stuffed Pork Loin with Roasted Peppers, Fresh Mozzarella, Basil**

**Herb de Provence encrusted Pork Loin with a Cider Pan Au Jus**

**Corned Beef with Honey Mustard Glaze**

**Baked Virginia Ham with a Pineapple Dijon Mustard glaze**

**Prime Rib of Beef Au Jus**

**Roast Filet Mignon with Pinot Noir Demi-Glace**

(Additional \$5.00 per person)

**Choice of One**

Garlic Whipped Potato  
Roasted New Potato  
Layered Potato Dauphine  
Potatoes Au Gratin

Fresh Steamed Vegetables  
Oven Fresh Rolls and Butter

**Desserts**

Customized Wedding Cake  
Assorted Pastries and Confections  
Cascading Chocolate Fountain  
Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking- Attended Coatroom in Season - Direction Cards - Place Cards

**\*\*Buffet Packages Are Not Available On Saturday Evenings  
During The Months of May-October\*\***

\$119 per person

Price subject to Applicable NJ State Sales Tax  
And 21% Service Charge