

Grand Gala Wedding Reception

5 Hour Premium Open Bar

Champagne Toast with Berry Garni
Serving Premium Brands continuously in addition to
House Wines by the glass & served tableside
Draught & Bottled Beers
Signature Drink Passed During Cocktail Hour

COCKTAIL HOUR

Raw Bar

(Continuous and unlimited for one hour)

Shrimp Cocktail, Clams and Oyster on the Half Shell

Choice of Three Cold Displays

International Cheese Display
Sliced Seasonal Fruit and Berries
Medley of Garden Fresh Vegetables with an Herb Ranch Dip
Bruschetta with Toasted Garlic Crostini
Mediterranean Antipasto Display with Assorted Breads
Fresh Tomato & Mozzarella
Grilled Vegetable Platter
Shrimp Cocktail Ice Boat

Choice of Three Hot Displays

Calamari Fritta
Eggplant Rollantine
Mussels Marinara
Shrimp Scampi
Chicken Francese or Chicken Marsala
Sweet & Sour Meatballs

CHOICE OF THREE HOT STATIONS

Chef Attended Pasta Station
Choice of two pastas & two sauces
Penne, Bowtie, Rigatoni, Tortellini
Sauces: *Vodka, Alfredo, Pesto Cream, Bolognese, Marinara, Garlic & Oil*

Asian Wok Station

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

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

Pressed Panini Station

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

Carving Station

(Choice of one)

Marinated Flank Steak with a Teriyaki Glaze
Herb de Provence Encrusted Pork Loin with a Cider Pan Au Jus
Corned Beef with Honey Mustard Glaze
Roast Turkey Breast with Pan Gravy
Baked Virginia Ham
Prime Rib of Beef (Additional \$3.00 per person)
Roast Filet Mignon (Additional \$5.00 per person)

Choice of Eight Butler Style Hors d' Oeuvres

(Including 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 ~
Crabcakes ~ 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

FIRST COURSE

(Choice of one)

Homemade Soup Du Jour

(Lobster Bisque, Manhattan or New England Clam Chowder)

Portabella Mushroom

(Stuffed with a *Mélange* of Seafood, Melted Gruyere Cheese, Drizzled with Scampi Sauce)

Grilled Sea Scallops wrapped in Roasted Red Peppers

Lobster Ravioli in a Pink Champagne Sauce

Spedini ala Romana

Cavatelli with Italian Sausage & Broccoli

Tri Color Tortellini with Classic Alfredo Sauce

Sautéed Exotic Mushroom in Puff Pastry Shell

SECOND COURSE

(Choice of One)

Sea Oaks Salad

(Spring Mix Lettuce with Craisins, Candied Walnuts, Goat Cheese, and Raspberry Vinaigrette)

Mixed Wild Green Salad

(Heirloom Tomatoes, Bermuda Onions, Toasted Pine Nuts, Shaved Reggiano Cheese with a Balsamic Emulsion)

Caesar Salad with Garlic Croutons

Garden Salad with Balsamic Vinaigrette

Intermezzo

(Choice of one)

Lemon ~ Wildberry ~ Champagne

THIRD COURSE

(Choice of two)

Chicken Boursin with a White Wine Garlic Sauce

(Garlic and herbed cheese & spinach filled)

Chicken Valdostano with a Sherry Wine Butter Sauce

(Stuffed with prosciutto, Fontina Cheese & Fresh Basil)

Pecan Chicken

(Stuffed with pecans, savory brioche, Vermont Maple)

Surf & Turf

(A pairing of Filet Mignon and Cold Water Lobster Tail)

8 oz. Lobster Tail

(Baked and served with garlic butter)

Filet Mignon Wrapped With Applewood Smoked Bacon

(Served with a Sundried Cherry Demi Glace)

Stuffed Shrimp with Lump Crabmeat

(Large Gulf Shrimp stuffed with Jumbo Crabmeat and seasonings)

Sliced Filet of Beef

(Sliced medallions of beef served with a wild mushroom demi glace)

Seared Chilean Sea Bass

(Topped with Artichoke Hearts, Sundried Tomatoes,
Cannelloni Beans & Roasted Garlic)

Potato Encrusted Chilean Sea Bass

(Served with a Champagne Sauce)

Filet of Dover Sole

(Topped with a mélange of scallops, shrimp & crab)

Maryland Crabcakes

(Jumbo crabmeat seasoned with fresh cream, scallions, red bell pepper & lemon)

Horseradish Encrusted Salmon

(Freshly ground horseradish breadcrumbs)

Roasted Pork Rib Chop

(Stuffed with roasted red peppers, fresh mozzarella & basil)

With your choice of Potato

Garlic Whipped Potato

Twice Baked

Roasted New Potato

Whipped Potato Sandwich

Layered Potato Dauphine

Fresh Steamed Seasonal Vegetables

Oven Fresh Rolls and Butter

DESSERT

Customized Wedding Cake with a Chocolate Dipped Strawberry on each plate

Grand Viennese Table ~Bananas Foster Flambé ~Cherries Jubilee

Cascading Chocolate Fountain

International Coffee Bar

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks

Valet Parking ~ Attended Coatroom in Season ~

Direction Cards ~ Place Cards

\$165 per person

Price subject to Applicable NJ State Sales Tax

And 21% Service Charge