

Platinum Wedding Reception

5 Hour Premium Open Bar

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

COCKTAIL HOUR

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 And Mozzarella
Grilled Vegetable Platter
Shrimp Cocktail Ice Boat

Choice of Two 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
Vodka, Alfredo, Pesto Cream,
Bolognese, Marinara, Garlic & Oil

Martini Whipped Potato Bar

Garlic Mashed Potatoes, Sweet Mashed Potatoes, Served in Martini Glasses
With Sour Cream ~ Bacon ~ Sautéed Onions ~ Gravy ~ Broccoli ~
Cheddar Cheese ~Chives

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
Vermont Turkey Breast with Pan Gravy
Baked Virginia Ham

Your Selection of Eight Butlered 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
Crostitini ~ Basil marinated fresh Mozzarella and Tomato Skewer ~ Bruschetta on a Garlic
Crostitini ~ Snow Pea Wrapped Shrimp ~ Goat Cheese Crostitini ~

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

(Manhattan or New England Clam Chowder)

Classic Shrimp Cocktail with Horseradish Cocktail Sauce

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

Pancetta Wrapped Shrimp served over Greens with Chive Oil

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

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)

Filet Mignon Wrapped With Applewood Smoked Bacon
(Served with a Sundried Cherry Demi Glace)

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
Cascading Chocolate Fountain or Viennese Table

Freshly Brewed Coffee and Tea

Compliments of Sea Oaks
Valet Parking ~ Attended Coatroom in Season ~
Direction Cards ~ Place Cards

\$150 per person
Price subject to Applicable NJ State Sales Tax
And 21% Service Charge

