

Sapphire Wedding Buffet

5 Hour Premium Open Bar

Champagne Toast with Berry Garni

Serving Premium Brands continuously in addition to House Wines by the glass,
Draught and Bottled 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 served with Assorted Breads

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 ~
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

Choice of one Hot Display

Calamari Fritta

Eggplant Rollantine

Mussels Marinara

Sweet & Sour Meatballs

Served Buffet Style in Legacy Grand Ballroom

Garden Fresh Salads

Tossed Garden Salad with Balsamic Vinaigrette

Caesar Salad with Garlic Croutons

Fresh Mozzarella and Tomato Marinated with Aged Balsamic Glace

Entrees

(Choice of one)

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 Francese

(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, and asiago cheese)

(Choice of one)

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)

Tilapia Puttanesca

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

Pecan Encrusted Tilapia

(Fresh tilapia topped with pecans and seasoned breadcrumbs)

(Choice of one)

Fusilli Michelangelo

(Fusilli pasta tossed with prosciutto, garlic, shallots & peas with a tomato cream sauce)

Tortellini Carbonara

(Tri-color tortellini tossed with bacon, onions & peas in a parmesan cheese sauce)

Penne A la Vodka

(Penne pasta tossed in a plum tomato cream vodka sauce)

Farfalle Pesto

(Bowtie pasta tossed with roasted vegetables in a basil pesto cream sauce)

Fettuccine Alfredo

(Fettuccine pasta served with a traditional alfredo sauce)

Gemelli Margherite

(Short pasta twists tossed with onions, garlic, plum tomatoes & fresh basil, buffalo mozzarella)

Manicotti Marinara

(Pasta tubes stuffed with fresh ricotta, parmesan, mozzarella cheese, topped with homemade marinara sauce)

Carving Station

(Choice of one)

Roast Turkey with Natural Gravy

Grilled 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

Baked Virginia Ham with a Pineapple Dijon Mustard glaze

Choice of

Garlic Whipped Potato
Roasted New Potato
Layered Potato Dauphine
Potatoes AuGratin

Fresh Steamed Vegetables
Oven Fresh Rolls and Butter

Desserts

Customized Wedding Cake
Assorted Pastries & Confections
Freshly Brewed Coffee & Tea

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

\$109 per person
Price subject to Applicable NJ State Sales Tax
And 21% Service Charge

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