

Wedding Menu

Hors d' Oeuvres:

Hot Selections

Roasted New Zealand Lamb Chops with Chimichurri Sauce
Vegetable Spring Rolls with Orange-Ginger Sauce
Mini Angus Beef Burgers on Brioche with Tomato Chutney
Roasted Shrimp in Basil Pesto wrapped in Prosciutto
Pulled Pork and Pepper jack Quesadilla, Lime Sour Cream
Thai Glazed Chicken Satays
Honey Sesame Crispy Chicken
Sautéed Crab Cakes with Traditional Remoulade
Miniature Beef Wellingtons with Horseradish Dipping Sauce
Quesadillas filled with Marinated Portobello, Roasted Peppers, and Jack Cheese
Cheese steak Empanada, Piquillo Pepper Relish
Scallops Wrapped in Apple wood Bacon, Soy Reduction
Mini Reuben Roll-Ups
Pork Gyoza with Yuzu Ponzu
Herb Goat Cheese Beignets with Raspberry Gastrique

Cold Selection

Sesame Ginger Tuna Tartare on Edible Spoons
Rare-Seared Filet of Beef on Rosemary Crisp, Blue Cheese Mousse
Smoked Duck and Roasted Corn Tart
Asparagus wrapped with Smoked Salmon and Herb Crème Fraiche
Spicy Shrimp, Avocado and Black Bean Salad on Crisp Tortilla
Dill and Crème Fraiche Tartlet with Caviar
Hoisin Glazed Pork Tenderloin, Candied Ginger Compote on Wonton
Poached Shrimp with Cocktail Sauce
Crab and Avocado Bruschetta
Brie and Quince Jam on Raisin Walnut Crostini
Roasted Chicken, Sun dried Tomato and Basil on Mashed Potato Crostini
Assorted Maki and Nigiri Sushi with Soy and Wasabi
Pinwheel of Smoked Salmon and Goat Cheese on Cucumber Slice
Babaganoush on Pita Crisp
Sun dried Tomato Spread, Portobello Mushroom on Crostini
Balsamic Glaze
Manchego and Grilled Leek Pissaladiere

Eight Selections per Guest

Wedding Appetizers

*Asiago Baked Hand-Harvested Diver Scallops
Citrus Essence*

*Sautéed Crab Cakes
Chilled Pickled Red Cabbage, Orange Chili Salsa*

*Smoked Salmon and Goat Cheese Terrine
Red Onion and Caper Salad, Pumpernickel Crisp and Crème Fraiche*

*Tomato, Basil, and Lemon Bruschetta
Baby Arugula and Shaved Parmesan*

*Bay Scallop and Wild Mushroom Crepe
Lobster Veloute*

Cauliflower and Parmesan Bisque

*Wild Mushroom Risotto
Porcini Broth and Shaved Parmesan*

*Grilled Scallion and Crab Tart
Smoked Tomato Sauce, Basil Oil*

Wedding Salads

*Julienne Hearts of Romaine
Brioche Crouton, Parmesan Tuile and Classic Caesar Dressing*

*French Farmhouse Salad
Frisee, Roasted pears, Stilton Cheese, Maple roasted pecans
Mustard Vinaigrette*

*Watercress, Apple and Dried Cranberry salad
Aged English Cheddar and Tangerine Vinaigrette*

*Baby Arugula, Orange Supremes, Shaved Fennel
Dark Rum-Meyer Lemon Vinaigrette*

*Seasonal Mixed Greens Salad
Cherry Tomatoes, Cucumber, Balsamic Vinaigrette*

Wedding Entrees

Served with Your Selection of Starch and Fresh Seasonal Vegetables

*Rosemary Crusted Australian Rack of Lamb
Juniper Jus*

*Grilled Swordfish
Black Olive Oil*

*Apple wood Smoked Bacon-Wrapped Pork Tenderloin
Mustard Jus*

Grilled Filet Mignon with a Caramelized Shallot Sauce

*Roasted Filet of Mahi Mahi
Pineapple Relish*

*Ginger Crusted Filet of Wild Salmon
Coconut-Mussel Emulsion*

*Pan-Roasted Scottish Salmon
Salsa Verde*

Smoked Chicken Breast, Roasted Garlic Jus

Dinner Entrée Duets:

*Grilled Beef Tenderloin and Roasted Lobster Tail
With Red Wine Sauce*

*Grilled NY Strip Medallion and Pan-Roasted Salmon
Salsa Verde*

*Smoked Bacon-Wrapped Pork Tenderloin and Grilled Swordfish
Mustard Jus*

*Wasabi Rubbed Beef Tenderloin and Roasted Mahi Mahi
Pineapple Soy Syrup*

*Roasted Breast of Chicken and Ginger Crusted Salmon Filet
Coconut Beurre Blanc*

Wedding Desserts

Chocolate Mousse Bomb with Caramel Sauce with Pistachio Nougatine Crunch

Fresh Fruit Tart with Coconut Sorbet and Mango Coulis

New York-Style Cheesecake with Raspberry Coulis and Macerated Berries

Flourless Chocolate Cake with Brandied Cherries and Almonds

Warm Bourbon Apple Tart with Caramel and Crème Fraiche Ice Cream

Tuile Cookie filled with Coconut Lemongrass Rice Pudding, Mango Coulis

Espresso Soaked Tiramisu with Coffee Coulis

Chocolate-Espresso Molten Cake with Coffee Coulis

Tuile Cookie filled with Seasonal Berries and Grand Marnier Sabayon

Strawberry and White Chocolate Mille Feuille

Dessert Sampler:

Choose one from each section

Minimum 25 guests

Fresh Fruit Tart

Lemon Meringue Tartlet

Teo Chocolate Covered Strawberries

Molten Chocolate Cake with Espresso Coulis

Flourless Chocolate Cake with Brandied Cherries

Chocolate Terrine with Vanilla Anglaise

Warm Apple and Bourbon Tartlet

Pumpkin Mousse in a White Chocolate Cup

Praline Noisette Canoli

All Food and Beverage is Subject to 20% Service Charge and 7% N.J. Sales Tax