wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

# BREAKFAST AT TIFFANY'S

brunch package includes:

ON-SITE VENUE COORDINATOR
FOUR HOUR OPEN BAR
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS
LED UP-LIGHTING
NEWLYWED SUITE

\*Available for morning/afternoon events only\*



#### GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKES,
BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits
ASSORTMENT OF BAGELS, CROISSANTS & MUFFINS cream cheese, butter, jelly

reception

PRE-SET CHAMPAGNE TOAST

#### SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette TRADITIONAL CAESAR herbed croutons, imported parmesan WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

RAW BAR | SHRIMP, CLAMS & OYSTERS cocktail sauce, horseradish, lemons

## chafing dish selections

BACON, SAUSAGE, GOURMET STUFFED FRENCH TOAST & CHEF SELECTED SEASONAL VEGETABLE choice of one: HOME FRIES or ROASTED RED BLISS POTATOES

### CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce
MARSALA mushrooms, red wine sauce
FLORENTINE spinach, mozzarella, alfredo sauce
CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

### PASTA | choice of one pasta + one sauce:

pasta tortellini, rigatoni, farfalle or penne
sauce vodka, alfredo, traditional pesto, marinara, carbonara,
pesto with plum tomatoes or primavera with garlic & olive oil

## chef attended stations

OMELET made to order
WAFFLE whipped cream, fresh strawberries + syrup

## dessert

**CUSTOM TIERED WEDDING CAKE** freshly brewed coffee, decaffeinated coffee + tea

\$120 per person, plus NJ sales tax & 20% service charge

wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

# THE GREAT GATSBY

package includes:

ON-SITE VENUE COORDINATOR
FOUR HOUR OPEN BAR
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS

LED UP-LIGHTING
NEWLYWED SUITE

\*Available for morning/afternoon events only\*

# cocktail hour

BUTLER PASSED CHAMPAGNE as your guests arrive

#### GRAZING STATION

INTERNATIONAL CHEESE,
OLIVE MEDLEY, MARINATED ARTICHOKES,
BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

## BUTLER PASSED HORS D' OEUVRES | choice of six:

BANG BANG SHRIMP

SHRIMP COCKTAIL

**COCONUT SHRIMP** sweet thai sauce

**SCALLOPS** wrapped in brown sugar bacon

SPICY TUNA TARTARE black sesame cone

CHORIZO STUFFED MUSHROOMS

MINI BEEF SLIDERS smoked cheddar

PIGS IN A BLANKET

BEEF EMPANADAS chipotle mayo

TRADITIONAL MEATBALLS

FRIED DIM SUM soy ginger

GENERAL TSO'S CHICKEN

COCONUT CHICKEN

CHICKEN TERIYAKI SKEWER

MINI GRILLED CHEESE tomato soup

SMOKEY RISOTTO CROQUETTE

BRIE & RASPBERRY wrapped in phyllo

FALAFEL FRITTERS

AVOCADO TOAST feta & pomegranate

GOLDEN FRIED RAVIOLI marinara

<sup>\*</sup>MINI LAMB CHOPS | additional \$5 per person

<sup>\*</sup>CHEESESTEAK SPRING ROLLS | additional \$4 per person

# sit down lunch

#### PRE-SET CHAMPAGNE TOAST

### SALAD | choice of one:

**ASBURY** mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette **MIXED FIELD GREENS** wrapped in a sliced cucumber, cherry tomatoes, carrots, herbed croutons, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

## ENTRÉE | choice of three table-side:

FRENCH CUT CHICKEN BREAST pan gravy

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

FRENCH ONION CHICKEN caramelized onions, gruyere, sherry demi-glace

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

SEARED HALIBUT lemon dill butter

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

SHORT RIB burgundy demi-glace

\*LOBSTER TAIL added to any entrée | additional \$15 per person

**Accompanied with** parmesan mashed potatoes & chef selected seasonal vegetables rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

#### **DESSERT**

#### CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$120 per person, plus NJ sales tax & 20% service charge

# lunch buffet

#### PRE-SET CHAMPAGNE TOAST

## SALAD DISPLAY | choice of two:

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette TRADITIONAL CAESAR herbed croutons, imported parmesan FRESH MOZZARELLA & TOMATO extra virgin olive oil CHILLED CHEESE TORTELLINI tomatoes, mozzarella, balsamic, basil, olive oil BOWTIE PASTA italian vinaigrette, fresh vegetables

## chafing dish selections

## SEAFOOD | choice of one:

BROILED SALMON tarragon cream sauce

JERK SWORDFISH dragonfruit salsa

BLACKENED MAHI MAHI mango beurre blanc

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

## CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce

MARSALA mushrooms, red wine sauce

FLORENTINE spinach, mozzarella, alfredo sauce

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

## PASTA | choice of one pasta + one sauce:

pasta tortellini, rigatoni, farfalle or penne
sauce vodka, alfredo, traditional pesto, marinara, carbonara,
pesto with plum tomatoes or primavera with garlic & olive oil

Accompanied with roasted red bliss potatoes & chef selected seasonal vegetables rolls & butter

## dessert

#### CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$120 per person, plus NJ sales tax & 20% service charge

wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

## AN AFFAIR TO REMEMBER

package includes:

ON-SITE VENUE COORDINATOR

FIVE HOUR OPEN BAR

WINE SERVICE WITH DINNER

SELECT SIGNATURE DRINKS

TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL

NAPKIN COLOR OF YOUR CHOICE

WHITE TABLE LINENS

LED UP-LIGHTING

NEWLYWED SUITE



#### GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKES, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

#### RAW BAR

SHRIMP, CLAMS & OYSTERS cocktail sauce, horseradish, lemons

## BUTLER PASSED HORS D'OEUVRES | choice of eight:

BANG BANG SHRIMP SHRIMP COCKTAIL **COCONUT SHRIMP** sweet thai sauce **SCALLOPS** wrapped in brown sugar bacon SPICY TUNA TARTARE black sesame cone CHORIZO STUFFED MUSHROOMS MINI BEEF SLIDERS smoked cheddar PIGS IN A BLANKET BEEF EMPANADAS chipotle mayo TRADITIONAL MEATBALLS LOADED BAKED POTATO TOTS

FRIED DIM SUM soy ginger GENERAL TSO'S CHICKEN COCONUT CHICKEN CHICKEN TERIYAKI SKEWER MINI GRILLED CHEESE tomato soup SMOKEY RISOTTO CROQUETTE BRIE & RASPBERRY wrapped in phyllo FALAFEL FRITTERS AVOCADO TOAST feta & pomegranate GOLDEN FRIED RAVIOLI marinara

## CHAFING DISH SELECTIONS | choice of one:

FRIED CALAMARI with marinara SPINACH & ARTICHOKE DIP homemade crostini

ZUPPA DI MUSSELS tossed in white wine garlic sauce or marinara

**SAUSAGE & PEPPERS** with sautéed onions

SWEDISH or TRADITIONAL MEATBALLS

SWEET & SPICY or SZECHUAN STYLE THAI CHICKEN

EGGPLANT ROLLATINE

PASTA | choice of one pasta + one sauce (any combination):

pasta tortellini, rigatoni, farfalle or penne | sauce vodka, bolognese, alfredo, traditional pesto, marinara, pesto with plum tomatoes, puttanesca, carbonara or primavera with garlic & olive oil

## SPECIALTY STATION | choice of one:

POTATO BAR KNOTTED PRETZEL BAR MAC N' CHEESE BAR **BUFFALO WINGS BAR** CHEESESTEAK SANDWICH

CHICKEN & WAFFLES SLIDER STATION FLATBREAD STATION PORK ROLL, EGG & CHEESE

<sup>\*</sup>MINI LAMB CHOPS | additional \$5 per person

<sup>\*</sup>CHEESESTEAK SPRING ROLLS | additional \$4 per person

# sit down dinner

## PRE-SET CHAMPAGNE TOAST BOTTLED WINE SERVICE red & white varietals

### SALAD | choice of one:

**ASBURY** mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette **MIXED FIELD GREENS** wrapped in a sliced cucumber, cherry tomatoes, carrots, herbed croutons, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan
WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette
BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds,
goat cheese, cranberries, maple vinaigrette

## ENTRÉE | choice of three table-side:

FRENCH CUT CHICKEN BREAST pan gravy

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

FRENCH ONION CHICKEN caramelized onions, gruyere, sherry demi-glace

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

SEARED HALIBUT lemon dill butter

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

DRY AGED BEEF FILET garlic herb butter

SHORT RIB burgundy demi-glace

\*LOBSTER TAIL added to any entrée | additional \$15 per person

**Accompanied with** parmesan mashed potatoes & chef selected seasonal vegetables rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

#### **DESSERT**

#### CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$175 per person, plus NJ sales tax & 20% service charge

# dinner buffet

PRE-SET CHAMPAGNE TOAST

**BOTTLED WINE SERVICE** red & white varietals

### SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette TRADITIONAL CAESAR herbed croutons, imported parmesan WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

## chafing dish selections

## SEAFOOD | choice of one:

BROILED SALMON tarragon cream sauce
JERK SWORDFISH dragonfruit salsa
BLACKENED MAHI MAHI mango beurre blanc
ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

## CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce
MARSALA mushrooms, red wine sauce
FLORENTINE spinach, mozzarella, alfredo sauce
CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

## chef attended stations

## PASTA | choice of two pastas + two sauces:

**pasta** tortellini, rigatoni, farfalle *or* penne **sauce** vodka, alfredo, traditional pesto, marinara, carbonara, pesto with plum tomatoes *or* primavera with garlic & olive oil

## CARVING | choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce ROAST BEEF au jus, horseradish cream sauce STUFFED LOIN OF PORK gravy BAKED VIRGINIA HAM applesauce, mustard

Accompanied with roasted red bliss potatoes & chef selected seasonal vegetables rolls & butter

## dessert

#### CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$175 per person,

plus NJ sales tax & 20% service charge

wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

# CASABLANCA

package includes:

ON-SITE VENUE COORDINATOR

FIVE HOUR OPEN BAR

SELECT SIGNATURE DRINKS

TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL

NAPKIN COLOR OF YOUR CHOICE

WHITE TABLE LINENS

LED UP-LIGHTING

NEWLYWED SUITE



### GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKES, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

## BUTLER PASSED HORS D'OEUVRES | choice of six:

BANG BANG SHRIMP
SHRIMP COCKTAIL
COCONUT SHRIMP sweet that sauce
SCALLOPS wrapped in brown sugar bacon
SPICY TUNA TARTARE black sesame cone
CHORIZO STUFFED MUSHROOMS
MINI BEEF SLIDERS smoked cheddar
PIGS IN A BLANKET
BEEF EMPANADAS chipotle mayo
TRADITIONAL MEATBALLS
LOADED BAKED POTATO TOTS

FRIED DIM SUM soy ginger
GENERAL TSO'S CHICKEN
COCONUT CHICKEN
CHICKEN TERIYAKI SKEWER
MINI GRILLED CHEESE tomato soup
SMOKEY RISOTTO CROQUETTE
BRIE & RASPBERRY wrapped in phyllo
FALAFEL FRITTERS
AVOCADO TOAST feta & pomegranate
GOLDEN FRIED RAVIOLI marinara

### CHAFING DISH SELECTIONS | choice of one:

FRIED CALAMARI with marinara
SPINACH & ARTICHOKE DIP homemade crostini
ZUPPA DI MUSSELS tossed in white wine garlic sauce or marinara
SAUSAGE & PEPPERS with sautéed onions
SWEDISH or TRADITIONAL MEATBALLS
SWEET & SPICY or SZECHUAN STYLE THAI CHICKEN
EGGPLANT ROLLATINE

PASTA | choice of one pasta + one sauce (any combination):

**pasta** tortellini, rigatoni, farfalle *or* penne | **sauce** vodka, bolognese, alfredo, traditional pesto, marinara, pesto with plum tomatoes, puttanesca, carbonara *or* primavera with garlic & olive oil

## SPECIALTY STATION | choice of one:

POTATO BAR
KNOTTED PRETZEL BAR
MAC N' CHEESE BAR
BUFFALO WINGS BAR
CHEESESTEAK SANDWICH

CHICKEN & WAFFLES SLIDER STATION FLATBREAD STATION PORK ROLL, EGG & CHEESE

<sup>\*</sup>MINI LAMB CHOPS | additional \$5 per person

<sup>\*</sup>CHEESESTEAK SPRING ROLLS | additional \$4 per person

# sit down dinner

#### PRE-SET CHAMPAGNE TOAST

### SALAD | choice of one:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS wrapped in a sliced cucumber, cherry tomatoes,
carrots, herbed croutons, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

**WATERMELON** arugula, feta, red onion, sunflower seeds, house vinaigrette **BUTTERNUT SQUASH** shaved brussels, bacon, pumpkin seeds,
goat cheese, cranberries, maple vinaigrette

## ENTRÉE | choice of three table-side:

FRENCH CUT CHICKEN BREAST pan gravy

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

FRENCH ONION CHICKEN caramelized onions, gruyere, sherry demi-glace

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

SEARED HALIBUT lemon dill butter

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

SHORT RIB burgundy demi-glace

\*DRY AGED BEEF FILET garlic herb butter | additional \$15 per person

\*LOBSTER TAIL added to any entrée | additional \$15 per person

Accompanied with parmesan mashed potatoes & chef selected seasonal vegetables rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

#### **DESSERT**

#### CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$150 per person, plus NJ sales tax & 20% service charge

# Ainner buffet PRE-SET CHAMPAGNE TOAST

## SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette TRADITIONAL CAESAR herbed croutons, imported parmesan WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

## chafing dish selections

## SEAFOOD | choice of one:

BROILED SALMON tarragon cream sauce
JERK SWORDFISH dragonfruit salsa
BLACKENED MAHI MAHI mango beurre blanc
ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

## CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce
MARSALA mushrooms, red wine sauce
FLORENTINE spinach, mozzarella, alfredo sauce
CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

## PASTA | choice of one pasta + one sauce:

pasta tortellini, rigatoni, farfalle or penne
sauce vodka, alfredo, traditional pesto, marinara, carbonara,
pesto with plum tomatoes or primavera with garlic & olive oil

## chef attended carving station | choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce ROAST BEEF au jus, horseradish cream sauce STUFFED LOIN OF PORK gravy BAKED VIRGINIA HAM applesauce, mustard

Accompanied with roasted red bliss potatoes & chef selected seasonal vegetables rolls & butter

## dessert

#### CUSTOM TIERED WEDDING CAKE

\$150 per person, plus NJ sales tax & 20% service charge

freshly brewed coffee, decaffeinated coffee + tea

wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

# SHALL WE DANCE

package includes:

ON-SITE VENUE COORDINATOR

FIVE HOUR OPEN BAR

SELECT SIGNATURE DRINKS

TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL

NAPKIN COLOR OF YOUR CHOICE

WHITE TABLE LINENS

LED UP-LIGHTING

NEWLYWED SUITE



### GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKES, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

## BUTLER PASSED HORS D'OEUVRES | choice of six:

BANG BANG SHRIMP
SHRIMP COCKTAIL
COCONUT SHRIMP sweet that sauce
SCALLOPS wrapped in brown sugar bacon
SPICY TUNA TARTARE black sesame cone
CHORIZO STUFFED MUSHROOMS
MINI BEEF SLIDERS smoked cheddar
PIGS IN A BLANKET
BEEF EMPANADAS chipotle mayo
TRADITIONAL MEATBALLS
LOADED BAKED POTATO TOTS

FRIED DIM SUM soy ginger
GENERAL TSO'S CHICKEN
COCONUT CHICKEN
CHICKEN TERIYAKI SKEWER
MINI GRILLED CHEESE tomato soup
SMOKEY RISOTTO CROQUETTE
BRIE & RASPBERRY wrapped in phyllo
FALAFEL FRITTERS
AVOCADO TOAST feta & pomegranate
GOLDEN FRIED RAVIOLI marinara

## CHAFING DISH SELECTIONS | choice of one:

FRIED CALAMARI with marinara
SPINACH & ARTICHOKE DIP homemade crostini
ZUPPA DI MUSSELS tossed in white wine garlic sauce or marinara
SAUSAGE & PEPPERS with sautéed onions
SWEDISH or TRADITIONAL MEATBALLS
SWEET & SPICY or SZECHUAN STYLE THAI CHICKEN
EGGPLANT ROLLATINE

PASTA | choice of one pasta + one sauce (any combination):

**pasta** tortellini, rigatoni, farfalle *or* penne | **sauce** vodka, bolognese, alfredo, traditional pesto, marinara, pesto with plum tomatoes, puttanesca, carbonara *or* primavera with garlic & olive oil

## SPECIALTY STATION | choice of one:

POTATO BAR
KNOTTED PRETZEL BAR
MAC N' CHEESE BAR
BUFFALO WINGS BAR
CHEESESTEAK SANDWICH

CHICKEN & WAFFLES SLIDER STATION FLATBREAD STATION PORK ROLL, EGG & CHEESE

<sup>\*</sup>MINI LAMB CHOPS | additional \$5 per person

<sup>\*</sup>CHEESESTEAK SPRING ROLLS | additional \$4 per person



#### PRE-SET CHAMPAGNE TOAST

## SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette TRADITIONAL CAESAR herbed croutons, imported parmesan WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

## chef attended stations | choice of four:

## CARVING | choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce ROAST BEEF au jus, horseradish cream sauce STUFFED LOIN OF PORK gravy BAKED VIRGINIA HAM applesauce, mustard

# TASTE OF ASIA | choice of one: CHICKEN, BEEF or PORK mushrooms, peppers, carrots, broccoli, scallion, fried rice

MAC N' CHEESE | bacon, jalapeño, broccoli, green onion, tomato, breadcrumbs

PASTA | choice of two pastas: tortellini, rigatoni, farfalle or penne choice of two sauces: vodka, alfredo, traditional pesto, marinara, pesto with plum tomatoes, carbonara or primavera with garlic & olive oil

WINGS | choice of one: BONE-IN or BONELESS buffalo, that sauce, bbq, bleu cheese, ranch, celery, carrots

### TACO | choice of one: CHICKEN or GROUND BEEF

peppers, onion, tomato, salsa, cheese, guacamole, sour cream, jalapeño, soft & hard tortilla shells

CHICKEN + WAFFLES | dipping sauces, hot honey SLIDERS | buffalo chicken, pulled pork, falafel, french fries

## dessert

#### CUSTOM TIERED WEDDING CAKE

rea plus NJ sales tax & 20% service charge

\$165 per person,

freshly brewed coffee, decaffeinated coffee + tea