Forever After All

Five-hour reception including butler-passed champagne and Perrier upon arrival, white-glove hors d'oeuvre service, displays, two stations, champagne toast, appetizer, salad, entrée, open bar with premium brand liquors, table-side wine, dessert, wedding cake and coffee and tea service.

Hors D'oeuvres *(Select Six)*

Roasted Root Vegetable Kabob *(v, gf)*
Crab Cake, Remoulade
Coconut Shrimp
Cheesesteak Spring Roll
Cherry Blossom Tart
Scallop Wrapped in Bacon *(gf)*
Tomato and Mozzarella Crostini
Rare Seared Filet of Beef Crostini, Horseradish
Bellini, Caviar, Creme Fraiche
Goat Cheese & Honey Phyllo
Vegetable Tikki *(v, gf)*
Tuna Roll *(gf)*

Displays

Charcuterie

Salami, Prosciutto, Capicola, Kalamata Olives, Green Olives, Manchego, Cheddar, Brie, Pears, Dried Figs, Dark Chocolate Chunks, Pepperoncini, Baby Carrots, Almonds, Dill Pickles, Crackers

Stations *(Select Two)*

Pasta *(Select Two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta
Cavatappi Pomodoro, Plum Tomato Sauce, Fresh Basil
Penne ala Vodka

Pasta Upgrade

(May be selected as one of your pasta choices for an additional $3 per person)
Orecchiette, Italian Sausage, Broccoli Rabe
– OR –
Fusilli with Bolognese Sauce
Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese

Mac & Cheese Bar

Choice of Truffle Lobster, Short Rib, or Nashville Hot Chicken
Tossed with Homemade Cheese Sauce over Elbow Macaroni
Cornbread, Scallions

Mozzarella Bar

Sliced Fresh Mozzarella, Ciliegine, Burrata, Pesto, Truffle Oil, Roasted Red Peppers, Sun-dried Tomatoes, Crispy Prosciutto, Basil, Crostini

Chef-Attended Carving Station

Slow Roasted Top Round of Beef, Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard, Au Jus
– OR –
Honey Glazed Bone-In Ham, Hawaiian Rolls, Dijon Mustard, Mayonnaise, Peach Relish

Champagne Toast

Appetizers *(Select One)*

Wild Mushroom & Goat Cheese Risotto, White Truffle Cream Sauce

Arancini, Pomodoro Sauce, Whipped Ricotta

Seasonal Vegetable Pinwheel, Marinara

Seasonal Ravioli

Salads *(Select One)*

Spinach, Pine Nuts, Orange Segments, Shaved Locatelli, Citrus Vinaigrette

Arugula, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Spring Mix, Dried Apples and Cranberries, Feta, Almonds, Balsamic Vinaigrette

Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil *(Seasonal July – Sept)*

Entrées *(Select Three)*

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.

Vegetarian option available with pre-determined counts.

Place cards to note entrée selection.

Filet Mignon, Merlot Demi-Glace

Herb Crusted French Cut Chicken Breast, Herbed Gravy

Seared Branzino, Tomato Concasse

Grilled Salmon, Miso Glaze

Korean Barbecue Braised Beef Short Rib

Surf and Turf Filet, Crab Cake *(Market Price)*

Dessert

Customized Wedding Cake and Tableside Assorted Mini Cannoli & Chocolate Covered Strawberries

Tableside Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee and Assorted Teas

To include intermezzo of Lemon Sorbet prior to serving entrees, please add $3 per person.

$167 Per Person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.