



Wedding Brunch Reception Menu

Assorted Chilled Juices
Fresh Seasonal Fruit Display
Assortment of Breakfast Breads and Bagels
Smoked Salmon Tray with Red Onions and Capers

Raw Bar: Shrimp, Clams & Oysters

Traditional Champagne Toast
Premium Brand Open Bar for Four Hours

Fresh Garden Salad

Bruschetta Display

Omelet Station

Chef's Carving Board
Accompanied by Silver Dollar Rolls & Condiments

Chafing Dish Selections
choice of 2 (see page two)

Gourmet Stuffed French Toast
French Bread with Cream Cheese Walnut Stuffing & an Apricot Brandy Glace

Home Fries

Bacon & Sausage

Custom-Tiered Wedding Cake
Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$85 per person

Price does not reflect service fee and sales tax

Seasonal Discount Available



Chafing Dish Selection Choices

Chicken Francaise, Marsala or Piccata

Chicken Szechuan

Chicken Florentine

Eggplant Rollatine rolled with Ricotta and Mozzarella

Fresh Little Neck Clams roasted with Garlic and Lemon Oil

Mussels in Lemon Garlic of Fresh Pomodoro Sauce

Shrimp and Scallop Scampi

Broiled Salmon with Lemon Butter

Fillet of Tilapia with Seasoned Bread Crumbs and Tomato Caper Vinaigrette

Grilled Swordfish with White Wine, Lemon and Capers

Fresh Italian Sweet Sausage sautéed with Onions, Red and Green Peppers,

Garlic, Olive Oil, Fresh Basil and Plum Tomatoes

Beef Tips with Marsala Wine and Sundried Tomatoes

Pasta

Choice of Tortellini, Farfalle or Penne

Choice Of Sauce: Vodka, Bolognese, Alfredo, Pesto with Plum Tomato,

Marinara, Carbonara, Puttanesca or Primavera

Call Lauren Kauffmann, our Banquet Director for more information.

732-842-2894