

The Elegant Wedding



\$89 per person package with Complimentary Stay in a Deluxe or PURE Room for the Bride and Groom on their Wedding Night and Custom Wedding Cake for any available date from NOW through AUGUST 2009.*

**Pricing is subject to NJ Sales Tax and 20% service charge, this offer is valid towards short term bookings and only on any available date through August 2009. This is a special promotional menu which is fixed at these selections. Menu may be upgraded but additional charges will apply.*

Any pre-existing contracts, pending contracts and proposals do not apply.

Ceremony Fee if applicable is an additional charge plus NJ Sales Tax. Bride and Groom may upgrade to a Grande Suite based on availability at an additional charge.

Five Hour Open Bar Serving Premium Brand Liquors

Cocktail Reception

(White Glove Service)

Butler Passed Champagne as your Guests Enter their Cocktail Reception

Presentation of Imported and Domestic Artisanal Cheeses

on Silver Service, to include:

*Aged Wisconsin Cheddar, Pecorino Romano,
Huntsman Layered Cheddar, Farmhouse Blue Cheese, Dutch Gouda, Jarlsberg
Wenslydale Cranberry Cheddar and Sage Derby*

Presented with:

Flat Breads and Assorted Crackers and Fresh Fruit Garnish

Garden Crudité

Display of Seasonal Vegetables

Served with Freshly Prepared Assorted Dips

Tuscany Table

Featuring Ciabatta Bread with Olive Tapenade and Focaccia Triangles,

Mozzarella Bocconcini and Marinated Mushroom Salad

Fresh Tomato and Feta Cucumber Salad, Artichoke Hearts, Roasted Red Peppers and Roasted Eggplant Salad

Butler Passed Hors D'oeuvre Selections

(Please Select Six)

Spinach Stuffed Mushrooms

Potato Pancakes with Chived Sour Cream and Apple Sauce

Fresh Mozzarella and Tomato Bruschetta

Brie Cheese and Raspberry Filo Stars

Vegetarian Spring Rolls with General Tso's Sauce

Skewered Portobello Mushrooms with Balsamic Vinaigrette

Lightly Breaded Artichoke Heart with Boursin Cheese

Spinach and Feta Cheese in Delicate Pastry

Thai Curry Samosa with Siracha Honey

Yukon Gold Potato and Truffle Croquette

Fig, Fontina and Lavendar in Filo

Housemade Hummus on Pita Crisps

Mini French Onion Soup in Bread Bowl

Sesame Chicken with Sweet Chili Sauce

Beef or Chicken Satay with Peanut Sauce

Assorted Miniature Quiche

Cocktail Franks in Puff Pastry

Mini Beef Wellington with Wild Mushrooms

Asparagus Wrapped in Prosciutto or Smoked Salmon

Chicken and Lemongrass Dumpling

Spicy Chorizo Empanada

Manchego Cheese, Serrano Ham and Quince in Filo Pastry

Coconut Chicken with Sweet and Sour Sauce

Sliced Filet Mignon on Crostini with Horseradish Cream

Personalized Cooking Stations

(Please Select Two Stations)

Carving Station

(Please Select One)

Roasted Fresh Boneless Breast of Turkey served with a Cranberry Sauce and Gravy
Smoked Honey Mustard Ham served with Buttermilk Biscuits
Roast Pork Tenderloin with a Teriyaki Glaze

Mashed Potato

Garlic Mashed – Sweet Potato – Country Potato
Assorted Toppings
Sour Cream and Chives, Bacon Bits, Cheddar Cheese
Crispy Fried Onions, Turkey Julienne and Turkey Gravy

Stir Fry Station

(Please Select Beef, Chicken, or Shrimp)

Served with Oriental Vegetables in a Scallion-Ginger Sauce
Vegetable Fried Rice and Fortune Cookies

Pasta Station

(Please Select One)

Penne Pasta served in a Traditional Pink Vodka Sauce
Tri Color Tortellini with Mushrooms, Peas, Onions, Pancetta with Parmesan Cream Sauce
Radiator with Grilled Chicken, Sundried Tomatoes, Broccoli, Black Olives and Roasted Garlic Broth
Fusilli with Julienne Vegetables in a Plum Tomato Basil Sauce
Porcini Mushroom Ravioli served with a Truffle Scented Chive Butter Broth
Cavatelli and Broccoli with Extra Virgin Oil and Garlic
Potato Gnocchi with a Pesto Cream Sauce

Additional Stations - \$5.00 per person

Silver Chafing Dishes

(Please Select Two)

Filet Tips with Roasted Vegetables in a Tarragon Cream Sauce

Korean BBQ Beef with Scallions, Carrots and Kim Chee Sauce

Sweet and Sour Chicken with Steamed Vegetables

Steamed Prince Edward Island Mussels with Red or White Sauce

Crispy Fried Calamari with Spicy Marinara

Italian Sausage with Roasted Peppers and Onions

Tempura Vegetables with a Ginger Scallion Sauce

Roasted Pork Loin with Apple Demi Glace

Baked Brie en Croute with Brown Sugar, Almonds and Sliced Granny Smith Apples

Jambalaya: Featuring Grilled Chicken and Andouille Sausage with Bell Peppers,
Tomatoes, Scallions in Spicy Rice

Additional Chafing Dish - \$5.00 per person

Dinner Service

Champagne Toast



Appetizer

(Please Select One)

Classic Penne served in a Pink Vodka Sauce
Fresh Mozzarella and Garden Tomato with Extra Virgin Olive Oil and Aged Balsamic
Fresh Sliced Seasonal Fruit with Honey Yogurt Sauce



French Service of the Salad

(Please Select One)

Mixed Field Greens with Julienne Vegetables with Balsamic Vinaigrette
Traditional Caesar Salad, Garlic Crostini



Duet Entrees

(Please Select Two from list below for Plated Duet Entree)

Chicken Breast, stuffed with Spinach, Mozzarella and
Prosciutto di Parma, served with a White Wine Cream Sauce

Chicken Breast served Piccata, Francaise or Marsala Style

Honey–Miso Glazed Salmon with Orange–Ginger Beurre Blanc

Beef London Broil in a Cabernet Demi-Glace

Vegetarian Options Available such as Pasta Primavera

AT BASKING RIDGE, NJ

All Entrees are Served with our Chef's
Fresh Seasonal Garden Vegetables
Roasted Potatoes with Rosemary & Garlic
Freshly Baked Dinner Rolls & Butter



Dessert



Custom Wedding Cake Served on a Painted Plate
With Raspberry Coulee & Chocolate Strawberries
Service of Freshly Brewed Regular and Decaffeinated Coffee along with a choice of Black and Herbal Teas