

REFLECTIONS

Wedding Reception/

The perfect reception with just the right touch

5 hour reception includes;

Champagne greeting for your guests upon arrival

Unlimited Open Bar & mixed drinks

Choice of color linens

Private VIP room for your bridal party's cocktail hour

Check Room attendant

Printed place cards

Printed menu cards

Printed directional cards

Cocktail Hour - Passing Hors D'Oeuvres

Choice of 6 passing

*Cocktail Franks, Vegetable Spring Rolls, Stuffed Mushrooms,
Miniature Quesadilla, Mozzarella Triangles, Fried Ravioli, Potato*

Croquets,

Mac and Cheese Bites,

*Potato Pancakes, Chicken Satay Skewers, Beef Sliders, Mini Cheese
Calzones*

***Mini Shrimp Cocktail Shooters, **Scallops Wrapped in Bacon, **Sushi*

***Mini Crab Cakes,*

***Please add an additional \$2.00 per person*

Cold Salad Displays

(Includes All)

Marinated Pasta Salad, Caprese Salad, Marinated Vegetables

House Mixed Field Greens, Fire Grilled Vegetables

Cured Italian Meat Platter of Salami, Prosciutto, Mortadella, Ham,

Artisan Bread Display

Crudités Platter with delicious dipping sauces

Assorted International Cheese and Fruit Display

DINNER BUFFET

Caesar Salad

Please choose 2 Pasta dishes

*Baked Ziti – Penne with Vodka Sauce – Rigatoni Bolognese – Fettuccini
Carbonara*

Stuffed Shells – Pasta Primavera – Bowtie Alfredo

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Please choose 5 in any Entrée category

*Chicken Marsala – Chicken Francaise – Chicken Saltimbocca – Chicken
Cordon Bleu*

*Eggplant Parmigiana – Eggplant Rollatini – Eggplant in Carozza
Vegetable Lasagna –*

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*Braised Beef in Red Port Wine – Stuffed Italian Style Meatballs in Tomato Sauce
Sausage and Peppers – Sausage and Broccoli Rabe – Pernil Pork with Yellow Rice
- Beef Rollatini*

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*Fried Calamari – Drunken Mussels; your choice of white wine or marinara sauce –
Shrimp Scampi*

Lemon Butter Tilapia – Citrus Glazed Salmon – Seafood Scampi – Spanish Paella

** All entrees will be served with mixed vegetable medley and roasted potatoes along
with assorted dinner rolls*

Carving Station

Chef carving of Loin of Pork in an Apple Brandy Wine

or

Turkey Breast with Brandy Mushroom Sauce

Dessert

Occasion Cake

Ice cream sundae bar

\$85.00 per person

Plus NJ sales tax and 20% gratuity will be added on to final bill. Children 12 and