

Invitation/Arrival Reception

*Louis Perdrier, Brut Excellence with Floating Berries
Perrier with Lime*

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Cocktail Reception

Offered Butler Style by White Gloved Servers...

Hot Hors D'oeuvres

(Choice of Five)

*Hanger Steak on Brioche Crouton with Shallot Marmalade and Crispy Shallots
Chicken Tempura with Teriyaki-Chili Sauce
Maryland Crab Cake with Sauce Remoulade
Miniature Brie and Raspberry in Phyllo
Scallop Rockefeller with Spinach and Crispy Lardons
Moroccan Chopped Chicken Salad on Garlic Toast
Coconut Chicken with Mango Dipping Sauce
Sautéed Shrimp with Rosemary and Garlic
Miniature Monte Cristo with Jarlsberg Cheese and Warm Maple Dipping Sauce
Andouille Sausage en Croute with Whole Grain Mustard
Fontina Cheese, Asparagus Tips and Mushroom Panini
Smoked Gouda Arancini
Thai Curry Samosas with Tamarind Dip
Honey, Orange and Sesame Chicken Skewers
Gala Apple Fritters with Creamy Ginger Sauce
Potato and Camembert Cheese Croquettes
Fig, Fontina Cheese and Lavender in Phyllo
New York State Foie Gras on Scallion Pancake*

Cold Canapés

(Choice of Five)

*Duck and Cranberry Salad on Multi Grain Toast Points
Smoked Chicken Waldorf on Belgian Endive
Smoked Salmon and Avocado Cream Cheese Hand Roll
Red Snapper Ceviche with Pink Grapefruit and Cilantro on Asian Ceramic Spoon
House Cured Gravlox Roulade with Wasabi Caviar and Crème Fraiche
Caramelized Bermuda Onion on Crostini with Gorgonzola Cheese
Crab Salad with Apple and Chive on Amusette Pastry Spoon
Buckwheat Blini with Domestic Caviar and Crème Fraiche
Artichoke, Goat Cheese and Black Olive Tartlet
Lobster Cream Puff
Tuna Tartar with Avocado Mousse in a Crispy Cone, Lattice Palette Presentation
Red and Yellow Tomato, Red Onion and Basil Bruschetta
Beef Carpaccio with Caper Relish and Fresh Horseradish on Rye Crostini*

Fresh Garden Crudites...

*Cauliflower and Broccoli Florets,
Cucumber, Red and Yellow Peppers,
Carrot Sticks, Celery Stalks, Zucchini Sticks
Sun-Dried Tomato and Creamy Parmesan Dipping Sauces*

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Sliced Seasonal Fresh Fruits and Berries...

*Golden Pineapple, Watermelon,
Honey Dew Melon, Cantaloupe,
Seedless Red Grapes
Strawberries*

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Imported and Domestic Cheeses...

*Aged Gouda, Coupole Goat Cheese, Herbed Swiss,
Vermont White Cheddar,
Brie, Camembert Cheese,
Forme D'Ambert and Gourmandises
Balsamic Onion Confit Chutney
Platter of Seeded Flat Breads*

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Normandy Display...

*Grilled Zucchini, Yellow Squash and Red Onions Drizzled with Extra Virgin Olive Oil
Marinated Grilled Artichokes with Roasted Peppers
Baby Red Potatoes Tossed with Red Onion, Parsley, Oregano and Olive Oil
Celiginii Mozzarella Tossed with Basil Pesto
Pencil Asparagus with Hearts of Palm
Balsamic Marinated and Grilled Portobello Mushrooms with Asiago Cheese
Toasted Israeli Cous Cous Salad with Golden Raisins and Pine Nuts
Risotto Cakes with Sun-Dried Tomato-Black Olive Tapenade
Mussels, Roasted Garlic Cloves and White Balsamic Vinegar
Charcuterie Platter of Sliced Ham and Dried Sausages
Parmesan Reggiano Wedges with Dried Figs
Bowls of Pepperoncinis and Mixed Olives
Hummus, Baba Ghanoush and Cucumber Yogurt Dip
Bread Sticks, Grilled Pita Bread and Focaccia Bread*

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Cheese and Ale Fondue Station...

*Creamy Wheat Beer Cheese Fondue with Warm Fingerling Potatoes,
Fresh Green Apple Wedges, Asparagus Tips, Celery Stalks,
Chorizo Sausage, Spicy Italian Sausage
Basket of Assorted Breads*

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Carving Station with Attendant...

(Choice of Two)

*Roasted Turkey Breast with Cranberry Orange Compote and Gravy
Corriander and Cumin Crusted Pork Loin Stuffed with Air-Dried Apricots,
Lingonberries and Black Currants
Peppercorn Crusted Sushi Grade Ahi Tuna Loin with Red Onion, Tomato and Caper Relish
Herb Crusted Rack of New Zealand Lamb with Rosemary Jus
Seared Tuna Loin with Lime Vinaigrette Dressing
Orange and Rosemary Scented Whole Roasted Suckling Pig with Pineapple Chutney
Vegetable Wellington with Asparagus, Portobello, Roasted Peppers and Boursin Cheese
Apple and Ancho Braised Brisket of Beef
Poached Ham with White Wine and Quince
Herb Roasted Sirloin of Beef with Horseradish Cream
Boneless Ribeye of Bison with Chipotle Mayonnaise
Adobo Marinated Flank Steak with Chimichurri Sauce
Roasted Leg of Lamb Stuffed with Garlic and Feta
Assorted Fresh Carving Rolls*

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Pasta Station Made to Order...

(Choice of Two)

*Four Cheese and Pear Beggars Purse Pasta with Wild Mushrooms and Sherry-Sage Bisque
Penne Pasta a la' Vodka with Crispy Pancetta and English Peas
Rigatoni with Sausage and Pomodoro Tomato Sauce
Gemmelli Pasta with Garlic, Oven Roasted Tomato and Broccoli Rabe Tossed in Pesto Sauce
(Italian Sausage Optional)
Wild Mushroom and Shaved Parmesan Risotto
Louisiana Crawfish Risotto
Spinach Agnolotti with Artichoke and Mascarpone Cheese and Garlic Cream
Shrimp and Asparagus Risotto
Triangoli with Wild Mushrooms with Asparagus and Brandy Mushroom Sauce
Campanelle, Saffron Cauliflower, Crab Meat and Roasted Yellow Tomatoes and Seafood Nage*

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Seafood Station on Ice...

*Backed By a Magnificent Ice Sculpture
Iced Jumbo Gulf Shrimp
Chilled Oysters on a Half Shell
Snow Crab Claws
Served with Spicy Cocktail Sauce, Mustard Sauce and Lemon Wedges*

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Display Station Presented in Silver Chafing Dishes...

(Choice of Two)

*Traditional Paella with Seafood, Chicken, Chorizo Sausage, Peppers and Peas
Ragout of Chicken, Mushroom, Pearl Onion and Fingerling Potato in Brandy-Tomato Sauce
Braised Veal Shank (Osso Bucco), Carrots and Button Mushrooms
Country Escargot with Garlic and Leeks
Seared Sea Scallops with Mustard Brandy Sauce or Sweet Vermouth
Mussels, Clams, Shrimp and Squid in Garlic and White Wine Over Orzo
Eggplant Stuffed with Ricotta, Plum Tomatoes and Garlic Sauce
Tenderloin Beef Tips with Peppers, Onions and Diced Tomato
Calamari Fritti with Spicy Marinara Sauce
Grilled Chicken, Lamb and Linguisa Sausage Over Yellow Rice
Hot Italian Sausage and White Bean Cassoulet*

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Additional Station Options

Smoked Fish Display...

*Sliced Smoked Scottish Salmon, Gravlox, Pastrami Cured Salmon and Smoked Trout
Traditional Garnishes to Include: Chopped Capers, Lemon Wedges,
Grated Egg White and Yolk, Minced Red Onion and Crème Fraiche
Basket of Russian Blackbread
\$7.50 Additional Per Guest*

Poached Salmon Display...

*Whole Norwegian Pin Nose Salmon
Garnished with Sliced Pressed Cucumber Scales
Paupiettes of Salmon
Chilled Sauce Verte
\$7.50 Additional Per Guest*

Asian...

*Prepared by Attendant
Moo Shoo Duck Hand Rolls with Scallion
Cucumber and Plum Sauce*

*Displayed in Bamboo Steamers with Dipping Sauces
Chicken Teriyaki Dumplings
Spinach and Vegetable Dumplings*

*Spicy Beef and Vegetable Stir Fry
\$7.50 Additional Per Guest*

Sushi Station...

*Japanese Attendant to Prepare
An Elaborate Sushi and Sashimi
Display to Include...
Tuna Maguro, Yellow Tail,
Tuna Roll, California Roll and Cucumber Roll
Wasabi, Soy Sauce and Pickled Ginger
\$12.00 Additional Per Guest*

Caviar...

*Served by Attendant From a Hand Carved Ice Sockle...
Domestic Paddlefish, Trout and Montana Whitefish Caviars
Baskets of Homemade Blinis and Toast Points
Traditional Garnishes to Include: Chopped Capers,
Grated Egg White and Yolk, Minced Red Onion and Crème Fraiche

Hand Carved Ice Slide to Chill Regular and Flavored
Vodkas served in Pony Glasses
\$12.00 Additional Per Guest*

Dinner Dance

Appetizers...

(Choice of One)

Burata and Citrus Salad

*Served with Baby Arugula, Fennel, Watercress and Frisee
Toasted Baguette and Orange Olive Oil*

Butter Head Lettuce, Fried Oregano Provolone

*Pepper Dew Stuffed with Ricotta and Roasted Red Pepper
Focaccia Crouton*

*Mixed Baby Lettuce, Red and Yellow Beets, Aged Vermont Goat Cheese
Focaccia Croutons, Edible Pansies and Truffle Vinaigrette*

Frisee, Radicchio and Baby Arugula

Roasted Pears, Spiced Walnuts and Balsamic Vinaigrette

*Mushroom, Smoked Chicken Breast and Truffle Risotto, Hen of the Woods Fricasee
Shaved Parmesan Reggiano and Fried Leeks*

Seared Sea Scallops, Pesto Tagliatelle

Red Mullet Roe and Petite Herb Garnish

*Fresh Mozzarella with Thinly Sliced Red and Yellow Tomatoes, Balsamic Glaze, Pesto, Frisee and
Aromatic Basil, Grilled Focaccia with Black Olive Tapenade*

*Baby Spinach and Frisee Salad with Shaved Red Onion, Tomato, Crumbled Blue Cheese,
Sourdough Crouton and Honey Dijon Dressing*

Sweet Garlic and Basil Risotto with Sautéed Rock Shrimp, Roasted Pepper, Artichoke and Micro Greens

Truffled Potato Leek Soup with Forest Mushrooms

Lobster Bisque with Roasted Corn and Baby Zucchini

Butternut Squash Soup with Duck Confit Hash

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Intermezzo...

*Blood Orange and Ginger Sorbet, Pink Grapefruit Campari Sorbet or Sour Granny Smith Apple Granita
Kiwi and Berry Sauce and Seasonal Flower Garniture*

Entreés...

Fish

(Duet or Choice of One)

Jail Island Salmon

*Pan Roasted Salmon Fillet, Ragout of Flageolets and Diced Root Vegetables
Micro Cress Salad and Beurre Blanc*

Seared Red Snapper

*Baby Clams, Orzo Sweet One Hundred Tomatoes
Baby Fennel and Zucchini, Saffron Sauce*

Herb and Shallot Crusted Mahi Mahi

*Red Quinoa and Spinach Pilaf
Crispy Leeks and Parsley Sauce*

Buttermilk and Masa Crusted Fresh Florida Grouper

*Creamy Crawfish Risotto or Polenta
Sugar Snap Peas and Herb Butter*

Tilapia or Halibut Meuniere

*Israeli Cous Cous with Oyster Mushrooms
Signature Vegetables
Brown Butter and Caper Sauce*

Sautéed Striped Bass with Golden Tomato Ragout

*Crispy, Farm-Raised Striped Bass, Potato Gnocchi with Pea Tendrils
Blanched Snow Peas and Pea Shoots with Champagne*

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Beef

Roasted Filet of Dry Aged Black Angus Tenderloin of Beef

Medley of Salsify, Asparagus and Fingerling Potatoes, Roasted Shallot and Bearnaise Sauce

Thyme Marinated and Hickory Grilled Sliced Filet of Beef

*Thinly Sliced and Served with Garlic and Chive Whipped Potato
Signature Vegetable Medley
Enoki and Woodear Jus*

Premium Gold Angus Sirloin Ten Ounce Sirloin Steak

*Assorted Baby Potatoes to Include Yukon Gold, Fingerling and Purple Peruvian Crushed with Rosemary
Patty Pan Squash, Baby Zucchini and California Carrots
Bordelaise Sauce and Frizzled Onions*

Molasses and Sherry Marinated Filet of Beef

*Fricassee of Green Beans, Wild Mushroom and Caramelized Pearl Onion,
Dauphinoise Potatoes, Natural Beef Jus*

Herb Stuffed Chicken Breast

*Chateau Whipped Potatoes with Truffles and Crispy Pancetta
Medley of Asparagus, Tomatoes and Beech Mushrooms, Truffle Jus*

Seared Veal T Bone Chop

*Broccoli Rabe, Red and Yellow Oven Roasted Tomatoes
Gorgonzola Polenta Cake, With Herb Butter*

\$10 Additional Per Guest

Plated Dessert...

(Choice of One)

*Warm Chocolate Molten Cake
Raspberry Mousse and Mixed Berries*

Seasonal Fresh Fruit Tart with Grand Marnier Custard and Strawberry-Orange Gellee

*Chocolate Decadence Cake with Strawberry-Blueberry Filled Chocolate Lattice
Ring and Bourbon Crème Anglaise*

*Duo of 24 Karat Gold Dusted Chocolate Ganache Tart and Vanilla Bean Panna Cotta with
Cassis Coulis and Fresh Berries*

*Chocolate Crusted Oven-Less Orange Scented Cheesecake with Fresh
Raspberries and Lemon Poppy Seed Madelyn*

*Apple Tarte Tatin
Caramelized Apple in Puff Pastry Served with Vanilla Ice Cream,
Red Currants and Almond Florentine*

*Chocolate and Passion Fruit Parfait
Lightened Chocolate Pastry Crème, Passion Fruit Mousse
Topped with Shaved Chocolate, Mango Coulis*

On Silver Tea Stands – Each Table...

*French and Italian Pastries, Petit Fours
Chocolate Dipped Strawberries, Chocolate Truffles and Triple Dipped Chocolate Hazelnut Biscotti*

Wedding Cake

Our Pastry Chef's Signature Chateau Wedding Cakes

Coffee Service

*Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee and Herbal Teas
Cappuccino and Espresso*

Special Wedding Arrangements

BEVERAGES: *A Premium Brand Open Bar for the Service of Cocktails, Highballs, House Chardonnay and Merlot Wines, Imported and Domestic Beers, Assorted Regular and Diet Sodas, Sparkling Waters, and Juices for a Five Hour Period.*

WINES: *Upgraded Wines Are Available at an Additional Charge.*

CHAMPAGNE: *Offered Butler Style on Arrival, Available on All bars, Champagne Toast and Offered Throughout the Remainder of the Event.*

CORDIALS: *We will offer Premium Cordials and Cognacs to Accompany Dessert.*

CEREMONY: *We Offer Indoor or Outdoor Ceremonies @ \$10.00 Per Guest Ceremony Invitation Reception with Champagne and Sparkling Waters Brides are Permitted in the Chateau Three Hours Prior to Your Contracted Time for Dressing and Photos Only. NO EXCEPTIONS.*

LINENS: *Cocktail Tables: Floor Length Ivory or White Cloths.
Dinner Tables: Floor Length Ivory or White Cloths with Matching Overlays and Napkins.*

COAT ROOM: *Complimentary*

VALET PARKING: *Complimentary*

BRIDAL SUITE: *Complimentary (Changing Rooms)*

HONEYMOON SUITE: *Complimentary (Evening Bride and Groom Only)*

GUARANTEE: *The Exact Number of Guests is Required 72 Hours in Advance, Prior to the Event.*

OVERTIME: *If Available, \$15.00 Per Guest Per Hour Based Upon the Final Guaranteed Number of Guests. After Hours Reception Also Available (Max. Two (2) Hours) at a Flat Rate. New Jersey Law Prohibits Service of Alcohol After 2:00AM.*

PAYMENT: *All Prices Are Subject to 21% Service Charge and 7% New Jersey Sales Tax. A 20% Deposit is Required Upon Signing of Definite Contract. A 40% Additional Deposit is Required Half Way From the Signing of Contract Date and the Event Date. The Remainder of the Balance of Payment is Required Within Ten Days Prior to the Event by Certified Check or Wire Transfer.*

CANCELLATION: *A 90% Deposit Will be Refunded Provided the Space Has Been Rebooked Within the Exact Same Revenue Guidelines as Originally Contracted.*

BAND/PHOTO MEALS: *Available, Charged at 1/3 of the Contracted Price Per Guest.*

CHILDREN'S MEALS: *Children Twelve Years of Age or Younger Are Charged Half of the Contracted Adult Price.*