



Cocktail Reception

Butler Style Passed Hors D'oeuvres (All Included)

Coconut Shrimp with Orange Horseradish Marmalade

Sliced Beef Tenderloin on a Garlic Crouton with Basil Pesto Relish

Crispy Vegetarian Spring Roll with Sweeten Sour Dip

Mini Beef Empanadas

Bruschetta with Goat Cheese & a Plum Tomato Caper Relish

French Brie with Apple & Raspberry in Mini Fillo Cups

Manchego & Prosciutto Croquettes

Maryland Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli

Pecan Chicken Skewers with Honey Mustard

Wild Mushroom Tartlet

Scallops Wrapped in Bacon

Goat Cheese & Roasted Pepper Fritter

Potato Pancakes with a Cinnamon Apple Sauce

Franks in a Blanket with Dijon Mustard



Jersey Fresh Farm to Table (All Included)

Artisan Cheese Board with Black & Green Grapes, Fig Jam & Roasted Nuts served with Sliced Rustic Loaves, Flatbreads, & Water Crackers

Jersey Beefsteak Tomatoes spiraled with Fresh Mozzarella & Locally Sourced Fresh Basil drizzled with Olivar Santamaria First Crush Extra Virgin Olive Oil, Sea Salt & Cracked Black Pepper (*in season*)

Grilled Marinated Vegetables | Eggplant, Zucchini, Asparagus, Red & Green Bell Peppers with Pesto Oil (*off season*)

Walk Away Crudités | Long Vegetables in Individual Glasses with Buttermilk Ranch

Baby Arugula Salad with Pear Tomatoes, Housemade Citrus Vinaigrette & Shaved Parmesan, served with Warm Polenta Triangles

Scottish Smoked Salmon | Red Onion Jam & Herbal Cream Cheese, Served with Russian Black Bread

Chilled Seafood Salad | Gulf Shrimp, Diver Sea Scallops and Calamari Prepared with Extra Virgin Olive Oil, Fresh Lemon Juice, Garlic, Fresh Sweet Basil, Chopped Onions & Fresh Parsley

Tuna Carpaccio | Big-eye Ahi Tuna Served with Seaweed Salad & Wasabi

Bresaola, Prosciutto di Parma, Shaved Reggiano, Capers, Red Onions & Dijon Herb Dressing

Italian Antipasti Platter

Imported Genoa Salami, Soppressata, Mortadella, Spicy Capicola, Bocconcini Mozzarella, Sun Dried Tomatoes, Artichoke Heart Salad, Kalamata & Sicilian Olives, Basil Pasta Salad & Orzo Salad with Goat Cheese, Grissini & Sesame Sticks

Metro Cocktail Station (Select Three)

Vegetarian Pot Stickers with Sesame Soy Dip

Fried Calamari with Pomodoro Sauce

Eggplant Rollatini with Tomato Basil Sauce

Sautéed Breast of Chicken Francaise with Lemon Butter & Sun-dried Tomato

Sesame Crusted Chicken with Fried Rice

Breast of Chicken with Sweet Sausage & Bell Pepper

Handmade Meatballs (Mediterranean Lamb or Italian or Swedish)

Pepper Steak over White Rice

Pork Calvados

Pan Asian Station (All Included)

Mini Chinese Style To-Go Cartons filled with Lo Mein Noodles topped with Clients Choice of...

Lemongrass Chicken or Crispy Shrimp or BBQ Pork, tossed with Tamari Vinaigrette

Chicken or Beef Teriyaki Skewers with Hot Mustard Dip

Steamed Chinese Dumplings: Vegetable and Shrimp Varieties served
With Sesame Oil, Ginger & Garlic Dip

Pasta Station (Choose Two)

Live Pasta Station

Mezze Rigatoni Bolognese

Penne A la Vodka

Cavatelli with Pancetta, Onion & Roasted Tomato Sauce

Roasted Red Pepper Ravioli with Pesto Cream

Served with Grated Parmesan Cheese and Garlic Bread

***Carving Station** *(Select Two)*

Roast Breast of Free-range Turkey with Sweet Italian Sausage Dressing & Onion Pan Gravy

Roast Loin of Pork filled with Roasted Red Peppers, Salami, Spinach, Pignoli, Rosemary & Roasted Garlic

Grilled Black Angus Flank Steak Chimichurri

Braised Brisket of Corned Beef with Sweet & Sour Red Cabbage & Pearl Onions

Smoked Virginia Ham with Sundried Cherry & Apple Compote

***Mediterranean Station** *(All Included)*

Grilled Lamb, Beef or Chicken Shish Kebab Skewers

Hummus | Pureed Chickpeas & Tahini

Baba Ganoush | Roasted Eggplant Dip

Tzatziki | Yogurt, Cucumber & Fresh Dill Sauce

Tabouli with Fresh Mint and Parsley

Stuffed Grape Leaves & Feta Cheese

Kalamata Olives & Assorted Pickles

Whole Wheat & White Pita Bread

***Southern Down Home** *(All Included)*

Cocktail | Honey Jack Daniels Spiked Lemonade

Fried Chicken Tenders & Buttermilk Waffles with Maple Scented Gravy

Carolina BBQ Pulled Pork Sliders

Baked Mac n' Cheese with Buttery Crumb Topping (Lobster addition available)

Cornbread & Buttermilk Biscuits served with Honey Butter

***Denotes Additional Charge**

***Taco Bar** *(All Included)*

Cocktail | Watermelon Agua Fresca Margaritas

Soft Tortillas & Crispy Taco Shells with an Array of fillings, to include...

Tequila Grilled Shrimp | Citrus Cilantro Grilled Chicken | Ropa Vieja

(Choice of 6 Toppings)

Pico de Gallo | Fresh Corn Salsa | Black Bean Salsa | Guacamole | Tomatillo Salsa Verde | Lime Crema | Shredded Cheddar & Monterey Jack | Diced Tomatoes | Green Onion | Shredded Lettuce | Chipotle Taco Sauce

***Taste of Portugal and Spain** *(All Included)*

Cocktail | Pitchers of Sangria with Fresh Fruit (red, white or sparkling pink)

Paella Valenciana | Saffron Rice studded with Fresh Mussels, Clams, Shrimp, Sausage & Chicken

Chouriço | Grilled Portuguese Sausages

Gambas al Ajilo | Shrimp in Garlic Sauce roasted with Olivar Santamaria First Crush Extra Virgin Olive Oil & Fresh Garlic

Tortilla Española | Classic Dish of Thinly Sliced Potatoes & Onion Baked en Casserole served with Garlic Aioli & Potato Crisp Garnish

Leitao - Roast Suckling Pig (additional charge)

***Just Amore Station** *(All Included)*

Cocktail | Sips of Chilled Limoncello

Melon & Prosciutto de Parma

Arancini | Rice Balls with Homemade Tomato Sauce

Italian Sausage, Peppers & Onions

Rock Shrimp Fra Diavolo with Mezze Rigatoni

Italian Garlic Bread Sticks

***Denotes Additional Charge**

***Grooms Station** *(All Included)*

Cocktail | Coronitas on Ice with Lime

Buffalo Wings with Blue Cheese & Ranch Dips

Sausage & Pepper Hoagie Sliders

BBQ Pork Ribs

Onion Rings

Mini Pizza Bread Stuffed Salami, Ham and Pepperoni

***Jersey Girl Station** *(All Included)*

Cocktail | Bikini Martini

Grilled Buffalo Shrimp with Blue Cheese & Ranch Dips

Golden Grilled Cheese Wedges

Disco Fries topped with Cheese Sauce

Chef's Choice of Pizza Bites

Mozzarella Sticks with Marinara Sauce

***NY Deli** *(All Included)*

Cocktail | Highballs of Dr. Brown's Cream Soda with Vanilla Vodka on the Rocks

Kosher Beef Hot Dogs on Soft Buns with Toppings, to include...
Sauerkraut | Chopped Onions | Ballpark Mustard | Chili & Cheese

Classic Cole Slaw with Red & White Cabbage & Grated Carrot

Everything Bagel Chips with Choice of Schmear, select one...
Lox | Mixed Garden Vegetable | Honey Walnut

Kosher Deli Pickle Spears & Pickled Green Tomatoes

***Denotes Additional Charge**

**Raw Bar*

Long Island Littleneck Clams on the Half Shell

Blue Point Oysters

Jumbo Gulf Shrimp Cocktail

Snow Crab Claws

Served with Lemon Wedges, Tabasco, Traditional Horseradish Sauce & Remoulade

Chilled Split Lobsters (Additional Charge)

**Sushi Bar*

With Uniformed Sushi Chef

Serving a Variety of Maki Rolls, Nigiri and Sashimi

With Wasabi, Pickled Ginger, Soy Sauce and Spicy Mayo

**Geisha Assistant Available Upon Request

**VIP Carving Station (Select One)*

Leitão | Portuguese Style Suckling Pig

Tomahawk Rib Eye

New Zealand Rack of Lamb

With your choice of...

Truffle Mashed Potatoes, Garlic Roasted Fingerlings, Potatoes Au Gratin with Gruyere

Choice of Sauce... Cognac Peppercorn Sauce, Bordelaise Sauce, Mint Jus

**Russian Tea Room Station*

Black & Red Caviar

Chopped Egg White, Chopped Egg Yolk, Capers, Diced Red Onion

Smoked White Sturgeon & Smoked Whiting

Assorted Pickled Vegetables

Blinchki, Sour Cream

Potato Pershki

**Custom Designed Ice Sculpture & Vodka Display Available Upon Request

***Denotes Additional Charge**

The Reception

Starter Course

Fresh Mozzarella, Grilled Eggplant & Plum Tomato Tower
with Baby Arugula & Balsamic Reduction

Hearts of Romaine & Radicchio with Caesar Dressing & Shaved Parmesan

Assorted Baby Field Greens with Cucumber, Shaved Carrot, Grape Tomatoes & Garlic Croutons
served with Creamy Balsamic Vinaigrette

Baby Spinach, Frisée & Radicchio Salad with Smoked Paprika Ranch

Arugula, Fresh Strawberry, Goat Cheese Crostini with Champagne Vinaigrette

Mixed Greens, Granny Smith Apple, Dried Blueberries, Crumbled Gorgonzola
& Creamy Balsamic Vinaigrette

Greek Salad | Crisp Romaine, Tomatoes, Cucumbers, Kalamata Olives & Greek Feta
with Aged Red Wine Vinaigrette

** Rare Seared Tuna Tataki with Sesame Oil, Wasabi, Ginger with Seaweed Salad & Wonton Crisps

** Butter Poached Lobster with Mango, Micro Greens & Citrus Vinaigrette

** Maryland Jumbo Lump Crab Cake with Mache Salad & Red Pepper Vinaigrette

****Denotes Additional Charge**



Optional Second Course (Additional Cost)

Chicken, Spinach & Ricotta Cannelloni with Pink Vodka Sauce

Mushroom & Chèvre Cheese Strudel with Basil Pesto Sauce

Penne with Roasted Garlic in Pink Cream Sauce

Rigatoni Filetto di Pomodoro with Prosciutto di Parma

Eggplant Rollatini with Pomodoro Sauce

Wild Mushroom Risotto with Shaved Parmesan

Pan Fried Fontina & Basil Polenta with Wild Mushroom Ragout

Intermezzo Sorbet

Entrée

Choice of Three Entrees

Poultry

French-cut Breast of Chicken filled with Chorizo, Spinach & Goat Cheese
with Spanish Sherry Reduction

Sautéed Breast of Chicken Francaise with Lemon Butter & Sun Dried Tomato

Breast of Chicken Layered with Eggplant, Prosciutto di Parma & Fresh Mozzarella
with Shiitake Mushroom Marsala Wine Sauce

**Roast Long Island Duck Chambord

Seafood

Baked Pine Nut Crusted Norwegian Salmon Filet with Lemon Beurre Blanc

Grilled Salmon with Avocado Mango Salsa

Blackened Fillet of Red Snapper with Tomato Basil Bruschetta & Tomato Butter

** Lemon Sole with Lump Maryland Crab Cake Filling & Roasted Red Pepper Coulis

** Pan-seared Chilean Sea Bass with Pumpkin-seed Dusting & Citrus Butter Sauce

** Grilled North Atlantic Swordfish Steak with a Plum Tomato, Red Onion & Caper Compote
& Sherry Vinegar Gastrique

**Sautéed Day Boat Halibut Provençale

Meat

Certified Grilled Black Angus New York Shell Steak with Cognac Peppercorn Sauce

**Pan Roasted Filet Mignon with Cabernet Black Truffle Sauce

**Grilled Rack of New Zealand Lamb with Rosemary, Garlic & Mint Jus

Julienne Seasonal Vegetables & Roasted Potatoes Served with All Entrees

***** Vegetarian & Kosher Meals Available on Request**

****Denotes Additional Fee**



After Dinner (All Included)

Choose from our Custom Designed Tiered Wedding Cakes with your choice of Cake & Filling,
served with Chocolate Covered Strawberries & Mini Cannoli

Full Coffee & Tea Table Service with Cinnamon Sticks & Dark Chocolate Sticks

Espresso & Cappuccino Bar with Whipped Cream, Cinnamon Sticks & Rock Candy Stirrers

A Variety of Premium Cordials

VIP Dessert Stations

**Ice Cream Sundae Bar*

Chocolate & Vanilla Ice Cream

Assorted Candy, Oreo Cookies, Sprinkles, Whipped Cream & Chocolate Syrup
accompanied by Warm Apple Crisp with Toasted Pecans & Brown Sugar topped with Streusel Crumbs

**Viennese Table*

Berry Filled Fruit Crepes | Vanilla Crepes Filled with Cream, Fresh Berries, Warm Mango Sauce

Bananas Foster | Classic Favorite of Bananas Served with Decadent Caramel Sauce

Chocolate Fondue served with Strawberry & Pineapple Dippers

Individual Servings of Madagascar Vanilla Infused Crème Brûlée

Assorted Miniature Pastries

**Stuffed Cupcake Tower*

Your Choice of Several Varieties of Cakes & Fillings Arranged on a Beautiful Display Tower

***Denotes Additional Fee**



****Late Night Bite*** *(Select Two)*

Pork Roll, Egg & Cheese Sliders

Soft Pretzels with Goey Cheese Dip

Assorted Flavored Popcorns

Boneless Buffalo Chicken Wings

Assorted Donuts

Black & White Cookies

Cinnamon Churros with Chocolate Dip

Pasteis de Nata | Portuguese Custard Cups

Deep Fried Apple Pies

Chocolate Chip Cookie Ice Cream Sandwiches

Cheesecake Lollipops

Freshly Brewed Coffee & Tea (Included)

Mini Bottles of Spring Water (Included)

***Denotes Additional Fee**



Five Hour Open Full Premium Bar

● Premium Brand Liquors

Red & White California Wines

Assortment of Domestic & International Beers

French Champagne

Assortment Soft Drinks & Juices

Included

Champagne Toast

Maitre d' & Captains at Your Service

Black Tuxedo, White Glove Service

Votive Candles on Tables & Window Sills

Custom Linen Overlays

Choice of Chargers & Napkin Rings

Private Bridal Suite

Direction Cards

Red Carpeted Entry on the Sidewalk

Door Hostess

Coat Check Service



● *Enhancements*

Seasonal Craft Beer Station

Custom Designed Ice Sculptures (Vodka component available)

VIP Single Malt Tasting Station

Cigar Rolling Station

Perimeter LED Uplighting

Chair Cushion Covers

*Consult your Metropolitan Room Representative
for Additional Upgrades, Customizations
& Preferred Vendor Recommendations*