

MERRI-MAKERS

AT



BONNET ISLAND ESTATE

&

MALLARD ISLAND

YACHT CLUB



Bonnet Island Story



Remember those crazy, hazy, lazy days of summer spent on Long Beach Island growing up, or perhaps this is your first time visiting this piece of paradise at the Jersey Shore? You will know you have arrived when you make your way over the causeway and that familiar sound of waves lapping on the shore and the smell of sea salt comes over you like a wave of nostalgia. You see the iconic blue cedar shake clad Bonnet Island Estate and you are reminded of a slower pace—a sense of calm washes over you and you know you are home.

Imagine beginning the day with your best friends in our Bridal Salon; enjoying brunch and pampering yourselves in preparation for your big day! Or relaxing with your friends in the nautical groom's room, kicking back and getting ready to marry the love of your life!

Your guests will be welcomed with cucumber-scented sparkling water prior to the ceremony in our lush Rose Garden just off the quaint Boathouse Chapel. Your wedding will be the only wedding on your very own private coastal island. Inside of the Boathouse you will find a floor to ceiling stone fireplace, high ceilings and white benches ready to welcome your family and friends in celebration of your very special day.

Cocktail Hour is hosted on the outdoor Veranda with stunning views of the Barnegat Bay, your guests will feel that warm coastal breeze as they mingle and enjoy a myriad of culinary delights. We are the exclusive caterers at the Bonnet Island and are so excited to design a menu especially for your day.

Your reception will be held in the main Ballroom—appointed with arched high ceilings and equally high windows featuring the panoramic seaside backdrop. With seating for up to 250 guests, the ballroom has that classic nautical charm and sets the stage for a night filled with fun, dancing, delicious food and many memories for years to come!

Before retreating up the grand staircase to bed in one of our 12 beautifully appointed guest suites where we can accommodate 24 guests, invite your guests back to the Veranda for an after party! We would love to share in the planning of this day with you and be there for the first day of the rest of your lives together as partners!



Mallard Island Story



Combining timeless elegance with nautical tradition, Mallard Island Yacht Club provides the perfect seaside escape for your special day. You are welcomed by Mallard's iconic red roof and stately grand staircase situated directly on the water with picturesque views of Barnegat Bay at every turn.

Imagine gathering with your best friends in the bridal penthouse-a 3,000 square foot gem with its mile-high ceilings, in-suite salon, and unparalleled views of the bay. There you will enjoy mimosas as you relax and get pampered in preparation for the day.

Or kick back in the groom's shack, clad in maritime flags and lived-in leather furniture. A onetime army barracks turned clam shack has been given new life as the ultimate man cave. Your guests will be welcomed with a refreshing glass of lemonade or cucumber water on our pristinely manicured lawn and then ushered into the boathouse chapel-surrounded on three sides by the bay to watch you and your love exchange 'I dos.'

A walk through the Princeton University inspired gothic archways will lead you to the veranda and cocktail lounge. Your guests will feel that refreshing bay breeze as they enjoy cocktails and a bevy of culinary delights. We are the exclusive caterers at Mallard Island Yacht Club and are so excited to design a menu especially for your day.

Your reception will be held in the main ballroom-with its brilliant Tiffany blue ceilings and seating for up to 250 guests, the ballroom creates a sophisticated and grand backdrop for the night ahead. French doors open to the dance floor in the atrium setting the stage for hours of fun, libation, food and dancing!

Before retreating upstairs to one of our 10 beautifully appointed guest suites where we can accommodate 24 guests, invite your guests back to the marina level for an after party! We would love to share in the planning of this day with you and be there for the first day of the rest of your lives together as partners!

Your Wedding Reception Includes

- ◆ Professional Maître d' to Coordinate and Supervise Your Reception
- ◆ Champagne or White Linen Underlays with Choice of Napkin Color from Our Linen Selection
- ◆ Custom Tiered Wedding Cake
- ◆ Five Hour Reception
- ◆ Bridal Attendants for the Bridal Party



Served Prior to the Ceremony

Guests will be greeted with two of the following Seasonal Refreshments to include:

- ◆ Cucumber Scented Water
- ◆ Lemon Scented Iced Tea
- ◆ Hot Apple Cider (Seasonal)

One Hour Unlimited Butler Style Hors d'oeuvres

Petit Avocado Toast

Brunoise of Watermelon Radish

~

Creole Gulf Shrimp & Grits

Cilantro Crème Fraiche

~

Steakhouse Bite

Sliced Filet Mignon Presented on Garlic Toast
Topped with Horseradish and Chive Remoulade

~

Lemongrass Chicken and Cilantro Dumpling

With Hoisin & Sweet Chili Sauce

~

Petit Bayou Crab Cake

Chipotle Aioli

~

Miniature Cuban Sandwich

Roast Pork, Honey Ham, Swiss Cheese and Pickle Chip Pressed Between Flatbread

~

Seared Ahi Tuna

Kabayaki Glaze, Wasabi Sesame Seeds

~

Lobster Bisque Soup Shooters

~

Spinach & Artichoke Heart Arancini

Lemon Parmesan Aioli

~

Pesto Whipped Cream Cheese

On Paris Toast with Oven Roasted Grape Tomato

Silver Cocktail Hour

One Hour Unlimited Butler Style Hors d'oeuvres

Sweet and Savory Fromage

Whole Wheels of French Brie de Meaux Prepared Two ways:

*

Roasted Garlic, Charred Tomatoes & Torn Cilantro with
Red, White and Blue Corn Tortilla Chips

*

Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce

Chiffonade of Basil & Herbed Ricotta Cheese

~

Miniature Penne Mediterranean

Grilled Vegetables and Tomato Confit Simmered In Roasted Garlic Broth

And Garnished with Crumbled Goat Cheese

Slider Station

Grilled Angus Beef Sliders

Topped with Frizzled Onions, Domestic Cheese, Dill Pickle Chip

Leaf Lettuce and Roma Tomato

Served with Hand-cut Kettle Chips and Traditional Accompaniments

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Tempura Chicken with Fresh Broccoli Crowns
Stir Fried with Hoisin BBQ Sauce and Rice Wine Vinegar

~

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery and Scallions Blended Together with
Brown Rice, Egg and Finished with Sesame Oil and Soy Sauce

Charcuterie Table

Selections of Prosciutto Di Parma, Peppercorn Cured Dry Sausage,
Sweet Coppa and Cured Salami accented with Provolone,
Grilled Marinated Vegetables & Fire Roasted Red and Yellow Peppers,
Fresh Bocconcini Mozzarella with Garden Basil Grape Tomatoes

~

Fire-Roasted Red Pepper Hummus
Fresh Tomato and Basil Bruschetta
Country Blend Olive Tapenade
Crostoni & Grilled Pita Rounds

Silver Menu

Preview

(Pre-Selected Choice of One)

Pear & Gorgonzola Salad

Red Wine poached Bartlett Pears and Crumbled Gorgonzola Cheese on a Bed of Bitter and Sweet Field Greens Sprinkled with Candied Pecans and Drizzled with Wild Berry Vinaigrette

Sun Kissed Salad

Bitter & Sweet Field Greens with Local Blueberries & Strawberries Topped with Shaved White Chocolate and Served with a Vanilla Bean Vinaigrette

~

Served with a Parmesan-Crusted Artisan Bread Stick

The Main Entrée

(Your Guest's Choice Night Of)

Tournedos of Slow Roasted New York Strip Steak

Pinot Noir Demi-Glace

~

Horseradish and Chive Encrusted Salmon

Prepared with Dijon Glaze and

Served with a Roasted Garlic and Cucumber Yogurt Sauce

~

Grilled Vegetable Napoleon (VGF)

Presented Over Roasted Spaghetti Squash

Finished with Aged Balsamic Reduction and House Made Chive Oil

All Entrees Accompanied By

~

Dauphinoise Potato

&

Haricort Vert

Roasted with Olive Oil, Sea Salt & Cracked Black Pepper

Indulge

Tiered Wedding Cake

To Be Selected from our Cake Collection

Freshly Brewed Regular & Decaffeinated Colombian Coffee
And A Selection of Fine Teas

Coffee Express Station

Your Guests will enjoy a cup of freshly brewed Colombian Regular
or Decaffeinated Coffee using paper service for the ride home

~

Warm Home-Baked Chocolate Chip Cookies

Gold Cocktail Hour

One Hour Unlimited Butler Style Hors d'oeuvres

Sweet and Savory Fromage

Whole Wheels of French Brie de Meaux Prepared Two ways:

*

Roasted Garlic, Charred Tomatoes & Torn Cilantro with
Red, White and Blue Corn Tortilla Chips

*

Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce

Chiffonade of Basil & Herbed Ricotta Cheese

~

Miniature Penne Mediterranean

Grilled Vegetables and Tomato Confit Simmered In Roasted Garlic Broth

And Garnished with Crumbled Goat Cheese

Slider Station

Grilled Angus Beef Sliders

Topped with Frizzled Onions, Domestic Cheese, Leaf Lettuce,

Roma Tomato and Dill Pickle Chip

~

Crab Cake Sliders

Topped with Wilted Arugula Leaves, Pickle Chip,

Tartar Sauce and Fresh Lemon Wedges

~

Served with hand-cut Kettle Chips and Traditional Accompaniments

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Tempura Chicken with Fresh Broccoli Crowns
Stir Fried with Hoisin BBQ Sauce and Rice Wine Vinegar

~

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery and Scallions blended together with
Brown Rice, Egg and finished with Sesame Oil and Soy Sauce

Charcuterie Table

Selections of Prosciutto Di Parma, Peppercorn Cured Dry Sausage,
Sweet Coppa and Cured Salami accented with Provolone,
Grilled Marinated Vegetables & Fire-Roasted Red and Yellow Peppers,
Fresh Bocconcini Mozzarella with Garden Basil Grape Tomatoes

~

Fire-Roasted Red Pepper Hummus
Fresh Tomato and Basil Bruschetta
Country Blend Olive Tapenade
Crostini & Grilled Pita Rounds

Gold Menu

Preview

(Pre-Selected Choice of One)

Pear & Gorgonzola Salad

Red Wine poached Bartlett Pears and Crumbled Gorgonzola Cheese on a Bed of Bitter and Sweet Field Greens Sprinkled with Candied Pecans and Drizzled with Wild Berry Vinaigrette

Sun Kissed Salad

Bitter & Sweet Field Greens with Local Blueberries & Strawberries Topped with Shaved White Chocolate and served with a Vanilla Bean Vinaigrette

~

Served with a Parmesan-Crusted Artisan Bread Stick

The Main Entrée

(Your Guest's Choice Night Of)

Chateaubriand

Tournedos of Sliced Beef Tenderloin
Pinot Noir Demi-Glace

~

Horseradish and Chive Encrusted Salmon

Prepared with Dijon Glaze and
Served with a Roasted Garlic and Cucumber Yogurt Sauce

~

Pan Roasted Chicken Fresco

California Sauterne and Meyer Lemon Veloute

~

Grilled Vegetable Napoleon (VGF)

Presented Over Roasted Spaghetti Squash
Finished with Aged Balsamic Reduction and House Made Chive Oil

All Entrees Accompanied By

~

Dauphinoise Potato

&

Haricort Vert

Roasted with Olive Oil, Sea Salt & Cracked Black Pepper

Indulge

Tiered Wedding Cake

To Be Selected from our Cake Collection

Freshly Brewed Regular & Decaffeinated Colombian Coffee
And A Selection of Fine Teas

Strolling Desserts

Assorted Cake Truffles
Cookie Milk Shooters
Banana Bread Pudding Bites with Salted Caramel Sauce
Miniature Crème Brulee
Fresh Berry Mosaic

Coffee Express Station

Your Guests will enjoy a cup of freshly brewed Colombian Regular
or Decaffeinated Coffee using paper service for the ride home

~

Warm Home-Baked Chocolate Chip Cookies

Platinum Cocktail Hour

One Hour Unlimited Butler Style Hors d'oeuvres

Sweet and Savory Fromage

Whole Wheels of French Brie de Meaux Prepared Two ways:

*

Roasted Garlic, Charred Tomatoes & Torn Cilantro with
Red, White and Blue Corn Tortilla Chips

*

Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce
Chiffonade of Basil & Herbed Ricotta Cheese

~

Miniature Penne Mediterranean

Grilled Vegetables and Tomato Confit Simmered In Roasted Garlic Broth
And Garnished with Crumbled Goat Cheese

Slider Station

Grilled Angus Beef Sliders

Topped with Frizzled Onions, Domestic Cheese, Leaf Lettuce,
Roma Tomato and Dill Pickle Chip

Crab Cake Sliders

Topped with Wilted Arugula Leaves,
Pickle Chip, Tartar Sauce and Fresh Lemon Wedges

~

Served with hand-cut Kettle Chips and Traditional Accompaniments

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Tempura Chicken with fresh Broccoli Crowns
Stir Fried with Hoisin BBQ Sauce and Rice Wine Vinegar

~

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery and Scallions blended together with
Brown Rice, Egg and finished with Sesame Oil and Soy Sauce

Charcuterie Table

Selections of Prosciutto Di Parma, Peppercorn Cured Dry Sausage,
Sweet Coppa and Cured Salami accented with Provolone,
Grilled Marinated Vegetables & Fire Roasted Red and Yellow Peppers,
Fresh Bocconcini Mozzarella with Garden Basil Grape Tomatoes

~

Fire-Roasted Red Pepper Hummus

Fresh Tomato and Basil Bruschetta

Country Blend Olive Tapenade

Crostini & Grilled Pita Rounds

New Zealand Lamb Chops

"Yearling Lamb Chops"

Crusted with Fresh Rosemary, Dijon Mustard and fresh Garlic Oven-Seared
Served with a Balsamic Demi-glace and Red Skin Potato Mash

Scallop Station

Sake Seared Dayboat Diver Scallops

Complimented by Avocado and Cucumber Relish Garnished
with Micro-Greens and drizzled with Ancho Chili Oil

Platinum Menu

Preview

(Pre-Selected Choice Of One)

Pear & Gorgonzola Salad

Red Wine Poached Bartlett Pears and Crumbled Gorgonzola Cheese on a Bed of Bitter and Sweet Field Greens Sprinkled with Candied Pecans and Drizzled with Wild Berry Vinaigrette

Sun Kissed Salad

Bitter and Sweet Field Greens with Local Blueberries & Strawberries Topped with shaved White Chocolate and Served with a Vanilla Bean Vinaigrette

Insalata Burrata

Presented over Young Arugula with Focaccia Crostini
Topped with Heirloom Tomato Salad
Aged Balsamic Reduction & House Pesto Oil

~

Served with a Parmesan-Crusted Artisan Bread Stick

The Main Entrée

(Your Guest's Choice Night Of)

Filet Mignon

Montreal-Seasoned and Slow-Roasted Pinot Noir Demi-Glace

~

Pan Seared Halibut

Beurre Blanc & Capers

~

Pan Roasted Chicken Fresco

California Sauterne and Meyer Lemon Veloute

~

Grilled Vegetable Napoleon (VGF)

Presented Over Roasted Spaghetti Squash
Finished with Aged Balsamic Reduction and House Made Chive oil

All Entrees Accompanied By

~

Dauphinoise Potato

&

Haricot Vert

Indulge

Tiered Wedding Cake

To Be Selected from our Cake Collection

Freshly Brewed Regular & Decaffeinated Colombian Coffee
And A Selection of Fine Teas

Strolling Desserts

Assorted Cake Truffles

Cookie Milk Shooters

Banana Bread Pudding Bites with Salted Caramel Sauce

Miniature Crème Brulee

Fresh Berry Mosaic

Coffee Express Station

Your Guests will enjoy a cup of freshly brewed Colombian Regular
or Decaffeinated Coffee using paper service for the ride home

~

Warm Home-Baked Chocolate Chip Cookies



The Bonnet Island Estate & Mallard Yacht Club

We look forward to creating this delicious experience with you.
Our prices are inclusive of service charges, please add New Jersey sales tax.

2021	Silver Menu	\$155.00 per person
	Gold Menu	\$165.00 per person
	Platinum Menu	\$185.00 per person
2022	Silver Menu	\$160.00 per person
	Gold Menu	\$170.00 per person
	Platinum Menu	\$190.00 per person

*Pricing and menu package items
subject to change without notice until the parties enter into a contract for services.*

Additional Options



For Your Consideration

We at Merri-Makers understand each event is unique. All of our Chefs are graduates of the Culinary Institute of America or Johnson & Wales. If you would like something but do not see it listed below, please let us know and our talented Chefs can create whatever you can dream. To add a truly personal touch, you may want to create a “heritage” station that is unique to your families. Please discuss pricing with your Event Planner



Cocktail Hour

Raw Bar

Oysters on the Half Shell
Little Neck Clams
Jumbo Shrimp Cocktail

Raw Bar Enhancements

Alaskan Crab Legs
Split Lobster Tail
Crab Claws

Live Guacamole Station

House made Guacamole with Brunoise of Cucumber and Jalapeño
Rainbow Mix Micro Greens and Tri Color Mini Tacos
Accompanied by Roasted Corn, Black Bean Salsa and Charred Tomato
Toppings to include
Chipotle Chicken ~ Shrimp ~ Blackened White Fish ~ Ropa Vieja
Variety of Hot Sauces

Burrata Station

Chef Carved Burrata
Presented over young Arugula and Focaccia Crostini
Topped with Heirloom Tomato Salad, Olive Tapenade,
Fire Roasted Red and Yellow Peppers, Toasted Pine Nuts,
Basil, Oil and Aged Balsamic Reduction

Lobster Ravioli Station

Petite South African Tail Morsels
Married with a cache of Imported Ripened Cheeses
Enveloped in a Hand-Prepared Pasta with Fresh Herbs

Oyster Shooter Station

Chilled Blue Point and Pacific Hen of the Sea Oyster Tenderloins
In Natural Brine served in a Cocktail Glass with A Mélange of
Fresh Herbs and spirited “Bloody Mary” Mix

Gazpacho Shooter

Lightly whipped Goat Cheese and Puree of Roasted Eggplant
Layered in a Shooter Glass with Fresh Herbs and Garnish

Sushi Station (3 pieces per person)

Hand-crafted Pacific Rim selection of:

California, Spicy Tuna, Salmon and Rainbow Sushi Rolls and
Yellowtail, Salmon, Shrimp and Tuna Nigiri

Served with Wasabi, Ginger Root and Ponzu Soy

Peking Duck Station

Slow-roasted Plum and Pomegranate Molasses-rubbed Peking Duckling
Prepared “Shanghai” style with Moo Shu Scallion Pancakes,
Daikon Radish Sprouts, Green Onions, Ginger Carrot Threads and Hoisin Ginger Sauce

Soup Station

(Pre-selected Choice of Two)

Cream of Wild Mushroom

Cream of Broccoli

Hearty Garden Vegetable

Lobster Bisque

Butternut Squash Bisque

Butcher’s Block

(Pre-selected Choice of Two)

Corned Beef Brisket

Honey Glazed Ham

Roast Turkey

Pork Loin

Accompanied by Miniature Rolls and Dark Breads Crocks of Stone Ground Mustard,
Mayonnaise, Horseradish Sauce Herbed Pan Gravy and Rick’s Famous Cranberry Relish

A Taste of France

Chicken & Mushroom Crepes with a Béchamel Sauce

*

Scallop & Shrimp Crepes with a Brandy Cream Sauce

Fruit Crepe Station

Fresh Seasonal Fruit Crepes with an Amaretto Sauce and a Dusting of Confectioners’ Sugar

A Taste from the Pacific Rim

General Tso’s Chicken

White Meat Chicken with Fresh Broccoli Crowns, Stir Fried with Hoisin Sauce and Rice Wine Vinegar

*

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery & Scallions blended together with
Brown Rice & Egg and finished with Sesame Oil and Soy Sauce

South of the Border

Fajitas with Southwestern seasoned Chicken and Beef

Mexican style Black Beans and Spanish Rice Served with Nachos,
Sour Cream, Salsa, Guacamole, Shredded Lettuce, Cheddar & Jack Cheeses

Potato Pancake Station

Made with Shredded Idaho Russet Potatoes and Fresh Chives
Served with "Not So Ordinary" Accompaniments;
Creole Sour Cream, Curried Applesauce & Caramelized Vidalia Onions

Slider Stations

Beef Sliders

with Domestic Cheese, Pickle Chip, and Fried Onions and served with Kettle Chips

*

Barbequed Pulled Pork Sliders

Smothered in Bourbon Molasses and Caramelized Onion Jam

*

Short Rib Slider

with Frizzled Onions, Pickle Chip, and Horseradish Cream served with Kettle Chips

*

Filet Mignon Slider

Pickle Chip, Classic Béarnaise Sauce served with Kettle Chips

*

Crab Cake Sliders

Pickle Chip, Tartar Sauce with Fresh Lemon served with Kettle Chips

Pulled Pork

With a Sweet Southern BBQ Sauce
Toppings to include Horseradish Slaw, Crumbled Cornbread
& Georgia Peach Chutney

Gourmet Fries

Sweet Potato Fries

Tossed in Cumin, Cinnamon and Sugar

*

Classic Idaho Potato Fries

Presented with Dipping Sauces

*

Chipotle Aioli, Truffle Mayonnaise

& Cherry Pepper Ketchup

Smashed Potato Bar

Garlic Mashed Potatoes & Maple Infused Sweet Potatoes
Served with Help Yourself Toppings & Mixings:
Cheese, Crisp Bacon, Frizzled Onions, Scallions, Miniature
Marshmallows, Candied Pecans, Brown Sugar & Honey

Naan Flatbread Bar

Whipped Goat Cheese, Shitake Mushroom

*

Seasoned Ricotta Cheese with Beefsteak Tomato, Olive Bruschetta and Shaved Parmesan Reggiano

New Zealand Lamb Chops

Yearling Lamb Chops crusted with Fresh Rosemary, Dijon Mustard and fresh Garlic
Oven Seared and served with a Balsamic Demi-glace and Red Skin Potato Mash

Shrimptini Station

(1.5 Pieces per person)

Colossal Gulf Shrimp

With Fiery Bourbon Cocktail Sauce and Wasabi Crème Fraiche

LBI Paella

A Traditional Coastal Spanish dish consisting of Calasparra Short Grain Rice, Shrimp, Scallops, Clams, Mussels,
Chicken and Chorizo Sausage
Slow cooked with garden fresh Vegetables and Saffron

It's a Lotta Lobster

New England Style Lobster Rolls

Cold Water Lobster Meat, Brunoise of Celery, Lemon Emulsion

Served on Buttered Split Top Roll

Served with Kettle Chips

The Big Eye

Chef Carved Ahi Tuna Loin

Fuji Apple and Seaweed Salad

Kabayaki Glaze, Wasabi Sesame Seed

Cacio e Pepe

"Cheese and Pepper" served in its Original Wheel

Specialty Pastas

Butternut Squash Tortelacci

Finished with Sage Browned Butter, Sea Salt, Cracked Pepper and Shaved Parmesan

Broccoli Rabe and Italian Sausage Agnolotti

Filled with Mascarpone Cheese and Simmered in Roasted Garlic and Parmesan Broth

Shucking Around

An Oyster Bar featuring West Coast Tenderloins of the Sea

Wasabi Cocktail Sauce, Mignonette and Cholula Hot Sauce



Intermezzo

Lemon Sorbet

Wild Berry Sorbet with Fresh Mint Sprig



First Course Salad Option

Insalata Burrata

Presented over young Arugula with Focaccia Crostini

Topped with Heirloom Tomato Salad

Aged Balsamic Reduction & House Pesto Oil

Garden Salad

With Sliced Cucumber Flowers, Grape Tomatoes, Shredded Carrots
and Fresh Berry Vinaigrette

Classis Caesar Salad

Hearts of Romaine Lettuce are tossed with Traditional Caesar Dressing and

Garnished with shaved Asiago Cheese, Garlic Croutons and

freshly Cracked Black Pepper

Harvest Salad

Bitter and Sweet Field Greens, Crumbled Goat Cheese, Dried Cranberries, Toasted Walnuts and Cider
Vinaigrette

Caprese Salad

Fresh Mozzarella, Vine Ripened Tomatoes, Torn Basil

Balsamic Syrup and First Press Virgin Olive Oil



Pasta Course

Butternut Squash Risotto Cake
Lobster Ravioli
Wild Mushroom Ravioli
Butternut Squash Tortelacci
Broccoli Rabe and Italian Sausage Agnolotti

Main Course

Rack of Lamb

Encrusted with Dijon Mustard, Garlic & Herb Crumbs with a Rosemary Glaze

Braised Short Rib of Beef

Slow cooked and fork tender
Blanketed with a Pinot Noir Demi-glace

Prime Rib

Cooked to perfection and served with au jus

Filet Mignon and Butter Poached Main Lobster Tail

Salmon

Mahi-Mahi

Halibut



Dessert

Viennese Table

Assorted Miniature Pastries & Cakes to include:
Tiramisu, Cannoli, Eclairs, Cream Puffs, Italian Cheesecake,
Strawberry Shortcake, Lemon, Chocolate Fudge, Raspberry
Fruit Tarta, Mini Sfogliatella and French Napoleons
&
A Variety of Delicious Bakery Cookies

Bananas Foster

Flaming Bananas Foster served over Gourmet Vanilla Ice Cream

Chocolate Fondue

Your guests will be able to dip bite-sized morsels including
Strawberries, Pineapple, Pretzel Rods, Marshmallows and Graham Crackers
into the smooth flowing stream of Milk Chocolate

Crème Brulee Station

With assorted toppings to include;
Toasted Coconut, Raspberries and Crumbled Brownies

Cannoli Station

Plain and Chocolate Covered Cannoli Shells filled to order for your guests
and dipped into an array of toppings

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream
Topped with your choice of Chocolate Syrup, Rainbow Sprinkles, Wet Nuts,
Crumbled Oreo Cookies, Toasted Almonds and fresh Whipped Cream

Donut Wall

Freshly made Donuts
With a Variety of Flavors and Toppings

Gelato Station

Stracciatella, Pistachio and Hazelnut
Served in Mini Cones

Cookie Dough Bar

Traditional Chocolate Chunk, Peanut Butter with Reese's Pieces and
Triple Chocolate Brownie Cookie Dough Served in Petit Vanilla Cones





Gotta Have Caffeine

Cupa Cabana

Espresso Bar

Including freshly ground Espresso Beans

Espresso

Cappuccino

Café Latte

Café Mocha

Chai Latte

& Hot Chocolate.

Variety of Dairy including Dairy Alternative

Variety of Flavoring Syrups

Condiments, Disposable Cups and professionally trained Baristas to serve your guests or order.

Iced versions are also available.



After Party Menu

~INCLUDES ALL OF THE FOLLOWING~

Boneless Buffalo Wings

Tender White Meat tossed in traditional Buffalo Sauce with ribs of Celery and Bleu Cheese

Pork Roll, Egg & Cheese

Served on a miniature Kaiser Roll

Tater Tots

Cajun scented and served with a variety of Dipping Sauces

BBQ Chicken Sliders

Slow cooked in Citrus Chipotle BBQ Sauce
Served with frizzled Onions & Horseradish Cream