



The Ashford Estate

by



MERRI-MAKERS

Menu Collections



Merri-Makers has been planning weddings for over 47 years. Each one of our Event Planners has over 10 years of experience making your dreams come true!

What Sets Us Apart

- Exclusive access to the Private Estate, celebrating your wedding all day
- Beautifully decorated guest suites, with an overnight booking
- Guidance and personalizing every detail of your dream day and designing a menu to reflect your personal tastes
- Charming Chapel for the ceremony
- Picturesque grounds with endless photo opportunities
- Dedicated event staff
- No guaranteed guest count required
- Keep the night going with an option to add an after party
- Wedding Cake

Butler Passed Hors d'oeuvres to Include:

Petit Guacamole Taco

Micro Cilantro

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Creole Gulf Shrimp & Grits

Cilantro Crème Fraiche

~

Steakhouse Bite

Sliced Filet Mignon Presented on Garlic Toast

Topped with Horseradish
and Chive Remoulade

~

Whipped Boursin Cheese

Strawberry Segment, Aged Balsamic
Reduction

~

Chicken & Lemongrass Dumpling

Shanghai Sauce

Corn and Crab Hushpuppy

Mike's Hot Honey

~

Miniature Cuban Sandwich

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

~

Greek Bite

Country Olive Tapenade

~

Seared Ahi Tuna

Kabayaki Glaze, Wasabi Sesame Seeds

~

Lobster Bisque Soup Shooters

The Classic Collection

- Cocktail Hour-

One Hour Unlimited Butler Style Hors d'oeuvres

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

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
Garnished with Crumbled Goat Cheese

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

Sweet & 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

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 guests will make their selection tableside)

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

~

Roasted Cauliflower Steak (VGF)

Presented Over Fire Roasted Red Pepper Hummus

Topped with Blistered Sun Gold Tomatoes and Pickled Red Onion

Garnished with Rainbow Mix Micro Greens

All Entrees Accompanied by

~

Dauphinoise Potato

&

Haricot 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

The Signature Collection

-Cocktail Hour-

One Hour Unlimited Butler Style Hors d'oeuvres

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

Slider Station

Grilled Angus Beef Sliders

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

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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

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

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

Sweet & 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

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 guests will make their selection tableside)

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 Velouté

~

Roasted Cauliflower Steak (VGF)

Presented Over Fire Roasted Red Pepper and Hummus

Topped with Blistered Sun Gold Tomatoes and Pickled Red Onion

Garnished with Rainbow Mix Micro Greens

All Entrees Accompanied By

~

Dauphinoise Potato

&

Haricot 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

Miniature Brownies

Cookie Milk Shooters

Banana Bread Pudding Bites
with Salted Caramel Sauce

Miniature Crème Brûlée

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 Grand Collection

-Cocktail Hour-

One Hour Unlimited Butler Style Hors d'oeuvres

Raw Bar

Local Seafood Display of Poached Gulf Shrimp in Court Bouillon

Littleneck Clams

Variety Of Back Bay Oysters

Freshly Harvested and Shucked by the Barnegat Oyster Collective

Served with Fiery Bourbon Cocktail Sauce, Cucumber Wasabi Aioli,
Meyer Lemon Segments and Spicy Chili Pepper Sauce

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

Filet of Applewood Smoked Bacon, Dry Sea Scallops

Complimented with Maple & Stone Ground Mustard Glaze

Served over Whipped Sweet Potato Souffle

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

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Served with Hand-Cut Kettle Chips and Traditional Accompaniments

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce

Chiffonade of Basil & Herbed Ricotta Cheese

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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 guests will make their selection tableside)

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

~

Roasted Cauliflower Steak (VGF)

Presented Over Fire Roasted Red Pepper Hummus
Topped with Blistered Sun Gold Tomatoes and Pickled Red Onion
Garnished with Rainbow Mix Micro Greens

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Banana Bread Pudding Bites
with Salted Caramel Sauce

Miniature Crème Brulee

Fresh Berry Mosaic

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Warm Home-Baked Chocolate Chip Cookies