



# *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

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**Steakhouse Bite**

Sliced Filet Mignon Presented on Garlic Toast

Topped with Horseradish

and Chive Remoulade

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**Whipped Boursin Cheese**

Strawberry Segment, Aged Balsamic

Reduction

~

**Chicken & Lemongrass Dumpling**

Shanghai Sauce

**Corn and Crab Hushpuppy**

Mike's Hot Honey

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**Miniature Cuban Sandwich**

Roast Pork, Honey Ham,

Swiss Cheese and Pickle Chip

Pressed Between Flatbread

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**Greek Bite**

Country Olive Tapenade

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**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

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##### **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

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### ***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 Brulee

Fresh Berry Mosaic

### ***Coffee Express Station***

Your Guests will enjoy a cup of freshly brewed Colombian Regular  
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~

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

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##### **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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#### **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

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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

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### **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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