

Cocktail Menu Package

The Barclay's Wedding Package is complete with your Wedding Cake, Centerpieces, Choice of Napkin Color, Private Bridal Rooms, and Matredee and Planning Services.

Upon arrival, your guests are welcomed to one full hour of Butler Style Hors D'Oeuvres creatively displayed and passed continuously with a four hour Open Bar featuring Premium Brand Liquor.

Cold displays are arranged around our Welcoming Bar where you will find: Cheese and Crackers, Vegetable Platter, Bruschetta or fruit and cheese platters.

Butler Style Hors D'Oeuvres

(Chef Selection, Special Requests Welcome)

| | | |
|------------------------|--------------------|--------------------------|
| Pork Wontons | Mini Franks | Mini Burgers |
| Chicken Salad Cups | Broccoli Quiche | Cheese Steak Cups |
| Crab Cakes | Coconut Chicken | Fried Shrimp |
| Chicken Eggrolls | Vegetable Eggrolls | Spanakopita |
| Bacon wrapped Scallops | Chicken Satay | Beef Teriyaki Sticks |
| Antipasto Kabobs | Fruit Kabobs | Caprese Kabobs |
| Mini Reuben's | Swordfish Bits | Sesame Chicken |
| Cheese Quiche | Monte Cristo | Salsa Cream Cheese Wraps |

At the end of your lavish Cocktail Hour, your guests will retreat to their tables and await the introduction, first dances, and toast. Each guest will have a glass of Champagne adorned with the berry of the season.

The Main Event

Your guests will enjoy a hand selected and personalized menu consisting of four of the following main entrée chafing dishes:

Homemade Italian Meatballs in Our Signature Marinara
Slow Cooked Baby Back Ribs in a Sweet Barbeque Glaze, fall off the Bone Good!
Italian Sausage Cooked on a bed of Onions and Peppers
Pork Loin Saltimbocca served with a Savory Pork Gravy
Chicken Scampi, Tender Cuts of Chicken in a Delicious Butter Wine Sauce
Chicken Franchise, Egg battered and lightly fried Chicken in a Pool of Lemon Wine Sauce
Flounder Rollatini, Buttery Crabmeat Stuffing Wrapped in a Tender Flounder Filet
Eggplant Rollatini, Lightly Battered Pan Fried Eggplant, stuffed with Ricotta Cheese and Draped with Marinara Sauce

Every Buffet Includes - Red Roasted Potatoes Gently Seasoned with Rosemary, an Assortment of bread with butter, and you're Choice of either a Classic Caesar Salad or a Spring Mix Salad with a Cranberry Vinaigrette.

A Sweet Ending

Your Customized Wedding Cake, Plated with Vanilla Ice Cream and Served with your choice of hot coffee or tea.

Upgrade your Menu with the Following

A Silver Upgrade

Add a Pasta Station to your buffet. Your choice of Tortellini Alfredo, Fussilli Bolognese, Penne Ala Vodka or Pasta Primavera. \$2.50 Per Person

A Golden Upgrade

Add a Carving Station to your buffet, with your choice of:

Tender Turkey Breast- \$3.00 per person

Honey Glazed Ham- \$3.00 per person

Roast Loin of Pork \$3.00 per person

New York Style Corned Beef- \$4.00 per person

Filet Mignon or Prime Rib of Beef. \$6 per person

A Platinum Upgrade

The Best Deal Around! Prolong the Magic of the Evening with One Extra Hour! The Extra Hour is Per Guest Based at \$5 per person with an additional fee of \$200.

Enhancements to Customize the Wedding of your Dreams

Raw Bar- \$12.50pp

Caviar Station- Estimates Given Upon Request

Sweet Treat Table- Table of Assorted Pastries, Cookies, and Fruits \$2.50pp

Chocolate Fountain- Table of Assorted Dipping Treats and Chocolate \$3.00pp

Antipasto Station- \$8.00pp

Ice Sculptures- Estimates Given Upon Request

Valet Parking- Estimates Given Upon Request

Bathroom Attendant- \$100.00

**All Prices are Per Person Based Plus 18% Service Charge and 7% NJ Sales Tax.
Deposit of \$2,000 to hold the date, Final Payment and Count is Due One Week Prior to
Event.**