

Classic Wedding Menu

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 five 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.

***First Course: Fruits of the Season, Plated Delicately and Garnished
Or***

Cantaloupe or Honey Dew wrapped Gently in Prosciutto

***Second Course: Mandarin Salad with Cranberry Vinaigrette
Or***

Classic Caesar Salad with Garlic Toast

The Main Event

You're Choice of Three of the Following Courses

Chicken Eduardo- \$82

Lightly Breaded Breast of Chicken
Sits over a Bed of Vegetable Stuffing
And Topped with Chicken Gravy.

Classic Chicken Franchise- \$82

Lightly Egg Battered and Pan Fried
Till Golden Brown with a Rich Lemon
White Wine Butter Sauce Drizzled
Delicately on top.

Chicken Cordon Bleu- \$82

Breaded Tender Chicken Breast
Generously Stuffed with Honey
Baked Ham and Swiss Cheese.
Finished with a Rich Creamy
Chicken Sauce.

Virginia Baked Ham- \$82

Honey, Brown Sugar, and
Clove Crusted Ham Marinated
For hours in Fresh Orange Juice,
Crowned with a Pineapple Slice.

Princess Filet of Salmon- \$84

Gently Broiled Filet of Salmon
Served with Rich Seafood Crème
Sauce, topped with Asparagus Spears.

Filet of Flounder- \$84

Gently Broiled Filet of Flounder
Broiled in Butter, Moist and
Tender, served with a Lemon Slice
And Homemade Tartar Sauce.

Flounder Rollatini- \$86

Buttery Crabmeat Filled Flounder
Rollatini, Gently Broiled. Served
With Homemade Tartar Sauce.

Pork Saltimbocca-\$84

Thin Filets of Pork, Stuffed with
Spinach, Prosciutto, and Cheese.
Lightly Drizzled with Pork Gravy.

Prime Rib of Beef- \$87

Slow Roasted for Hours...Seasoned
to Perfection and served as it should
be, in its Own Natural Juices.

Lobster Tails- \$94

Two Twin Tails are Broiled in Butter
And Lemon with a side of Clarified
Butter for Dipping.

Sliced Filet Mignon- \$94

Juicy Tender Filets cooked to
Medium Rare and Served with a
Homemade Au Jus.

Surf and Turf- Tender Buttery
Lobster Tail with Sliced Filet Mignon
Cooked to Medium Rare in Homemade
Slow cooked Au Jus. \$94

*All Entrées are best complimented by: Red Roasted Potatoes, Garlic Mashed Potatoes, or a Baked Potato. Duchess Style Potatoes are an additional \$1.50 per person.
You're Choice of either String Beans or Julianne Vegetables with the Main Course.*

The Grand Finale

A Trip to Caputo's Bakery in West Long Branch will give you the opportunity to customize your Ideal Wedding Cake! With a choice of templates to choose from and a tasty selection to sample, your cake will no doubt be the perfect way to add a bit of personalized charm to your menu. At the completion of the cake cutting ceremony, the cake will be sliced and passed to each guest accompanied with a scoop of Vanilla Ice Cream.

Add a Chocolate Fountain to your menu for a modern twist on dessert for an additional \$3.50 per person. Dip treats such as; Marshmallows, Pretzel Rods, Oreo's and assorted fruits into Creamy Melted Milk Chocolate!

Add a Sweet Treat Table to your menu for an additional \$3.50 per person. This will include an array of Italian Butter Cookies, Petite Pastries, and Fresh Sliced Fruit for that extra bit of sweets your guests may desire!

Elegant Extras

Cocktail Hour Enhancements

Add a Buffet to your Cocktail Hour for \$6.00 per person; *this includes Eggplant Rollatini, Swedish Meatballs or Italian Meatballs, Beef Stir Fry, and Chicken with Artichokes or Chicken Scampi.*

Add a Carving Station to your Cocktail Hour for \$3.00 per person for *Honey Glazed Ham, Fresh Turkey Breast, or Roast Pork Loin. New York Style Corned Beef is also available for \$3.50 per person.*

Add a Pasta Station to your Cocktail Hour for \$2.50 per person for your choice of the following:

Penne Ala Vodka

Tortellini Alfredo

Fussilli Bolognese

Pasta Primavera

Passed Shrimp- Market Price

Display of Shrimp- Market Price

Filet Mignon Carving Station- \$6.00 per person

Passed Caviar- \$2.00 per person

Caviar Station- Market Price

Sushi Station- Market Price

Complete Raw Bar- Market Price

Over the Top Antipasto Display- Market Price

Wine Station- Market Price

Upgrade Your Second Course with:
Ricotta and Spinach Crepe drizzled in Marinara Sauce- \$4 per person
Or
Seafood Stuffed Crepe with a Creamy Bisque drizzle- \$5 per person

Extra Services

Bathroom Attendant- \$100 per attendant
Valet Parking- Priced Accordingly
Ice Sculptures- Priced Accordingly

Final payment is to be made in full one week prior to the affair. All Prices are per person plus 18% Service Charge and 7% NJ Sales Tax. A \$2,000 deposit is required to reserve the date. If the date is cancelled, a \$500 refund of deposit will be made only if The Barclay has an alternative affair on that date.*

Check List Timeline Guide:

Information Required At Booking

1. Time and Date of Wedding and Reception
2. Approximate Number of Guests.
3. A Deposit of \$2,000 to hold the date. The Deposit will be subtracted from your final bill.

Information Needed Two Months before Wedding

1. Close approximate number of guests.
2. Menu Selections.
3. Any deviations, additions, or changes of any kind must be added to contract included with the fixed price per guest.
4. Cake must be selected from Caputo's, or an appointment made to finalize Cake.
5. Time of Reception and Band information must be settled.

Information due One Week Prior to Event

1. Floor Plan with number of guests at each table.
2. Introduction List
3. Final Guest Count and Final Payment
4. Any items such as toasting flutes, guest sign in book, card box, cake cutting utensils, items for centerpieces, and/or favors can be dropped off at this time so that matredee can store the items and place them out into the room the day of your wedding. Do not forget to give verbal instructions as to how you wish each item to be displayed or write instructions.

