



Butlered Hor D'Oeuvres

Cocktail Hour

Cocktail Franks
Mini Crab Cakes
Baby Lamb Chops on a Sword
Filet Tips wrapped in Bacon
Spanakopita
Bruschetta
Assorted Dumplings
Coconut Chicken
BBQ Bacon on a Skewer
Spring Rolls
Chicken Cordon Bleu
Coconut Shrimp
Chicken Parmesan Puff
Mushroom Stuffed with Crabmeat
Shrimp Cocktail
Buffalo Shrimp
Scallops Wrapped in Bacon
Shrimp Wrapped in Bacon
Assorted Quiche
Clams Casino
Southwestern Deviled Eggs
Brie & Raspberry Tart
Bleu Cheese & Bacon Truffles
Mini BBQ Chicken Taco
Truffle Mac & Cheese
Crab Claw Cocktail
Chicken Cheesesteak Spring Rolls
Boursin Cheese Tart
Strawberries with a Cinnamon Honey Mousse
Mini Ruben
Melon wrapped Prosciutto
Goat Cheese and Fig Jam Tart
Loaded Potato Puff



Signature Stations

*Cocktail Hour
(Included)*

Pasta Station

Choice of (2)

Gemelli Folanari -Tossed with Prosciutto in a Light Pesto Cream

Ravioli Bastini - Cheese Ravioli with Garlic Sage Sauce and Sautéed Spinach

Penne Ala Pollo -Tossed in Blush Alfredo with Grilled Chicken and Broccoli

Tri Colored Fusilli Primavera -Assorted Garden Vegetables Tossed in Light Garlic Alfredo Sauce

Pasta Genovese-Bowtie Pasta Tossed in a Light Garlic Sauce with Baby Shrimp & Sun Dried Tomatoes

Penne Tuscan - Served with Homemade Mozzarella, Grilled Chicken, & Marinara Sauce

Gemelli Bolognese- Bolognese Meat Sauce Served with Side of Ricotta Cheese

Rigatoni Arrabbiata- Tossed in a Light Spicy Marinara with Prosciutto

Penne Ala Vodka- Vodka Blush Sauce with Peas & Crispy Prosciutto

Carbonara-Rigatoni in Alfredo Sauce with Pancetta, Eggs, and Crumbled Sausage

Yesterday's 100 Layer Lasagna-Alla Piastra Ragu Bolognese

Pan Asian Station

Choice of (2)

General Tso's Chicken, BBQ Pork Lo Mein, Spicy Orange Crispy Beef,
Shrimp Szechuan, Chicken & Broccoli, Mongolian Beef, Shrimp with Lobster Sauce

Includes: Beef Udon Noodles, Assorted Dim Sum, Fried Rice



Signature Stations
Cocktail Hour
(Included)

Tosceno Table Station

Herb Roasted Asparagus
Home-Made Fresh
Mozzarella
Marinated Wild Mushrooms
Seasonal Tomatoes
Soppersata
Roasted Pepper Caponata
Grilled Vegetables

San Danielle Prosciutto
Hummus and Pita Points
Spinach Dip & Pumpernickel
Crostini
Parmesan Reggiano
Whole Asaigo
Aged Provolone
Seasonal Fruit

Hot Roasted Italian Peppers
Mediterranean Olives
White Cannelloni Bean Salad
Homemade Pasta Salads
Chicken Salad
Seafood Salad
Potato Salad

Mashed Potato Bar & Potato Skins

Potato Skins, Mashed Potatoes, Accompanied with Sour Cream, Mushrooms, Bacon, Broccoli,
Mozzarella/Cheddar Cheese & Filet Tip Bourguignon Sauce

~ OR ~

Macaroni and Cheese Bar

Three Cheese Mac n' Cheese

With Chef's Choice Toppings

Stewed Tomatoes, Pulled Beef Short Ribs, Diced Buffalo Grilled Chicken,
Chopped Bacon, Chopped Smoked Ham, Jalapeno Peppers, Cracker Crumbs, Lobster, Mushrooms



Additional Cocktail Hour Stations ***(Attended)***

The Bacon Bar Special

Mini BLT Bites, Bacon Jalapeño Corn Muffins,
Bacon Wrapped Boneless Chicken Breast stuffed with jalapeno corn bread stuffing,
Chocolate Dipped Bacon, Bacon Mac & Cheese, BBQ Double Thick Bacon Strips

Mediterranean Station

Choice of (1)

Lamb Gyro ~ (Gyro meat cooked on a flat top grill)
Whole Roasted Lamb
Lightly Breaded Pan Fried Halloumi Cheese

Accompanied with Stuffed Grape Leaves, Tzaziki Cucumber Sauce, Hummus, Feta Cheese,
Grilled Pita Bread, Kalamata Olives, Lettuce, and Tomatoes

Caviar - Blini – Potato Latkes Station

Pumpernickel Bread and Potato Latkes (Potato Pancakes)

Served with Red, Black and Gold Caviar, Crème Fraiche, Chives, Diced Red Onions, Diced Eggs & Apple Sauce
**Beluga or Sturgeon Caviar available at additional cost*

Smoked Fish Station

Sliced Smoked Salmon, White Fish Salad, Sliced Pastrami Salmon, and Whole Smoked White Fish
All Accompanied with Chopped Onions, Whole Capers, Sliced Egg, Grape Tomatoes,
Pumpernickel Squares, and Mini Bagels

Ravioli – Risotto – Veal Osso Bucco Station

Choice of (2)

Cheese Ravioli, Spinach Ravioli, Wild Mushroom Ravioli, or Lobster Ravioli
Wild Mushroom Risotto with Truffle Butter or Pescatore Risotto

Sunday Gravy Station

Eggplant Rollantini, Sweet Italian Sausage
Beef-Pork-Veal Meatballs, Beef Bracirole - Garlic Knots and Freshly Grated Parmesan Cheese

Street Vendor Station

Choice of (3)

Accompanied with French Fries and Cheese Sauce

Italian Hot Dog Cart or Traditional Ball Park Hot Dogs
Grilled Cheese Steaks, Roasted Pork Accompanied by Long Hots and Broccoli Rabe,
BBQ Pulled Pork Sandwich, Mini Hamburgers, Hand Rolled Assorted Stromboli,
Sausage Peppers & Onions, Meatball Sandwiches



Additional Cocktail Hour Stations ***(Attended)***

Steakhouse Station

Choice of (1)

Accompanied with Scalloped Potatoes, Creamed Spinach, Onion Rings

Flank Steak, NY Strip Steak, Angus Prime Rib, or Steak Au Poive

Groom's Station

Choice of (3)

Accompanied by Ice Sculpture of Favorite Sports Team & Mini Draft Beer Keg

Mamma's Meatloaf, Boneless Buffalo Wings, Jack Daniels Fried Shrimp, Brats Simmered in Beer & Onions, Roast Beef & Cheddar Served on an Onion Roll, Meatball Parmesan Sub, Boneless BBQ Ribs, Steamed Clams, Taco Bar, Fried Pickles with Chipotle Mayo Dipping Sauce

Vegan Station

Carrot & Kale sliders with roasted Pineapple Dressing or Black Bean Burgers with roasted tomato salsa

Choice of (3)

Grilled Black Bean Burritos with Cajun Vegan Mayonnaise, Vegetable Lasagna, Stuffed Peppers with Sweet & Sour Tomato Aujus, Soba Noodle Vegetable Stir-Fry, Cabbage stuffed with Calico Bean Medley, Roasted Vegetable Hummus & Faro Wraps, Roast Vegetable Flat Bread Pizza with Vegan Mozzarella Cheese

Gigantic Grinder Station

Choice of (3)

Italian Grinder, Meatball Parmesan Sub, Italian Roast Pork Hoagie, Mufaletta, Buffalo Chicken Hoagie, Grilled Vegetable Sub, Philly Cheese Steak

Southwestern Station

Accompanied by Ground Beef, White Corn Tortilla, and Warm Cheddar Cheese Sauce

Chicken ~ **or** ~ Beef Fajitas

Served with Grilled Red & Green Bell Peppers, Sautéed Onions, Diced Tomatoes, Jalapenos, Grated Cheddar & Monterey Jack Cheese, Salsa, Guacamole, Sour Cream, and Soft Flour Tortillas



Attended Cocktail Hour Stations- Upgrade

Carving Station**

Choice of (2)

Herb Roasted Turkey Breast with Cranberry Sauce and Gravy Toppings
Bone In Honey-Glazed York Ham served with Assorted Mustards
Suckling Baby Pig with Roasted Long Hot Peppers and Pork Au Jus
Bacon wrapped Pork Loin stuffed with Spinach, Red Roasted Peppers, and Smoked Gouda Cheese
Steam Ship Leg of Beef or Veal
Angus Prime Rib
Tomahawk Steak
BBQ Filet of Salmon
Herb Roasted Whole Red Snapper

Seafood Station**

Raw Bar and Seafood Grill

Lobster Tails, Jumbo Shrimp, Blue-Point Oysters with Mignonette Sauce,
Littleneck Clams on the Half Shell, Snow Crab Cocktail Claws
Oysters and Clams shucked at station
Displayed on Crushed Ice with Lemons Wedges
Served with Spicy Cocktail Sauce, Horseradish, and Tabasco Sauce

Seafood Grill: Mini Roasted Corn Crab Cakes and Jumbo Scallops Satay

Sushi Station**

California Rolls, Spicy Crab Rolls, Vegetable Rolls, Salmon, and Spicy Tuna Rolls

Accompanied by Wasabi, Pickled Ginger, Soy Sauce

Attended by a Sushi Chef



Dinner Service

1st Course

Optional for an additional per person charge

Hot or Cold Soup: \$2.00	Mixed Berry Bruschetta: \$2.00	Lobster Thermidor: \$5.00
Fruit Plate: \$2.00	Melon Wrapped Prosciutto: \$2.00	Hot Seafood Plate: \$5.00
Caprese Salad: \$2.00	Ravioli Trio: \$3.00	Shrimp Cocktail: \$5.00
Pasta Course: \$2.00	Artisan Cheese Platter: \$3.00	Crab Cake: \$5.00

2nd Course

Fresh Salads

Please Choose (1)

Bosh Pear Tart

Candied Walnuts, Craisins, Shredded Mozzarella Cheese, Diced Pears, and Grape Tomatoes
On a bed of Mixed Field Greens topped with a White Balsamic and served with a Pear Tart

Arugula

Baby Arugula, Shaved Fennel, Cherry Tomatoes, White Onion, Shaved Parmesan, and Sea Salt
Finished with Extra Virgin Olive Oil and Red Vinegar

Merion

Assorted Greens, Mandarin Oranges, Sliced Almonds, Feta Cheese, and Grape Tomatoes
Tossed with a Creamy White Balsamic

Greek

Romaine, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion, and Feta Cheese
With Greek Vinaigrette topped with Peperoncino Peppers

Caesar

Romaine with Lemon Parmesan Croutons and Shaved Parmesan Cheese

Mista

Mixed Greens, Grape Tomatoes, Shredded Carrots, Black Olives, and Cucumbers

3rd Course

Lemon Sorbet Intermezzo

Denotes Additional Charge**



Chicken Entrée

Please Choose (1)

Oscar

Pan seared chicken breast topped with lump crab meat, asparagus tips and finished with a Lemon Beurre Blanc

Gardenier

French cut chicken breast stuffed with grilled vegetables and Boursin Cheese
Pan roasted and served with Lemon Pesto Beurre Blanc

Athenian

French cut chicken breast marinated and char grilled, topped with Feta and White Wine Lemon Thyme Jus Lié,
Paired with spinach and tomato orzo

Champagne

French cut chicken breast stuffed with spinach, mushroom, prosciutto and Boursin cheese,
Pan roasted and served with Champagne Honey Beurre Blanc

Margarita

French cut chicken breast stuffed with Fresh Homemade Mozzarella Cheese, plum tomatoes & fresh basil,
Served with cheese ravioli topped with a Blush Rosa Sauce

Rosa

Chicken Breast stuffed with Fresh Homemade Mozzarella Cheese, plum tomatoes & fresh basil,
Lightly breaded, pan fried, sliced and fanned on top of cheese ravioli with a Blush Rosa Sauce

Normandy

French cut chicken breast stuffed with herb bread apple cranberry stuffing
Pan roasted & served with Madeira Demi Glaze

Forestshire

Marinated and grilled French cut chicken breast served with chef's accompaniments,
an assortment of gourmet mushrooms and a Marsala Wine Sauce

Balsamic

Marinated and grilled French cut chicken breast served with tomato pesto orzo pasta
With a roasted Tomato Balsamic Demi Glaze

Denotes Additional Charge**



Meat Entrées

Please Choose (1)

Roasted Prime Rib

Served with creamy Horseradish and Au Jus

Beef Short Ribs

Braised slow roasted beef short ribs with a roasted gardenier of vegetables
Paired with either soft polenta or garlic mashed potatoes and finished with a Mushroom Demi Glaze

Chateau Briand

The classic sliced filet of beef tenderloin
Served with your choice of a Port Wine Reduction or Mushroom Bordelaise

Pork Chop Milanese

Butterflied & lightly breaded served with grilled polenta

Grilled Rib Eye Steak

Marinated and grilled to perfection and finished with Merlot Demi Glaze

Grilled Filet Mignon**

Served with sautéed wild mushrooms with
Your choice of Bordelaise Sauce or Roasted Shallot Port Wine Demi Glaze

Grilled Filet Mignon Oscar**

Jumbo lump crabmeat, grilled asparagus finished with Hollandaise Sauce

Veal Chop**

Marinated and grilled, served with roasted potatoes, broccoli rabe, and served with a lemon wrap

Veal Osso Bucco**

Braised slow roasted veal shank with a Tomato Vegetable Demi Glaze
Served with your choice of saffron risotto or creamy polenta

The Merion Surf & Turf**

Grilled filet mignon with a slow roasted lobster tail

Denotes Additional Charge**



Fish Entrées

Please Choose (1)

Filet of Scottish Salmon with choice of:

Choron: Baby spinach, roasted peppers, & Gruyere cheese finished with Choron Sauce

Mandarin: Mandarin Teriyaki Glaze paired with fried rice

Bruschetta: Diced tomato and onion, garlic, & basil topping

Flounder

Stuffed with crab meat in a white wine Lemon Beurre Blanc

Pan Roasted Striped Bass

Hybrid farm raised striped bass dredged in seasoned flour, pan seared and

Served with potato & corn hash then finished with a Dijon Beurre Blanc

Shrimp & Scallop Vol Au Vent

Jumbo shrimp and scallops in a puff pastry shell topped with a Mushroom Sherry Cream Sauce

Salmon & Flounder Florentine

Salmon stuffed with Flounder and Spinach served with Lemon Beurre Blanc

Branzino Aqua Pazza

Branzino simmered with Plum Tomatoes in a Olive Oil and Garlic Broth

Crab Crusted Scallops

Jumbo scallops topped with crabmeat imperial, slow roasted, and served with Lemon Beurre Blanc

Chilean Sea Bass Wasabi**

Pan seared Chilean Sea Bass Glazed with Soy Sauce Topped with Wasabi Garnish or Lemon Beurre Blanc

Maryland Crab Cakes**

Jumbo lump crab meat pan seared and served with Meyer Lemon Garlic Beurre Blanc

Halibut**

Pan seared, poached clams and grilled shrimp

Served with saffron risotto & Roasted Tomato Fennel Shrimp Broth

St. Regis**

Pan seared Chilean Sea Bass served with clams, grilled shrimp, chorizo sausage, roasted potato

Served with a Tomato Broth

Denotes Additional Charge**



Viennese Hour Display

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas Included

Viennese Table

Miniature french pastries & tartlets of seasonal assortments, fruit tart, white & dark chocolate truffle, pies of seasonal assortments, vanilla, chocolate velvet cupcakes, éclairs, cream puffs, cannolis, assorted mousse cups, peanut butter and jelly sandwich triangles, hazelnut nutella squares, assortment of cookies with ice cold milk shots

Fluffies Station

Freshly made miniature fluffy crepes with fresh strawberries, nutella, chocolate syrup, powdered sugar, seasonal berries and fruit, bananas foster & cherries jubilee

Fresh Lolli Pop Waffle and Ice Cream Sundae Station

Assorted flavors of ice cream with chocolate sauce, nuts, whipped cream & other assorted toppings served with warm lolli pop waffles

Cascading Chocolate Fountain

Tower of warm milk chocolate with skewers of fresh fruit, strawberries, pineapple, marshmallows, brownies, pretzels, graham crackers, rice crispy treats, nutterbutters, pears, apples and bananas

Roasting Smores Station

Roasted Live!
marshmallows, graham crackers and cookies, chocolate pieces

Berliner Station

Assortment of Donuts, Cookies and Classical Sandwiches Served Toasted
Accompanied with Classic Milk Man Glass Bottle Shots

Churros

Crispy on the outside and tender on the inside!
cinnamon sugar, chocolate, whipped cream

Milkshake and Root Beer Float Station

Made to order milkshakes and root beer floats for your guests!

International Coffee Bar

Freshly brewed coffee, cappuccino, and espresso served with:
whipped cream and sugar sticks

Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, & Sambuca served with edible chocolate cordial cups

Wedding Cake Display

Wedding cake is displayed in your ballroom until the start of viennese hour

Denotes Additional Charge**