



*The Micro Wedding
Cocktail Reception*

2022-2023

This Package is Designed for a Reception of 50-80 Guests
Available on Select Dates Only

Cheers!

Four Hour Open Premium Bar

BEER - Miller Lite, Heineken, Budweiser, Sam Adams Seasonal

WINE - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

LIQUOR - Prairie Organic Vodka, Tito's, Prairie Organic Gin, Dewars, Sauza Tequila, Bacardi, Captain Morgan, Jack Daniels, Seagrams 7, Southern Comfort, Sweet & Dry Vermouth, Apple Pucker, Triple Sec, Peach Schnapps, Amaretto, Kahlua

OTHER - Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

Top Shelf Liquors

Available for an Additional \$16 Per Person

Ask Us About ...

Signature Cocktail OR Seasonal Sangria

Complimentary with Ingredients we have In-House

Cocktail Hour

Upon Arrival, your guests will be greeted with
Champagne & Pomegranate-Champagne Cocktail with Fresh Berries

Butler Passed Hors D'Oeuvres • Choice of (6)

Miniature Beef Wellington

•

Miniature Cheeseburger Slider
American Cheese & Melted Onions

•

Coconut Shrimp
Apricot Dipping Sauce

•

Asparagus & Goat Cheese Bundles
Wrapped in Phyllo

•

Bacon Wrapped Sea Scallops

•

Chinese Style Spring Rolls
Sweet Scallion Chili Dipping Sauce

•

Pigs-In-A-Blanket
Spicy Boardwalk Mustard

•

Miniature Loaded Potato Skins
Aged Cheddar & Bacon

•

Sesame Chicken Morsels
Sweet Asian Chili Sauce

•

Maryland Crab Cakes
Pecan Spiced Tartar Sauce

•

Seared Ahi Tuna
Hoisin Dressing & Crispy Rice Crouton

•

Caprese Skewers
Ripe Tomato, Fresh Mozzarella & Folded Basil Leaves

Cocktail Hour Display

THE MARKET TABLE

An Inspired Arrangement of Imported & Domestic Cheeses

Garnished with Dried & Fresh Fruits & Nuts

Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with

Extra Virgin Italian Olive Oil & Cracked Black Pepper

Crisp Garden State Vegetables with Two Hand-Blended Dips

Chickpea Hummus

MARKET TABLE ENHANCEMENT • Choice of (1)

Chicago Style Spinach Dip • Pita & Tortilla Chips

Potato Pierogies • Caramelized Onions & Bacon • Sour Cream

Four Cheese Ravioli • Tomato Cream Sauce

Braised Meatballs

Additional Enhanced Items may be added for **\$7 Per Person Per Item**

Dinner Service

Grand Introductions - First Dances - Champagne Toast

ENTRÉE STATIONS

Pasta Table

To Include Caesar Salad, Grated Parmesan Cheese, & Hot Pepper Flakes

Please Select (2)

Sea Shell Pasta - Fennel • Baby Shrimp • Chorizo • Red Onion • Chipotle Cream
Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream
Penne Pasta - Fresh Peas • Prosciutto de Parma • Triple Distilled Vodka Sauce
Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce
Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce
Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Carving Station

To Include House Made Whipped Potatoes

Please Select (1)

Black Peppercorn Crusted Rib Eye of Beef - Port Wine Reduction • Horseradish Cream
Smoked & Roasted Smithfield Ham - Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork - Soya Reduction Sauce
Roasted Vermont Turkey Breast - Sage Pan Gravy • Cranberry-Orange Compote
Molasses Lacquered Corned Beef - Spicy Boardwalk Mustard • Grated Horseradish

ENTRÉE STATIONS • Choice of (1)

American Bistro

Philadelphia Cheesesteak Sliders
Onion Rings
Seasoned French Fries

Far East

Steamed Vegetable Potstickers
Boneless Spareribs
Edamame Stir-Fried Rice
Mirin Dumpling Sauce - Sweet Chili Sauce - Authentic Chopsticks

Slider Shop

Accompaniments to include Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard & Chipotle Mayo

Please Select Two (2)

Angus Burger • Vermont Cheddar
Pulled Pork • Housemade BBQ Sauce
Buffalo Chicken • Danish Bleu Cheese
Blackened Chicken • Muenster Cheese

Oktoberfest

German Bratwurst Sliders • Beer Braised Onions & Pilsner Cheese Sauce
Potato Pierogies • Caramelized Onions & Bacon Bits

A Sweet Ending

DESSERT COURSE

TIERED WEDDING CAKE

Designed with our Partner Bakery: *Calandra's*

Tableside Coffee & Tea Service
Freshly Brewed Delicious Heights Blended Coffee – Regular & Decaffeinated
Assorted Teas for Steeping

Extra Sweet Upgrades

Ice Cream & Gelato Bar

\$8 Additional Per Person • \$85 Attendant Fee

Artisan Vanilla & Chocolate Ice Cream with Authentic Italian Gelato Scooped to Order • Toppings to Include: Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles & German Gummy Bears

Nutella Crêpe Station

\$8 Additional Per Person • \$85 Attendant Fee

Assorted Fresh Fruit • Topped with Vanilla Bean Ice Cream

Bananas Foster Station

\$8 Additional Per Person • \$85 Attendant Fee

Bananas Flambéed with Brown Sugar & Rum • Served with Vanilla Bean Ice Cream

International Dessert Display

\$10 Additional Per Person • \$85 Attendant Fee

Assorted Miniature Pastries to Include:

Mocha Éclairs, Flavored French Macaroons, Freshly Baked Fudge Brownies, Profiteroles, Cannoli, Miniature Pies, Biscotti, Italian & American Cookies •

Assorted Cake Bites to include:

Red Velvet, Carrot, Pistachio, Espresso, & Traditional Tiramisu

Chocolate Dipped Station

\$9 Additional Per Person • \$85 Attendant Fee

Assorted Treats such as Fresh Strawberries & Bananas, Rice Krispie Treats, Sugar Wafers, Graham Crackers, Pretzel Rods, Nilla Wafers & Giant Marshmallows • Dipped in Melted Dark Chocolate

Edible Favor Stations

Delight your guests, and let us do the work, by selecting one of our delicious Favor Stations!

Canela Y Café
\$6 Additional Per Person

Cinnamon Sugar Churros • Regular & Flavored Coffees To-Go
Please Select One Flavor
French Vanilla • Hazelnut • Salted Caramel

Jersey Strong
\$10 Additional Per Person

Pork Roll, Egg & Cheese Sandwich • Hash Brown Potato • Bottled Water

Outta Left Field
\$7 Additional Per Person

Warm Salted NY City Pretzel • Kettlecorn • Bottled Water

Ciao Bella Bakery
\$8.50 Additional Per Person

Custom Monogram Sugar Cookie • Regular & Flavored Coffees To-Go
Please Select One Flavor
French Vanilla • Hazelnut • Salted Caramel