



The Micro Wedding

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

FIRST COURSE • Please Select (1)

Sage Scented Gnocchi

Roasted Wild Mushrooms, Sautéed Baby Spinach, Reggiano Parmesan & Toasted Pignoli Nuts

Parmesan Arancini

Hand Grated Reggiano, Ribbons of Fresh Basil & House Made Tomato Sauce

Durum Wheat Penne with Triple Distilled Vodka Sauce

Fresh Peas & Prosciutto de Parma Chiffonade

Baby Arugula Salad

Fire Roasted Corn, Marinated Red & Yellow Peppers,
Candied Pecans & Sherry Wine-Honey Vinaigrette

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

Organic Field Greens Salad

Kiln Dried Cranberries, Sweet Roasted Walnuts, Granny Smith Apple &
Strawberry-Balsamic Dressing

Baby Kale Salad

Strawberries, Crumbled Goat Cheese, Sliced Almonds & Peach Vinaigrette

ENTRÉE COURSE • Please Select (2)

Please Select (1) From Each Collection

MEAT

CARVED NY SIRLOIN STEAK - Mushroom Bordelaise
DRY AGED PRIME RIB - Roasted & Sliced • au Jus
CHATEAUBRIAND - Sliced • Classic Demi-Glace
RED WINE BRAISED SHORT RIB - Boneless • Natural Reduction
SOY GLAZED PORK LOIN - Apple Cider Reduction
FILET MIGNON - 6oz. • Cabernet Demi-Glace • Additional \$10 Per Person
FILET OF BEEF WELLINGTON - Mushroom Duxelle • Additional \$10 Per Person

CHICKEN

PAN ROASTED CHICKEN - French Cut • Choice of (1) Sauce:
Lemon-Thyme Jus
Basil Butter Sauce
Madeira Sauce
Lobster Butter Sauce
FRANCESE CHICKEN BREAST - Lemon Beurre Blanc

FISH

NORWEGIAN SALMON - Roasted • Choice of (1) Sauce:
Horseradish-Shallot Butter
Citrus Butter Sauce
AFRICAN GROUPE - Pan Baked • Dill-Lemon Cream Sauce
CRAB IMPERIAL STUFFED SHRIMP - Chardonnay Wine Sauce • Additional \$3 Per Person
HALIBUT - Lemon Beurre Blanc Sauce • Additional \$7 Per Person
MAINE LOBSTER TAIL - 6oz. • Fresh Lemon • Drawn Butter • Additional \$14 Per Person

*Entrées will be Accompanied by Clients' Choice of Vegetable & Starch
Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter
Vegetarian, Vegan or Gluten Free Entrees Upon Request*

TABLESIDE ENTRÉE ORDERS

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