



Wedding Guide

SAINT PETER'S UNIVERSITY







Your Wedding. Our Passion. The Perfect Match.

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together at every step in the process to create a reception that reflects your personalities and indulges your senses.

Weddings at Saint Peter's University brings the sophistication of creative, inspired and utterly delicious cuisine along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings over 30 years of experience in designing and delivering perfectly executed events and we stake our reputation on nothing short of your happiness. Congratulations, and we look forward to helping you as you journey down the path of creating a wedding day tailored to your unique style, vision and budget.

We can offer you more information, or to make a wedding consultation appointment, please contact us at 201-761-7414, email us at llagreca@saintpeters.edu or visit our website: www.saintpeters.edu/specialevents.

Sincerely,
Your Wedding Team



BUFFET SELECTIONS

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These menus are beautifully presented buffet style. All services include china service, linen for buffets and dining tables, and wait staff. The menu is based on a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

THE DELUXE BUFFET

BUTLERED HORS D'OEUVRES (Choice of 4)

Bacon Wrapped Scallops
Curry Chicken Satay with Thai Sauce
Tuscan Bruschetta
Vegetable Spring Rolls with a Sweet and Tangy Asian Sauce
Arancini with Traditional Marinara Sauce
Brie and Raspberry en Croûte

DELUXE BUFFET

Tossed Garden Salad accompanied by Balsamic Basil Vinaigrette
Sautéed Chicken with Sherry & Mushrooms
Broiled Salmon with Dill Butter
Oven Roasted Rosemary Red Potatoes
Whole Green Beans Amantine

VEGETARIAN ENTRÉE

Chèvre, Orzo & Basil Portobello

ENTRÉE EXCHANGES

Apricot and Goat Cheese Chicken Breast with Pan Jus
Pot Roast with Seasonal Mushroom Gravy
Coriander Rubbed Pork Tenderloin with a Green Peppercorn Mustard Sauce
Lemon Pepper Oven Baked Tilapia with a Roasted Pepper Garlic Aioli

VEGETARIAN EXCHANGES

Eggplant Parmesan with a Marinara Sauce
Southern Fried Portobello with Mashed Potato and Mushroom Sauce

THE PREMIUM BUFFET

BUTLERED HORS D'OEUVRES (Choice of 4)

Mini Beef Wellington
Sesame Chicken in a Bibb Lettuce Cup
Feta Lamb Slider
Traditional Shrimp Cocktail
Fresh Mozzarella Caprese Skewer
Vegetarian California Roll

PREMIUM BUFFET

Spinach Salad with Orange and Strawberry accompanied by a Zesty Citrus Dressing
Chicken Cordon Bleu with a Life Cream Sauce
Blackened Flank Steak with Demi-Glace
Truffle Mashed Potatoes
Balsamic Roasted Vegetables

VEGETARIAN ENTRÉE

Wild Mushroom Lasagna with a Marinara Sauce

ENTRÉE EXCHANGES

Chicken Piccata
Slow Roasted Carved Prime Rib with Pan Au Jus
Roasted Pork Tenderloin with a Raspberry Sauce
Cedar Plank Salmon with a Pomegranate Sauce

VEGETARIAN EXCHANGES

Vegetable Wellington with a Roasted Red Pepper Coulis
Vegetable Risotto

THE TRADITIONAL BUFFET

BUTLERED HORS D'OEUVRES (Choice of 4)

Sweet and Spicy Meatball
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Spanakopita
Mini Mushroom Tart
Coconut Shrimp with Sweet & Spicy Dipping Sauce

TRADITIONAL BUFFET

Classic Caesar Salad
Chicken Francaise
Roasted Loin of Pork with Pan Gravy
Roasted Red Potatoes
Grilled Seasonal Vegetables

VEGETARIAN ENTRÉE

Roasted Vegetable Orzo

ENTRÉE EXCHANGES

Chicken Marsala
Roast Beef Au Jus
Tilapia Provencal

VEGETARIAN EXCHANGES

Farfalle ala Funghi
Ratatouille

ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

CHILDREN AGE 12 AND UNDER WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT.

A 7.0% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

PRICES VALID UNTIL JUNE 30, 2016

SERVED WEDDING SELECTIONS



SERVED WEDDING SELECTIONS

These menu selections are served to each guest. All services include china service, linen for dining tables, and wait staff. The menu is based on a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

THE DELUXE SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Bacon Wrapped Scallops
Curry Chicken Satay with Thai Sauce
Tuscan Bruschetta
Vegetable Spring Rolls with a Sweet and Tangy Asian Sauce
Arancini with Traditional Marinara Sauce
Brie and Raspberry en Croûte

DELUXE SERVED MEAL

Mixed Greens tossed with Sun-Dried Cranberries, Mandarin Oranges, and Goat Cheese with a Honey Lime Dressing **OR**
Garden Salad with Balsamic Vinaigrette
Prime Rib Au Jus
OR
Panko Crusted Salmon with Parmesan Cream
Caramelized Onion Yukon Gold Mashed Potatoes
Roasted Root Vegetables

VEGETARIAN OPTION (Choice of 1)

Penne with Butternut Squash and Portobello Mushrooms
Roasted Vegetable Orzo

ENTRÉE EXCHANGES

Chicken Roulade stuffed with Mushroom Duxelles and Smoked Gouda with a Roasted Red Pepper Cream Sauce
Roast Loin of Pork with Apple Sage Stuffing

THE PREMIUM SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Mini Beef Wellington
Sesame Chicken in a Bibb Lettuce Cup
Feta Lamb Slider
Traditional Shrimp Cocktail
Fresh Mozzarella Caprese Skewer
Vegetarian California Roll

PREMIUM SERVED MEAL

Roasted Beet, Goat Cheese, and Candied Walnuts served over Mesclun Greens **OR** Heirloom Tomato Caprese Salad
Roasted Tenderloin of Beef au Poivre
OR
Pesto Crusted Chilean Sea Bass
Smoked Gouda Duchess Potatoes
Roasted Julienne Vegetables

VEGETARIAN OPTION (Choice of 1)

Vegetable Wellington with Roasted Red Pepper Coulis
Truffle Risotto with Peas and Asparagus

ENTRÉE EXCHANGES

Asiago and Sun-Dried Tomato Stuffed Chicken Breast
Dijon and Herb Crusted Rack of Lamb with a Rosemary Demi-Glace

DUO PLATE (Choice of 1)

Roasted Tenderloin of Beef with Stuffed Shrimp
Asiago and Sun-Dried Tomato Stuffed Chicken Breast with Pesto Crusted Chilean Sea Bass

THE TRADITIONAL SERVED

BUTLERED HORS D'OEUVRES (Choice of 4)

Sweet and Spicy Meatball
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Spanakopita
Mini Mushroom Tart
Coconut Shrimp with Sweet & Spicy Dipping Sauce

TRADITIONAL SERVED MEAL

Classic Caesar Salad **OR** House Tossed Salad
Baked French Chicken Breast with Mushroom Cream Sauce
OR
Roasted Pork Loin Au Jus
Roasted Potatoes
Seasonal Roasted Vegetable

VEGETARIAN OPTION (Choice of 1)

Eggplant Rollatini with Marinara Sauce
Farfalle ala Funghi

ENTRÉE EXCHANGES

Balsamic Grilled Flank Steak with a Roasted Rosemary Mushroom Sauce
Parmesan Crusted Tilapia with a Chive Butter Sauce

ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

CHILDREN AGE 12 AND UNDER WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT.

A 7.0% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

PRICES VALID UNTIL JUNE 30, 2016

A row of appetizers served in martini glasses on a white tablecloth. Each glass contains a variety of ingredients including salmon, avocado, dill, and other garnishes. The glasses are arranged in a line, creating a sense of depth. The background is softly blurred, showing more of the same appetizers.

HORS D'OEUVRES RECEPTION

HORS D'OEUVRES RECEPTION

Our hors d'oeuvre receptions are presented with both stationary and butlered items and include an elegant carved selection. All services include, china service, linen for buffets and dining tables, and wait staff. The menu is based on a three hour reception. Additional fee will apply after the first three hours.

THE DELUXE HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Gourmet Cheese and Fruit Display
Mediterranean Platter (Grilled Vegetable, Hummus, Baba Ganoush)

BUTLERED HORS D'OEUVRES (Choice of 6)

Sun-Dried Tomato and Gorgonzola Bruschetta
Curried Chicken and Golden Raisin Tartlets
Greek Flatbread
Seafood Stuffed Mushroom Cap
Crostini with Spicy Mango Shrimp Salsa
Bacon Wrapped Scallops
Vegetable Spring Rolls with a Sweet and Tangy Asian Sauce
Arancini with Traditional Marinara Sauce
Brie and Raspberry en Croûte

CHEF CARVING TABLE (Choice of 2)

All carved items include assorted mini rolls and appropriate condiments.

Traditional Roasted Turkey Breast

Accompanied by Cornbread Stuffing and Cranberry Relish

Oven Roasted Top Round Beef

Accompanied by Horseradish Cream and Roasted Garlic Au Jus

Brown Sugar Rubbed Spiral Ham

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

THE PREMIUM HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Antipasto and Charcuterie Display
Fruit Display

BUTLERED HORS D'OEUVRES (Choice of 6)

Fried Artichoke Hearts with Roasted Tomato Sauce
Mini Crab Cakes with Rémoulade Sauce
Chicken Satay with a Thai Sauce
Mini Beef Wellington
Sesame Chicken in a Bibb Lettuce Cup
Feta Lamb Slider
Traditional Shrimp Cocktail
Ahi Tuna over Bamboo Rice with a Wasabi Cream Sauce
Vegetarian California Roll

CHEF CARVING TABLE (Choice of 2)

All carved items include assorted mini rolls and appropriate condiments.

Grilled Filet Mignon

Accompanied by a Creamy Dijon Mustard Horseradish Sauce and Bourbon Demi-Glace

Stuffed Breast of Capon

Stuffed with Apricot and Goat Cheese with a Citrus Sherry Jus

Cedar Plank Roasted Salmon

Accompanied by a Stone Ground Mustard and Grand Marnier Sauce

RAVIOLI STATION (Choice of 2)

Lobster Ravioli with Aged Romano Alfredo Sauce
Butternut Squash and Mushroom Ravioli with a Sage Brown Butter Sauce
Striped Agnolotti with Marinara Sauce

THE TRADITIONAL HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Domestic Cheese and Fruit Display
Crudit  Platter

BUTLERED HORS D'OEUVRES (Choice of 6)

Tuscan Bruschetta
Tomato, Vidalia Onion, and Goat Cheese Tart
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Chicken Wellington
Adobo Steak Empanada
Coconut Shrimp with Sweet & Spicy Dipping Sauce
Spanakopita

CHEF CARVING TABLE (Choice of 2)

All carved items include assorted mini rolls and appropriate condiments.

Herb Roasted Turkey Breast

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Maple Peach Glazed Smoked Pit Ham

Accompanied by Honey Mustard and Dijon Mayonnaise

Southwest BBQ Pork Loin

Accompanied by Chipotle Mayonnaise and Honey Mustard

ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

CHILDREN AGE 12 AND UNDER WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT.

A 7.0% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

PRICES VALID UNTIL JUNE 30, 2016



MENU ACCOMPANIMENTS



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Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost. Stations are available for up to 90 minutes. Additional fee will apply after the first 90 minutes.

CHEF CARVING TABLE

A chef carved selection is a beautiful addition to a buffet meal or hors d'oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted mini rolls and appropriate condiments. Minimum of 50 guests.

Traditional Roasted Turkey Breast

Accompanied by Cornbread Stuffing and Cranberry Relish

Grilled Filet Mignon

Accompanied by a Creamy Dijon Mustard Horseradish Sauce and Bourbon Demi-Glace

Brown Sugar Rubbed Spiral Ham

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard

Roast Loin of Pork

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard

CHEF ACTION STATIONS

Presentation stations create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action stations and watch your event come alive! Minimum of 50 guests.

Slider Station

Delicately delicious mini versions of the Classic Cheeseburger, Turkey Burger, and Veggie Burger

Macaroni and Cheese Bar

The ultimate comfort food made your way with an incredible, mouth-watering assortment of toppings of Grilled Chicken, Baked Ham, Shrimp, Bacon, Scallion, Broccoli, and Sour Cream.

Paella Station

A delightfully unique experience for your palette of Seasoned Saffron Rice, with Chorizo Sausage, Serrano Ham, Chicken, Shrimp, Mussels, or Vegetarian.

Pasta Bar

A classic dish with Penne and Farfalle Pasta, with your choice of Marinara, Alfredo, or Pesto Sauce and an array of toppings of Ham, Chicken, Italian Sausage, Shrimp, Peas, Broccoli, Asparagus, Mushrooms, Parmesan Cheese, and Breadsticks.

Ravioli Station

Rich and filled Lobster Ravioli with Aged Romano Alfredo Sauce, Butternut Squash and Mushroom Ravioli, and Striped Agnolotti

STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d'oeuvres display to any of our menu packages to enhance your event. Minimum of 50 guests.

Seasonal Sliced Fresh Fruit Display

Served with a Raspberry Yogurt Dip

Gourmet Crudités Display

Baby Vegetables and fresh, colorful seasonal favorites served with Bacon Ranch and Onion Cheese Dips

Imported and Domestic Cheese Display

Wedges of Imported and Domestic Cheeses with Clusters of Grapes and an assortment of Crackers and Breads

Shrimp Cocktail

Traditional Shrimp Cocktail with Cocktail Sauce, Horseradish, and Lemon

Antipasto and Charcuterie

Grilled Vegetables, Artisan Cheeses to include Sharp Provolone, Fresh Mozzarella with Roasted Peppers, Prosciutto, Pepperoni, Soppressata, Focaccia Bread, and Breadsticks

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A 7.0% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

PRICES VALID UNTIL JUNE 30, 2016



MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS, continued

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

DESSERTS

To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique 'favor' bar by offering custom containers to bring home. The menu is based on a one hour reception. Additional fees will apply after the first hour.

Candy Bar

Assorted Chocolates, Hard Candies, Lollipops

Cupcake Bar

Mini Cupcakes: Red Velvet, Dark Chocolate, and Vanilla Mini Cupcakes

Cookies and Milk Station

Chocolate Chip, Sugar, and Double Chocolate Chocolate Chip with Whole Milk and Chocolate Milk

Assorted Miniature French Pastry and Fruit Tarts

S'mores Station

Graham Cracker Sandwiches with Toasted Marshmallows and Milk Chocolate Bars

Cobbler Station (Choice of 2)

Peach Cobbler, Apple Cobbler, or Blueberry Cobbler

Accompanied by Homemade Whipped Cream and Vanilla Ice Cream.

Ice Cream Sundae Bar

Select Two Ice Cream Flavors: Chocolate, Vanilla, or Strawberry

Select Three Sauces: Chocolate, Strawberry, Butterscotch, or Caramel

Select Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's®.

Maraschino Cherries and Whipped Topping are included.

Viennese Table

Assorted Cakes and Pies, Cookies and Miniature Pastries, Mini Fruit Tarts, Coned Desserts, Ice Cream with Toppings and Whipped Cream, and an Assortment of Homemade Truffles.

BEVERAGES

Prices listed are per hour and includes one attendant per 75 people.

NON-ALCOHOLIC BEVERAGES (Choice of 3)

Assorted Pepsi Products

Bottled Water, Flat or Sparkling

Iced Tea

Sparkling Fruit Punch

Lemonade

CHILDREN AGE 12 AND UNDER WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT.

A 7.0% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

PRICES VALID UNTIL JUNE 30, 2016



Frequently Asked Questions (FAQ)

- If we wanted a sixth hour of service, how much would it be?

* For an additional hour of dancing the night away along the New York skyline, it is a fifth of your per person price.

- If we are having a hors d'oeuvres reception and would like to add an additional hour of service, how much would it be?

* For an additional hour of hors d'oeuvres, it is a third of your per person price.

- How do we go about adding a third entrée option?

* We are more than happy to accommodate and customize your perfect night. Adding a third entrée will be ala carte and will be priced accordingly.

- What is the cost for the children guests if our count exceeds 10% of the total count?

* In the event that your child count exceeds the 10% limit, the exceeding amount will be accounted for at the adult full price.

- How much would it cost for our vendor meals (photographer, videographer, dj, etc.)?

* We value your vendors and the roles they play during your special night. A vendor's meal is two-thirds of your per person price.

