



GRAND WEDDING RECEPTION

YOUR WEDDING RECEPTION CELEBRATES THE FOOTSTEPS THAT TAKE YOU INTO YOUR NEW LIFE AS A MARRIED COUPLE. THE BRADFORD ESTATE WILL ASSURE THAT EVERY DETAIL IS ATTENDED TO FOR THIS VERY IMPORTANT MILESTONE.

YOUR FAMILY AND FRIENDS WILL BE GREETED UPON ENTERING WITH CHAMPAGNE AND ESCORTED INTO THE MAGNIFICENTLY APPOINTED COCKTAIL HOUR ROOM.

YOU MAY JOIN IN YOUR COCKTAIL HOUR, OR SPEND IT IN YOUR PRIVATE BRIDAL SUITE, WITH YOUR OWN PERSONAL ATTENDANT PROVIDED.

DELUXE SELECTION OF HOT HORS D'OEUVRES

PASSED BUTLER STYLE WITH WHITE GLOVED SERVICE

CHEFS ASSORTMENT; INCLUDING, BUT NOT LIMITED TO...

PETITE CRAB CAKES	BACON WRAPPED DATES
SCALLOPS AND BACON	COCONUT SHRIMP
CLASSIC CLAMS CASINO	ASSORTED MINI QUICHE
FRANKS EN CROUTE	ASSORTED DIM SUM
RASPBERRY & BRIE IN PHYLLO	BEEF & CHICKEN KABOBS
CHICKEN QUESADILLAS	CHIPOTLE CHICKEN
TOMATO BRUSCHETTA	DATE & CHEESE PUFFS
BEEF EMPANADA	MEAT & VEGGIE SAMOSSAS
MINI MILKSHAKES	POTATO PANCAKES
SPINACH FETA SPANAKOPITA	FRUIT SMOOTHIES
BEEF WELLINGTON	SOUP SHOTS W/MINI SANDWICHES

BUTLER STYLE SHRIMP COCKTAIL INCLUDED

CAPTAINS STATIONS

FRESH FRUIT

ELEGANT HAND CARVED MELONS OVERFLOWING WITH
FRESH SEASONAL FRUIT AND BERRIES

ARTISAN CHEESE

IMPORTED AND DOMESTIC FINE CHEESES GRACEFULLY DISPLAYED WITH AN
ASSORTMENT OF DELICATE CRACKERS

GOURMET CRUDITÉS

GARDEN FRESH VEGETABLE ASSORTMENT SERVED WITH OUR CHEF'S OWN
HOMEMADE DIP

HUMMAS AND BABAGHANOUS

SERVED WITH PITA CHIPS AND FLATBREAD

SMOKED SALMON ROULADE

CREAM CHEESE SEASONED WITH GARLIC AND HERBS ROLLED IN SMOKED SALMON

ASSORTED CANAPÉ

VARIETY OF BRUSCHETTA, CROSTINI, PETITE STUFFED PHYLLO SHELLS,
AND SMOKED SALMON MOUSSE

INTERNATIONAL SALAD

CHEF'S CHOICE OF SIX COLD SALADS FROM AROUND THE WORLD.

SEAFOOD SALAD

FRESH MOZZARELLA WITH TOMATO AND ROASTED RED PEPPERS

MANGO AND PAPAYA SALAD WITH THAI DRESSING

CARIBBEAN SHRIMP WITH BLACK BEAN

STUFFED CHERRY PEPPERS WITH PROSCIUTTO

STRING BEAN WITH ROASTED RED PEPPER AND POTATO

SAUTÉED BROCCOLI RABE W/GARLIC AND ROASTED RED PEPPERS

ASIAN LO MEIN

CHIPOTLE CHICKEN

MARINATED ARTICHOKE HEARTS

MEDITERRANEAN COUSCOUS

SPANISH SALAD

ATTENDED CHEF'S STATIONS

OUR EXPERTLY TRAINED STAFF WILL PREPARE ONE SELECTION FROM EACH CATEGORY A LA MINUTE STYLE FOR YOUR GUESTS

CATEGORY 1:

PLEASE SELECT ONE

SLIDER STATION

CRAB CAKE, BBQ PULLED PORK, BEEF, AND CHICKEN SLIDERS ON MINI-BRIOCHE ACCOMPANIED WITH MILK SHAKE SHOTS, FRIZZLED ONIONS AND FRENCH FRIES

TASTE OF THE ISLANDS

GET CARRIED AWAY BY THE ISLAND BREEZE WITH THIS STATION COMPLETE WITH YOUR FAVORITE SHRIMP, BABY BACK RIBS, BEEF, AND CHICKEN DISHES ALL SAUTÉED WITH THE CARIBBEAN'S FINEST SPICES COMPLIMENTED BY CARIBBEAN RICE AND FRIED SWEET PLANTAINS

FAJITA STATION

GRILLED SIZZLING SHRIMP, BEEF, AND CHICKEN FAJITAS SAUTÉED TO ORDER WITH ONIONS & PEPPERS; SERVED WITH SOUR CREAM, HOMEMADE SALSA, GUACAMOLE, SPANISH RICE, FLOUR TORTILLAS, AND TORTILLA CHIPS

ASIAN WOK STATION

SWEET AND SOUR CHICKEN AND BROCCOLI, SHRIMP, AND BEEF STIR FRY WITH FRESH ORIENTAL VEGETABLES AND EXOTIC ASIAN SEASONINGS COMPLIMENTED BY FRIED RICE AND LO MEIN

CHURRASCARIA DE BRAZIL

LONG SKEWERS OF MARINATED BEEF, CHICKEN, PORK, AND SEAFOOD, COOKED IN THE BRAZILIAN BAR-B-QUE STYLE AND CARVED TO ORDER WITH DIPPING SAUCES, RICE, AND BEANS.

CATEGORY 2:

PLEASE SELECT ONE

AL FORNO

A VARIETY OF FRESH BAKED PIZZAS WITH THE MOST POPULAR TOPPINGS; BUFFALO CHICKEN, WHITE BROCCOLI AND TOMATO, BACON, MEAT LOVERS, VEGGIE AND PENNE ALFREDO SERVED WITH GARLIC KNOTS BAKED TO ORDER.

ITALIAN PASTA

LOBSTER RAVIOLI AND ASSORTED PASTAS WITH ALFREDO, VODKA, TOMATO, AND A ROASTED GARLIC PRIMAVERA SAUCE SERVED WITH CRISP GARLIC BREAD

LAND AND SEA SCAMPI

SAUTÉED SHRIMP, CHICKEN, AND VEGETABLE PENNE WITH A HOMEMADE GARLIC, BUTTER, LEMON, AND WHITE WINE SCAMPI SAUCE;
COMPLIMENTED WITH HERBED RICE AND PENNE PASTA
SERVED WITH CRISP GARLIC BREAD

CARVING

(SELECT ONE)

- ~OVEN ROASTED TURKEY BREAST WITH HOMEMADE GRAVY
- ~GLAZED VIRGINIA HAM WITH HONEY MUSTARD
- ~ROAST LOIN OF PORK SERVED WITH FRESHLY MADE GRAVY
- ~CORNERED BEEF BRISKET WITH SPICY MUSTARD,
PARTY RYE, CABBAGE, AND POTATOES,

SAUSAGE AND RISOTTO STATION

A VARIETY OF SWEET, SPICY, APPLEWOOD SMOKED CHICKEN, VEAL SAUSAGES, AND CHORIZO CARVED TO ORDER, ACCOMPANIED BY PROSCIUTTO AND PEA RISOTTO BALLS.
SERVED WITH FOCACCIA BREAD, ROASTED PLUM TOMATO SAUCE, CARAMELIZED ONIONS, SAUTÉED PEPPERS, AND MUSHROOMS

CATEGORY 3:
PLEASE SELECT ONE

FRUTTA DE MARE STATION

NEW ZEALAND MUSSELS FRA DIAVLO, CRISPY CALAMARI WITH A BALSAMIC VINAIGRETTE GLAZE AND MARINARA SAUCE, ACCOMPANIED WITH HOMEMADE SEAFOOD SALAD

MAC AND CHEESE STATION

CLASSIC COMFORT FOOD WITH A TWIST, THIS STATION IS ONE EVERYBODY WILL LOVE. ASSORTMENT OF PASTA AND MACARONI SMOTHERED IN A DELICIOUS VARIETY OF CHEESE SAUCES SUCH AS SHRIMP AND LOBSTER, BUFFALO CHICKEN, SEASONED MEAT, AND TRADITIONALLY BAKED WITH HERBED BREAD CRUMBS; COMPLETE WITH TOPPINGS: PEPPERED BACON, CARAMELIZED ONIONS, BLEU CHEESE CRUMBLES, SCALLIONS, AND DICED TOMATOES

SMASHED POTATO BAR

A VARIETY OF FLAVORED RED BLISS POTATOES: ROASTED RED PEPPERS & SUN-DRIED TOMATOES; GARLIC HERB SEASONED, HOMEMADE PESTO, AND SWEET POTATOES WITH BROWN SUGAR, AND CINNAMON COMPLETE WITH TOPPINGS: BACON BITS, BUTTER, CHEDDAR CHEESE, SCALLIONS, SOUR CREAM, SAUTÉED BROCCOLI, AND WILD MUSHROOM GRAVY

SPORTS BAR

CHICKEN WINGS (BBQ, BUFFALO, AND PLAIN) WITH SWEET CHILI SAUCE, PHILLY CHEESESTEAKS AND A "MAKE YOUR OWN" NACHO/TACO BAR WITH ALL YOUR FAVORITE TOPPINGS

MEDITERRANEAN DISPLAY

ROASTED RIB EYE SHAWARMA ACCOMPANIED BY STUFFED GRAPE LEAVES, GREEK AND ITALIAN OLIVES, ISRAELI SALAD, FALAFEL, HUMMUS AND BABAGANUSH SERVED WITH PITA AND FLAT BREADS

TO ENHANCE YOUR COCKTAIL HOUR...MAY WE SUGGEST...

ICE SCULPTURE

NOTHING SUGGESTS ELEGANCE LIKE A TRADITIONAL ICE SCULPTURE DURING YOUR COCKTAIL HOUR. YOU CAN CUSTOMIZE YOUR DESIGN TO MATCH THE THEME OF YOUR WEDDING OR SELECT A TRADITIONAL DESIGN FROM OUR GALLERY

\$395

MARTINI LUGE

YOUR GUESTS CAN ENJOY A TRADITIONAL SELECTION OF MARTINIS OR ENJOY YOUR SIGNATURE DRINK THAT YOU HAVE CREATED TO PERSONALIZE YOUR WEDDING

\$495

GRILLED LAMB CHOPS

PASSED BUTLER STYLE WITH HERBS AND BALSAMIC REDUCTION

\$2.95 PER PERSON

WHOLE ROASTED SUCKLING PIG

DECORATED AND CARVED TO ORDER

\$4.95 PER PERSON

DELUXE RAW BAR

A SEAFOOD DISPLAY WITH ALASKAN KING CRAB LEGS, A SEASONAL VARIETY OF EAST COAST OR WEST COAST OYSTERS, JUMBO COCKTAIL SHRIMP, AND CLAMS ON THE HALF SHELL

\$10.95 PER PERSON

MINI RAW BAR

A SEASONAL VARIETY OF EAST OR WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL, CLAMS ON THE HALF SHELL, AND SEAFOOD SALAD

\$5.95 PER PERSON

SUSHI DISPLAY

YELLOWTAIL, TIGER SHRIMP, SMOKED EEL, PACIFIC SALMON, AHI TUNA, CALIFORNIA ROLLS AND OUR SUSHI CHEF'S

RECOMMENDED CHOICES

\$3.95 PER PERSON

FRUTTA DE MARE STATION

NEW ZEALAND MUSSELS FRA DIAVLO, CRISPY CALAMARI WITH A BALSAMIC VINAIGRETTE GLAZE AND MARINARA SAUCE, ACCOMPANIED WITH HOMEMADE SEAFOOD SALAD

\$4.95 PER PERSON

AN IMPORTED AND DOMESTIC CAVIAR BAR AS WELL AS AN UPGRADED WINE AND CHEESE DISPLAY ARE AVAILABLE UPON REQUEST.

MAIN COURSE RECEPTION

FIRST COURSE

PLEASE SELECT ONE

SEASONAL FRUIT FANTASY

A MÉLANGE OF FRESH FRUITS PRESENTED IN A CHOCOLATE DIPPED WAFFLE CUP; DRIZZLED WITH RASPBERRY COULIS SAUCE AND GARNISHED WITH A FRESH ROSE-CARVED STRAWBERRY AND MINT LEAF

SLICED MELON AND PROSCIUTTO

DISPLAYED MELON FINGERS INTERLACED WITH IMPORTED PROSCIUTTO GARNISHED WITH SEASONAL BERRIES AND COCONUT.

ASPARAGUS AND BRIE

ASPARAGUS AND BRIE WRAPPED IN A CRISP BAKED PHYLLO DOUGH SERVED WITH AN ASPARAGUS SAUCE

RIGATONI AL FILETTO DI POMODORO

ITALIAN PLUM TOMATOES SIMMERED WITH PROSCIUTTO AND ONIONS, SERVED WITH HERBED RICOTTA AND GARLIC BREAD

PENNE ALLA VODKA

FRESH TOMATOES SAUTÉED WITH BUTTER, CREAM, AND A SPLASH OF VODKA SERVED WITH FRESH BASIL AND CRISP GARLIC BREAD

SOUPS

~ ITALIAN WEDDING SOUP ~ TORTELLINI EN BRODO ~ MUSHROOM BISQUE
~ MINISTRONE SOUP ~ BUTTERNUT SQUASH

SECOND COURSE

PLEASE SELECT ONE

CLASSIC CAESAR

WITH OUR CHEF'S SIGNATURE PARMIGIANO CAESAR DRESSING & HOMEMADE CROUTONS

MIXED BABY FIELD GREENS DRESSED WITH

HONEY RASPBERRY VINAIGRETTE, BALSAMIC OR HOUSE ITALIAN

GREEK SALAD

CURED GREEK OLIVES, FETA CHEESE, TOMATOES, CUCUMBERS, AND MIXED GREENS, DRESSED IN A FETA CHEESE VINAIGRETTE

FRESH MOZZARELLA WITH TOMATO AND ROASTED RED PEPPER

FRESH MOZZARELLA LAYERED WITH FRESH GARDEN TOMATOES AND ROASTED RED PEPPERS ATOP BABY GREENS DRIZZLED WITH BALSAMIC VINAIGRETTE \$1.95 PER PERSON

INTERMEZZO

PLEASE SELECT ONE

~ PINK CHAMPAGNE ~ BLACKBERRY CABERNET SORBET ~
~ LEMON SORBET WITH CRÈME DE MENTHE ~ RASPBERRY SORBET ~

DINNER ENTREES

PLEASE SELECT THREE
ORDERS WILL BE TAKEN AT THE TABLE

CHATEAUBRIAND

MARINATED AND SEARED FILET MIGNON, ROASTED TO PERFECTION
SERVED WITH FORESTIERE SAUCE

ROAST PRIME RIB OF BEEF

MARINATED RIB EYE SLOW ROASTED AND GENTLY CUT AWAY FROM THE BONE,
ACCOMPANIED WITH SERVED WITH JUS LIE

CHICKEN MARQUIS

TENDER BREAST STUFFED WITH SPINACH, PROVOLONE
AND ROASTED RED PEPPERS WITH A MAISON SAUCE

LADY DI CHICKEN

A CREAMY BLEND OF BOURSIN CHEESE, ASPARAGUS, AND
SUN-DRIED TOMATOES WRAPPED AND BAKED IN A PASTRY SHELL
COMPLIMENTED WITH A MANGO SAUCE

FREE RANGE CHICKEN

ORGANICALLY RAISED BONELESS
CHICKEN BREAST WITH DRUMETTE
SERVED WITH AN ORANGE INFUSED GLAZE

SEAFOOD DUET

A SKEWER OF GRILLED SHRIMP SERVED WITH AN HERBED GARLIC BUTTER,
ACCOMPANIED WITH A TERIYAKI GLAZED SALMON

HERB ENCRUSTED SALMON

SERVED WITH A LEMON DILL SAUCE OR A TERIYAKI GLAZE

STUFFED FLOUNDER

CRAB STUFFED FRESH FILET OF FLOUNDER, TOPPED WITH SEASONED
BREADCRUMBS; COMPLIMENTED WITH A LOBSTER SAUCE

ENTREES ARE SERVED WITH FRESH SEASONAL VEGETABLE AND A CHOICE OF
ROASTED RED POTATOES, DUCHESS POTATOES OR WILD RICE

FOURTH VEGETARIAN OPTION IS OFFERED TABLESIDE

SECOND PORTIONS WILL BE SERVED FOLLOWING ENTRÉE SERVICE

TO ENHANCE YOUR ENTRÉE,
MAY WE SUGGEST...

SURF & TURF

PERFECTLY PREPARED CHATEAUBRIAND AND A
SUCCULENT LOBSTER TAIL COMBINATION.
COMPLIMENTED WITH FORESTIERE SAUCE AND MELTED BUTTER
AVAILABLE AT MARKET PRICE

NEW ZEALAND LAMB CHOP

DELICATELY BAKED AND SERVED ON THE BONE.
ACCOMPANIED BY MINT SAUCE OR A BALSAMIC REDUCTION
\$4.95 PER PERSON AS SUBSTITUTION FOR BEEF

RED SNAPPER

OVEN ROASTED RED SNAPPER FILET SERVED WITH A TOMATO,
ONION, GARLIC, AND HERB SAUCE
\$1.95 PER PERSON AS A SUBSTITUTION

MARYLAND CRAB CAKE

HOMEMADE PAN FRIED LUMP CRABMEAT ACCOMPANIED WITH
FRESH CHOPPED PEPPERS AND ONIONS
SERVED WITH COCKTAIL AND TARTAR SAUCE
\$3.95 PER PERSON AS A SUBSTITUTION

CHILEAN SEA BASS

PAN SEARED AND POTATO ENCRUSTED, SERVED ATOP
WILD RICE WITH PROVENCAL SAUCE
\$3.95 PER PERSON AS A SUBSTITUTION

VEAL OSCAR

VEAL MEDALLION, SERVED WITH ASPARAGUS,
LUMP CRAB MEAT, AND BÉARNAISE SAUCE
\$3.95 AS A SUBSTITUTION

VEAL SALTIMBOCCI

VEAL SCALOPPINE WRAPPED IN PROSCIUTTO, PAN SAUTÉED,
AND TOPPED WITH EGGPLANT AND MELTED PROVOLONE
CHEESE, IN HOMEMADE MUSHROOM-SAGE SAUCE
\$3.95 AS A SUBSTITUTION

DESSERT SERVICE

ALL INCLUDED

PERSONALIZED WEDDING CAKE

CHOOSE YOUR WEDDING CAKE FROM
THE GALLERY, OR ARRANGE AN
APPOINTMENT AT THE BAKERY TO
DESIGN YOUR CAKE

MINI VIENNESE DISPLAY

ASSORTED DISPLAY OF MINI ITALIAN PASTRIES,
HOMEMADE COOKIES, AND
TRADITIONAL ITALIAN BISCOTTI

BANANA'S FOSTER FLAMBÉ

FRESH BANANAS SAUTÉED
IN A SWEET BUTTER, BROWN SUGAR AND
CINNAMON SAUCE FLAMBÉED WITH COGNAC
AND CRÈME DE BANANA
ATOP VANILLA ICE CREAM

ICE CREAM SUNDAE BAR

CREAMY VANILLA, CHOCOLATE, AND
STRAWBERRY ICE CREAM SERVED SUNDAE STYLE WITH A
LARGE SELECTION OF YOUR FAVORITE TOPPINGS

INTERNATIONAL COFFEE

ESPRESSO, CAPPUCINO, AND
INTERNATIONAL COFFEES & TEAS

TO ENHANCE YOUR RECEPTION, MAY WE SUGGEST...

CHOCOLATE FOUNTAIN DISPLAY

FRAGRANT, WARMED CHOCOLATE FREE FLOWING IN OUR SPECIAL FOUNTAIN SERVED WITH A FRESH FRUIT DISPLAY, MARSHMALLOWS, PRETZELS, RICE CRISPY TREATS, GRAHAM CRACKERS, AND COOKIES \$4.95 PER PERSON

GOURMET S'MORES BAR

LET YOUR GUESTS INDULGE IN GOURMET VERSION OF A BONFIRE FAVORITE, THE S'MORE. YOUR DELICIOUS DISPLAY WILL INCLUDE CRUNCHY GRAHAM CRACKERS, MELT-IN-YOUR-MOUTH CHOCOLATE, PEANUT BUTTER, AND CARAMEL BARS, MARSHMALLOWS, STRAWBERRIES, AND MINI RICE CRISPY TREATS. \$3.95 PER PERSON

CREPES FRAMBOISE

MADE TO ORDER FRESH FRUIT AND NUTELLA SAUTÉED IN COGNAC, AND WRAPPED IN A TRADITIONAL FRENCH CREPE WITH POWDERED SUGAR \$1.95 PER PERSON

PENNY CANDY DISPLAY

ASSORTMENT OF SIGNATURE CANDIES \$3.95 PER PERSON

A LA CARTE DESSERTS

OUR SERVERS WILL TAKE YOUR GUESTS CHOICES TABLESIDE - PLEASE SELECT TWO

- ~LEMON CHARLOTTE ROYALE~CHOCOLATE VELVET BOULE~CRÈME BRULEE
- ~APPLE GALETTE WITH VANILLA ICE CREAM~MOLTEN CHOCOLATE CAKE~TIRAMISU
- ~MANGO/RASPBERRY MOUSSE~ CHEESECAKE~PEANUT BUTTER EXPLOSION

\$2.95 PER PERSON AS A SUBSTITUTION FOR PETITE VIENNESE;

\$4.95 PER PERSON TO ADD TO DESSERT SERVICE

HANGOVER PREVENTION STATION

PLEASE SELECT ONE FROM EACH OF THE FOLLOWING CATEGORIES:

CATEGORY ONE:

- ~PHILLY CHEESESTEAKS WITH ALL THE FIXINGS
- ~PORK ROLL, EGG, AND CHEESE ON A KAISER ROLL

CATEGORY TWO:

- ~BELGIUM WAFFLES, SERVED WITH MAPLE SYRUP, VANILLA ICE CREAM OR POWDERED SUGAR
- ~HANDMADE ZEPPOLES WITH CINNAMON, POWDERED SUGAR AND CHOCOLATE SAUCE
- ~PHILLY SOFT PRETZEL BAR WITH ASSORTED FLAVORED MUSTARDS

YOUR SELECTIONS WILL BE ACCOMPANIED BY COFFEE AND WATER STATION, AND PACKAGED TO-GO FOR YOUR GUESTS TO ENJOY WHENEVER THEY CHOOSE.

\$4.95 PER PERSON

**A MEETING WITH OUR CERTIFIED EXECUTIVE CHEF CAN BE
ARRANGED TO CUSTOMIZE ANY MENU CHOICES**

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