
Wyndham Hamilton Park

Classic Wedding Package



COCKTAIL HOUR

BUTTLER PASSED HORS D'OEUVRES

(SELECT 8)

HOT

Coconut Lobster Brochette
Coney Island Franks En'croute, Sauerkraut
& Mustard
Bacon Wrapped Beef Tenderloin with
Gorgonzola
Fig, Fontina and Lavender in Filo
Edamame Dumpling, Soy Ginger Dipping
Sauce
Thai Shrimp Spring Roll with Cilantro Aioli
Pork and Chive Dumpling
Buffalo Chicken Spring Roll
Artichoke and Spinach Tart
Tandoori Chicken Skewers, Raita Dipping
Sauce
Vegetable Samosas with Tamarind Curry
Sauce
Asparagus Risotto Cakes
Lump Crab Cakes with Lemony
Mayonnaise

COLD

Asparagus, Brie and Roasted Red Pepper
Crostoni
Saga Blue and Smoked Almond Fork with
Mango Chutney
Sesame and Fresh Tuna Cone with Wasabi
Aioli
Seared Tenderloin of Beef with Horseradish
Cream
Grape Tomato & Buffalo mozzarella Pipette
Mango and Lavender Sphere
Lobster and Mango Spoon
Chilled Jumbo Shrimp Shooter
Spicy Crab and Wonton Crisp
Grilled Shrimp and Avocado Margarita on
Blue Corn Tart Shell
Red Pepper Bubble, Crème Fraiche and
Toasted Pine nut
Assorted Sushi

DISPLAYED ITEMS

(Select 2)

Fresh Vegetable Crudités Display

Chef's selection of local seasonal vegetables served with assorted dips and spreads

Garden State Cheese Display

Oasis Blue,

Lawrenceville Jack

Cherry Grove Brie Sprout

Served with Chefs choice of assorted Honey, Fruit Compotes, Marmalades ,Breads and Crackers

Mezze Station

Tabouleh , Israeli Couscous , Cucumber and Tomato Salads,

Lemmon Hummus & Grilled Eggplant Baba Ganoush

Feta and Spinach Turnovers

Assorted Marinated Olives, Dalmas , Minted Feta

Served with toasted and warmed Pita, Flat Breads & Lavash

Antipasto Table

Selection of Italian meats, cheeses and composed salads to include:

Prosciutto, Capicola, Salami, Pepperoni, Dry Sausage,

Provolone, Asiago, Fresh Mozzarella, Sun-dried Tomatoes, Roasted Peppers,

Marinated Mushroom Salad, Artichoke Heart Salad,

Mixed Olives, Stuffed Cherry Peppers, Sliced Italian Breads and Focaccia

Mediterranean

Serrano Ham and Seasonal Melon

Spicy Gazpacho Shooters

Assorted Marinated Olives , Chorizo and Manchego Cheese

Poached Shrimp and Calamari Salad

Roasted Vegetable Empanadas, Tomato Bruschetta

Crusty Breads and Tomato Focaccia

CHEF'S TABLE
(Served Buffet Style)
(Choose 3)

Penne Pink Vodka: with Fresh Tomato, Onion and
Touch of Vodka and Cream

Eggplant Rollatini: Baked Eggplant Stuffed with Ricotta, Tomato and Mozzarella

Fried Calamari: Golden Fried Calamari with Diablo, Pomodoro Sauce

Rigatoni Bolognese: Rigatoni Pasta with Fresh Tomato, Garlic, Olive Oil, Pork and Veal Sauce

Steamed Price Edward Island Mussels , Garlic White Wine and Parsley

Italian Sausage and Peppers

Chicken Picatta
Lemon Capper Sauce

Vegetable Fried Rice

Swedish Style Meatballs

Paella Valencia: Chicken, Spanish Sausage and Shrimp with Saffron

Crispy Sweet and Sour Chicken: Spiced Roasted Peanuts, Sesame, Sweet and Sour Sauce

Steamed Potato Pierogis
Sour Cream, Chives , Caramelized Onions

ACTION STATIONS

(Choose 2 Stations)

Carving Stations

(Choose 1)

Oven-Roasted Breast of New England Turkey

Cranberry Chutney and Home-style Gravy
Country Biscuits

Or:

Carved Colorado Leg of Lamb

Dijon and Herbed Bread Crumb Crusted
Syrah jus

Or:

Hot Carved Pastrami

Cole Slaw, Deli Pickles and Sauerkraut,
Selection of Mustard
Pretzel Rolls

Made to order Pasta

(Please select 2 pasta and sauce types)

Penne, Farfalle, Four Cheese Agnolotti,
Rigatoni, or Tortellini

Alfredo, Pesto Cream or Marinara Sauces
Fresh Herbs Parmesan Cheese

Prepared to order by a uniformed Chef

French Fry Bar

Shoe String Fries, Sweet Potato Fries

Toppings: Bacon Bits, Chives, Sour Cream,
Ketchup,

Melted Cheddar Cheese, Brown Gravy

Gourmet Pizzas

Wild Mushroom, Goat Cheese, Caramelized
Onions

Marinated Tomato, Fresh Basil and Fresh
Mozzarella

Grilled Vegetable, Basil Marinara and
Asiago Cheese

Displayed on a Heated Carving Board

Macaroni and Cheese Bar

3 Cheese Macaroni and Cheese, your choice
of toppings to include

Bacon, Green Onions, Chorizo, Toasted
Bread Crumbs

Warm Tortilla Station

Grilled Chicken & Blackened Salmon

Served in a freshly grilled corn tortilla
served with Cilantro Rice, Black Beans,

Roasted Corn, Sour Cream ,

Pico De Gallo, Guacamole and Monterey
jack Cheese

Authentic Peking Duck

With Steamed Buns, Scallion ,Cucumbers
and Hoisin Sauce

Dim Sum Station

Authentic Steamed Chicken Lemongrass,

Edamame and Pork Dim Sum

Displayed in Woks and Steamer Baskets

Stations continued....

Lettuce Wrap Station

(Choice of 2)

Asian Braised Pork Belly, Daikon Slaw, Pickled Vegetables and Cilantro Shrimp Ceviche,
Cilantro, Avocado Puree

Hoisin Chopped Duck, Pine Nuts, Pickled Vegetables, Crispy Rice Noodles Seared Tuna,
Asian Pear Slaw, Micro Wasabi, Avocado and Cilantro Cream

Orange Glazed Shrimp, Toasted Cashews, Micro Cilantro and Tempura Crisps

Stromboli Station

Mozzarella, Sausage and Pepperoni

Eggplant and Provolone

Grilled Chicken and Roasted Pepper

DINNER

Celebratory Toast
La Marca Prosecco, Italy, NV

FIRST COURSE
(Choose 1)

Lobster Bisque
Creame Fraiche and Chives

Shaved Parmigiano-Reggiano Cheese and
Croutons

Mushroom Bisque En Crouete

Baby Spinach, Roasted Beets, Mandarin
Orange
Sherry Vinaigrette

Rigatoni Pasta
with Veal and Pork Bolognese

Frisee Salad
Spiced Walnuts, Pears , Jersey Blue Cheese
Port Vinaigrette

Mixed Seasonal Greens
Pistachio, Dried Cherries, Raspberry
Vinaigrette

Serrano Ham, Warm Peaches, Baby Arugula
Pomegranate Reduction

Wedge Salad
Tomato, Scallions, Spicy Pecan Creamy
Tarragon Dressing

Heirloom Tomato and Buffalo Mozzarella
Micro Basil, Balsamic Syrup

Classic Caesar

MAIN COURSE

(Tableside Choice of 3)

Herb & Garlic Marinated Chicken Breast

Asparagus , Glazed Carrots , Truffled Fingerling Potato

French Cut Breast of Free Range Chicken

Creamy Polenta, Haricot Vert, Natural Jus

Roasted Strip Loin of Beef

Brie Creamed Spinach, Potato and Bacon Hash

Seared Tenderloin of Beef

Caramelized Onion Bread pudding

Braised Beef Short ribs

Horseradish Mashed Potato, Merlot Jus

Roasted Swordfish

Fennel and Tomato Confit , Parsley Risotto

Seared Atlantic Salmon

Potato Puree, Sautéed Kale and Pancetta

Miso Glazed Cod

Ginger Bokchoy

DESSERT

Crème Brulee

Traditional Wedding Cake

www.parlermobakery.com

(201) 641-1654

Freshly Brewed Starbucks Coffee, Decaf and Herbal Teas

Premium Open Bar

Five Hours of Open Bar featuring Premium Brand Liquors, Wines, Champagne, Beers, Soft Drinks and Mineral Water

Signature Drink

Wine Service throughout dinner

Also Included:

Complimentary Suite for B&G for Evening of Wedding

Complimentary Reservation/ Direction Cards

Menu Cards

Pricing:

Price is \$145 per person and is subject to a 22% service charge and a 7% sales tax.

Friday evening: 15% discount

Sunday anytime: 20% discount

Ceremony Fee: \$850