



SILVER WEDDING MENU

Butler Passed Hors D'oeuvres

(selection of Five)

Coconut Shrimp with a Dipping Sauce, Cocktail Franks in Puff Pastry,
Assorted Mini Quiche, Baked Stuffed Clams Casino, Sausage Rolls, Chicken Teriyaki,
Baked Brie with Raspberries, Goat Cheese & Orange Marmalade Puffs

Cold Antipasto Display

(Selection of Four)

Imported and Domestic Cheese Platter with Crackers
Imported Dried and Cured Meat Platter
Platter of Roasted Peppers, Gaeta Olives and Marinated Artichokes,
Asian Green Bean Salad, Fresh Mozzarella and Tomato Platter,
Spicy Cannellini Bean Salad, Fresh Beet Salad, Mushroom & Zucchini Salad

Pasta Station

(Selection of One)

Penne, Ziti, Rigatoni, Cavatelli, Farfalle,
Cheese Ravioli, Mushroom Ravioli
Served with your choice of :
Vodka, Alfredo, Carbonara, Marinara, Filetto Di Pomodoro,
Garlic and Oil with Broccoli or Sherry Cream Sauce

Silver Chafing Dishes

(Selection of Three)

Italian Meatballs, Sausage & Peppers,
Beef & Broccoli in a Teriyaki Sauce, Beef Tips with Barola Wine and Mushrooms,
Chicken with Tarragon, Apricots & Cream,
Chicken Savoy (Bone in Chicken with Vinegar, Garlic and Parmesan Cheese),
Filet of Salmon in a Lemon & Dill Sauce,
Walnut Encrusted Tilapia in a Lemon Sauce
Mussels Marinara or Fra Diavolo
Eggplant Rollatini



YOUR RECEPTION

Appetizer

(Selection of One)

Penne Ala Vodka

Onions, Chopped Plum Tomatoes, Vodka & Cream

Rigatoni Filetto Di Pomodoro

Sautéed Bacon, Onions, Prosciutto with Plum Tomatoes

Rigatoni Carbonara

Cream Sauce with Bacon, Onions & Green Peas

Farfalle with Mushrooms

Sautéed Mushrooms in a Sherry Cream Sauce

Salad

(Selection of One)

Skylands House Salad

Mixed Baby Greens with Tomatoes, Sliced Cucumbers,
Shredded Carrots & Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce with Seasoned Croutons & Shredded
Parmigianino Cheese and Caesar Dressing



ENTREE

(selection of Two)

Chicken Francaise

Breast of Chicken Sautéed in an Egg batter
Then Sautéed with Lemon, Butter & White Wine

Chicken Marsala

Breast of Chicken Sautéed with Mushrooms & Marsala Wine

Chicken Rossini

Breast of Chicken Sautéed in an Egg batter
Topped with Ham, Provolone & Fresh Tomato

Salmon with Dill

Filet of Salmon Sautéed with Lemon White Wine & Dill

Walnut Encrusted Tilapia

Tilapia in a Walnut Crust Served with a White Wine Lemon Sauce

ENHANCEMENTS

Enhance your Wedding Dinner by Adding
Filet Mignon in either a Black Truffle or Peppercorn Sauce
At an additional cost per person

All entrees are served with Chef Potato and Vegetable



PRICING INFORMATION

Pricing is provided upon request.

Additionally,

Maitre 'D Fee: \$500.00

Up Lights: \$250.00

Ceremony Fee (1/2 Hour) \$500.00

Half Price for children 3–10 years old and Vendors

Please note:

All prices are subject to New Jersey Sales Tax & 21% Service Charge

A non-refundable deposit of \$2,500.00 is required, either by cash or check.

Second deposit of 10% is due 30 days from booking date.

Additional deposit of 30% is due 6 months prior to event.

All deposits are non-refundable