



## GOLD WEDDING MENU

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### 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,  
Baked Brie with Raspberries, Vegetable Balls with Sweet Chile Sauce,  
Kansas City Steak, Chicken Teriyaki, Goat Cheese & Orange Marmalade Puffs

### Cold 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  
Spinach & Crab Dip with Pita Chips

### Pasta Station

(Selection of One)

Penne, Ziti, Rigatoni, Cavatelli, Farfalle,  
Cheese Ravioli, Mushroom Ravioli, Pumpkin Ravioli, Tortellini

Served with your choice of:

Vodka, Alfredo, Carbonara, Marinara, Filetto Di Pomodoro,  
Garlic and Oil with Broccoli, Sherry Cream or  
Browned Butter & Fresh Sage Sauce

### Silver Chafing Dishes

(Selection of Four)

Stuffed Mushrooms in Champagne Sauce • Portobello Parmesan with Garlic & Oil  
Vegetable Paella • Italian Meatballs • Sausage & Peppers,  
Beef & Broccoli in a Teriyaki Sauce • Beef Tips with Barola Wine and Mushrooms,  
Mussels Marinara or Fra Diavolo • Eggplant Rollatini  
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  
Fried Calamari (Marinara or Fra Diavolo)



## RECEPTION

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### Appetizer

(Selection of One)

### Penne A la 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

### Mushroom Ravioli

Mushroom Ravioli in a Sherry Cream Sauce

## SALAD

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(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

### Tri-Color Salad

Arugula, Radicchio & Endive in a Balsamic Vinaigrette  
Topped with Parmesan

### Skylands Signature Salad

Mixed Baby Greens with Poached Pears, Walnuts &  
Gorgonzola Cheese in a Honey Vinaigrette



## CARVING STATION

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(Selection of One)

Baked Virginia Ham with Bourbon, Pineapple & Golden Raisins  
Herb Encrusted Turkey Breast with Gravy  
Roast Loin of Pork with Garlic, Rosemary & Honey  
Corned Beef with Mustard Glaze  
Marinated London Broil

## ENTREE

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(Selection of Two)

### Chicken Francaise

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

### Skylands Chicken

Breast of Chicken Sautéed Topped with Eggplant,  
Prosciutto, Mozzarella & Fresh Tomato in a Fresh Sage Sauce

### Chicken Marsala

Breast of Chicken Sautéed with Mushrooms & Marsala Wine

### Stuffed Chicken

Breast of Chicken Stuffed with Four Cheeses  
Wrapped with Prosciutto in a Sherry Demi Glaze

### Salmon Roses

Filet of Salmon with Lemon White Wine & Fresh Dill or  
Filet of Salmon with White Wine, Garlic & Rosemary

### Filet of Tilapia

Tilapia in a Walnut Crust Served with a Francaise Sauce or  
with Lemon, Capers, Dill & Fresh Tomatoes or  
with White Wine, Arugula & Tomatoes

### Filet Mignon

In either a Black Truffle or Peppercorn Sauce  
All entrees are served with Chef Potato and Vegetable



## WEDDING UPGRADES

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Raw Fish Bar  
Wedding Cake Ice sculpture  
with shrimp cocktail, clams on a half shell and Calamari Salad  
Full Sushi Station

## DESSERT

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Mini Venetian Table  
Assorted Mini Pastries & Cookies  
Grand Venetian Table  
Assorted Mini Pastries, Cookies & Cakes

## PRICING INFORMATION

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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**