

PARK PAVILION WEDDING PACKAGES

Our five hour wedding events begin with a luscious cocktail hour filled with hors d'oeuvres followed by your choice of buffet or sit down style dinner

Pricing starts at \$117 per person plus 20% administrative fee and NJ state sales tax

COCKTAIL HOUR

Five hour Premium Open Bar

COLD STATION *all included*

Fresh Vegetable Crudités, Fresh Fruit & Cheese Display, Tomato Basil Bruschetta

HOT STATION *choice of four*

Classic Cocktail Franks with Mustard Dip
Swedish Meatballs in Gravy
Italian Meatballs in Marinara
Golden Fried Ravioli with Marinara Dip
Fried Cheddar Bites with Ranch Dip
Fried Macaroni Cheese Bites
Sausage Stuffed Mushrooms
Spanakopita bite sized spinach phyllo pillows
Asian Panko Shrimp with Sweet Thai Chili Dip
Vegetable Thai Pot Stickers
Vegetable Spring Rolls
Mini Quiche

BUTLER PASSED *choice of two*

Coconut Shrimp with Mango-Coconut-Lime
Bacon Wrapped Scallops
Crab Rangoon
Cajun Tuna Bites with Horseradish Dip
Seafood Stuffed Mushrooms
Brie with Raspberry in Phyllo
Chicken Satay
Beef Deluxe Wellington
Dim Sum Fried with Soy Ginger Dip
Spring Rolls Buffalo Chicken
Spring Rolls Philly Cheesesteak
Spring Rolls Shrimp & Cotija

BOARDWALK STATION *choice of one*

Sawmill Pizza
Mini Hot Dogs
Pretzels
Cheesesteaks
Beef Sliders

CAPTAIN'S STATION *choice of one*

Pasta Station
Mashed Potato Bar
Taco Bar
Antipasto +\$3
Raw Bar +\$10

CARVING STATION *choice of one*

Corned Beef Brisket with mustard and rye bread
Pastrami Brisket with mustard and rye bread
Pork Tenderloin with shiitake mushroom-port wine demiglace

BUFFET STYLE DINNER

CHAMPAGNE TOAST

APPETIZER COURSE *choice of one*

Fresh Melon & Prosciutto seasonal availability

Caprese Salad sliced plum tomato, fresh mozzarella, basil, olive oil, balsamic drizzle

Classic Caesar Salad romaine hearts, croutons, creamy Caesar, shaved parmesan

Baby Wedge Salad iceberg, pancetta, crumbled bleu cheese +\$2

Shrimp Cocktail a trio of jumbo shrimp +\$5

CHAFING DISH SELECTIONS

PASTA *choice of two*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne, Lobster Ravioli +\$2

Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

Vegetarian Options: Eggplant Rollatini, Cheese Manicotti, Vegetable Lasagna, Baked Penne

SEAFOOD *choice of one*

Oven Baked Salmon with hollandaise sauce drizzle

Lemon Herb Tuna Steak pan seared medium with lemon-herb butter

Teriyaki Shrimp Stir Fry shrimp with oriental style vegetables seared in sesame oil & teriyaki glaze

Crab Stuffed Flounder wrapped around lump crabmeat stuffing with lemon wine sauce

CHICKEN *choice of one*

Chicken Francaise egg dipped chicken breast with lemon-white wine sauce

Chicken Marsala pan seared chicken breast with mushroom-marsala wine sauce

Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce

CARVING STATION *choice of one*

Roast Beef with horseradish sauce and gravy

Pork Tenderloin with shiitake mushroom-port wine demiglace

Filet Mignon with red wine demiglace +\$12

Roast Prime Rib with horseradish sauce +\$12

SIDES *choice of two*

Baked Potato, Garlic Mashed, Oven Roasted

Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service

SIT DOWN STYLE DINNER

CHAMPAGNE TOAST

APPETIZER COURSE *choice of one*

Fresh Melon & Prosciutto seasonal availability

Caprese Salad sliced plum tomato, fresh mozzarella, basil, olive oil, balsamic drizzle

Classic Caesar Salad or **Mixed Baby Field Greens**

Baby Wedge Salad iceberg, pancetta, crumbled bleu cheese +\$2

Shrimp Cocktail a trio of jumbo shrimp +\$5

FAMILY STYLE PASTA *choice of one*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne, Lobster Ravioli +\$2

Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

Vegetarian Options: Eggplant Rollatini, Cheese Manicotti, Stuffed Bell Peppers

ENTREES *choice of three*

Oven Baked Salmon with hollandaise sauce drizzle

Seared Tuna Steak pan seared medium with fresh pineapple salsa

Stuffed Flounder ala Oscar wrapped around lump crabmeat and asparagus with sauce bearnaise

Chicken Balsamico pan seared chicken breast with plum tomato, fresh mozzarella, balsamic drizzle

Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce

Chicken Sorrentino with eggplant, prosciutto, provolone, marinara sauce

Chicken Francaise egg dipped chicken breast with lemon-white wine sauce

Sliced Pork Tenderloin with shiitake mushrooms in a port wine demiglace

Veal Valdostana stuffed with spinach, prosciutto, provolone, marsala wine sauce

Sliced Filet Mignon with red wine demiglace +\$12

Roast Prime Rib au jus +\$12

SIDES *choice of one potato and one vegetable*

Baked Potato, Garlic Mashed, Oven Roasted

Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service