

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 seated dinner.

Pricing starts at \$122 per person plus 22% administrative fee and NJ state sales tax. The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion. A maitre'd fee of \$200 will be added to all Wedding Packages.

Cocktail Hour

Five Hour Premium Open Bar

Cold Station

Fresh Fruit & Cheese Display
Tomato Basil Bruschetta

Hot Station *choice of four*

Classic Cocktail Franks with Mustard Dip
Swedish Meatballs in Gravy
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 Spring Rolls with Soy Sauce
Assorted Mini Quiche

Boardwalk Station *choice of one*

Sawmill Pizza
Soft Pretzels
Nathans Mini Hot Dogs
Cheesesteaks

Fantastic Additions *cold station*

Antipasto Platter +\$7
Meats, Cheeses, Olives, Peppers
Raw Bar +\$10
Shrimp, Clams, Oysters

Passed Bites *choice of two*

Coconut Shrimp with Mango-Coconut-Lime
Bacon Wrapped Scallops
Cajun Tuna Bites with Horseradish Dip
Brie with Raspberry in Phyllo
Chicken Satay with Peanut Sauce
Beef Deluxe Wellington
Spring Rolls Buffalo Chicken
Spring Rolls Philly Cheesesteak

Captain's Station *choice of one*

Mashed Potato Bar
Pasta Station
Taco Bar
Beef Sliders

Add-On Carving Station

Corned Beef Brisket • *with mustard and rye bread* +\$7
Pastrami Brisket • *with mustard and rye bread* +\$7
Pork Tenderloin • *with shiitake mushroom wine demiglace* +\$7
Filet Mignon • *red wine demiglace* +\$12
Roast Prime Rib • *au jus with horseradish sauce* +\$12

Wedding Dinner · Buffet-Style

Champagne Toast

Plated Salad Course *choice of one*

Classic Caesar Salad • *romaine hearts, croutons, creamy caesar, shaved parmesan*
Field of Greens • *grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette*

Chafing Dish Selections

Pasta *choice of two*

Pasta Options: *Tortellini, Rigatoni, Farfalle, Penne*
Choice of Sauces: *Vodka, Bolognese, Alfredo, Basil Pesto, Marinara*

Seafood *choice of one*

Oven Baked Salmon • *with hollandaise sauce drizzle*
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*

Pork Tenderloin • *with shiitake mushroom wine demiglace*
Roast Beef • *au jus with horseradish sauce*
Filet Mignon • *with red wine demiglace +\$10*
Roast Prime Rib • *au jus with horseradish sauce +\$10*

Sides *choice of two*

Oven Roasted Potatoes, Mashed Potatoes, Sweet Mashed Potatoes,
Green Beans Mediterranean, Buttered Baby Carrots, Seasoned Broccoli Crowns

Dessert Table

Pavilion Ice Cream Bar & Italian Cookie Platter
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Venetian Table & International Coffee Station
includes Miniature and Handheld Pastries, Tarts, Cakes, Brownies, Lemon Squares and an assortment of Premium Cordials and Liquors with freshly brewed coffee to make a delicious finishing touch to your event +\$10

Wedding Dinner · Seated

Champagne Toast

Plated Salad Course *choice of one*

Classic Caesar Salad · *romaine hearts, croutons, creamy caesar, shaved parmesan*

Field of Greens · *grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette*

Family-Style Pasta *choice of one*

Pasta Options: *Tortellini, Rigatoni, Farfalle, Penne*

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

Entrées *choice of three*

Oven Baked Salmon · *with hollandaise sauce drizzle*

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 mushroom wine demiglace*

Sliced Filet Mignon · *with red wine demiglace +\$10*

Roast Prime Rib · *au jus +\$10*

Sides *choice of one potato, one vegetable*

Oven Roasted Potatoes, Mashed Potatoes, Sweet Mashed Potatoes

Green Beans Mediterranean, Buttered Baby Carrots, Seasoned Broccoli Crowns

Dessert Table

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