



Regal Wedding Reception

Wedding Package Amenities

Five Hour Wedding Package To Include:

A Team of Wedding Professionals
Including an Experienced Maitre'd
That Will Attend to All The Details of Your Day

Guest Service & Coat Attendant

Two Private Wedding Suites for Bridal Party Preparation
& a Private Oversized Bathroom

Full Room Set-Up Including Favors, Gift Table, Pictures, etc.

Silver Candelabras & Silk Floral Centerpieces

LED Intelligent Uplighting

State of The Art Surround Sound System

Ivory Table Linen

Choice of Colored Linen Napkins

Printed Materials Including
Direction Cards, Seating Cards, & Menu Cards



The EM Welcome Station

Upon Arrival, Your Guests will be Greeted with Champagne Flutes
A Variety of Fresh Sliced Fruit, Imported & Domestic Cheeses
Chilled Water Infused with Lemon

Cocktail Hour

5 Hour Premium Brand Liquor Open Bar

Domestic & Imported Beers
Still & Sparkling Wines
Array of Fresh Squeezed Fruit Juices
Unlimited Soft Beverages
Signature Drinks

Endless Butler Style Hors d'oeuvres

Our Chef's Gourmet Specialties

Coconut Shrimp 🍷 Jumbo Shrimp Cocktail 🍷 Buffalo Chicken Spring Rolls
Six Cheese Sacchetti 🍷 Sweet Potato Puffs 🍷 Shredded Pork Tacos
Chicken Parm Lollipops 🍷 Oysters Rockefeller
Clams Casino 🍷 French Onion Boule
Maryland Crab Cakes 🍷 Edamame Pot Stickers
Quinoa Fritters 🍷 Franks in Pastry 🍷 Mini Ruebens
Sausage & Herb Mushroom Caps



Cocktail Hour

EM Signature Stations

Farm Fresh Market

International Cheese Display

A Large Variety of The Finest Quality of
Domestic & Imported Cheeses Including:
Sartori Raspberry & Merlot Provolones, Smoked Gouda,
LaMancha Manchego, Sharp Vermont Cheddar, & Pepper Jack

Vegetable Crudite

Market Fresh Vegetables Including Sliced Carrots, Peppers, Celery,
Cauliflower, Broccoli, & Cucumbers
Served with a Creamy French Onion Dip

Seasonal Fruit Display

A Lavish Display of Fresh Seasonal Fruits Including:
Watermelon, Cantaloupe, & Honeydew Melons
Pineapple, Strawberries, Red & Green Grapes
Melon & Prosciutto Skewers



Hot & Cold Dipping Bar

Signature Six Cheese Fondue with Hot Pretzels Bites
Roasted Red Pepper Hummus & Warm Crab Dip with Homemade Yucca Chips
Warm Spinach & Artichoke Dip with Pita Chips
Classic Tomato Basil Bruschetta with Garlic Toast Points



Cocktail Hour

Don't Go Bacon My Heart

Maple Bourbon
Cherrywood Smoked
Chocolate Drizzled
Peppered & Original
Hot Bacon Wrapped Filet Mignon, Shrimp & Scallops



The Mac to My Cheese

Traditional

Six Cheeses Topped with Crispy Panko Bread Crumbs

Buffalo Chicken

Cheddar & Mozzarella Cheese with Boneless Chicken
& a Blue Cheese Buffalo Sauce

New Orleans

American & Pepper Jack Cheeses with Cajun Shrimp & Crabmeat
Andouille Sausage, Red & Green Bell Peppers



Hot Specialty Dishes

Crispy Fried Calamari Fra Diavolo

Classic Eggplant Rollatini with Marinara Sauce & Melted Mozzarella

Cavatelli & Broccoli Tossed with Garlic & Extra Virgin Olive Oil
Parmesan & Red Pepper Flakes



Grand Stations

Your Choice of One of The Following Grand Stations

1. Taste of Italy

Pasta Bar

Signature Penne a la Vodka

Tossed in a Parmesan Reggiano Cheese Wheel

Radiatori with Shrimp Scampi & Bay Scallops

Farfalle with Sun-dried Tomato, Extra Virgin Olive Oil & Garlic

Served with Warm Garlic Bread Sticks

Crushed Red Pepper, Oregano, & Grated Parmesan Reggiano

Cold Antipasto

Imported Italian Meats & Cheeses Including:

Prosciutto de Parma, Genoa Salami, Hot & Sweet Soppressata

Aged Parmesan Reggiano, Veneto Asiago, & Ricotta Salata

Heirloom Tomato & Hand Pulled Mozzarella

Cherry & Finger Peppers Stuffed with Sharp Provolone & Prosciutto

Fire Roasted Red Peppers & Gorgonzola Stuffed Olives

Fresh Italian Bread Display



2. Wok' & Roll

The Wok

Stir Fry Orange Ginger Chicken & Vegetables

Cold Seaweed Salad

Vegetable Spring Rolls

Steamed Pork Dumplings

Shrimp Shumai Dumplings

Steamed White Rice & Vegetable Fried Rice

Paired with Sweet Chili & Hoisan Dipping Sauces

Fortune Cookies

Sushi Bar

Rolled Fresh Daily

California

Spicy Tuna

Tuna Avocado

Alaskan

Philadelphia

Cucumber & Asparagus

Soy Sauce, Fresh Ginger, & Wasabi



Deluxe Stations

Your Choice of One of the Following Deluxe Stations

Carving Station

Choose One of the Following

Marinated Flank Steak

Grilled to Perfection with Garlic Butter & Chimichurri Dipping Sauces

Whole Slow-Roasted Turkey

Served with Homemade Cornbread Stuffing, Gravy, & Cranberry Sauce

Bone-In Pennsylvania Dutch Ham

Served with Apple Sauce, Spicy Brown Mustard, & Rye Bread

All Accompanied with a Mashed Potato Bar



Jersey Boardwalk Fries

Crispy Sweet Potato

Crinkle Cut, Waffle & Curly

Homemade Butterfly Chips

Top it Your Way with Melted Cheddar Cheese, Gravy,
Chili, Sour Cream, Bacon Crumbles, Malt Vinegar, & Old Bay Seasoning



Ultimate Grill

Black Angus Hamburger Sliders & BBQ Chicken

Seasoned Slow Cooked Pulled Pork

Served on Warm Potato Buns

Accompanied with Coleslaw, Fried Pickles & Frizzled Onions

Lettuce, Tomato, & Condiments



Your Choice of One Additional Station

(If Over 135 Adult Guarantee)

Chilled Raw Bar

Chef's Selection of Oysters, Littleneck Clams, & Jumbo U15 Shrimp Cocktail

Displayed Over a Bed of Ice

Served with Mignonette, Pesto, Tabasco, & Cocktail Sauces

Chef's Seafood Newburg Salad



Fiesta Bar

Choose Two of the Following Fajitas

Chicken  Beef  Shrimp

Served with Sautéed Peppers & Onions

Homemade Guacamole & Fresh Pico de Gallo Salsa

Diced Tomatoes, Sour Cream, & Cheddar Cheese

Grilled Pineapple Skewers

Warm Soft Corn Tortillas & Tortilla Chips



The Ballpark Grand Slam

Classic Philadelphia Cheesesteaks & California Chicken Cheesesteaks

Mini Ball Park Franks with Spicy Gulden's Brown Mustard & Sauerkraut

Hot Italian Sausage with Peppers & Onions

Lettuce, Tomato, Onions, & Condiments





Grand Reception

Champagne Toast
Bottled Wine Service
Premium Liquor Open Bar
Unlimited Soft Beverages

Choice of Salitizer

Please Select One of The Following

EM Signature

Mixed Greens, Dried Cranberries, & Caramelized Walnuts

Accompanied by Aged Manchego Cheese & Sliced Pears

Fig Jam on a Toast Point

Tossed with Our House Raspberry Vinaigrette

Tuscany

Fresh Sliced Mozzarella, Roasted Tomato, & Micro Basil

Imported Genoa Salami & Prosciutto de Parma

Kalamata Olives, Fire Roasted Red Pepper, & Artichoke Heart

Drizzled with Balsamic Glaze & Extra Virgin Olive Oil

Oriental

Seasoned Shrimp, Mandarin Oranges, & Candied Pecans

Crispy Wonton Noodles

Served on Top of Spring Mix & Baby Spinach

Tossed in a Sesame Vinaigrette Dressing



Dinner Selections

Main Course

Choice of One Entree From Each Category

All Orders are Taken Table-Side and Additional Portions Served French Style



Filet Mignon

8oz Fire-Grilled Filet Mignon with a Bordelaise Reduction & Frizzled Onions

Prime Rib au Jus

Slow-Roasted & Served with Savory Pan Juices & Horseradish

Braised Short Rib

Slow-Cooked in a Cabernet Wine Sauce & Fresh Herbs

Served with Garlic Mashed Potatoes

On Fridays & Saturdays Beef Entrees are Accompanied with a Duo of Jumbo Shrimp Stuffed with Lump Crabmeat



Chicken Isabella

Boneless Breast of Chicken

Layered with Fresh Sautéed Spinach, Roasted Red Pepper, & Melted Mozzarella
Finished with a Brandy Demi-glaze

Champagne Chicken

Flour Dusted Chicken Breast with Shiitake Mushrooms & Roasted Red Peppers
Served in a Champagne Sauce

Chicken Juliette

Oven Baked Bone in French Chicken Breast
Complimented with a Classic French Brown Sauce with Diced Tomato,
Shiitake Mushrooms, & Fresh Herbs

Served with The Duchess Potato

All Chicken Breast is Bell & Evans 100% Organic



Dinner Selections



Filet of Yellowtail Flounder

Stuffed with Lump Crabmeat
Finished with Lemon Beurre Blanc

Norwegian Salmon

Almond Encrusted Salmon
Served in a Sherri Wine Reduction

Wild Caught Grouper

Pan Seared in a Lemon Butter Sauce

Served with Wild Rice



Grilled Vegetable

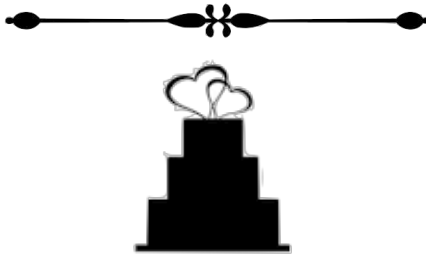
Grilled Portobello Mushroom, Yellow Squash, Asparagus, & Zucchini
Delicious Homemade Lentil Bean Loaf
Chef's Succotash Salad & The Duchess Potato
Drizzled with Balsamic Vinaigrette

All Entrees are served with Seasonal Vegetables

Our Chef is Able to Address any Special Dietary Needs



Dessert



Miniature Chocolate & Vanilla Ice Cream Cones

Dipped in Rainbow Sprinkles

Butler Passed on Silver Trays

Custom Tiered Wedding Cake

Your Choice of Icing, Design, & Filling

Served with a Belgium Chocolate Covered Strawberry & Mini Italian Pastry

Icing:

Buttercream or Whipped Cream

Cake Flavors:

Classic Vanilla & Decadent Chocolate & Black & White & Red Velvet

Choice of Filling:

Chocolate Pudding & Mocha Mousse & Raspberry Mousse & Raspberry Jam
Cannoli Cream & Bavarian Cream & Nutella Mousse & Hazelnut Mousse
Cappuccino Mousse & Chocolate Mousse & Vanilla Custard & Chocolate Fudge
Tiramisu & Peanut Butter & Lemon Custard & Oreo Mouse & Amaretto Mousse

Freshly Brewed 100% Columbian Regular & Decaf Coffee & Hot Tea

Table-Side Espresso & After Dinner Cordial Cart

The EM Good-Bye Station

Upon Departure, Your Guests Will be Treated to a Display of
Coffee, Tea, Water, & Cookies to Take on Their Way Home



End of The Night Enhancements



Deluxe Viennese Table

\$14.00 per person

Includes 5 Full Size Cakes, Chocolate Mousse Parfaits, Bananas Foster

Fresh Fruit Display, Miniature Pastries, & Cookies

Chocolate Fondue Dipping Station with Strawberries & Bananas

Ice Cream Sundae Bar

Mini Viennese Table

\$8.00 per person

Includes 3 Full Size Cakes, Chocolate Mousse Parfaits, Bananas Foster

Fresh Fruit Display, Miniature Pastries, & Cookies

Donut Exit Station

\$2.50 per person

Vanilla or Chocolate Donuts with your Choice of Color Frosting

**Consider Adding a Donut Wall to Display the Donuts * \$150.00*

Night Cap Stations

\$5.00 per person

Choose One of the Following

All Sandwiches Served To-Go for Your Guests

New Jersey Pork Roll, Egg, & Cheese

Angus Burgers & BBQ Chicken Sliders

Classic Grilled Cheese & Tomato and Bacon Grilled Cheese

Please Add Tax & 18% Gratuity to all Prices





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