



The English
Manor

Regal Wedding Reception

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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 English Manor 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
Seasonal Sangria
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 ❧ Golden Beet Phyllo ❧ 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

E.M. 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



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

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



Wok' & Roll

The Wok

Stir Fry Orange Ginger Chicken & Vegetables

Cold Seaweed Salad

Vegetable Spring Rolls

Steamed Pork Dumpling & Shrimp Shumai Dumplings

Steamed White Rice & Vegetable Fried Rice

Sweet Chili & Hoisan Dipping Sauces with Fortune Cookies

Sushi Bar

(Rolled Fresh Daily)

California

Spicy Tuna

Tuna Avocado

Alaskan

Philadelphia

Cucumber & Asparagus

Soy Sauce, Pickled 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



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



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



Deluxe Stations

YOUR CHOICE OF ONE ADDITIONAL STATION
(IF 135 ADULT GUARANTEE IS REACHED)

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 or 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

Beef

Filet Mignon

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

Prime Rib

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

Fish

Filet of Yellowtail Flounder

Stuffed with Lump Crabmeat
Finished with a 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 a Parmesan Corn Pea Risotto



Dinner Selections

Chicken

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 Roasted Fingerling Potatoes
All Chicken Breast is Bell & Evans 100% Organic

Vegetarian

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 Mousse ✂ Amaretto Mousse

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

Table-Side Espresso & After Dinner Cordial Cart

The English Manor 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

\$3.50 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 Station

\$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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