

The English Manor

One English Lane

Ocean Township



The Regal Wedding Reception

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

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



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



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



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 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

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

Fish

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

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

Please Add Tax & 18% Gratuity to all Prices





One English Lane, Ocean Township, NJ., 07712
732-776-8558 Fax: (732) 776-8565

info@theenglishmanor.com
www.theenglishmanor.com

