

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 &
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, 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
Sangria Bar
Signature Drinks

Endless Butler Style Hors d'oeuvres

Our Chef's Gourmet Specialties

Coconut Shrimp - Jumbo Shrimp Cocktail - Buffalo Chicken Spring Rolls

Chicken & Bacon Sliders - 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 Rubeens

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



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 and 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 Soppresata

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

Steamed Pork Dumplings & Shrimp Shumai Dumplings

Steamed White Rice & Vegetable Fried Rice

Vegetable Spring Rolls

Fresh Seaweed Salad

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 Onion Rings

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:

Adobo Chicken, Grilled Steak or Chili Lime 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

Italian Sausage with Peppers & Onions

Lettuce, Tomato, Onions & Condiments





Grand Reception

Premium Liquor Open bar
Bottled Wine Service
Champagne Toast
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
Tossed with Our House Raspberry Vinaigrette
Fig Jam on a Toast Point

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

Choice of One Entree From Each Category
All Orders are Taken Table-Side and Additional Portions Served French Style

Steak

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 Steak Entrees are Accompanied with a
Duo of Jumbo Shrimp Stuffed with Lump Crab meat

Fish

Filet of Yellowtail Flounder

Stuffed with Lump Crabmeat
Finished with Lemon Beurre Blanc Sauce

Norwegian Salmon

Almond Encrusted Salmon
Served in a Sherri Wine Reduction

Wild Caught Grouper

Pan Seared in a Lemon Wine Sauce

Served with 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 Airline 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

Jumbo Bell Pepper Stuffed with Herbed Quinoa
Grilled Pineapple, Zucchini, & Yellow Squash
Marinated Portobello Mushrooms
Steamed Rice White
Drizzled with Balsamic Glaze

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 Served with Jameson, Baileys, Kahlua, Sambuca, Grand Marnier, Frangelico, Tia Maria, Liquor 43, Disaronno & Chambord.

The English Manor Good-Bye Station

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

\$18.00 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

\$12.00 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 Colored Frosting Consider

Adding a Donut Wall to Display the Donuts

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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