



THE  
**STONE**  
**TERRACE**  
 BY JOHN HENRY'S  
 2275 KUSER ROAD  
 HAMILTON SQUARE, NJ  
 (609) 581-8855  
 WWW.THESTONETERRACE.COM



CENTRAL NEW JERSEY'S BEST KEPT SECRET

# WEDDINGS

# PACKAGES

---

## INCLUDED

- ON-SITE EVENT COORDINATOR
- ROOM UP-LIGHTING
- GOLD CHIVARI CHAIRS
- MENU TASTING FOR SIX GUESTS
- FIVE-HOUR RECEPTION W/ CLASSIC OR PREMIUM OPEN BAR
- PERSONAL MAÎTRE 'D
- SIGNATURE DRINK CHOICE & CHAMPAGNE TOAST
- COCKTAIL HOUR INCLUDING:
  - BUTLER PASSED HORS D'OEUVRES
  - OUR FAMOUS TUSCANY TABLE
- FOUR COURSE PLATED DINNER
- CUSTOMIZABLE WEDDING CAKE
- FULL-ACCESS TO OUR GROUNDS FOR PHOTOGRAPHY
- FULL-ACCESS TO BRIDAL SUITE & SEPARATE GROOM'S SUITE
  - \*ANTHONY ROOM WEDDINGS ONLY

\*COORDINATOR FEE 150

---

## CEREMONY

STUNNING WEDDING CEREMONY HOSTED ON OUR FAMOUS "STONE TERRACE."

- 100 GUESTS & UNDER: 1,000
- 100-150 GUESTS: 1,250
- 150+ GUESTS: 1,500

\*PLEASE INQUIRE ABOUT OTHER SITES ON OUR GROUNDS FOR YOUR CEREMONY.

# HOSTED BAR PACKAGE PRICING

---

PRICE PER PERSON  
BARTENDER FEE 100  
1 BARTENDER REQUIRED PER 75 PEOPLE

CLASSIC  
PREMIUM

INCLUDED  
PLEASE INQUIRE

## HOSTED BAR PACKAGES

---

### CLASSIC

SKYY VODKA. PINNACLE FLAVORED VODKAS. BEEFEATER GIN. BACARDI SILVER RUM. CAPTAIN MORGAN SPICED RUM. JIM BEAM BOURBON. JACK DANIEL'S WHISKEY. DEWAR'S SCOTCH. SAUZA BLUE TEQUILA. COASTAL VINES CABERNET SAUVIGNON & PINOT GRIGIO. LA TERRE WHITE ZINFANDEL. WYCLIFF BRUT CHAMPAGNE.

4 BEER CHOICES

---

### PREMIUM

YOUR CHOICE OF: KETEL ONE, TITO'S OR ABSOLUT VODKA. STOLICHNAYA FLAVORED VODKAS. TANQUERAY GIN. BACARDI SILVER RUM. CAPTAIN MORGAN SPICED RUM. JACK DANIEL'S WHISKEY. MAKER'S MARK BOURBON. JOHNNIE WALKER BLACK LABEL. PATRON SILVER TEQUILA. COASTAL VINES CABERNET SAUVIGNON & PINOT GRIGIO. LA TERRE CHARDONNAY & WHITE ZINFANDEL. VICOLO PINOT NOIR. WYCLIFF BRUT CHAMPAGNE & ROSE.

5 BEER CHOICES

---

### BEER CHOICES:

MILLER LITE, BUD LIGHT, COORS LIGHT, CORONA LIGHT, CORONA EXTRA, HEINEKEN LIGHT, HEINEKEN, YUENGLING, AMSTEL LIGHT, MICHELOB ULTRA.

\*PLEASE ENQUIRE ABOUT SPECIALTY BEERS.

# THE SAPPHIRE PACKAGE

---

## BUTLER PASSED HORS D'OEUVRES

PLEASE CHOOSE EIGHT (8)

TERIYAKI & ORANGE GLAZED SESAME CHICKEN SKEWERS.

SCALLOPS WRAPPED IN BACON

ASSORTED STUFFED MUSHROOMS (ITALIAN SAUSAGE, JUMBO LUMP CRAB & VEGETARIAN)

LOBSTER CANNOLI

MINI CHEESESTEAK PROFITEROLES

BEEF CROSTINI W/ HORSERADISH CREMA

BRAZILIAN 'PINK' SHRIMP COCKTAIL

AHI TUNA TOSTADAS W/ GUACAMOLE, GINGER & SOY GLAZE

FISH & CHIP W/ TARTAR SAUCE DOLLOP

HOMEMADE COCKTAIL FRANKS

VEGETABLE SPRING ROLLS

PORTOBELLO WELLINGTON

RUSTIC FLATBREAD BITES (CHEESE STEAK HOAGIE OR WILD MUSHROOM/GOAT CHEESE)

---

## TUSCANY TABLE

AN ARRAY OF MARINATED GRILLED VEGETABLES, MEDLEY OF OLIVES, ARTICHOKE HEARTS, IMPORTED CHEESES, CURED MEATS AND TOASTED ITALIAN BREAD.

# MAIN RECEPTION

---

## SALAD COURSE

INDIVIDUALLY SERVED. PLEASE CHOOSE ONE (1)

### STONE TERRACE SALAD

SEASONAL MIXED GREENS, GRAPE TOMATOES, BLACK OLIVES. BERMUDA ONION.  
OLIVE OIL VINAIGRETTE.

### CLASSIC CAESAR SALAD

HEARTS OF ROMAINE. HERBED CROUTONS. IMPORTED SHAVED PARMIGIANO-REGGIANO.  
CLASSIC HOMEMADE CAESAR DRESSING.

---

## PASTA COURSE

SERVED FAMILY-STYLE. PLEASE CHOOSE ONE (1)

### STONE TERRACE PASTA

THREE CHEESE PENNE W/ FRESH MARINARA.

### VODKA RIGATONI

MEZZA RIGATONI SAUTEED W/ PROSCIUTTO & PLUM TOMATOES IN A PINK TOMATO SAUCE.

---

## MAIN ENTREE

SERVED INDIVIDUALLY. PLEASE CHOOSE TWO (2)

### ROASTED FRENCH BONE CHICKEN BREAST

WILD MUSHROOM MARSALA SAUCE. RICE PILAF.

### PANKO-CRUSTED CHICKEN ROLLATINI

STUFFED W/ ASIAGO CHEESE & CREMINI MUSHROOMS. PORT WINE GRAVY.

### MACADAMIA NUT-CRUSTED GROUPER

SEASONAL BEURRE BLANC.

### BAKED GROUPER ROLLATINI

BREADED ASPARAGUS. GRAPE TOMATO-BASIL BEURRE BLANC.

### PAN-SEARED ATLANTIC SALMON

HORSERADISH CRUST. DIJON SAUCE.

### ROASTED PORK LOIN

STUFFED W/ ROASTED RED PEPPERS, BABY SPINACH & MOZZARELLA CHEESE. MARSALA DEMI GLAZE.

### PORK CHOP MILANESE

14. OZ. FRENCH BONED, BREADED & PAN FRIED. ARUGULA. TOMATO BRUSCHETTA

### FILET MIGNON

CERTIFIED BLACK ANGUS. GRILLED. CABERNET DEMI. MASHED POTATOES.

\*\$10/PP SUPPLEMENT

ALL ENTREES ACCOMPANIED W/ ROASTED POTATOES & CHEF'S VEGETABLE SELECTION  
UNLESS OTHERWISE NOTED

---

## DESSERT

THREE-TIER WEDDING CAKE

FRESH BREWED REGULAR & DECAF COFFEE & TEA SELECTIONS

# THE RUBY PACKAGE

---

## BUTLER PASSED HORS D'OEUVRES

PLEASE CHOOSE TEN (10)

TERIYAKI & ORANGE GLAZED  
SESAME CHICKEN SKEWERS.

SCALLOPS WRAPPED IN BACON

ASSORTED STUFFED  
MUSHROOMS (ITALIAN SAUSAGE,  
JUMBO LUMP CRAB & VEGETARIAN)

GRILLED LOLLIPOP LAMB CHOPS

LOBSTER CANNOLI

MINI CHEESESTEAK  
PROFITEROLES

BEEF CROSTINI W/ HORSERADISH  
CREMA

BRAZILIAN 'PINK' SHRIMP  
COCKTAIL

AHI TUNA TOSTADAS W/  
GUACAMOLE, GINGER & SOY GLAZE

FISH & CHIP W/ TARTAR SAUCE  
DOLLOP

HOMEMADE COCKTAIL FRANKS

JOHN HENRY'S FAMOUS MINI  
JUMBO LUMP CRAB CAKES

CLAMS OREGANATO

VEGETABLE SPRING ROLLS

PORTOBELLO WELLINGTON

MINI MEATBALLS

SHRIMP TEMPURA SKEWERS

COCONUT SHRIMP SKEWERS

MOZZARELLA STICKS IN A SHOT  
OF MARINARA

MINI RUEBEN SANDWICHES

BACON MAC & CHEESE IN A  
PHYLLO CUP

MINI BEEF TACOS

MINI GRILLED CHEESE W/  
TOMATO SOUP

SUNDRIED TOMATO SALMON  
MOUSSE ON PUMPERNICKEL  
BREAD.

---

## TUSCANY TABLE

AN ARRAY OF MARINATED GRILLED VEGETABLES, MEDLEY OF OLIVES, ARTICHOKE HEARTS,  
IMPORTED CHEESES, CURED MEATS AND TOASTED ITALIAN BREAD.

---

## VEGETABLE CRUDITE & FRESH FRUIT DISPLAY

---

## APPETIZER STATIONS

PLEASE CHOOSE TWO (2)

### MASHED POTATO MARTINI BAR

CREAMY MASHED POTATOES & SWEET POTATOES SERVED IN MARTINI GLASSES W/ ALL THE FIXINGS:  
BACON BITS, SCALLIONS, SOUR CREAM, SAUTEED ONIONS, SHREDDED CHEESE, BROWN GRAVY, BROWN SUGAR, & MIN  
MARSHMALLOWS

### MAC N' CHEESE BAR

LOBSTER MAC N' CHEESE & BACON MAC N' CHEESE

### MUSSELS BAR

3 WAYS: BIANCO, MARINARA & FRA DIAVLO

### SEAFOOD SALAD

CALAMARI, SHRIMP & JUMBO LUMP CRABMEAT TOSSED W/ KALAMATA OLIVES, LEMON & GARLIC OLIVE OIL.

### FRIED CALAMARI

TWO WAYS: FRIED & SAUTEED W/ MUSHROOMS, HOT PEPPERS, FRESH BASIL & LEMON.  
MARINARA & SIGNATURE DIPPING SAUCE.

### RISOTTO BAR

PLEASE CHOOSE THREE (3):  
WILD MUSHROOM. TOMATO. PESTO. THREE CHEESE. VEGETABLE MEDLEY. SEAFOOD.

### CHEESEBURGER SLIDER BAR

### ESCAROLE & BEANS

### EGGPLANT ROLLATINI & MINI MEATBALLS BAR



# MAIN RECEPTION

---

## SALAD COURSE

INDIVIDUALLY SERVED. PLEASE CHOOSE ONE (1)

### STONE TERRACE SALAD

SEASONAL MIXED GREENS, GRAPE TOMATOES, BLACK OLIVES. BERMUDA ONION.  
OLIVE OIL VINAIGRETTE.

### CLASSIC CAESAR SALAD

HEARTS OF ROMAINE. HERBED CROUTONS. IMPORTED SHAVED PARMIGIANO-REGGIANO.  
CLASSIC HOMEMADE CAESAR DRESSING.

### OUR SIGNATURE "BOXER" SALAD

SEASONAL MIXED GREENS, CANDIED WALNUTS. DRIED CRANBERRIES. FRESH SEASONAL FRUIT. CRUMBLED BLEU.  
RASPBERRY VINAIGRETTE.

---

## PASTA COURSE

SERVED FAMILY-STYLE. PLEASE CHOOSE ONE (1)

### STONE TERRACE PASTA

THREE CHEESE PENNE W/ FRESH MARINARA.

### VODKA RIGATONI

MEZZA RIGATONI SAUTEED W/ PROSCIUTTO & PLUM TOMATOES IN A PINK TOMATO SAUCE.

### GEMELLI ALFREDO

W/SWEET IMPORTED SAUSAGE

### ORECCHIETTE

W/ PROSCIUTTO & PEAS IN A OLIVE OIL & GARLIC SAUCE.

---

## MAIN ENTREE

SERVED INDIVIDUALLY. PLEASE CHOOSE THREE (3)

### ROASTED FRENCH BONE CHICKEN BREAST

WILD MUSHROOM MARSALA SAUCE. RICE PILAF.

### PANKO-CRUSTED CHICKEN ROLLATINI

STUFFED W/ ASIAGO CHEESE & CREMINI MUSHROOMS. PORT WINE GRAVY.

### MACADAMIA NUT-CRUSTED GROUPEL

SEASONAL BEURRE BLANC.

### BAKED GROUPEL ROLLATINI

BREADED ASPARAGUS. GRAPE TOMATO-BASIL BEURRE BLANC.

### PAN-SEARED ATLANTIC SALMON

HORSERADISH CRUST. DIJON SAUCE.

### ROASTED PORK LOIN

STUFFED W/ ROASTED RED PEPPERS, BABY SPINACH & MOZZARELLA CHEESE. MARSALA DEMI GLAZE.

### PORK CHOP MILANESE

14. OZ. FRENCH BONED, BREADED & PAN FRIED. ARUGULA. TOMATO BRUSCHETTA

### BRAZILLIAN 'PINK' STUFFED SHRIMP

JUMBO LUMP CRABMEAT

### VEAL CHOP

14 OZ. FRENCH BONE. WILD MUSHROOM TAPENADE. RISOTTO.

### FILET MIGNON

CERTIFIED BLACK ANGUS. GRILLED. CABERNET DEMI. MASHED POTATOES.

ALL ENTREES ACCOMPANIED W/ ROASTED POTATOES & CHEF'S VEGETABLE SELECTION  
UNLESS OTHERWISE NOTED

---

## DESSERT

THREE-TIER WEDDING CAKE

FRESH BREWED REGULAR & DECAF COFFEE & TEA SELECTIONS

# THE DIAMOND PACKAGE

---

## BUTLER PASSED HORS D'OEUVRES

PLEASE CHOOSE TWELVE (12)

TERIYAKI & ORANGE GLAZED  
SESAME CHICKEN SKEWERS.

SCALLOPS WRAPPED IN BACON

ASSORTED STUFFED  
MUSHROOMS (ITALIAN SAUSAGE,  
JUMBO LUMP CRAB & VEGETARIAN)

GRILLED LOLLIPOP LAMB CHOPS

LOBSTER CANNOLI

MINI CHEESESTEAK  
PROFITEROLES

BEEF CROSTINI W/ HORSERADISH  
CREMA

MINI CHICKEN SALTIMBOCCA

BRAZILIAN 'PINK' SHRIMP  
COCKTAIL

AHI TUNA TOSTADAS W/  
GUACAMOLE, GINGER & SOY GLAZE

FISH & CHIP W/ TARTAR SAUCE  
DOLLOP

HOMEMADE COCKTAIL FRANKS

JOHN HENRY'S FAMOUS MINI  
JUMBO LUMP CRAB CAKES

CLAMS OREGANATO

VEGETABLE SPRING ROLLS

PORTOBELLO WELLINGTON

MINI MEATBALLS

SHRIMP TEMPURA SKEWERS

COCONUT SHRIMP SKEWERS

MOZZARELLA STICKS IN A SHOT  
OF MARINARA

MINI RUEBEN SANDWICHES

BACON MAC & CHEESE IN A  
PHYLLO CUP

MINI BEEF TACOS

MINI GRILLED CHEESE W/  
TOMATO SOUP

SUNDRIED TOMATO SALMON  
MOUSSE ON PUMPERNICKEL  
BREAD.

---

## TUSCANY TABLE

AN ARRAY OF MARINATED GRILLED VEGETABLES, MEDLEY OF OLIVES, ARTICHOKE HEARTS,  
IMPORTED CHEESES, CURED MEATS AND TOASTED ITALIAN BREAD.

---

## VEGETABLE CRUDITE & FRESH FRUIT DISPLAY

---

## APPETIZER STATIONS

PLEASE CHOOSE TWO (2)

FRIED CALAMARI  
MUSSELS BIANCO  
MUSSELS MARINARA  
MUSSELS FRA DIAVLO  
STEAMERS  
CLAMS CASINO

BAKED CLAMS OREGANATO  
ESCAROLE & BEANS W/ SAUSAGE  
STIR FRY  
EGGPLANT ROLLATINI  
SAUSAGE, PEPPERS & ONIONS  
VEAL & PEPPERS

---

## CHEF ATTENDED STATIONS

PLEASE CHOOSE TWO (2)

### MASHED POTATO MARTINI BAR

CREAMY MASHED POTATOES & SWEET POTATOES SERVED IN MARTINI GLASSES W/ ALL THE FIXINGS:  
BACON BITS, SCALLIONS, SOUR CREAM, SAUTEED ONIONS, SHREDDED CHEESE, BROWN GRAVY, BROWN SUGAR, & MIN  
MARSHMALLOWS

### RAW BAR

JUMBO SHRIMP. EAST & WEST COAST OYSTERS. CHILLED LOBSTER TAILS. ALASKAN SNOW CRAB CLAWS. LITTLE NECK CLAMS  
ON THE HALF SHELL. HOMEMADE COCKTAIL SAUCE. HOUSE MUSTARD SAUCE. RED WINE VINEGAR MIGNONETTE.

### ROASTED PIG

FULL ROASTED PIG W/ AU JUS

### CARVING STATION

FLANK STEAK, ROASTED HAM, TURKEY, OR PORK LOIN

### THEMED STATION

PHILLY, BALLPARK, BEACH, MAN CAVE, PIZZA, COMFORT FOOD, ETC.

# MAIN RECEPTION

---

## SALAD COURSE

INDIVIDUALLY SERVED. PLEASE CHOOSE ONE (1)

### STONE TERRACE SALAD

SEASONAL MIXED GREENS, GRAPE TOMATOES, BLACK OLIVES. BERMUDA ONION.  
OLIVE OIL VINAIGRETTE.

### CLASSIC CAESAR SALAD

HEARTS OF ROMAINE. HERBED CROUTONS. IMPORTED SHAVED PARMIGIANO-REGGIANO.  
CLASSIC HOMEMADE CAESAR DRESSING.

### OUR SIGNATURE "BOXER" SALAD

SEASONAL MIXED GREENS, CANDIED WALNUTS. DRIED CRANBERRIES. FRESH SEASONAL FRUIT. CRUMBLED BLEU.  
RASPBERRY VINAIGRETTE.

---

## PASTA COURSE

SERVED FAMILY-STYLE. PLEASE CHOOSE TWO (2)

### STONE TERRACE PASTA

THREE CHEESE PENNE W/ FRESH MARINARA.

### VODKA RIGATONI

MEZZA RIGATONI SAUTEED W/ PROSCIUTTO & PLUM TOMATOES IN A PINK TOMATO SAUCE..

### GEMELLI ALFREDO

W/ SWEET IMPORTED SAUSAGE

### ORECCHIETTE

W/ SWEET PEAS

### RIGATONI BOLOGNESE

---

## INTERMEZZO

### LEMON SORBET

PALATE CLEANSER

---

## MAIN ENTREE

SERVED INDIVIDUALLY. PLEASE CHOOSE THREE (3)

### HERB ROASTED HALF CHICKEN

BAKED TO PERFECTION

### PANKO-CRUSTED CHICKEN ROLLATINI

STUFFED W/ ASIAGO CHEESE & CREMINI MUSHROOMS. PORT WINE GRAVY.

### MACADAMIA NUT-CRUSTED GROUPER

SEASONAL BEURRE BLANC.

### BAKED GROUPER ROLLATINI

BREADED ASPARAGUS. GRAPE TOMATO-BASIL BEURRE BLANC.

### PAN-SEARED ATLANTIC SALMON

HORSERADISH CRUST. DIJON SAUCE.

### ROASTED PORK LOIN

STUFFED W/ ROASTED RED PEPPERS, BABY SPINACH & MOZZARELLA CHEESE. MARSALA DEMI GLAZE.

### PORK CHOP MILANESE

14. OZ. FRENCH BONED, BREADED & PAN FRIED. ARUGULA. TOMATO BRUSCHETTA

### BRAZILLIAN 'PINK' STUFFED SHRIMP

JUMBO LUMP CRABMEAT

### VEAL CHOP

14 OZ. FRENCH BONE. WILD MUSHROOM TAPENADE. RISOTTO.

### GRILLED PRAWNS

JUMBO LUMP CRABMEAT. SCAMPI SAUCE. RISOTTO.

### FILET MIGNON

CERTIFIED BLACK ANGUS. GRILLED. PEPPERCORN CREAM SAUCE OR BURGUNDY GLAZE

### FILET MIGNON W/ CRABMEAT

CERTIFIED BLACK ANGUS. GRILLED. FROMAGE SAUCE.

### CHILEAN SEA BASS

PISTACHIO CRUSTED. TOMATO-BASIL BUERRE BLANC. SEAFOOD RISOTTO.

### HALIBUT

PANKO CRUSTED. LEMON PEPPER SAUCE. RISOTTO.

### LOBSTER TAILS

TWIN COLD WATER.  
+5 PER ORDER

### SURF & TURF

FILET MIGNON & LOBSTER TAIL  
+10 PER ORDER

ALL ENTREES ACCOMPANIED W/ ROASTED POTATOES & CHEF'S VEGETABLE SELECTION  
UNLESS OTHERWISE NOTED

---

## DESSERT

THREE-TIER WEDDING CAKE

FRESH BREWED REGULAR & DECAF COFFEE & TEA SELECTIONS

### VENETIAN TABLE

ESPRESSO W/ LIQUEUR.  
FRESH BERRIES TOPPED W/ WHIPPED CREAM  
RICE PUDDING  
CHOCOLATE MOUSSE  
ASSORTED MINI PASTRIES  
ASSORTED ITALIAN COOKIES  
ASSORTED CAKES & PIES

BUTLER PASSED DESSERTS  
+3 PER PERSON

# MENU ENHANCEMENTS

---

## COCKTAIL HOUR:

### RAW BAR

JUMBO SHRIMP. EAST & WEST COAST OYSTERS. CRAB CLAWS. LITTLE NECK CLAMS ON THE HALF SHELL. HOMEMADE COCKTAIL SAUCE. HOUSE MUSTARD SAUCE. RED WINE VINEGAR MIGNONETTE.  
+14 PER PERSON

+ADD CHILLED LOBSTER TAIL FOR ADDITIONAL COST (M/P)

### ICE SCULPTURES/LUGE

STARTING AT \$400

### SHRIMP COCKTAIL STATION

OUR SIGNATURE JUMBO SHRIMP SERVED ON DISPLAY W/ JOHN HENRY'S FAMOUS COCKTAIL SAUCE  
+8 PER PERSON

### FRUIT DISPLAY

FRESH SLICED SEASONAL FRUIT  
+4 PER PERSON

### CARVING STATION

SPIRAL HAM - 4/PP  
ROASTED TURKEY BREAST - 4/PP  
ROASTED STUFFED PORK LOIN - 5/PP  
FLANK STEAK - 5/PP  
\*100 CARVING CHEF FEE

### IMPORTED CHEESE BOARD

DISPLAY OF AN ASSORTMENT OF CHEESES, CRACKERS, JAMS & MORE.  
+3 PER PERSON



## FRESH VEGETABLE CRUDITE

CRISP GARDEN VEGETABLES SERVED WITH THE CHEF'S SELECTION OF DIPPING SAUCE  
+3 PER PERSON

## PASTA STATION

CHOICE OF TWO (2)  
STONE TERRACE FAMOUS "THREE CHEESE" PENNE, WITH FRESH MARINARA.  
MEZZA RIGATONI WITH PINK VODKA SAUCE.  
GEMMELL ALFREDO WITH SWEET IMPORTED ITALIAN SAUSAGE.  
+5 PER PERSON

## MASHED POTATO MARTINI BAR

CREAMY MASHED POTATOES AND SWEET POTATO SERVED IN MARTINI GLASSES W/ ALL THE 'FIXINS': BACON BITS, SCALLIONS, SOUR CREAM, SAUTEED ONIONS, SHREDDED CHEESES, BROWN GRAVY, BROWN SUGAR AND MINI MARSHMALLOWS  
+6 PER PERSON

## FRENCH FRIES STATION

SHOESTRING FRENCH FRIES, WAFFLE FRIES, AND SWEET POTATO FRIES. ACCOMPANIED W/ HOMEMADE SAUCES INCLUDING: BACON JALAPENO, CHIPOTLE RANCH, SWEET CHILI BOOM SAUCE, SRIRACHA KETCHUP, GARLIC AIOLI, HONEY MUSTARD, BOURBON BBQ, CHEESES AND GRAVY.  
+5 PER PERSON

## BAR FOOD STATION

CHOOSE FOUR (4)  
BUFFALO OR BBQ WINGS, FRIED MAC AND CHEESE BITES, FRENCH FRIES, CHICKEN TENDERS, MOZZARELLA STICKS, MINI WRAPPED HOT DOGS, MINI SLIDERS, MINI CHEESESTEAKS  
+15 PER PERSON

## SAUSAGE & PEPPERS

MILD ITALIAN SAUSAGE WITH SAUTEED PEPPERS & ONIONS  
+3 PER PERSON

## KIDS CARNIVAL FAVORITES

MINI CHEESEBURGERS AND CHEESE STEAKS, HANDMADE COCKTAIL FRANKS & FRIES  
+8.50 PER PERSON

---

## MAIN RECEPTION:

## SALAD ADDITIONS:

### CLASSIC CAESAR SALAD

HEARTS OF ROMAINE. HERBED CROUTONS. IMPORTED SHAVED PARMIGIANO-REGGIANO.  
CLASSIC HOMEMADE CAESAR DRESSING.  
+2 PER PERSON

### OUR SIGNATURE "BOXER" SALAD

SEASONAL MIXED GREENS, CANDIED WALNUTS. DRIED CRANBERRIES. FRESH SEASONAL FRUIT. CRUMBLLED BLEU.  
RASPBERRY VINAIGRETTE.  
+2 PER PERSON

### BABY ARUGULA

FRESH BABY ARUGULA WITH VIDALIA ONION AND SHAVED IMPORTED PARMIGIANA REGGIANO.  
+2 PER PERSON

---

## PASTA ADDITIONS

### VODKA RIGATONI

MEZZA RIGATONI SAUTEED W/ PROSCIUTTO & PLUM TOMATOES IN A PINK TOMATO SAUCE..  
+2 PER PERSON

### GEMELLI ALFREDO

W/ SWEET IMPORTED SAUSAGE  
+2 PER PERSON

### GNOCCHI/RAVIOLI

"OLD WORLD" BOLOGNESE  
+3 PER PERSON

---

## ENTREE ADDITIONS

**BLACK ANGUS NY STRIP STEAK (12 OZ.)**  
+ 12 PER ORDER

**LOBSTER TAIL**  
+15 PER ORDER

**FILET MIGNON (8 OZ.)**  
+14 PER ORDER

**PISTACHIO CRUSTED CHILEAN SEA BASS**  
+18 PER ORDER

**VEAL MILANESE**  
OVER ARUGULA TOPPED WITH TOMATO BRUSCHETTA  
+7 PER ORDER

**HALIBUT**  
+15 PER ORDER

**STUFFED ATLANTIC SALMON**  
LUMP CRABMEAT. HOLLANDAISE SAUCE.  
+5 PER ORDER

**PAN SEARED TUNA**  
BLACK/WHITE SEED OVER NOODLES TOPPED WITH  
ASIAN DRESSING  
+4 PER ORDER

**BRAZILIAN "PINK" STUFFED SHRIMP**  
JUMBO LUMP CRABMEAT  
+8 PER ORDER

**GRILLED SWORDFISH**  
SUNDRIED BASIL/BUTLER OR CAJUN  
+M/P

---

## DESSERTS

**CANDY BAR**  
+5 PER PERSON (\$200.00 MINIMUM)

**SWEET TABLE**  
MINI PASTRIES & ITALIAN COOKIES  
+4 PER PERSON

**CHOCOLATE FOUNTAIN**

MELTED CHOCOLATE SERVED WITH FRESH FRUITS, POUND CAKE,  
GRAHAM CRACKERS AND MARSHMALLOWS FOR YOUR DIPPING PLEASURE +6 PER PERSON (\$600.00 MINIMUM)

## **CHOCOLATE COVERED STRAWBERRIES**

~SERVED AT STATION~

DRISCOL STRAWBERRIES DIPPED IN MELTED CHOCOLATE  
+2 PER PERSON

## **SUNDAE BAR**

VANILLA & CHOCOLATE ICE CREAM, HOT FUDGE, CARAMEL SAUCE,  
VARIOUS CANDIES, FRUIT & WHIPPED TOPPINGS  
+5 PER PERSON

## **VENETIAN TABLE**

ESPRESSO WITH LIQUEUR  
FRESH BERRIES TOPPED WITH WHIPPED CREAM  
RICE PUDDING  
CHOCOLATE MOUSSE  
ASSORTED MINI PASTRIES  
ASSORTED ITALIAN COOKIES  
+8 PER PERSON

## **ASSORTED CAKES**

+3 PER PERSON

## **INTERNATIONAL COFFEE BAR**

ESPRESSO, INTERNATIONAL COFFEE, CORDIALS, ITALIAN GOURMET COOKIES & PASTRIES  
+6 PER PERSON

---

## **OTHER FAVORITES**

### **INTERMEZZO**

SEASONAL SORBET  
+2 PER PERSON

### **BOARDWALK FAVORITES**

POPCORN MACHINE  
COTTON CANDY MACHINE

HOT DOG CART<STARTING AT 20