



*Royal Wedding
Package*

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Extravagant Cocktail Hour

Complimentary champagnes and martinis to greet your guests

Full Premium Open Bar

All premium liquors, a vast selection of European and California wines, champagnes, domestic and imported beers, enormous variety of mixed drinks, fruit juices, assorted sodas

Cocktail Specialties

A deluxe chef's selection of 6 hors d'oeuvres to be passed butler style on decorated gleaming trays

Salami Cornets

Meat Pate Croquette

Coconut Shrimp

Stuffed New Potatoes with Bacon

Rack of Lamb

Mushroom Cap with Crabmeat

Mini Reuben Sandwiches

Sweet Sea Scallops Wrapped in Bacon

Mini Cuban Sandwiches

Jumbo Gulf Shrimp Cocktail

Homemade Crab Cakes

Salmon Tar tare over garlic points

Sesame Chicken Skewers

Smoked Salmon on Toast Points

Mini Goat Cheese Pizzas

Deviled Eggs with Caviar

Shrimp-Boursin Beggar's Purse

Chicken Quesadillas

Mixed Seafood Beggar's Purse

Stuffed Cherry Tomatoes

Display Stations

Imported &

Domestic Cheeses

Assorted cheeses from around the world served with crackers and a deluxe display of red and white wines

Fresh Fruit Carving

Display of seasonal fruit, fresh berries, grapes and melons

Caprese Salad

Fresh mozzarella expertly prepared by our chefs and layered with tomatoes drizzled with a light balsamic glaze

Fresh Vegetable Crudité's

A garden of whole and cut vegetables, artistically set, in a floral arrangement, accompanied by assorted breads and dips

Grilled Vegetable Salad

Wide variety of char grilled vegetables

Quinoa Salad

Lightly tossed quinoa, fresh tomatoes, dry prunes in an orange ginger dressing

Antipasto

Mortadella, Prosciutto di Parma, capocollo and Genoa Salami

Couscous Salad

Mediterranean steamed semolina with tomatoes, cucumbers, celery and cranberries in an orange ginger dressing

Mixed Salads

Fresh mesclun greens, spinach, endives, and radicchio accompanied with side of dressings

Imported Olives

Green queen and red olives, oil and water cured Kalamata, and Liguria olives

Seafood Salad

Shrimp, calamari, octopus, and crabmeat marinated in homemade oregano dressing

Greek Salad

Peppers, tomato, onion, and cucumbers tossed with feta cheese and oregano

Down by the Sea Display

An assortment of smoked Norwegian salmon, smoked trout, smoked mackerel, white fish, and poached Norwegian salmon

Ice and Raw Bar *

Custom ice carving displayed on a bed of glistening snow
Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters • Lobsters

All offered with cocktail sauce and lemon wedges

Royal Cooking Stations

Peking Duck & Dumpling Station

Long Island duck breast of duck seared in hoisin sauce wrapped in crepes scale with assorted veggies accompanied by oriental steamed vegetable dumplings

Stir Fry Station

Hunan chicken and beef strips mixed with stir fried vegetables finished with teriyaki glaze and served with a side of egg noodles

Extravagant Pasta Station

A deluxe pasta station of penne a la vodka, tortellini Alfredo and cavatelli with broccoli & chicken accompanied by a side of fresh shaved parmesan cheese & fresh red crushed peppers

Carving Station

Our uniformed staff will expertly carve your choice of two from the following:

Fresh Turkey

Leg of Lamb

Colorado Veal Leg

Rack of Lamb

Texas Beef Tenderloin

Boneless Pork Loin

Roast Suckling Pig

Prime Rib of Beef

Stuffed Pork Loin

Stuffed Salmon in Puff Pastry

Venison Loin*

European Style Station

Herb Crusted Tilapia

Cajun dust filet of bleu tilapia in a beurre blanc

Beef Tenderloin Crepes

*Old fashioned crepes stuffed with beef tenderloin, mushrooms, domestic cheeses & mixed
Vegetables*

Fried Calamari

*Crispy yet tender rings of squid fried to perfection with a side of our signature marinara
(choice of Spicy or Mild)*

Sesame Chicken

*Chicken Strips tossed in a citrus glaze topped with fresh sesame seeds
(choice of Spicy or mild)*

Baked Stuffed Mushrooms

Expertly prepared silver champignons stuffed with gorgonzola cheese

International Chef Station

*Chefs will expertly
prepare your choice of one station from the following*

All American Chef Station

*A deluxe slider and hot dog station cooked to perfection and served on toasted buns
with assorted toppings with a side of French fries*

Italian Chef Station

*Fresh Italian Luganica styled sausages accompanied with sautéed broccoli rabe and garlic
spinach simmered with white wine accompanied with a side of Eggplant Rollatini*

Mexican Chef Station

*Lightly tossed beef and chicken tacos expertly prepared for you to create your own with
homemade toppings to choose from, homemade hot sauce, fresh pico de gallo with a side of fresh
nacho chips & cheese quesadillas*

Mediterranean Chef Station

*Chicken and beef shish-kabobs marinated in garlic, oregano, extra virgin olive oil grilled on
skewers served with freshly baked pita bread and homemade tzatziki*

Polish Chef Station

*Potato and cheese pierogies, served with sour cream, potato and chicken pancakes pan fried and
served with rich apple sauce, grilled kielbasa smoked then grilled with a side of hunter's stew*

German Chef Station

*German style village table includes: sausages, kielbasa, sauerkraut,
Tripe soup, dill pickles, and homemade lard*

Royal Upgrades

*Japanese Chef Sushi and Sashimi Bar **

Your own Japanese chef will expertly prepare sushi rolls and sashimi to order.
Rolls contain various vegetables and raw fish wrapped with sushi rice and thin sheets of nori.
Sushi rolls include: Spicy Salmon ~ Yellowtail ~ Spicy Tuna ~ Avocado ~ Cucumber ~
California ~ Tuna Avocado ~ Seaweed

*Ice Luge Station**

Martini shaped ice sculpture accompanied with Stolichnaya vodka flavors, Grey Goose vodka,
and Belvedere vodka

*Seafood Trio**

Lightly tossed shrimp scampi, scallops sautéed in lobster cognac and crab claws
simmered in lemon butter accompanied by rice pilaf.

*Lobster Tail a la Crème**

Lobster meat simmered in a brandy cream sauce, roasted pepper burre blanc, and creamy garlic
basil cognac

*Three Ocean Seafood Concerto**

- Custom ice carving displayed on a bed of glistening snow
- Jumbo Shrimp • Langoustines • Seasonal Oysters on the Half Shell
 - Clams • King Crab legs • Shrimp Scampi • Shish kabob Scallops
 - Lobster Medallions with a Cognac cream sauce
 - Accompanied by a chafing dish of Zupa de Pesce

Sample Menu

Appetizer

Pan-seared Salmon

In a bed of fresh greens, and pineapple salsa

Intermezzo

Lemon Sorbet

Entrées

Guest selection at the table

Chateaubriand

Sliced center-cut filet mignon cooked to perfection

Chicken Medallion

Breast of chicken sliced medallions a la marsala

*Chilean Seabass**

Seabass topped with a roasted pepper burre blanc

Dessert

Our signature wine poached pear with chestnut puree

&

A slice of your elegant custom designed wedding cake

*Custom Designed Menu cards available**

Our Selections

Appetizers

Choice of one

Tropical Fruit Delight

Exotic fine selection of seasonal fruit

Seared rare ahi tuna

with sesame and citrus vinaigrette over fresh greens

Pan-seared Salmon

In a bed of fresh greens, and pineapple salsa

Large fresh grilled scallops

Over egg noodles finished in garlic cream sauce

Lobster Ravioli

Lobster stuffed raviolis simmered in a brandy cream sauce

Mushroom Ravioli

Mushroom stuffed ravioli simmered in a cream sauce

Royal Mushroom Soup

Cream of Mushrooms double baked with puff pastry

Royal Lobster Bisque

Creamy steamed broth of shell fish in puff pastry

The Manor Salad

Baby greens, feta cheese, fresh mandarins with raspberry vinaigrette dressing in a waffle bowl

Intermezzo

Lemon Sorbet

Entrées

Choice of three

Beef

Grilled N.Y. Cut Sirloin

Roast Prime Rib of Beef

Filet Mignon

Chateaubriand

Sliced center-cut filet mignon cooked to perfection

Grilled Veal Chops *

Finished with sautéed onions, peppers, portobello mushrooms

Chicken

Chicken Medallion

Breast of chicken medallions a la marsala

Chicken Saltimbocca

Chicken breast topped with prosciutto, fresh spinach, roasted peppers and provolone cheese

Royal Chicken

Brick oven chicken breast stuffed with spinach and cheese

Or

Fish

Majestic Salmon

Broiled salmon simmered in lemon dill sauce

Royal Maji Maji

Breast filet of Maji served with beryc sauce and fresh fruit salsa

Red Snapper

Oven Roasted & served over sautéed fresh baby spinach, fresh garlic, shredded carrots, finished in citrus chutney

Surf & Turf *

Duet of petite filet mignon and lobster tail*

Duet of petite filet mignon and Jumbo grilled shrimp*

All entrees are served with chef's choice of potatoes and vegetables

Dessert

Elegant custom designed cake served individually

(With your choice of style & filling)

&

Your Choice From of The Royal Manor's Signature Desserts

Homemade Tiramisu, New York Cheesecake with fresh fruit toppings, Fresh Berries with Sabayon Sauce, Wine Poached pear with chestnut puree, Grand Marnier Mousse with fresh berries in a chocolate cup

Royal Viennese Table ★

<i>European Pastries</i>	<i>Cake Cutting Station</i>	<i>Popcorn Station</i>
<i>Mousse Martini Bar</i>	<i>Round Cakes and Pies</i>	<i>Cotton Candy Station</i>
<i>Fresh Fruit Display</i>	<i>Ice Cream Station</i>	<i>Espresso & Cappuccino</i>
<i>Homemade Tiramisu</i>	<i>Chocolate Fountain</i>	<i>Café Lattes and</i>
<i>Candy Station</i>	<i>Crepe Station</i>	<i>Macchiatos</i>
<i>Assorted Tarts</i>	<i>Waffle Station</i>	<i>Cordial Station</i>

Fresh Berry Soprano ★

Hotchpotch of fresh berries composed in Ghirardelli chocolate cups with Grand Marnier mousse or in Martini glasses with Sabayon sauce expertly prepared by our Pastry Chef

Sweet Tooth Table ★

<i>Popcorn Station</i>	<i>Ice Cream Station</i>
<i>Cotton Candy Station</i>	<i>Chocolate Fountain Station</i>
<i>Espresso & Cappuccino Station</i>	<i>Waffle Station</i>
	<i>Candy Station</i>

Complementary Offerings

Bridal suite

Place cards

Ice carving

Valet parking

Wedding cake

Choice of linens

Bridal attendant

Directional cards

Custom floor plan

Coat check attendant

White glove service offered