



*Special Occassion  
Package*

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# *Proposed Package*

*Complimentary Champagnes greet your guests*

## *Full Premium Open Bar*

*All Premium Liquors, a vast selection of European and California Wines, Domestic Champagne,  
Domestic and Imported Beers, enormous variety of mixed drinks,  
Fruit Juices, Assorted sodas*

## *Cocktail Specialties*

*A Deluxe Chef's selection of Hors D'oeuvres to be Passed Butler Style  
on decorated gleaming silver trays*

<i>Beef Tar Tare</i>	<i>Mushroom Cap with Crabmeat</i>
<i>Chicken Pot Stickers</i>	<i>Rack of Lamb</i>
<i>Crab Cakes</i>	<i>Coconut Shrimp</i>
<i>Tomato Bruschetta</i>	<i>Mini Pastry Frank's</i>
<i>Smoked Salmon Roulade</i>	<i>Salmon Tar tare over garlic points</i>
<i>Sweet Sea Scallops Wrapped in Bacon</i>	<i>Jumbo Gulf Shrimp Cocktail</i>
<i>Chicken Cordon Bleu</i>	<i>Chicken Sate</i>
<i>Teriyaki Marinated Tenderloin with Wasabi</i>	<i>Mini Chicken roulade</i>
<i>Sesame Chicken</i>	<i>California Spring Rolls</i>

## *Carving Station*

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

<i>Fresh Turkey</i>	<i>Stuffed Pork Loin</i>
<i>Texas Beef Tenderloin</i>	<i>Leg of Lamb</i>
<i>Roast Suckling Pig</i>	<i>Colorado Veal Leg</i>

# *International Chef Station*

*Chefs will expertly  
Prepare your choice of one from the following*

## *Italian Chef Station*

*A Deluxe Pasta Station of Penne a la Vodka, tortellini Alfredo, Cavatelli with Broccoli, Tri-color tortellini with pesto sauce, and Tri-color Penne Rigate a la Misonne expertly prepared by one of our Chefs, and accompanied by a side dish of eggplant Rollantini*

## *French Station*

*Frog's legs sautéed in a creamy lemon sauce  
Parisian Escargots simmered with Hennessy*

## *Mediterranean Station*

*Chicken and Beef Mediterranean Style shish-Kabobs marinated in garlic, oregano, extra virgin olive oil tossed and accompanied with rice pilaf*

## *Polish Chef Station*

*Chefs will expertly prepare  
Pan fried Pierogies served with sour cream, Potato and Chicken Pancakes pan fried and served with rich apple sauce, Grilled Kielbasa smoked then grilled*

## *German Station*

*Village table straight from Germany includes: sausages, kielbasa, sauerkraut, Tripe soup, dill pickles, and homemade lard*

## *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*

# *Display Stations*

## *Imported & Domestic Cheeses*

*Assorted cheese 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*

## *Tomato Mozzarella Platter*

*Fresh mozzarella prepared by our chefs and layered with tomatoes drizzled with a balsamic pesto basil sauce*

## *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*

## *Chilled pasta salad*

*Chef's choice of pasta tossed with vegetables, herbs and spices*

## *Antipasto*

*Mortadella, Prosciutto di Parma, capocollo and Genoa Salami*

## *Bruschetta Station*

*Expertly prepared homemade garlic toast points topped with chopped tomato, spices and virgin olive oil*

## *Mixed Salads*

*Fresh mesculine 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*

## *Eggplant Salad*

*A classic Italian ratatouille served chilled*

## *Greek Salad*

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

## *Spring Mix Shooter Station*

*A deluxe display of fresh mixed greens, fresh strawberries tossed in a homemade raspberry glaze*

# *European Style Station*

## *Majestic Salmon*

*Grilled salmon filet topped with dill burre Blanc*

## *Beef Tenderloin Crepes*

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

## *Baked Clams*

*St. Lucia little neck clams stuffed with crabmeat filling*

## *Eggplant Rollantini Marinara*

*Thinly sliced eggplant rolled with ricotta cheese in a classic Marinara sauce*

## *Fried Calamari*

*Crispy yet tender rings of squid fried to perfection*

## *Chicken Roulade*

*Breast of Chicken stuffed with feta cheese, prosciutto ham, asparagus glazed in a blue cheese sauce*

## *Baked Stuffed Mushrooms*

*Expertly prepared silver champignons stuffed with gorgonzola cheese*

# *Royal Upgrades*

## *Ice and Raw Station \**

*(\$5 per person)*

*Custom Ice Carving displayed on a Bed of Glistening snow*

*Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters on the Half Shell*

*All offered with Cocktail sauce and Lemon wedges*

## *Sushi Display \**

*(\$5 per person)*

*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*

## *Stir-Fry Station \**

*(\$5 per person)*

*Your choice of Chicken, Shrimp, Pork or Beef stir fry Served with white rice, fried dumplings  
and fortune cookies*

## *Slider Station \**

*(\$5 per person)*

*Create your own mini burgers prepared by one of our Chefs and served with side of French Fry  
Cones*

# *Sample Menu*

## *First Course*

*Royal Mushroom Soup*  
*Expertly prepared cream of mushroom soup*

## *Salad*

*The Manor Salad*  
*Baby greens, roasted peppers, sundried tomatoes, feta cheese, fresh mandarins with raspberry vinaigrette dressing in a waffle bowl*

## *Entrées*

*Guest selection at the Table*

*Grilled N.Y. Cut Sirloin*  
*Expertly prepared and cooked to perfection*

*Chicken Rossini*  
*Breast of chicken topped with Portobello mushrooms and smoked mozzarella cheese*

*Basa fish*  
*Filet of Basa topped with Spinach, Mushrooms and Cheese*

## *Dessert*

*Homemade tiramisu*  
*Baked to perfection topped with fine ground sugar*  
*&*

*Elegant Custom Designed Cake*  
*With your choice of Style & Filling*

*Freshly Brewed coffees and selection of Teas*

# Our Selections

## Appetizers

Choice of one

### Tropical Fruit Delight

Exotic fine selection of seasonal fruit

### Pan-seared Salmon

in a bed of fresh greens, and pineapple salsa

### Seared rare Ahi-tuna\*

with sesame and citrus vinaigrette over shredded greens

### Large fresh grilled scallops\*

over egg noodles finished in garlic cream sauce

Or

## Pastas

Choice of one

### Lobster Ravioli

Lobster Stuffed Raviolis simmered in a brandy cream sauce

### Mushroom Ravioli

Mushroom stuffed ravioli simmered in a cream sauce

### Penne a la vodka

Penne Pasta served in a classic vodka cream sauce

### Penne Rigate a la Misonne

Tossed with roasted eggplant and grilled Portobello

## Soups

Choice of one

### Royal Mushroom Soup

Chicken soup

Lobster Bisque

Vegetable Soup

Italian Wedding Soup

## Salads

Choice of one

### The Manor Salad

Baby greens, roasted peppers, sundried tomatoes, feta cheese, fresh mandarins with raspberry vinaigrette dressing in a waffle bowl

### Traditional Caesar Salad

Hearts of romaine tossed with Caesar dressing garlic croutons and sprinkled with grated parmesan cheese

### Mix Green salad

Mixed salad tossed in our famous dressing, hint of mint zest and classic Italian spices



## *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 mushroom*

### *Chicken*

*Royal Chicken*

*Brick Oven chicken breast stuffed with spinach and cheese*

*Chicken Rossini*

*Breast of chicken topped with Portobello mushrooms and smoked mozzarella cheese*

*Chicken Saltimbocca*

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

### *Fish*

*Majestic Salmon*

*Broiled Salmon simmered in lemon dill sauce*

*Basa fish*

*Filet of Basa topped with Spinach, Mushrooms and Cheese*

*Chilean Seabass\**

*Seabass topped with a roasted pepper burre blanc*

*Grilled Swordfish\**

*Served over sautéed fresh baby spinach, fresh garlic, shredded carrots, finished in a lemon ginger glaze*

*All entrees are served with Chefs choice of potatoes and vegetables*

## *Sweet Endings*

*Elegant custom designed cake served individually*

*&*

*Your Choice From of The Royal Manor's Signature Desserts*

*Homemade Tiramisu, Cheesecake, Banana Forester Flambé, Fruit Mousse, Apple Cobbler*

# *Dessert Upgrades*

## *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 &amp; Cappuccino</i>
<i>Homemade Tiramisu</i>	<i>Chocolate Fountain</i>	<i>Café Lattes and</i>
<i>Banana Forester Flambé</i>	<i>Crepe Station</i>	<i>Macchiatos</i>
<i>Assorted Tarts</i>	<i>Waffle Station</i>	<i>Cordial Station</i>

## *Sweet Tooth Table* ★

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

## *Pastry Platters* ★

*Assorted Pastries served to the table on platters*

# *Complementary Offerings*

*Valet Parking*

*Coat Check attendant*

*Directional cards/ Place cards*

*Choice of Linens*

*Custom Floor Plan*

*White Glove Service Offered*

*Decorative Custom sheet cake*

*Vendor Charges equal to ½ Price*