



*Special Occasion  
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>Salami Cornets</i>	<i>Mushroom Cap with Crabmeat</i>
<i>Coconut Shrimp</i>	<i>Salmon Tartare over Toast Points</i>
<i>Mini Reuben Sandwiches</i>	<i>Smoked Salmon over Toast Points</i>
<i>Mini Cuban Sandwiches</i>	<i>Stuffed Cherry Tomatoes</i>
<i>Homemade Crab Cakes</i>	<i>Deviled Eggs with Caviar*</i>
<i>Sesame Chicken Skewers</i>	<i>Mixed Seafood Beggar's Purse*</i>
<i>Mini Goat Cheese Pizzas</i>	<i>Sweet Sea Scallops Wrapped in Bacon*</i>
<i>Chicken Quesadillas</i>	<i>Jumbo Gulf Shrimp Cocktail*</i>
<i>Meat Pate Croquette</i>	<i>Shrimp-Boursin Beggar's Purse*</i>
<i>Stuffed New Potatoes with Bacon</i>	<i>Rack of Lamb*</i>

## *Carving Station*

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

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

## *Caprese Salad*

*Fresh mozzarella 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*

## *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*

## *Greek Salad*

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

# *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*

## *Sesame Chicken*

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

## *Baked Stuffed Mushrooms*

*Expertly prepared silver champignons stuffed with gorgonzola cheese*

# *Royal Upgrades*

## *Ice and Raw Station \**

*(\$10 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*

## *Appetizer*

### *Penne A la Vodka*

*Penne Pasta served in our homemade classic vodka cream sauce*

## *Intermezzo*

### *Lemon Sorbet*

## *Entrées*

*Guest selection at the Table*

### *Grilled N.Y. Cut Sirloin*

*Expertly prepared and cooked to perfection*

### *Chicken Medallion*

*Breast of Chicken sliced Medallions a la marsala*

### *Basa fish*

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

## *Dessert*

### *Ice Cream Sundae*

*Vanilla Ice Cream Sundae topped with cherry chocolate fudge served in a chocolate cup*

*ℳ*

### *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*

### *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*

### *Royal Mushroom Soup*

*Cream of Mushroom double baked with puff pastry*

### *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*

### *Royal Lobster Bisque\**

*Rich Creamy soup of shell fish in puff pastry*

### *Lobster Ravioli\**

*Lobster Stuffed Raviolis simmered in a brandy cream sauce*

### *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*



## *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*

*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*

### *Fish*

*Majestic Salmon*

*Broiled Salmon simmered in lemon dill sauce*

*Basa fish*

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

*Royal Maji Maji\**

*Breast filet of Maji served with bery sauce and fresh fruit salsa*

*Red Snapper\**

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

*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, New York Cheesecake with fresh fruit topping, Fresh Berries with Sabayon Sauce, Ice cream Sundae in chocolate cup*

# *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>

## *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 &amp; Cappuccino Station</i>	<i>Waffle Station</i>

# *Complementary Offerings*

*Bridal Suite*

*Valet Parking*

*Choice of Linens*

*Bridal Attendant*

*Custom Floor Plan*

*Coat Check attendant*

*White Glove Service Offered*

*Directional cards/ Place cards*

*Vendor Charges equal to ½ Price*

*Decorative Custom Designed Cake*