



*Royal Wedding  
Package*

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# *Extravagant Cocktail Hour*

*Complimentary champagne and martinis to greet your guests*

## *Full Premium Open Bar*

*All premium liquors, a vast selection of European and Californian wines, champagnes, 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 trays*

*Mini Beef Sliders*

*Lobster Newberg Beggar's Purse*

*Coconut Shrimp*

*Sweet & Spicy Shrimp Skewers*

*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 Tartare over garlic points*

*Sesame Chicken Skewers*

*Shrimp Ceviche Shooters*

*Mini Goat Cheese Pizzas*

*Seared rare Ahi Tuna bites*

*Hibachi Beef Tenderloin Skewers*

*Smoked Salmon on Toast Points*

# 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*

*Quinoa tossed with fresh tomatoes and dry prunes in an orange ginger dressing*

## *Antipasto*

*Mortadella, Prosciutto di Parma, Capicola, 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, with 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*

## *Smoked Seafood Display*

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

# *Deluxe Royal Stations*

## *Down by the Sea Station*

*(Choice of Two)*

*Fried Calamari, Baked Clams Oreganato, Shrimp Scampi, Herb crusted filet of Grouper, or  
Fresh Mussels in white wine sauce*

## *Asian Wok Station*

*Hunan chicken, beef and Shrimp mixed with stir fried vegetables finished with teriyaki glaze;  
served with a side of egg noodles & Vegetable Dumplings*

## *Italian Chef Station*

*An abundance of homemade Penne & Farfalle with choice of chicken or shrimp; sides of  
homemade Vodka, Marinara, or Alfredo sauces accompanied by a side of eggplant rollatini,  
shaved parmesan cheese & red crushed peppers*

## *Chef's Homemade Specialties*

*Expertly prepared silver champignons stuffed with lobster & crabmeat  
Lightly breaded chicken strips tossed in a sweet sesame ginger glaze  
Old fashioned crepes stuffed with beef tenderloin & domestic cheeses in a pomodoro sauce*

## *Carving Station*

*Our uniformed staff will expertly carve your choice of two from the following:  
Roasted Turkey, Colorado Veal Leg, Texas Beef Tenderloin, Cuban Style Churrasco  
Roast Suckling Pig, Whisky Glazed Slab Bacon, Herb Crusted Leg of Lamb  
Rack of Lamb, Boneless Pork Loin, Stuffed Filet of Salmon*

*or*

## *Cowboy Steak Station*

*Hand selected char-grilled steak with a light glaze of truffle butter  
Served with traditional sides of  
Creamed Spinach  
Steak Fried Potatoes  
Beer-Battered Onion Rings*

# *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 and a side of French fries*

## *Texas Longhorn B.B.Q Station*

*Longhorn Barbeque Ribs, Pulled Pork Sliders, Barbeque Chicken accompanied by a side of  
Chipotle Coleslaw & Jalapeno Honey Cornbread*

## *Mexican Chef Station*

*Sauteed 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-kebabs served with freshly baked pita bread, homemade hummus,  
tabouli, babaganoush and tzatziki*

## *Polish Chef Station*

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

## *German Chef Station*

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

# Royal Upgrades

## *Ice & Raw Extravaganza\**

Custom ice carving displayed on a bed of glistening snow

- Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters on the Half Shell
- Lobsters • Crab Claws • Clams • Accompanied by a side dish of Zuppa de Pesce

## *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

## *French Chef Station\**

Frog's legs sautéed in a creamy lemon sauce and Parisian Escargots simmered in Cognac

## *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 beurre blanc, and creamy garlic basil cognac

# *Sample Menu*

## *Appetizer*

### *Pan-seared Salmon*

*In a bed of fresh greens, with pineapple salsa*

## *Intermezzo*

*Lemon Sorbet*

## *Entrées*

*Guest selection at the table*

### *Chateaubriand*

*Sliced center-cut filet mignon cooked to perfection*

### *Royal Chicken*

*Brick oven roasted chicken breast stuffed with spinach and cheese*

### *Pan Seared Majestic Salmon*

*Broiled salmon simmered in a citrus Beurre Blanc*

## *Dessert*

*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 with pineapple salsa*

### *Jumbo Crab Cake*

*Served over baby field greens*

### *Lobster Ravioli*

*Lobster stuffed ravioli simmered in a brandy cream sauce*

### *Mushroom Ravioli*

*Mushroom stuffed ravioli simmered in a cream sauce*

### *Royal Mushroom Soup*

*Cream of Mushroom double baked with puff pastry*

### *Royal Lobster Bisque*

*Creamy lobster soup baked 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

Royal Chicken

French Cut Chicken Breast Stuffed with Garlic Herbed  
Vegetables Served with a Truffle Pan Jus

Chicken Saltimbocca

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

Chicken Rossini

Chicken Breast Topped with Exotic Mushrooms  
with a Ragu di Pomodoro

Or

## Fish

Pan Seared Majestic Salmon

Broiled salmon simmered in a citrus Beurre Blanc

Red Snapper

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

Black Stripe Sea Bass

Seabass topped with a roasted pepper beurre blanc

## Surf & Turf \*

Duet of petit filet mignon and lobster tail\*

Duet of petit filet mignon and Jumbo grilled shrimp\*

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

# Dessert

Elegant Custom Designed Wedding Cake Expertly Prepared by Palermo's Bakery

served individually by our Banquet Ambassadors

(With your choice of style & filling)

## *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>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 Ghiradelli 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>
	<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*