



*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>Mini Beef Sliders</i>	<i>Sweet & Spicy Shrimp Skewers</i>
<i>Coconut Shrimp</i>	<i>Mushroom Cap with Crabmeat</i>
<i>Mini Reuben Sandwiches</i>	<i>Salmon Tartare over Toast Points</i>
<i>Mini Cuban Sandwiches</i>	<i>Smoked Salmon over Toast Points</i>
<i>Homemade Crab Cakes</i>	<i>Seared Rare Ahi Tuna Bites*</i>
<i>Sesame Chicken Skewers</i>	<i>Sweet Sea Scallops Wrapped in Bacon*</i>
<i>Mini Goat Cheese Pizzas</i>	<i>Jumbo Gulf Shrimp Cocktail*</i>
<i>Petit Filet of Beef, Hibachi Ginger</i>	<i>Shrimp Ceviche Shooters*</i>
<i>Lobster Newburg Beggar's Purse</i>	<i>Rack of Lamb*</i>

Carving Station

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

<i>Roasted Turkey</i>	<i>Roast Suckling Pig</i>	<i>Boneless Pork Loin</i>
<i>Colorado Veal Leg</i>	<i>Cuban Style Churrasco</i>	<i>Rack of Lamb*</i>
<i>Texas Beef Tenderloin</i>	<i>Herb Crusted Leg of Lamb</i>	<i>Venison Loin*</i>

International Chef Station

*Chefs will expertly
Prepare your choice of one 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

Texas Longhorn B.B.Q Station

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

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-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, grilled kielbasa smoked, then grilled with a side of hunter's stew

*German Station **

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

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 **

*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 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*

*Sushi Display **

*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 **

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

*Slider Station **

*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

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

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

Your Choice From of The Royal Manor's Signature Desserts

Homemade Tiramisu, Warm Apple Cobbler, Ice Cream Sundae, or Sheet cake

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 & 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 & 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