



*Antony*  
*And*  
*Cleopatra*  
ELEGANT CATERING

## *Antony & Cleopatra Caterers*

*All of our Wedding Packages include the following amenities...*

*Five Hour Reception*

*Open Bar*

*Champagne Toast*

*Chilled Crudit  Displays*

*White Glove Hors D' Oeuvre Service*

*Full China Service*

*Food Tasting (for up to 4)*

*Coat Check*

*Use of Private Bridal Suite*

*Indoor & Outdoor Ceremony Options*

*Customized Wedding Cake*

*Floor length tablecloth*

*A colorful selection of table linens & napkins*

*Table centerpiece selections*

*Special Children's Pricing*

*Vendor Meals*

*Complimentary Parking*

*Professionally trained Sales Staff to assist you with every last detail*

# *Cleopatra Buffet*

*Package Includes Premium Open Bar*

## *Cocktail Hour*

### *Chilled Crudité Displays*

#### ***Garden Fresh Vegetables***

*Medley of assorted Garden Vegetables including Florets of Broccoli, Celery, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip*

#### ***Imported & Domestic Cheeses***

*Mixed cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb*

#### ***Homemade Bruschetta***

*Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette, brushed with olive oil.*

### ***White-Glove Butlred Hors D'oeuvres ~ (Select 5)***

*Pork Pot Stickers ~ with Sesame Soy Sauce*

*Vegetable Egg Rolls ~ with Teriyaki Sauce*

*Chicken Tenders ~ with Honey Mustard*

*Mozzarella Sticks ~ with Marinara Sauce*

*Franks in a Blanket ~ with Honey Mustard*

*Fried Ravioli ~ with Marinara Sauce*

*Mini Assorted Pizzas*

*Mini Chicken Cordon Bleu ~ stuffed with ham & melted Swiss*

*Crab Bites ~ with Cocktail Sauce*

*Jalapeno Poppers ~ stuffed with cream cheese*

*Shrimp Pot Stickers ~ with Sesame Soy Sauce*

*Mini Tacos ~ with sour cream*

*Potato & Cheddar Munchers*

*Battered Mushrooms – in a light beer batter*

*Assorted Quiche*

~~~~~

## ***Dinner***

*A chilled Champagne Toast with a fresh strawberry garnish, will be served to all guests.*

*Sparkling cider is available to guests under 21*

~

### ***Salad ~ (Select 1)***

***Spring Mix Salad*** ~ Arugula with feta cheese, dried cranberries, cucumbers & grape tomatoes, finished with Balsamic Vinaigrette

***Classic Caesar Salad*** ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing

***Garden Salad*** ~ Italian Romaine mix with garden vegetables, finished with Balsamic Vinaigrette

# Cleopatra Buffet

## Chef Attended Dinner Carving Station ~ (Select 1)

- Top Round of Beef** ~ Top quality Black Angus, served with a caramelized onion & mushroom Au Jus
- Hickory Smoked Ham** ~ Honey-maple glazed & marinated in a warm Hawaiian Pineapple Sauce
- London Broil** ~ Slow roasted tender sirloin steak, served with a caramelized onion & mushroom Au Jus
- Oven Roasted Vermont Turkey** ~ Baked to a golden brown with house-made gravy & cranberry relish
- Roasted Pork Loin** ~ Roasted with a teriyaki sesame glaze, served with long hots

## Entrées ~ (Select 3)

- Chicken Marsala** ~ Boneless chicken breast, sautéed with Wild Mushrooms & served in a Marsala Wine Sauce
- Chicken Anthony** ~ Boneless chicken breast sautéed & topped with Broccoli Rabe, Prosciutto & Provolone
- Chicken Roulade** ~ Cranberry Sage stuffed, boneless breast of chicken
- Chicken Alexis** ~ Boneless chicken breast, sautéed in Honey Dijon sauce & topped with Bacon, Mushrooms & three-cheeses
- Veal Marsala** ~ Tender cut of veal sautéed with Wild Mushrooms & served in a Marsala Wine Sauce
- Veal Scaloppini** ~ Medallions of veal served with bell peppers, onions & mushrooms
- Salmon Filet** ~ Oven-braised with butter & herbs
- Stuffed Flounder** ~ Filet of flounder stuffed w/ Crab Meat & Scallops
- New Orleans style Shrimp Creole** ~ Zesty shrimp, chopped tomato, red & green bell peppers, chopped chiles & mushrooms served over a bed of rice
- Filet of Sole Florentine** ~ Stuffed with Baby Spinach & Mozzarella Cheese
- Pasta Carbonara** ~ Ziti tossed with Prosciutto & Peas in a creamy Alfredo Sauce
- Baked Ziti** ~ A blend of Italian cheeses & Marinara Sauce
- Pasta Ala Rosa** ~ Penne Pasta tossed in a Vodka Blush Sauce with sun-dried tomatoes
- Homemade Stuffed Shells** ~ Jumbo pasta shells stuffed with ricotta cheese & topped with a rich Marinara Sauce

# *Cleopatra Buffet*

## *Accompaniments ~ (Select 2)*

|                                                                                       |                                        |
|---------------------------------------------------------------------------------------|----------------------------------------|
| <i>Candied Carrots in a Honey Glaze</i>                                               | <i>Red Bliss Oven-Roasted Potatoes</i> |
| <i>Broccoli ala Hollandaise</i>                                                       | <i>Garlic Mashed Potatoes</i>          |
| <i>Green Beans Almondine</i>                                                          | <i>Scalloped Potatoes</i>              |
| <i>Vegetable Medley ~ sautéed mix of carrots, broccoli,<br/>squash &amp; zucchini</i> | <i>Candied Sweet Potatoes</i>          |
|                                                                                       | <i>Wild Rice Pilaf</i>                 |

*All Dinners are served with assorted Gourmet Rolls & Butter  
Coffee & Tea will be served both during and after dinner*

## *Finishing Touches*

### *Wedding Cake*

*A traditional tiered wedding cake in standard design & trim colors to match your special occasion. Our local preferred bakery will help you to customize the cake of your dreams. Additional 'upgrade' fees may incur.*

*and*

### *White Glove Butlered Pastries*

*Butler passed service of an array of miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Fruit Tartlets & Italian Cookies*

~~~~~

### *\* All Inclusive Special*

*\* Includes ~ Chair Covers with choice of colored Sash/Bow & your choice of either a DJ for your Reception **OR** a Half Hour Ceremony*

*All Menu Prices are subject to 7% New Jersey Sales Tax and 20% Service Charge*

# *Gourmet Antony and Cleopatra Buffet*

*Package Includes Top-Shelf Open Bar*

## *Cocktail Hour*

### *Chilled Crudité Displays*

#### *Fresh Vegetable Crudité*

*Medley of assorted Garden Vegetables including Florets of Broccoli, Celery Spears, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip*

#### *Antipasto Milano*

*A selection of Italian Meats, International Cheese Display, Fresh Mozzarella Caprese with Roasted Peppers & Basil, French & Italian Breads, Olive Oil Tapenade, Prosciutto & Provolone Shooters, garnished with an array of fresh fruit*

#### *Imported & Domestic Cheeses*

*Mixed cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb*

#### *Homemade Bruschetta*

*Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette bread, brushed with olive oil.*

### *White Glove Butlered Hors D'oeuvres ~ (Select 6)*

<i>Pork Pot Stickers ~ with Sesame Soy Sauce</i>	<i>Mini Chicken Cordon Bleu Bites ~ ham &amp; swiss</i>
<i>Vegetable Egg Rolls ~ with Teriyaki Sauce</i>	<i>Crab Bites ~ with Cocktail Sauce</i>
<i>Hawaiian Chicken Skewers ~ pineapple, red &amp; green peppers</i>	<i>Stuffed Mushrooms</i>
<i>Chicken Tenders ~ with Honey Mustard</i>	<i>Asparagus in Puff Pastry</i>
<i>Mozzarella Sticks ~ with Marinara Sauce</i>	<i>Coconut Shrimp ~ with Cocktail Sauce</i>
<i>Franks in a Blanket ~ with Honey Mustard</i>	<i>Homemade Quesadillas ~ with sour cream</i>
<i>Fried Ravioli ~ with Marinara Sauce</i>	<i>Scallops wrapped in Bacon</i>
<i>Shrimp Pot Stickers ~ with Sesame Soy Sauce</i>	<i>Spanikopita ~ spinach &amp; feta cheese in phyllo dough</i>
<i>Crab Rangoon Dumplings ~ stuffed with cream cheese &amp; crabmeat</i>	<i>Clams Casino</i>
	<i>Assorted Quiche</i>

### *Chef Attended Pasta Station*

*Served with Red Pepper Flakes & Parmesan Cheese*

#### *Pasta ~ (Select 2)*

*Gnocchi ~ Farfalle ~ Wild Mushroom Pasta Purses ~ Penne ~ Linguini ~ Tri-Color Tortellini*

#### *Sauces ~ (Select 2)*

*Carbonaro ~ White Cream Sauce with Bacon, Prosciutto & Fresh Chopped Garlic*

*Umberto ~ Marinara Sauce with Ricotta Cheese, Fresh Herbs & Spices*

*Arabiatta ~ Marinara Sauce with Diced Tomatoes, Bell Peppers, Mushrooms & Chopped Sausage*

*Pesto ~ Fresh Basil, Olive Oil, Pine Nuts, Garlic & Imported Romano Cheese*

*Ala Vodka ~ Vine Ripened Tomatoes, Heavy Cream & Vodka*

# ***Gourmet Antony and Cleopatra Buffet***

## ***Dinner***

*A chilled Champagne Toast with a fresh strawberry garnish  
will be served to all guests.*

*Sparkling cider is available to guests under 21*

~

### ***Salad ~ (Select 1)***

***Spring Mix Salad** ~ Arugula with feta cheese, grape tomatoes, cucumbers & dried cranberries, finished with Balsamic Vinaigrette*

***Baby Spinach Salad** ~ with Apple Smoked Bacon, Gorgonzola Cheese, Crisp Shallots & Raspberry Vinaigrette*

***Classic Caesar Salad** ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing*

***Wedge Salad** ~ Wedge of Iceberg lettuce with bits of bacon & Bleu Cheese Dressing*

***Garden Salad** ~ Italian Romaine mix with garden vegetables, drizzled with Balsamic Vinaigrette*

### ***Entrees ~ (Select 3)***

***Chicken Alexis** ~ Boneless chicken breast, sautéed in Honey Dijon sauce & topped with Bacon, Mushrooms & three-cheeses*

***Chicken Anthony** ~ Boneless chicken breast sautéed & topped with Broccoli Rabe, Prosciutto & Provolone*

***Chicken Oscar** ~ Thin slices of chicken, topped with fresh asparagus, lump crab meat & a white wine Hollandaise Sauce \*(Oscar is also offered as a Veal Dish)*

***Chicken Picatta** ~ Lightly battered boneless chicken breast in a white wine, lemon-butter sauce*

***Chicken Cordon Bleu** ~ Boneless breast of chicken sautéed & topped with ham & melted Swiss*

***Veal Marsala** ~ Tender cuts of Veal sautéed with Wild Mushrooms & served in a Marsala Wine Sauce \*(Marsala is also offered as a Chicken Dish)*

***Crab Cakes** ~ Jumbo lump crab cakes, baked & lightly seasoned, served with Tartar Sauce*

***Seafood Newburg** ~ A medley of Scallops, Shrimp & lump Crabmeat served in a Sherry Wine Sauce over Rice Pilaf*

***Flounder Florentine** ~ Baked & stuffed with Spinach & Provolone Cheese*

***Poached Salmon** ~ Served in a Lemon Butter Wine Sauce*

***Tilapia** ~ Baked & encrusted in finely shredded coconut. Served with lemon & tartar sauce*

***New Orleans Shrimp Creole** ~ Zesty shrimp, chopped tomato, red & green bell peppers, chopped chiles & mushrooms served over a bed of Rice*

***Vodka Blush Cheese Ravioli** ~ Ravioli served in a creamy Vodka Blush Sauce*

***Homemade Italian Manicotti** ~ Jumbo rolled manicotti stuffed with Ricotta Cheese & topped with Marinara Sauce*

***Stuffed Shells Florentine** ~ Jumbo pasta shells stuffed with Ricotta Cheese & sautéed spinach*

# *Gourmet Antony and Cleopatra Buffet*

## *Chef Attended Carving Station ~ (Select 2)*

*New York Strip Steak ~ slow roasted & served with a natural Au Jus*

*Prime Rib ~ served with a caramelized onion & mushroom Au Jus*

*Roasted Pork Loin ~ roasted with a teriyaki sesame glaze, served with Long Hot Peppers*

*Smoked Spiral Ham ~ with a honey maple glaze, marinated in a warm Hawaiian Pineapple Sauce*

*Oven-Roasted Vermont Turkey ~ baked to a golden brown with house-made Gravy & Cranberry Relish*

## *Accompaniments ~ (Select 2)*

*Red Bliss Oven-Roasted Potatoes*

*Garlic Mashed Potatoes*

*Red Bliss Mashed Potatoes*

*Twice Baked Potato*

*Candied Sweet Potatoes*

*Asparagus Ala Hollandaise*

*Vegetable Medley ~ sautéed mix of carrots, broccoli, squash & zucchini*

*Green Beans Almondine*

*Glazed Carrots in a Honey Glaze*

*Steamed Broccoli in garlic butter*

*All Dinners are served with assorted Gourmet Rolls & Butter*

*Coffee & Tea will be served both during and after dinner*

## *Finishing Touches*

### *Wedding Cake*

*A traditional tiered wedding cake in standard design & trim colors to match your special occasion. Our wedding cake expert will help you to customize the cake of your dreams. Additional 'upgrade' fees may incur.*

*and*

### *White Glove Butlered Pastries*

*Butler passed service of an array of miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Fruit Tartlets & Italian Cookies*

~~~~~

### *\* All Inclusive Special*

*\* Includes ~ Chair Covers with choice of colored Sash/Bow & your choice of either a DJ for your Reception **OR** a Half Hour Ceremony*

*All Menu Prices are subject to 7% New Jersey Sales Tax & 20% Service Charge*

# *Classic Antony Sit Down Dinner*

*Package Includes Premium Open Bar*

## *Cocktail Hour*

### *Chilled Crudité Displays*

#### *Garden Fresh Vegetables*

*Medley of assorted Garden Vegetables including Florets of Broccoli, Celery, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip*

#### *Imported & Domestic Cheeses*

*Mixed cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb*

#### *Homemade Bruschetta*

*Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette, brushed with olive oil.*

### *White-Glove Butlered Hors D'oeuvres ~ (Select 5)*

*Pork Pot Stickers ~ with Sesame Soy Sauce*

*Vegetable Egg Rolls ~ with Teriyaki Sauce*

*Chicken Tenders ~ with Honey Mustard*

*Mozzarella Sticks ~ with Marinara Sauce*

*Franks in a Blanket ~ with Honey Mustard*

*Fried Ravioli ~ with Marinara Sauce*

*Mini Assorted Pizzas*

*Mini Chicken Cordon Bleu ~ stuffed with ham & melted Swiss*

*Crab Bites ~ with Cocktail Sauce*

*Jalapeno Poppers ~ stuffed with cream cheese*

*Shrimp Pot Stickers ~ with Sesame Soy Sauce*

*Mini Tacos ~ with sour cream*

*Potato & Cheddar Munchers*

*Battered Mushrooms – in a light beer batter*

*Assorted Quiche*

---

## *Dinner*

*A chilled Champagne Toast with a fresh strawberry garnish, will be served to all guests.*

*Sparkling cider is available to guests under 21*

*~*

*All Dinners are served with assorted Gourmet Rolls & Butter*

*Coffee & Tea will be served both during and after dinner*

### *Salad ~ (Select 1)*

*Spring Mix Salad ~ Arugula with feta cheese, dried cranberries, cucumbers & grape tomatoes finished with Balsamic Vinaigrette*

*Classic Caesar Salad ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing*

*Garden Salad ~ Italian Romaine mix with garden vegetables, finished with Balsamic Vinaigrette*



# *Classic Antony Sit Down Dinner*

## *Entrees ~ (Select 3)*

*Queen Cut Prime Rib ~ Served with a Portobello mushroom Demi glaze*

*Top Sirloin ~ Tender grilled Steak served with a Merlot Demi Glaze*

*Pork Tenderloin ~ Lightly grilled & served with Caramelized Apples*

*Chicken Florentine ~ Sautéed boneless chicken breast topped with fresh spinach & provolone cheese*

*Chicken Picatta ~ Lightly battered boneless chicken breast in a white wine, lemon-butter sauce*

*Chicken Parmigiana ~ Boneless breast of chicken, lightly breaded & fried to a golden brown, topped with Marinara Sauce & Italian Cheeses*

*Veal Parmigiana ~ Tender veal chop topped with Marinara Sauce & Italian Cheeses*

*Tilapia Filet ~ Baked & encrusted in finely shredded coconut*

*Filet of Flounder ~ Stuffed with Fresh Lump Crabmeat*

## *Accompaniments ~ (Select 2)*

*Red Bliss Oven-Roasted Potatoes*

*Asparagus Ala Hollandaise*

*Garlic Mashed Potatoes*

*Vegetable Medley ~ sautéed mix of carrots, broccoli, squash & zucchini*

*Red Bliss Mashed Potatoes*

*Green Beans Almondine*

*Twice Baked Potato*

*Glazed Carrots in a Honey Glaze*

*Candied Sweet Potatoes*

*Steamed Broccoli in garlic butter*

## *Finishing Touches*

### *Wedding Cake*

*A traditional tiered wedding cake in standard design & trim colors to match your special occasion. Our local preferred bakery will help you to customize the cake of your dreams. Additional 'upgrade' fees may incur.*

*and*

### *White Glove Butlered Pastries*

*Butler passed service of an array of miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Fruit Tartlets & Italian Cookies*

~~~~~

### *\* All Inclusive Special*

*\* Includes ~ Chair Covers with choice of colored Sash/Bow & your choice of either a DJ for your Reception **OR** a Half Hour Ceremony*

*All Menu Prices are subject to 7% New Jersey Sales Tax & 20% Service Charge*

# *Gourmet Cleopatra Sit Down Dinner*

*Package Includes Top-Shelf Open Bar*

## *Cocktail Hour*

### *Chilled Crudité Displays*

#### *Fresh Vegetable Crudité*

*Medley of assorted Garden Vegetables including Florets of Broccoli, Celery Spears, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip*

#### *Antipasto Milano*

*A selection of Italian Meats, International Cheese Display, Fresh Mozzarella Caprese with Roasted Peppers & Basil, French & Italian Breads, Olive Oil Tapenade, Prosciutto & Provolone Shooters, garnished with an array of fresh fruit*

#### *Imported & Domestic Cheeses*

*Mixed cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb*

#### *Homemade Bruschetta*

*Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette bread, brushed with olive oil.*

### *White Glove Butlered Hors D'oeuvres ~ (Select 6)*

<i>Pork Pot Stickers ~ with Sesame Soy Sauce</i>	<i>Mini Chicken Cordon Bleu Bites ~ ham &amp; swiss</i>
<i>Vegetable Egg Rolls ~ with Teriyaki Sauce</i>	<i>Crab Bites ~ with Cocktail Sauce</i>
<i>Hawaiian Chicken Skewers ~ pineapple, red &amp; green peppers</i>	<i>Stuffed Mushrooms</i>
<i>Chicken Tenders ~ with Honey Mustard</i>	<i>Asparagus in Puff Pastry</i>
<i>Mozzarella Sticks ~ with Marinara Sauce</i>	<i>Coconut Shrimp ~ with Cocktail Sauce</i>
<i>Franks in a Blanket ~ with Honey Mustard</i>	<i>Homemade Quesadillas ~ with sour cream</i>
<i>Fried Ravioli ~ with Marinara Sauce</i>	<i>Scallops wrapped in Bacon</i>
<i>Shrimp Pot Stickers ~ with Sesame Soy Sauce</i>	<i>Spanikopita ~ spinach &amp; feta cheese in phyllo dough</i>
<i>Crab Rangoon Dumplings ~ stuffed with cream cheese &amp; crabmeat</i>	<i>Clams Casino</i>
	<i>Assorted Quiche</i>

### *Chef Attended Pasta Station*

*Served with Red Pepper Flakes & Parmesan Cheese*

#### *Pasta ~ (Select 2)*

*Gnocchi ~ Farfalle ~ Wild Mushroom Pasta Purses ~ Penne ~ Linguini ~ Tri-Color Tortellini*

#### *Sauce ~ (Select 2)*

*Carbonaro ~ White Cream Sauce with Bacon, Prosciutto & Fresh Chopped Garlic*

*Umberto ~ Marinara Sauce with Ricotta Cheese, Fresh Herbs & Spices*

*Arabiatta ~ Marinara Sauce with Diced Tomatoes, Bell Peppers, Mushrooms & Chopped Sausage*

*Pesto ~ Fresh Basil, Olive Oil, Pine Nuts, Garlic & Imported Romano Cheese*

*Ala Vodka ~ Vine Ripened Tomatoes, Heavy Cream & Vodka*

# *Gourmet Cleopatra Sit Down Dinner*

## *Dinner*

*A chilled Champagne Toast with a fresh strawberry garnish  
will be served to all guests.*

*Sparkling cider is available to guests under 21*

~

### **Salad ~ (Select 1)**

**Spring Mix Salad** ~ Arugula with feta cheese, grape tomatoes, cucumbers & dried cranberries, finished with Balsamic Vinaigrette

**Classic Caesar Salad** ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing

**Baby Spinach Salad** ~ with Apple Smoked Bacon, Gorgonzola Cheese, Crisp Shallots & Raspberry Vinaigrette Dressing

**Wedge Salad** ~ Wedge of Iceberg lettuce with bits of bacon & Bleu Cheese Dressing (Sit Down Buffet Only)

**Garden Salad** ~ Italian Romaine mix with garden vegetables, drizzled with Balsamic Vinaigrette

### **Entrees ~ (Select 3)**

**Filet Mignon** ~ Prime cut, served atop a stuffed Portabella Mushroom drizzled with Béarnaise Sauce

**King Cut Prime Rib** ~ Served with a Portobello mushroom Demi glaze

**New York Sirloin** ~ Served with a Demi Glaze

**Stuffed Flounder** ~ Fresh filet of flounder stuffed with lump crabmeat

**Chicken Cordon Bleu** ~ Boneless breast of chicken sautéed & topped with ham & melted Swiss

**Steak and Shrimp Au Poivre** ~ Tender strip steak served with a delicious Cognac & Dijon Mustard pan sauce

**Chicken Oscar** ~ Thin slices of chicken, topped with fresh asparagus, lump crabmeat & a white wine Hollandaise Sauce \* (Oscar is also offered as a Veal Dish)

**Chicken Florentine** ~ Boneless breast of chicken, topped with sautéed spinach & Provolone Cheese

**Veal Marsala** ~ Tender cuts of Veal sautéed with Shitake Mushrooms & served in a Marsala Wine Sauce \* (Marsala is also offered as a Chicken Dish)

**Grilled Salmon** ~ Lightly grilled filet, served in either a White Wine Lemon Butter Sauce OR with a Tangy Dill Sauce

**Chicken Saltimbocca** ~ Boneless breast of chicken, sautéed & topped with Prosciutto, fresh Spinach & Mozzarella in a Marsala Cream

**Crab Cakes** ~ Jumbo lump Crab Meat, baked & lightly seasoned, served with Tartar Sauce

# *Gourmet Cleopatra Sit Down Dinner*

## *Accompaniments ~ (Select 2)*

*Red Bliss Oven-Roasted Potatoes*

*Garlic Mashed Potatoes*

*Red Bliss Mashed Potatoes*

*Twice Baked Potato*

*Candied Sweet Potatoes*

*Asparagus Ala Hollandaise*

*Vegetable Medley ~ sautéed mix of carrots,  
broccoli, squash & zucchini*

*Green Beans Almondine*

*Glazed Carrots in a Honey Glaze*

*Steamed Broccoli & garlic butter*

*All Dinners are served with warm Gourmet Rolls & Butter*

*Coffee & Tea will be served both during and after dinner*

## *Finishing Touches*

### ***Wedding Cake***

*A traditional tiered wedding cake in standard design & trim colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams. Additional 'upgrade' fees may incur.*

***and***

### ***White Glove Butlered Pastries***

*Butler passed service of an array of miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Fruit Tartlets & Italian Cookies*

~~~~~

### ***\* All Inclusive Special***

*\* Includes ~ Chair Covers with choice of colored Sash/Bow & your choice of either a DJ for your Reception **OR** a Half Hour Ceremony*

*All Menu Prices are subject to 7% New Jersey Sales Tax & 20% Service Charge*

## **\* Sweet Endings \***

*May be added to the end of the evening for a sweet finale  
All stations are designed for (1) hour of service*

### **Butlered Miniature Pastries ~ (Select 6)**

*Cream Puffs ~ Éclairs ~ Fruit Tartlets ~ Assorted Baklava  
Brownies ~ Cheesecake Brownies ~ Italian Cookies  
Chocolate Covered Strawberries ~ Cheesecake Squares  
Strawberry, Cheese or Cream Cannolis*

### **Viennese Sweet Table ~ (Select 6)**

*New York Cheesecake w/ Fruit Topping ~ Carrot Cake  
Lemon Whipped Cream Cake ~ Strawberry Shortcake  
Death by Chocolate ~ Coconut Cake ~ Italian Rum Cake  
Italian Tiramisu ~ Black Forest Cake Mousse Cake  
Chocolate Peanut Butter Cake ~ German Chocolate Cake*

### **Chocolate Fountain**

*Cascading warm Milk Chocolate accompanied by Pound  
Cake Squares, Fresh Cut Fruit, Marshmallows, Pretzels,  
assorted Cookies & Biscotti*

### **Candy Buffet**

*A generous assortment of candies elegantly displayed  
in glass jars, to create your very own self-serve candy  
bar. Goodie bags provided.*

### **Ice Cream Sundae Bar**

*Vanilla & Chocolate Ice Cream served with a variety  
of delicious toppings, Whipped Cream & Cherries*

### **Flambé Station**

*Your choice of either Cherries Jubilee or Bananas  
Foster. Flambéed by our Chef & served with premium  
Vanilla Ice Cream*

### **A Taste of Philly**

*Mini Philly cheese steaks served with cheese wiz & sautéed  
onions, soft pretzels with deli style mustard & a selection of  
traditional Tastykakes*

### **Additional Dessert Options**

*Chocolate Mousse*

*Fresh Fruit*

*Italian Cookie Tray*

*Fresh Fruit Cobbler (Apple, Peach or Cherry) / with Ice Cream*

### **Special Features**

#### **Martini Bar**

*An elaborate display of assorted flavored  
Vodka Martinis, accompanied by a hand-  
carved ice luge to chill your favorite drink.*

#### **Customized Ice Luge**

*Your choice of 3 specialty drinks, served to your  
guests chilled by a custom carved ice luge.  
Choose from a variety of designs.*

#### **Ice Sculpture**

*Elegantly hand-carved design of your choice to  
be displayed during cocktail hour.*

#### **Chair Covers**

*White chair covers only  
White chair covers with choice of colored sash/bow*

# ***Policies & Procedures***

## ***Reception & Ceremony Space***

*All Weddings are 5-hours functions. There is a fee to extend your Reception past 5-hours*

*The Bridal Suite will be available to the Bridal Party for preparation. The Bridal Party may arrive no more than one hour prior to the start time of your function.*

## ***Payments***

***Initial Deposit*** ~ All Wedding Receptions require an initial non-refundable deposit to secure a date

## ***Guarantees***

*The guaranteed number of guests attending the function is due two weeks (14 days) prior to your function. This will be considered your minimum guarantee & is not subject to reduction. For Sit-Down Receptions, individual entrée counts are required as part of the final guest count.*

## ***Menu Selections***

*Your final menu selections should be submitted to our Catering Office at least two weeks (14 days) prior to the reception date, to ensure the availability of all chosen items. Prices quoted do not include the &% NJ Sales Tax or the 20% Service Charge, which is applicable to Food & Beverage Costs.*

## ***Food & Beverage***

*Due to insurance & health code regulations all food & beverage must be provided by Antony & Cleopatra's & is not allowed to be removed from the premise. As a licensee, we are responsible to abide by regulations enforced by the NJ State Liquor Commission. Therefore it is our policy that liquor may not be brought onto the property from outside sources. Any guests under the age of 21 years old will not be served alcoholic beverages. Our bartenders are not permitted to pour shots of liquor. We reserve the right to discontinue bar service for any reason.*

## ***Event Set-Up & Tear Down***

*You may provide your own décor, floral, centerpieces, candles, mirrors etc. Confetti & glitter are not allowed. Any decorations brought in by the host needs to be removed & taken home at the conclusion of the function, unless special arrangements are made. You must label all novelties upon dropping them off.*

## ***Ceremonies***

*Ceremonies include a coordinator to supervise the ceremony, use of the venue or grounds, white folding chair for all of your attending guests, labor, set-up & breakdown.*

*To include your ceremony within the 5-hour Reception time frame*

*To consider your ceremony an additional ½ hour prior to your 5-hour Reception time frame*

## ***Liability/Cancellation Policies***

*If a patron cancels an event, all deposits will be forfeited. In case of inclement weather, we must be notified of any changes in ceremony location by 12pm that afternoon.*