



Antony
AND
Cleopatra
ELEGANT CATERING

Antony & Cleopatra Caterers
At The Cape May Beachfront Ballroom

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

Five Hour Reception

Bar Package of Mixers, Sodas, Juices and Garnishes

Champagne Toast

Chilled Crudit  Displays

White Glove Hors D' Oeuvre Service

Full China Service

Coat Check

Use of Private Bridal Suite

Indoor & Outdoor Ceremony Options

Customized Wedding Cake

Floor length tablecloths

A colorful selection of table linens & napkins

Special Children's Pricing

Vendor Meals

Professionally trained Sales Staff to assist you with every last detail

*** 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. The fee to extend your Reception past 5-hours is \$1,000.00 (2 weeks notice required). Ceremony location & Reception ballroom are reserved for a maximum of **one hour** prior to start time.

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 of **\$1,500.00** to secure a date

Second Payment ~ An estimated 30% of the final balance is due 90 days after the receipt of the initial deposit

Final Payment ~ The final balance is due two weeks (14 days) prior to the event function

* Payments can be made by Cash, Certified Check, Personal Check or Money Order.

* Credit Cards are accepted, however a service charge of 4% will be applied to all credit card payments.

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.

\$250.00 ~ To include your ceremony within the 5-hour Reception time frame

\$500.00 ~ 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.

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 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

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## *Dinner*

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

*Sparkling cider is available to guests under 21*

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### *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 hot*

## *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)*

*Candied Carrots in a Honey Glaze*  
*Broccoli ala Hollandaise*  
*Green Beans Almondine*  
*Vegetable Medley ~ sautéed mix of carrots,  
broccoli, squash & zucchini*

*Red Bliss Oven-Roasted Potatoes*  
*Garlic Mashed Potatoes*  
*Scalloped Potatoes*  
*Candied Sweet Potatoes*  
*Wild Rice Pilaf*

*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*

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Price per person: Please contact us for more information

All Menu Prices are subject to 7% New Jersey Sales Tax & 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)

Pork Pot Stickers ~ with Sesame Soy Sauce

Vegetable Egg Rolls ~ with Teriyaki Sauce

Hawaiian Chicken Skewers ~ pineapple, red & green peppers

Chicken Tenders ~ with Honey Mustard

Mozzarella Sticks ~ with Marinara Sauce

Franks in a Blanket ~ with Honey Mustard

Fried Ravioli ~ with Marinara Sauce

Shrimp Pot Stickers ~ with Sesame Soy Sauce

Crab Rangoon Dumplings ~ stuffed with cream cheese & crabmeat

Mini Chicken Cordon Bleu Bites ~ ham & swiss

Crab Bites ~ with Cocktail Sauce

Stuffed Mushrooms

Asparagus in Puff Pastry

Coconut Shrimp ~ with Cocktail Sauce

Homemade Quesadillas ~ with sour cream

Scallops wrapped in Bacon

Spanikopita ~ spinach & feta cheese in phyllo dough

Clams Casino

Assorted Quiche

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

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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 1)

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

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***Price per person: Please contact us for more information***

*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*

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Dinner

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

Sparkling cider is available to guests under 21

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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

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

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

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**Price per person: Please contact us for more information**

*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)*

*Pork Pot Stickers ~ with Sesame Soy Sauce*

*Vegetable Egg Rolls ~ with Teriyaki Sauce*

*Hawaiian Chicken Skewers ~ pineapple, red & green peppers*

*Chicken Tenders ~ with Honey Mustard*

*Mozzarella Sticks ~ with Marinara Sauce*

*Franks in a Blanket ~ with Honey Mustard*

*Fried Ravioli ~ with Marinara Sauce*

*Shrimp Pot Stickers ~ with Sesame Soy Sauce*

*Crab Rangoon Dumplings ~ stuffed with cream cheese & crabmeat*

*Mini Chicken Cordon Bleu Bites ~ ham & swiss*

*Crab Bites ~ with Cocktail Sauce*

*Stuffed Mushrooms*

*Asparagus in Puff Pastry*

*Coconut Shrimp ~ with Cocktail Sauce*

*Homemade Quesadillas ~ with sour cream*

*Scallops wrapped in Bacon*

*Spanikopita ~ spinach & feta cheese in phyllo dough*

*Clams Casino*

*Assorted Quiche*

### *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*

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### **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*

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Price per person: Please contact us for more information

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