



**Antony
AND
Cleopatra**
ELEGANT CATERING



Antony & Cleopatra Caterers at Collingswood Grand Ballroom

Prices starting at \$74.99 per person

***Our Five Hour Customizable Wedding Packages for your
Dream wedding include the following amenities...***

White Gloved Butlered Hors D' Oeuvre Service

Upscale Crudit  Station during Cocktail Hour

Award Winning Menu Selection

Our House DJ for your Wedding Reception

Customized Wedding Cake

Decadent assorted pastries and mini-cakes

Champagne Toast with fresh strawberry garnish

Full China Service, Flatware, Glassware & Linens

Floor length tablecloth with your choice of colored overlay & napkin

Fresh Flower Display on Table Stations

Special Children's Pricing & Vendor Meal Options

Personal Dietary Menu Options

Complimentary Menu Tasting

Additional Half Hour for Indoor Ceremony (Outdoor is additional)

Maître D' to take care of your every need on your wedding day

Formally Attired Staff including chefs, servers and bartenders

Professional Sales Staff to personally assist you in planning your

Dream Wedding

The Best of Antony & Cleopatra's

Valerie Rufo reviewed Antony & Cleopatra Caterers — 5 star

There aren't enough words to describe the gratitude we have to everyone at Antony and Cleopatra Caterers for all of the hard work and effort they put into coming to the Cape May Convention Hall last weekend to help create the beautiful wedding for our daughter. From planning to execution, everything was flawless and spectacular! Everyone is still raving about the food and the beautiful display of cheeses, etc...during the cocktail hour. The staff was so friendly and accommodating in every way. Mel was our catering captain and she organized everything wonderfully. Planning the event with Anthony was so much fun and he is full of great ideas and suggestions. We so appreciated his experience. His parents, Tony and Sena are also very warm, hospitable and full of wonderful suggestions. She created beautiful table arrangements for us. Although I did the planning of this wedding and we set up the hall ourselves and made centerpieces, etc..., people who know me were surprised that I wasn't there to oversee the tables being set to just what I wanted. I didn't have to and it never crossed my mind because of the confidence I had in Anthony and his staff. They exceeded all of my expectations! For the value, the creativity, the dedication, the integrity, the vast menu options and certainly the extremely delicious food, Antony and Cleopatra Caterers should be your ONLY choice! Thank you again Langella's for all you did for us! You guys are the best!

Private User

5.0

I was a mom in Maine planning my daughter's wedding in NJ. I thought long distance wedding planning was going to be difficult. Anthony of Antony & Cleopatra Catering Services made it painless! He was great with returning calls and answered my emailed questions promptly. He made it so easy! When I met him the day of the rehearsal I just had to hug the man to thank him for all his help along the way. He was invaluable!

The wedding was not at their venue; but, off-site at the Moorestown Community House. Anthony and his staff (including family members!) were there to be sure everything was perfect. And, perfect it was! We had so many comments from guests about the quality of the food and about the personable waitstaff and bartenders.

Anthony, thank you for guiding me through this process and making it a very pleasant experience!

I just can't say enough about how far their attention to detail went in making my daughter's wedding a perfect day.

Thank you all so much!

Colleen

The Best of Antony & Cleopatra's

Sbwedding2013

[They helped me create my vision of my wedding day!](#)

Antony and Cleopatra's Catering company did a fantastic job for my wedding. Anthony Jr. and his team were professional, flexible and creative. They took the time to listen to what I wanted and I feel they delivered better than I could imagine. My father and I traveled from NYC and after meeting with a couple of caterers in the south jersey area(my wedding was in Woodbine NJ way close to the shore)and after our first meeting we knew they were the right group to work with. They were prompt with correspondence and were able to work with me for the menu choices given that my wedding was at my mother's home space and not in their facility(they caterer off site, like to people's homes/offices, to other banquet facilities in the area as well as their own). I met with their cook to be sure that we could do the menu that we wanted(they came down multiple times to view my mom's property to be sure that they had everything they needed in term's of space/ovens/counter space.)We went through the menu in great detail. We wanted a caterer that could also provide the desserts/wedding cake/dj/alcohol/linens/china in one package price. Anthony was flexible and I felt every process went through smoothly when planning the event. On my wedding day, I was so relieved to know that they had everything under control. Anthony was onsite the day of making sure everything went smoothly. He always updated me on changes or if I had any suggestions/comments/concerns. I didn't because everything was wonderful. He would come to me and ask me if I or my husband needed any food or drink and had a staff member serve us personally so we wouldn't be forgotten. The food was amazing!!!!!! The hor deurves were both stationary(absolutely beautiful antipasto/meats/cheeses/fresh vegetables and very tasty hot butlered snacks(quiches/warm antipasto skewers/clams etc). Not to mention the presentation was beautiful. The main courses were fabulous fresh grilled salmon(we rented a propane grill), top round sirloin (carving station), chicken with prosciutto and had two types of pasta and two types of salad(which they did especially for our wedding). The desserts were great and the wedding cake was beautiful(they work with Di Bartolo Bakery in Collingswood)and was delivered to them and brought down via the caterers and placed in my mom's fridge(no hassles on my part!). Joe the DJ worked very hard to be sure I was happy with my selection of music and coordinated with me the various events of the reception. To show you the level of detail, Anthony made sure that my Italian father in law had his digestive liquor and customized our alcohol selection beautifully. I am so happy with how my dream home wedding turned out. I could not have chosen a more professional, good spirited, creative, fabulous company to work with. I highly recommend Antony and Cleopatra's Catering Company to anyone who needs catering services or who wants to have a great wedding. If I have anything else I need catering for , I will be calling them, even if its in North Jersey or NY. Thank you!

[Alanna Ryan Segal](#) reviewed [Antony & Cleopatra Caterers](#) — *5 star*

We had our wedding on Sunday and it was amazing. Jason and Anthony were both very helpful in giving us the perfect wedding within our budget. Even with the basic package, guests loved the food, and cake and bar were included. Linda was amazing, sweet, and helpful. So was the bartender, whose name I regrettably forgot. Overall, staff were so helpful that even with my anxiety, it was a very stress free day. We ate while all the other tables were getting their food, so we had time to eat and still mingle with all our guests. Venue was beautiful, with many locations for photos. I would recommend them to anyone tying the knot.

** Elegant Enhancements **

Jumbo Shrimp Cocktail

Legendary Jumbos served on a bed of ice with lemon wedges & spicy cocktail sauce

\$9.95 per person

Mashed Potato Bar

Garlic Mashed Potatoes and Mashed Sweet Potatoes served in stylish glasses with assorted toppings including cheese, butter, sour cream, bacon, gravy, brown sugar and more.

\$3.95 per person

Chocolate Fountain

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

\$3.95 per person

Candy Bar

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

\$3.95 per person

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream with a variety of delicious toppings, whipped cream & cherries.

\$3.95 per person

Flambé Station

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

\$3.95 per person

A Taste of Philly

Mini cheese steaks served with sautéed onions & cheese w/iz, soft pretzels with deli style mustard & a selection of traditional Tastykakes

\$5.95 per person

Additional Dessert Options

Chocolate Mousse ~ \$3.95

Fresh Fruit ~ \$3.95

Italian Cookie Tray ~ \$75.00

Special Features

Taco Station

Grilled Marinated Chicken and Seasoned Ground Beef, hard or soft shells, shredded lettuce, salsa, sour cream and guacamole

\$4.95 per person

Slider Station

Slider-sized beef hamburgers, served with cheese, bacon, pickles, caramelized onions, mayonnaise, mustard & ketchup

\$4.95 per person

Ice Sculpture

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

\$350.00

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.

\$450.00

Chair Covers ~ Chair covers ~ \$3.95 / each OR chair covers with choice of colored sash ~ \$5.95 / each

Policies & Procedures

Reception & Ceremony Space

All Weddings are 5 hour functions. The Bridal Suite will be available to the Bridal Party for preparation.

Payments

Initial Deposit ~ All Wedding Receptions require a non-refundable deposit of **\$1,500.00** to secure a date

Second Payment ~ An estimated 20% of the total is due 3 months after the receipt of the initial deposit

Third Payment ~ An estimated 20% of the total is due 6 months 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, Personal Check, Certified Check, Credit Card or Money Order.

Guarantees

The final 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 and is not allowed to be removed from the premise. As a licensee, when liquor is included in your wedding package, we are responsible to abide by regulations enforced by the NJ State Liquor Commission. 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. Outdoor Ceremony Fees begin at **\$500.00***

Liability/Cancellation Policies

If a patron cancels an event, unfortunately any monies will not be refunded.

Cleopatra Buffet

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

Select 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

Grilled Chicken Fajita with Bell Peppers and Onions

Swedish Meatballs in a demi glaze

Coney Island Franks in a Blanket

Fried Puff Ravioli ~ with Marinara Sauce

Sundried Tomato & Ricotta Cheese Tart

Sweet Potato Puff with dusting of Cinnamon & Sugar

Mini Chicken Cordon Bleu Bites ~ ham & Swiss

Crab Bites ~ with Tartar Sauce

Sesame Coated Chicken Tender

Shrimp Pot Stickers ~ with Sesame Soy Sauce

Potato Pancakes with a dash of sour cream

Calzone – Ricotta, Mozzarella & Pepperoni in Flaky Pastry

Spanikopita ~ spinach & feta cheese in phyllo dough

Quiche Lorraine with Applewood Smoked Bacon

~~~~~

## *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*

*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 Almandine</i>                                                          | <i>Scalloped Potatoes</i>              |
| <i>Vegetable Medley ~ sautéed mix of carrots,<br/>broccoli, 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 designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.*

*and*

### *White Glove Butlered Pastries*

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

*Sweet Table available upon request*

~~~~~

Price per person:

Cleopatra Buffet ~ \$ 74.99

(100 guest minimum required)

150 Guests or more ~ \$ 69.99

Prices based off of Saturday Wedding (Special Discount for Friday & Sunday)

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

Classic Antony Sit Down Dinner

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

Select 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)

- | | |
|---|--|
| <i>Pork Pot Stickers ~ with Sesame Soy Sauce</i> | <i>Mini Chicken Cordon Bleu Bites ~ ham & Swiss</i> |
| <i>Vegetable Egg Rolls ~ with Teriyaki Sauce</i> | <i>Crab Bites ~ with Tartar Sauce</i> |
| <i>Grilled Chicken Fajita with Bell Peppers and Onions</i> | <i>Sesame Coated Chicken Tender</i> |
| <i>Swedish Meatballs in a demi glaze</i> | <i>Shrimp Pot Stickers ~ with Sesame Soy Sauce</i> |
| <i>Coney Island Franks in a Blanket</i> | <i>Potato Pancakes with a dash of sour cream</i> |
| <i>Fried Puff Ravioli ~ with Marinara Sauce</i> | <i>Calzone – Ricotta, Mozzarella & Pepperoni in a Flaky Pastry</i> |
| <i>Sundried Tomato & Ricotta Cheese Tart</i> | <i>Spanikopita ~ spinach & feta cheese in phyllo dough</i> |
| <i>Sweet Potato Puff with dusting of Cinnamon & Sugar</i> | <i>Quiche Lorraine with Applewood Smoked Bacon</i> |

~~~~~

## *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 Filet*** ~ Tender grilled Steak served with a Merlot Demi Glaze

***Bacon-Wrapped Pork Tenderloin*** ~ Lightly grilled, wrapped in Applewood bacon & 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 Napoli*** ~ Boneless breast of chicken with asparagus and Monterey Jack cheese in a light cream sauce

***Vegetarian Lasagna*** ~ Fresh pasta layered with garden vegetables, ricotta and mozzarella cheese, topped with a light marinara

***Tilapia Filet*** ~ Flaky filet baked & encrusted in finely shredded coconut and mango

***Filet of Flounder*** ~ A Filet Stuffed with Fresh Jumbo Lump Crabmeat

## **Accompaniments ~ (Select 2)**

*Red Bliss Oven-Roasted Potatoes*

*Garlic Mashed Potatoes*

*Red Bliss Mashed Potatoes*

*Twice Baked Potato*

*Scalloped Potatoes*

*Asparagus Ala Hollandaise*

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

*Green Beans Almandine*

*Glazed Baby Carrots with Grapes & Dill*

*Steamed Broccoli in garlic butter*

## **Finishing Touches**

### ***Wedding Cake***

*A traditional tiered wedding cake designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.*

*and*

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

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

*Sweet Table available upon request*

~~~~~

Price per person:

Antony Sit Down Dinner ~ \$ 84.99

(100 guest minimum required)

150 Guests or more ~ \$ 79.99

Prices based off of Saturday Wedding (Special Discount for Friday & Sunday)

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

Gourmet Antony and Cleopatra Buffet

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

Select 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>Fresh Maine Lobster & Shrimp Spring Roll</i>	<i>Mini Chicken Cordon Bleu Bites ~ ham & Swiss</i>
<i>Pear Toasted Almonds & Brie in a phyllo roll</i>	<i>Crab Bites ~ with Tartar Sauce</i>
<i>Hawaiian Chicken Skewers ~ pineapple, red & green peppers</i>	<i>Sesame Coated Chicken Tender</i>
<i>Philly Cheese Steak Spring Rolls with spicy ketchup</i>	<i>Potato Pancakes with a dash of sour cream</i>
<i>Coney Island Franks in a Blanket with Sauerkraut & Mustard</i>	<i>Spanikopita ~ spinach & feta cheese in phyllo dough</i>
<i>Fried Puff Ravioli ~ with Marinara Sauce</i>	<i>Quiche Lorraine with Applewood Smoked Bacon</i>
<i>Carolina Pulled Pork in Soft Cornbread Shell</i>	<i>Stuffed Mushrooms with Jumbo Lump Crabmeat</i>
<i>Buffalo Chicken Spring Roll</i>	<i>Asparagus in Puff Pastry</i>
<i>Swedish Meatballs in a demi glaze</i>	<i>Coconut Shrimp ~ with Cocktail Sauce</i>
<i>Sundried Tomato & Sharp Provolone Tart</i>	<i>Grilled Chicken Fajita with Bell Peppers and Onions</i>
<i>Asian Short Rib Pot Pie</i>	<i>Scallops wrapped in Bacon</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 ~ Boneless Breast 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

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

Tilapia Filet ~ Flaky filet baked & encrusted in finely shredded coconut and mango

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

Vegetarian Lasagna ~ Fresh pasta layered with garden vegetables, ricotta and mozzarella cheese, topped with a light marinara

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

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

Scalloped Potatoes

Asparagus Ala Hollandaise

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

Green Beans Almandine

Glazed Baby Carrots with Grapes & Dill

Steamed Broccoli & 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 designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.

and

White Glove Butlered Pastries

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

Sweet Table available upon request

Price per person:

Gourmet Antony and Cleopatra Buffet ~ \$84.99

(100 guest minimum required)

150 Guests or more ~ \$79.99

Prices based off of Saturday Wedding (Special Discount for Friday & Sunday)

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

Gourmet Cleopatra Sit Down Dinner

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

Select 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)

Fresh Maine Lobster & Shrimp Spring Roll

Pear Toasted Almonds & Brie in a phyllo roll

Hawaiian Chicken Skewers ~ pineapple, red & green peppers

Philly Cheese Steak Spring Rolls with spicy ketchup

Coney Island Franks in a Blanket with Sauerkraut & Mustard

Fried Puff Ravioli ~ with Marinara Sauce

Carolina Pulled Pork in Soft Cornbread Shell

Buffalo Chicken Spring Roll

Swedish Meatballs in a demi glaze

Sundried Tomato & Ricotta Cheese Tart

Asian Short Rib Pot Pie

Mini Chicken Cordon Bleu Bites ~ ham & Swiss

Crab Bites ~ with Tartar Sauce

Sesame Coated Chicken Tender

Potato Pancakes with a dash of sour cream

Spanikopita ~ spinach & feta cheese in phyllo dough

Quiche Lorraine with Applewood Smoked Bacon

Stuffed Mushrooms with Jumbo Lump Crab

Asparagus in Puff Pastry

Coconut Shrimp ~ with Cocktail Sauce

Grilled Chicken Fajita with Bell Peppers and Onions

Scallops wrapped in Bacon

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 w/ Bacon, Prosciutto & Fresh Chopped Garlic

Umberto ~ Marinara Sauce w/ Ricotta Cheese, Fresh Herbs & Spices

Arabriatta ~ Marinara Sauce w/ Fresh Diced Tomatoes, Bell Peppers, Sliced Mushrooms & Chopped Sausage

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

Ala Vodka ~ Vine Ripened Tomatoes, Heavy Cream & Absolut 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

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)

Filet Mignon ~ 8oz Prime cut, served with Portabella Mushrooms drizzled with a demi glaze

King Cut Prime Rib ~Served with a mushroom au jus

New York Strip Steak ~ Topped with a dollop of garlic butter

Bacon-Wrapped Pork Tenderloin ~ Lightly grilled, wrapped in Applewood bacon & served with Caramelized Apples

Chicken Oscar ~ Boneless chicken breast, topped with fresh asparagus, lump crabmeat & a white wine Hollandaise Sauce

•(Oscar is also offered as a Veal Dish)

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 Napoli ~ Boneless breast of chicken with asparagus and Monterey Jack cheese in a light cream sauce

Veal or Chicken Marsala ~ Tender Veal or Chicken sautéed with Shitake Mushrooms & served in a Marsala Wine Sauce

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

Vegetarian Lasagna ~ Fresh pasta layered with garden vegetables, ricotta and mozzarella cheese, topped with a light marinara

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

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

Tilapia Filet ~ Flaky filet baked & encrusted in finely shredded coconut and mango

Filet of Flounder ~ A Filet Stuffed with Fresh Jumbo Lump Crabmeat

(For an additional \$5 per person, these duets can be added)

Filet & Crab Cake ~ 6oz Prime cut, served with Portabella Mushrooms drizzled with a demi glaze and Fresh Jumbo lump Crab Meat, baked & lightly seasoned, served with Tartar Sauce

Filet & Tiger Shrimp ~ 6oz Prime cut, served with Portabella Mushrooms and 2 jumbo tiger shrimp on a skewer

Gourmet Cleopatra Sit Down Dinner

Accompaniments ~ (Select 2)

Red Bliss Oven-Roasted Potatoes

Garlic Mashed Potatoes

Red Bliss Mashed Potatoes

Twice Baked Potato

Scalloped Potatoes

Asparagus Ala Hollandaise

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

Green Beans Almandine

Glazed Baby Carrots with Grapes & Dill

Steamed Broccoli & Garlic Butter

All Dinners are served with fresh Gourmet Rolls & Butter

Coffee & Tea will be served both during and after dinner

Finishing Touches

Wedding Cake

A traditional tiered wedding cake designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.

and

White Glove Butlered Pastries

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

Sweet Table available upon request

~~~~~

### *Price per person:*

***Gourmet Cleopatra Sit Down Dinner ~ \$ 99.99***

*(100 guest minimum required)*

***150 Guests or more ~ \$94.99***

***Prices based off of Saturday Wedding (Special Discount for Friday & Sunday)***

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