

WEDDING PACKAGES



Cocktail Hour

Give your guests an exquisite cocktail hour experience like no other.

Butler Passed Hors D'oeuvres

(SELECT EIGHT)

HOT

Coconut Lobster Brochette

Coney Island Franks Encroûte, Sauerkraut and Mustard

Bacon Wrapped Beef Tenderloin with Gorgonzola

Fig, Fontina and Lavender in Filo
Edamame Dumpling, Soy Ginger Dipping Sauce

Thai Shrimp Spring Roll with Cilantro Aioli

Pork and Chive Dumpling

Buffalo Chicken Spring Roll

Artichoke and Spinach Tart

Tandoori Chicken Skewers, Raita Dipping Sauce

Vegetable Samosas with Tamarind Curry Sauce

Asparagus Risotto Cakes

Lump Crab Cakes with Lemon Mayonnaise

COLD

Asparagus, Brie and Roasted Red Pepper
Crostoni

Smoked Saga Blue topped with Mango
Chutney and an Almond

Sesame and Fresh Tuna Cone with Wasabi Aioli

Seared Tenderloin of Beef with Horseradish
Cream

Grape Tomato and Buffalo Mozzarella Pipette

Mango and Lavender Sphere

Lobster and Mango Spoon

Chilled Jumbo Shrimp Shooter

Spicy Crab and Wonton Crisp
Grilled Shrimp and Avocado Margarita on Blue
Corn Tart Shell

Red Pepper Bubble, Crème Fraiche
And Toasted Pine Nut

Assorted Sushi Platter

Displayed Items

(Select Two)

Fresh Vegetable Crudité Display

Chef's selection of Local Seasonal
Vegetables
Served with Assorted Dips and Spreads

Garden State Cheese Display

Oasis Blue, Lawrenceville Jack,
Cherry Grove and Brie Sprout
Served with Chefs choice of assorted
Honey, Fruit Compotes, Marmalades,
Breads and Crackers

Mezze Station

Tabbouleh, Israeli Couscous, Cucumber
and Tomato Salad,
Lemon Hummus and Grilled Eggplant
Baba Ganoush
Feta and Spinach Turnovers
Assorted Marinated Olives, Dalma,
Minted Feta Served with warmed Pita,
Flat Breads and Lavash

Antipasto Table

Selection of Italian meats, cheeses and
composed salads;
Prosciutto, Capicola, Salami, Pepperoni,
Dry Sausage, Provolone, Asiago, Fresh
Mozzarella, Sun-dried Tomatoes,
Roasted Peppers, Marinated Mushroom
Salad, Artichoke Heart Salad, Mixed
Olives, Stuffed Cherry Peppers,
Sliced Italian Breads and Focaccia

Mediterranean

Serrano Ham and Seasonal Melon
Spicy Gazpacho Shooters
Assorted Marinated Olives, Chorizo and
Manchego Cheese
Poached Shrimp and Calamari Salad
Roasted Vegetable Empanadas,
Tomato Bruschetta
Crusty Breads and Tomato Focaccia



(Served Buffet Style)
(Choose Three)

Penne Pink Vodka: with Fresh Tomato, Onion and
Touch of Vodka and Cream

Eggplant Rollatini: Baked Eggplant Stuffed with Ricotta, Tomato and Mozzarella

Fried Calamari: Golden Fried Calamari with Diablo, Pomodoro Sauce

Rigatoni Bolognese: Rigatoni Pasta with Fresh Tomato, Garlic, Olive Oil, Pork and Veal
Sauce

Steamed Price Edward Island Mussels, Garlic White Wine and Parsley

Italian Sausage and Peppers

Chicken Picatta
Lemon Caper Sauce

Vegetable Fried Rice

Swedish Style Meatballs

Paella Valencia: Chicken, Spanish Sausage and Shrimp with Saffron

Crispy Sweet and Sour Chicken: Spiced Roasted Peanuts, Sesame, Sweet and Sour
Sauce

Steamed Potato Pierogis
Sour Cream, Chives, Caramelized Onions

Action Stations

(Choose Two Stations)

Carving Stations

(Choose One)

Oven-Roasted Breast of New England Turkey

Cranberry Chutney and Home-style Gravy
Country Biscuits

Or:

Carved Colorado Leg of Lamb

Dijon and Herbed Bread Crumb Crusted
Syrah Jus

Or:

Hot Carved Pastrami

Cole Slaw, Deli Pickles and Sauerkraut,
Selection of Mustard
Pretzel Rolls

Made to order Pasta

(Please select two Pastas and two Sauces)

Penne, Farfalle, Four Cheese Agnolotti, Rigatoni,
or Tortellini

Alfredo, Pesto Cream or Marinara Sauces
Fresh Herbs Parmesan Cheese

Prepared to order by a uniformed Chef

French Fry Bar

Shoe String Fries, Sweet Potato Fries
Toppings: Bacon Bits, Chives, Sour Cream,
Ketchup,
Melted Cheddar Cheese, Brown Gravy

Lettuce Wrap Station

Asian Braised Pork Belly, Daikon Slaw, Pickled
Vegetables and Cilantro Shrimp Ceviche,
Cilantro, Avocado Puree

Hoisin Chopped Duck, Pine Nuts, Pickled
Vegetables, Crispy Rice Noodles Seared Tuna,
Asian pear Slaw, Micro Wasabi, Avocado and
Cilantro Cream

Orange Glazed Shrimp, Toasted Cashews,
Micro Cilantro and Tempura Crisps

Stromboli Station

Mozzarella, Sausage and Pepperoni
Eggplant and Provolone
Grilled Chicken and Roasted Pepper

Gourmet Pizzas

Wild Mushroom, Goat Cheese,
Caramelized Onions
Marinated Tomato, Fresh Basil and Fresh
Mozzarella
Grilled Vegetable, Basil Marinara and
Asiago Cheese
Displayed on a Heated Carving Board

Macaroni and Cheese Bar

Three Cheese Macaroni and Cheese, your
choice of Toppings to include
Bacon, Green Onions, Chorizo, Toasted Bread
Crumbs

Warm Tortilla Station

Grilled Chicken and Blackened Salmon
Served in a freshly grilled Corn Tortilla
Served with Cilantro Rice, Black Beans,
Roasted Corn, Sour Cream,
Pico De Gallo, Guacamole and Monterey Jack
Cheese

Authentic Peking Duck

With Steamed Buns, Scallion, Cucumbers and
Hoisin Sauce

Dim Sum Station

Authentic Steamed Chicken, Lemongrass
Edamame and Pork Dim Sum
Displayed in Woks and Steamer Baskets

Dinner

Celebratory Toast
La Marca Prosecco, Italy, NV

first course

(Choose One)

Mushroom Bisque Encroûte

Baby Spinach, Roasted Beets, Mandarin
Orange
Sherry Vinaigrette

Rigatoni Pasta
With Veal and Pork Bolognese

Frisée Salad
Spiced Walnuts, Pears, Jersey Blue
Cheese
Port Vinaigrette

Mixed Seasonal Greens

Pistachio, Dried Cherries, Raspberry
Vinaigrette

Serrano Ham, Warm Peaches, Baby
Arugula
Pomegranate Reduction

Wedge Salad
Tomato, Scallions, Spicy Pecan Creamy
Tarragon Dressing

Heirloom Tomato and Buffalo Mozzarella
Micro Basil, Balsamic Syrup

Classic Caesar
Shaved Parmigiano-Reggiano Cheese
and Croutons

Lobster Bisque
Crème Fraiche and Chives

Main Course

(Tableside Choice of Three)

Herb and Garlic Marinated Chicken Breast

Asparagus, Glazed Carrots, Truffle Fingerling Potato

French Cut Breast of Free Range Chicken

Creamy Polenta, Haricot Vert, Natural Jus

Roasted Strip Loin of Beef

Brie Creamed Spinach, Potato and Bacon Hash

Seared Tenderloin of Beef

Caramelized Onion Bread Pudding

Braised Beef Short ribs

Horseradish Mashed Potato, Merlot Jus

Roasted Swordfish

Fennel and Tomato Confit, Parsley Risotto

Seared Atlantic Salmon

Potato Puree, Sautéed Kale and Pancetta

Miso Glazed Cod

Ginger Bok Choy

Dessert

Crème Brûlée

Traditional Wedding Cake

www.palermobakery.com

(201)-641-1654

Freshly Brewed Starbucks Coffee, Decaf and Herbal Teas

Premium Open Bar

Five Hour Open Bar featuring Premium Brand Liquors, Wines, Champagne, Beers,
Soft Drinks and Mineral Water

Signature Drink

Wine Service throughout dinner

Also Included:

Complimentary Suite for Bride and Groom for Evening of Wedding

Complimentary Reservation/ Direction Cards

Menu Cards

Pricing

Price is \$129.00 per person and is subject to a 22% service charge and a 6.625% sales tax.

Ceremony Fee: \$850.00