



**THE ESTATE**  
— *at* —  
FARRINGTON LAKE

*Wedding Menu*  
*2023*

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# Cocktail Hour

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5 Hour Premium Bar

Champagne, Fine Wines, Premium Spirits, Mixed Drinks,  
Domestic and Imported Craft Beers

## Butler Passed Hors d'oeuvres

*(Select Eight)*

Crab Cakes with Remoulade	Franks in Puff Pastry	Thai Chicken Satay with Peanut Sauce
Spanakopita Triangles with Tzatziki Sauce (V)	Wild Mushroom Risotto Fritters with Truffled Mascarpone (V)	Mini Pork Tacos with Cotija Cheese and Lime Crema
Hot Honey Fried Chicken on a Buttermilk Biscuit	Seared Beef Sirloin, Bearnaise, Brioche Round	Mini Cheeseburger Sliders
Bloody Mary Tomato Gazpacho (V)	Watermelon, Whipped Goat Cheese, Aged Balsamic (V)	Peking Duck Spring Roll Sweet and Sour Sauce
Cantaloupe Melon with Jamon Iberico Ham	Vegetable Empanada with Serrano (V)	Gruyere, Leek and Potato Tart
Chicken Tikka Masala Skewer Mint Yogurt	Mini Cuban Sandwich Panini	Mini Three Cheese Grilled Cheese (V)
Mini Lamb Merguez Sausage and Peppers	Fig, Goat Cheese and Balsamic Pizzetta	Arancini, Fontina, Pea with Spicy Tomato Sauce

## The Estate's Signature Cold Display

*All Cold Stations are Included Unless Otherwise Noted*

### Charcuterie Station

Genoa Salami, Hot and Sweet Sopressata, Mortadella, Capicola, Pepperoni, Dried Spanish Chorizo, Assorted Breads and Grissini

### Artisanal Cheese Display

Selection of Imported and Domestic Cheeses, Seasonal Fruit Spreads and Chutneys, Fresh Berries, Apples, Pears, Crackers and Crisps

### Mediterranean Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Marinated Feta Cheese, Assorted Imported Olives, Israeli Couscous Salad, Assortment of Roasted Peppers, Cumin Spiced Pita Chips, Tabouli Salad, Mixed Bean Salad

### Market Basket Display

Seasonal Crudites, Fresh Melons, Seasonal Berries, Assorted Grapes, Herb Dip, Caramelized Onion Dip, Honey Spiced Vanilla Yogurt Dip

### **Tuscan Display**

Grilled Zucchini, Squash, Eggplant, Asparagus, Artichokes, Cheese Tortellini with Aged Provolone, Sopressata and Balsamic, Portobello Mushrooms, Roasted Red and Yellow Peppers in Garlic and Olive Oil, Broccoli Rabe with Garlic and Olive Oil

### **Seafood Display + \$13/pp**

Classic Raw Bar with Little Neck Clams on the half shell, Selection of East and West Coast Oysters, The Estate's Seafood Salad, Sauce Mignonette, Spicy Cocktail Sauce, Mini Tabasco Bottles, and Lemon Wedges

### **Sushi Display + \$14/pp**

Assortment of rolls to include California, Spicy Salmon, Spicy Tuna, Cucumber, served with Wasabi, Soy Sauce and Pickled Ginger

## **COCKTAIL HOUR ADD-ONS**

### **The Estate's Oyster House \$ MP**

Clams on the Half Shell	Assortment of East and West Coast Oysters	Jumbo Gulf Shrimp
Stone Crab Claws	Lobster Cocktail	Estate Crab Salad
Joe's Mustard Sauce	Classic Cocktail Sauce	Sauce Mignonette
Mini Tobasco	Lemon Wedges	

### **Caviar and Vodka Luge \$ MP**

*Served from a Hand Carved Ice Sculpture*

Selection of Osetra, Sevruga and Pacific Sturgeon Caviar from Caviar Russe, Blini, Brioche Toast Points, Grated Egg White and Yolk, Minced Red Onion, Crème Fraiche

### **Hand Carved Vodka Luge**

Assorted Premium Imported and Domestic Vodkas Poured Down an Ice Slide into a Pony Glass

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## Stations

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### Cocktail Stations

(Select Four)

#### Lower East Side

Corned Beef, Pastrami, Potato Knishes, Latkes, Rye Bread, Half Sour Pickles, Spicy Mustard

#### Pacific Rim Station

Korean BBQ Beef, Vegetable Spring Rolls, Vegetable Fried Rice, Vegetable Lo Mein, Chicken and Vegetable Steamed Dumplings, Sauteed Long Beans with Garlic and Ginger, Crispy Wontons, Duck Sauce, Sweet, Sweet and Sour Sauce, Spicy Mustard

#### Tex-Mex Station

Beef and Pork Street Tacos, Mushroom and Cotija Cheese Quesadilla, Chicken and Beef Fajitas, Lime Cilantro Rice with Black Beans, Queso, Guacamole, Pico de Gallo, House made Tortilla Chips

#### Southern BBQ

Pulled Pork, Hot Honey Fried Chicken, Cole Slaw, Potato Salad, Buttermilk Biscuits, Honey Butter

#### San Gennaro Station

Sausage and Peppers, Pepperoni Rolls, Grilled Parsley and Cheese Sausage, Broccoli Rabe with Garlic, Baked Clams Oreganata, Veal Ricotta Meatballs, Garlic Bread

#### Mediterranean Station

Chicken Gyros, Hummus, Falafel, Tzatziki, Fattoush Salad, Baba Ghanoush, Pickled Vegetables, Marinated Beets and Carrots, Warm Pita

#### Polish Station

Kielbasa with Sauerkraut, Pierogies with Sauteed Onions, Potato Pancakes, Apple Sauce, Sour Cream

#### Sliders and Dogs Station

Black Angus Sliders Plain and with Cheese, Estate Special Sauce, Dirty Water Dog Cart with Hot Dog Cart Onions and Sauerkraut, Shoestring Fries, Onion Rings, Pickles, Ketchup and Mustard

#### Pasta Station

(Select Two)

Penne Marinara, Rigatoni Bolognese, Farfalle with Hot & Sweet Sausage Rabe, Tortellini Pomodoro, Penne Mezze with Rock Shrimp, Lemon, Calabrian Chilies, Lasagna, Penne Primavera (V), Cavatelli & Broccoli (V)

### **Carving Station**

(Select Two)

Whole Sirloin, Whole Top Round of Beef, Salmon en Croute, Stuffed Pork Tenderloin, Bone-In Turkey Breast, Whole Bone-in Coca Cola Glazed Ham, Pressed Marinated Tofu (V), Whole Black Sea Bass (+), Whole Beef Tenderloin (+)

#### **Carving Station Accompaniments**

Beef Jus, Horseradish Cream Sauce (Beef or Salmon), Mustard Dill Sauce (Salmon or Bass), Cranberry Orange Chutney (Ham or Turkey), Horseradish Mustard Sauce, House Baked Rolls

### **New York Steakhouse + \$9/pp**

Whole NY Sirloin, Creamed Spinach, Wild Mushrooms with Shallots and Thyme, House Made Steak Sauce, Warm Popovers

### **Mardi Gras Station + \$8/pp**

Chicken & Shrimp Jambalaya, Grilled Andouille Sausage, Mini Shrimp Po Boys, Sweet Potato Fritters, Gumbo, Blackened Salmon, Zapp's Potato Chips, House Made Onion Dip

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## Stations

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### Chafing Dishes (Select Three)

Prince Edward Island Mussels with White Wine, Lemon and Parsley

Fried Eggplant Rollatini with Ricotta and Mozzarella in Tomato Sauce

Cod Tempura with New England Tartare Sauce and Malt Vinegar

Seared Pork Tenderloin with Wild Mushrooms, White Wine and Shallots

Pepper Chicken Cacciatore

Seasonal Vegetable Fricassee over Farro (V)

Chicken and Shrimp Paella with Chorizo

Beer Sausages with Braised Red Cabbage

Chicken Marsala with Mushrooms

Roasted Cauliflower, Harissa, Pine Nuts, Currants, Fresh Herbs (V)

Penne Vodka with Pancetta and Peas

Ropa Vieja Style Braised Flank Steak with Pimento Olives and Potatoes

Mediterranean Chicken with Artichokes, Sweet Peppers, Olives, Capers and Lemon

Rigatoni Primavera (V)

Seared Salmon Medallions with White Wine, Butter, Lemon and Capers

Seafood Fra Diavolo with Clams, Mussels and Lobster +\$5/pp

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## Reception Dinner

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### Salads

(Select One)

#### **The Estate Salad**

Blend of Harvest Mixed Greens, Spiced Pecans, Dried Cranberries, Crumbled Goat Cheese with Champagne Vinaigrette

#### **The Estate Caesar**

Romaine, Shaved Parmesan, Sourdough Croutons, The Estate Caesar Dressing

#### **The Farrington Salad**

Baby Arugula, Baby Spinach, Quinoa, Cucumber, Tomato, Feta, Oregano Lemon Vinaigrette

### Entrees

(Select Three)

*Offered Tableside with a Seasonal Vegetarian Option*

*Chef's Choice Accompaniments*

#### **Chateaubriand**

Roasted Tenderloin of Beef

*Red Wine Reduction or Au Poivre*

#### **The Estate Chicken**

Chicken Breast Stuffed with Mozzarella, Roasted Red Peppers and Prosciutto

*Served with Roasted Chicken Reduction*

#### **Roasted Chicken**

French Cut Chicken Breast with Wild Mushrooms and Spinach

#### **Roasted Salmon**

Roasted Salmon, Braised Escarole, Oven Dried Tomatoes, Roasted Tomato Vinaigrette

#### **The Estate Surf & Turf + \$8/pp**

Fillet of Beef served with Three Jumbo Shrimp

*Red Wine Reduction and Lemon Butter Sauce*

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## Dessert

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### Wedding Cake

Multi-Tier Wedding Cake served with Mini Cannoli and Cheesecake, Coffee, and Tea Service

#### **Deluxe Viennese Table +\$21/pp**

##### **Cakes**

Strawberry Cheesecake, Carrot Cake, Oreo Cheesecake, White Mousse Cake, Triple Fudge Cake

##### **Mini Pastries and Pick-Ups**

Fruit Tarts, Mini Eclairs, Mini Napoleons, Mini Lobster Tails, Chocolate Mousse, Tiramisu

##### **Fresh Fruits**

Strawberries, Grapes, Cantaloupe, Honeydew, Mango, Kiwi, Pineapple, Oranges

##### **Belgian Waffle Sundae Bar**

Made to Order Waffles, Vanilla, Chocolate and Strawberry Ice Cream, Whipped Cream, Chocolate Sauce, Oreos, M&Ms, Sprinkles

##### **Candies and Snacks**

Peanut Brittle, Chocolate Covered Pretzels, Chocolate Covered Strawberries, Marshmallows, Rice Krispie Treats

#### **The Estate S'mores Station +\$9/pp**

Roasted Marshmallows over Live Fire Pits on our Lakeside Patio

Hershey's Chocolate Squares, Reese's Peanut Butter Cups, Almond Joy, Peppermint Patties, Nutella, Rollo Caramel Chocolates,

Graham Crackers

#### **Belgian Waffle Ice Cream Sundae Bar +\$9/pp**

Made to Order Belgian Waffles

Vanilla and Chocolate Ice Cream,

Chocolate Sauce, Bananas Foster, Sprinkles, Whipped Cream and Cherries

#### **Butler Passed Petit Fours +\$8/pp**

#### **Candy Station +\$9/pp**



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## Bridal Cottage

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We are excited to offer our bridal cottage for event day preparation and relaxation. Our cottage has spaces available for both Bride and Groom. The cottage has the following amenities:

- Bride hair and make-up station
- 42" TVs with cable
- Refrigerators in both areas
- Couches
- Bluetooth speakers

We offer two cottage packages:

### Package 1

\$1,200

Use of the Cottage up to 4 Hours Prior to your Ceremony or Event Start

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Fridge Stocked with Beer, Wine, Prosecco, Bottled Water, Fruit Juices, and Sodas

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Light Snacks to include Chips, Granola and Protein Bars

### Package 2

\$1,800

Use of the Cottage up to 6 Hours Prior to your Ceremony or Event Start

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Fridge Stocked with Beer, Wine, Prosecco, Bottled Water, Fruit Juices, and Sodas

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Assortment of Sandwiches and Wraps

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Potato Salad and Macaroni Salad

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Sliced Fresh Fruit and Cookies

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Light Snacks to include Chips, Granola and Protein Bars

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Personal Attendant

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## Accommodations

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### Staffing

~24% of Food & Beverage Charge  
~Event Captain  
~Station Captains  
~Bride and Groom Attendant  
~Coat Check Attendant

### Linens

Elegant floor length table linens available in Black, with Ivory or Black overlays and choice of napkin color are included.  
(Additional linen colors available as an upgrade)

### Menu Printing

\$175 up to 250 menus  
Elegant table menus created to match your wedding style and theme

### Ceremony

\$1,000  
Host your ceremony on-site on one of our outdoor patios overlooking Farrington Lake  
Includes Chairs, Decorative Arch and up to 2 Attendants  
(Does NOT Include Rentals)

### Site Fee

\$1,800

### Ice Sculptures

Hand carved ice sculptures to make a grand statement  
Available Upon Request at an Additional Charge

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## Payment Terms

A \$3,500 deposit is required upon the signing of the contract. \$5,000 is due ninety days after contract signing. Final Guest count and remaining balance due is payable no later than 10 days prior to your event. Final payment is made with Certified or Bank Check only.  
All charges are subject to New Jersey State Sales Tax.

All Credit Card payments are subject to a 3.65% convenience surcharge