

# THE CONSERVATORY CATERERS MENUS

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[theconservatory@njstatefair.org](mailto:theconservatory@njstatefair.org)



Below you will find our Exclusive Caterers Menus. This is to help navigate which caterer best fits you. We highly suggest reviewing everyone. And also reaching out to the caterers for more information on any questions you may have.

Happy Planning!

# WELCOME





WILLOW & SAGE

FINE CATERING

*at the Sussex Conservatory*

[www.WillowandSageCatering.com](http://www.WillowandSageCatering.com) | 732.712.1287 | [info@WillowandSageCatering.com](mailto:info@WillowandSageCatering.com)





## THE WILLOW & SAGE CATERING DIFFERENCE

Our mission as your caterer is provide exceptional service from the moment you engage us until the moment your last guests depart.

During our consultation period, you will receive informative brochures detailing our reception packages and most popular menu options. During this time, you will also connect with one of the Owners and a Senior Event Coordinator.

After connecting, we will invite you to a tasting where you can meet our Catering Team and experience some of our outstanding cuisine. Once you are confident in our team and cuisine, we will prepare a custom proposal for your celebration.

Our proposals are all-inclusive, itemized and maintained dynamically in your own web-based dashboard where you can view the most current proposal at any time.

## WHAT'S INCLUDED

Our events are based on a One-Hour Cocktail Hour and a Four-Hour Dinner Reception; however, our staff is present long before and after your event ensuring proper set up and breakdown of your celebration. Your ceremony and reception spaces are arranged according to your floorplan.

Each of our packages offer Cocktail Hour Cold Displays and most include Hot Passed Hors d'oeuvres. Our Dinner Reception offers chef-designed Salads and Signature Entrees as well as Passed Desserts and a Custom Wedding Cake. Together, you and our Team will design a menu that meets your personal tastes, style and dietary requirements including exceptional Vegetarian, Vegan and Gluten-Free options for you and your guests.



## WHAT TO EXPECT

During the months and days leading up to your celebration you will meet with our Senior Event Planner via telephone or teleconference at least twice. You will also have access to our coordinators and planners via email throughout your journey together.

Our Senior Planner will work directly with you to create a timeline for the day as well as create room layouts and floor plans. During your meetings, we can provide vendor recommendations for entertainment, photography, floral, and transportation professionals.

On the day of your celebration, you will have a dedicated Maitre d' to orchestrate the day. Your Maitre d' will coordinate with all your vendors, ensure that the timeline is maintained and is responsible for the Celebration Couple and their attendants. At the end of the evening, the Maitre d' will also ensure that all personal items are removed from the venue (such as photos, cake toppers, gifts, etc.) and handed to a trusted guest.





### **THE CYPRESS DINNER STATION RECEPTION**

Prices based on 100-guests

2024/2025 pricing: \$134.95 pp  
Vendors and Children are \$65 ea

#### **COCKTAIL HOUR**

Grazing Table Display &  
Ten (10) Passed Hors D'oeuvres

#### **RECEPTION**

(1) Salad

Two (2) Dinner Stations for up to 150 guests

Three (3) Dinner Stations for 151+ guests

(1) Vegetarian Entree

#### **DESSERT**

Custom Wedding Cake  
Five (5) Passed Desserts, Coffee & Tea Service



### **THE LAUREL SIT DOWN RECEPTION**

Prices based on 100-guests

2024/2025 pricing: \$129.95 pp  
Vendors and Children are \$65 ea

#### **COCKTAIL HOUR**

Grazing Table Display &  
Ten (10) Passed Hors D'oeuvres

#### **RECEPTION**

(1) Salad

Choice of Two (2) Signature Entrees

(1) Vegetarian Entree

#### **DESSERT**

Custom Wedding Cake  
Five (5) Passed Desserts, Coffee & Tea Service



### **THE MAGNOLIA BUFFET RECEPTION**

Prices based on 100-guests

2024/2025 pricing: \$119.95 pp  
Vendors and Children are \$65 ea

#### **COCKTAIL HOUR**

Grazing Table Display &  
(10) Passed Hors D'oeuvres

#### **RECEPTION**

One (1) Salad, One (1) Pasta, Two (2) Entrees,

One (1) Starch, One (1) Vegetable

#### **DESSERT**

Custom Wedding Cake,  
Coffee & Tea Service





## STANDARD RENTALS

The following is included in All Packages:

- White China
- Silver Flatware
- Standard Water Glass for the Table
- Bar Glassware
- Cloth napkins (choice of color)
- Table Linens
- Catering Kitchen Rentals

## RENTAL UPGRADES

Willow & Sage Catering can provide a variety of different rental upgrades including:

- Black, Gold, or Hammered Silver Flatware \$10/pp
- Debutante Water Glasses (Multiple Colors) \$4/pp
- Champagne Glasses \$2/pp
- Family-style Reception Rentals \$50 per table



## LIQUOR AND BARTENDERS

Willow & Sage Catering does not provide alcohol. Alcohol is ordered and paid by the client.

Some items to consider:

- Non-alcoholic beverages are included with your price per guest
- Our fully licensed bartenders are \$250 each.
- Willow & Sage Catering recommends one (1) bartender for every 50 guests.

**20% SERVICE CHARGE & 6.625%  
NJ SALES TAX ADDITIONAL**





## *Passed Hors D'oeuvres*

### **Included in All Packages / Select 10**

Asian Short Rib Pie  
Bacon-wrapped Scallops  
Black Angus Cheddar Sliders  
Brie and Raspberry Packages  
Coconut Shrimp with Mango Chutney  
Chicken & Cheese Quesadilla Cones with Guacamole  
Coney Island Franks en Croute with Dijon Mustard  
Crispy Shrimp Shumai with Wasabi Aioli  
Crab Cakes with Boom Boom Sauce  
Filet Mignon Negimaki  
French Onion Soup Boule  
Fresh Ricotta & Local Honey Crostini  
Fresh Mozzarella en Carozza with Tomato Ragu  
Habanero Salmon  
Lobster Roll \$6/pp  
Long Island Oysters with Bloody Mary Cocktail Sauce  
Mandarin Orange Chicken and Scallion Skewer  
Mini Philly Cheesesteak with Pretzel Roll  
New Zealand Lamb Chops \$6/pp  
Mini Lobster Mac & Cheese  
Monte Cristos Boule  
Oyster Shooters \$3/pp  
Pastrami Boule  
Seared Beef Tenderloin with Horseradish Aioli  
Seared Scallop with Wasabi and Pesto Oil \$3/pp  
Seafood Ceviche served on a Mini Taco Shell  
Spinach & Three Cheese Stuffed Mushrooms  
Sesame Chicken with Pineapple  
Seared Miso Shrimp \$3/pp  
Shrimp Cocktail \$5/pp  
Tuna Carpaccio  
Tuna Poke  
Wild Mushroom Risotto Cakes  
Wild Mushroom Tartlets



## *Grazing Table*

**Included in All Packages Packages**

### **Tuscany Antipasto**

Fine Charcuterie and Antipasto Display  
Marinated Olives, Oven-dried Tomatoes, Fresh Mozzarella Balls,  
Grilled Roasted Vegetables and Pecorino Romano Cheese  
*with Assorted Artisan Breads*

### **Vegetable Crudit **

Bouqueti re of Fresh Garden Display  
*with Spinach and Artichoke Dip and Roasted Red Pepper Hummus*

### **International Cheese & Fruit Platter**

Imported Cheeses and Fresh Seasonal Fruits  
*with Assorted Flatbreads and Crostini*

## *Salads*

***Included in All Packages / Select One***

### **Boston Bibb Salad**

Bibb Lettuce, Mandarin Oranges, Craisins, Red and Green Grapes  
*with a White Balsamic Vinaigrette*

### **Caesar Salad**

Romaine Lettuce, Grated Parmesan and Croutons  
*with a House-made Caesar Dressing*

### **Farmhouse Salad**

Field Greens, Cucumber, Carrots and Cherry Tomatoes  
*with an Herb Vinaigrette*

### **Roasted Beet Salad**

Spring Mix Greens, Roasted Beets, Crumbled Goat Cheese, Heirloom Tomatoes  
*with an Apple Cider Vinaigrette*

### **Signature Salad**

Baby Greens, Arugula, Strawberries, Blueberries, Mandarin Oranges and Feta Cheese  
*with a Balsamic Vinaigrette*

### **Watermelon Burrata Salad \$8/pp**

Micro Greens, Heirloom Tomatoes, Red and Yellow Sesame Watermelon,  
*Peach Puree, Basil Oil*





## *Sit-Down Entrees*

Included in Laurel Package / Select Two, plus One Vegetarian

### **Pan Seared Atlantic Salmon**

with Caramelized Shallots and Zucchini Broth,  
Heirloom Tomatoes, Fresh Herbs, Basmati Rice and Seasonal Vegetables

**Roasted Free Range Chicken with Thyme Jus**  
Chive Whipped Potatoes and Seasonal Vegetables

**Floridian Grouper with Lemon Beurre Blanc**  
Sautéed Spinach, Sun-dried Tomatoes, Roasted Peppers,  
Gaeta Olives, Basmati Rice and Seasonal Vegetables

**Eight-Hour Braised Short Ribs in a Merlot Reduction**  
Garlic Mashed Potatoes and Seasonal Vegetables

**Orange Miso-Glazed Grouper**  
Basmati Rice and Seasonal Vegetables

**Black Angus Beef Tenderloin in a Cabernet Demi-Glace \$10/pp**  
with Wild Mushrooms, Frizzled Onions,  
Garlic Mashed Potatoes and Seasonal Vegetables

**Veal Chop Servello \$12/pp**  
Crispy Shallots, Wild Mushrooms and Fingerling Potatoes

**Vegetable Ratatouille Lattice Wellington (V)**  
served with Chef's Accompaniments

**Eggplant and Zucchini Roll (V)**  
*served with Chef's Accompaniments*

**Cauliflower Steak (V)**  
*served with Chef's Accompaniments*



## *Dinner Stations*

### **Included in Cypress Package / Select Two**

#### **Taste of Mulberry Street - Choice of Three**

Eggplant Rollatini | Veal Meatballs with Spicy Chorizo  
Chicken Tuscany | Veal Sorrento | New Zealand Mussels in Garlic and White Wine  
Seafood Fra Diavolo | Garlic Shrimp in a Classic Scampi Sauce over Israeli Couscous  
Braised Boursin Stuffed Chicken Thighs w/ Fresh Herbs and Provolone in a Lambrusco Sauce  
Pork Milanese topped with Fresh Arugula, Baby Spinach and Fresh Heirloom Tomato Bruschetta  
Classic Veal Marsala with Wild Mushrooms in a Sweet Marsala Demi-glace | Sautéed Clams Posillipo  
Frutti di Mare - Sautéed Pesto Linguini w/ Scallops, Mussels, Clams, Shrimp and Calamari

#### **New York Steak House - Choice of Two**

Flank Steak Chimichurri  
Garlic Roasted Pork Loin with a Raspberry Chipotle Glaze  
Mediterranean Spiced Leg of Lamb with a Tzatziki Sauce  
Eight-hour Braised Short Ribs in a Merlot Reduction  
Tenderloin of Beef with Porcini Demi-glace \$10/pp  
*with Garlic Mashed Potatoes, Creamed Spinach and Caramelized Onions*

#### **A Taste of Mexico - Choice of Two**

Tomatillo Shredded Chicken | Tequila Lime Shrimp | Pulled Short Rib  
Made to Order Chicken | Pork | Steak \$10/pp | Shrimp \$10/pp Fajitas with Bell Peppers and Onions  
Spicy Chicken and Chorizo with Bell Peppers and Onions sautéed in a Garlic Sauce  
*with Soft Flour Tortillas, Shredded Cheese, Tri-Color Tortilla Chips  
Black Beans & Yellow Rice, Fresh Salsa and Guacamole*

#### **Marina Grill - Choice of One**

*Choice of One:* Cod | Grouper | Salmon | Sea Bass \$ 10/pp  
*Choice of Sauce:* Orange Miso Glazed | Lemon Beurre Blanc | Oreganata with Basil Cream  
*with Wild Mushroom Couscous, Butternut Squash Risotto or Creamy Parmesan Risotto*





## *Dinner Stations Continued*

### Asian Wok | Choice of Two

Accompanied by Vegetable Lo Mein or Fried Rice

Served with Teriyaki Sauce & Ponzu Sauce

Presented with Chop Sticks and White Take Out Containers

General Tso's Chicken | Mongolian Beef | Red Chili Shrimp

Sweet Chili Calamari

### Kabob Station | Choice of Two

Served with BBQ Sauce, Creamy Garlic Sauce, Cilantro Crema

Red Cabbage Slaw and Warm Rolls

Caribbean Chicken | Marinated Flank Steak

Grilled Vegetable Kabobs

### Southern Comfort Station | Choice of Two

Chicken & Waffles | Mac & Cheese | Shrimp Etouffee

Served with Buttermilk Biscuits

### Taste of India | Choice of Two

Served with Cilantro Chutney, Tamarind Sauce, Garlic and Cilantro Naan  
and Aromatic Basmati Rice

Samosas | Chicken or Shrimp Tikki Masala | Tandoori Chicken

Paneer Tikki | Chana Masala



## *Buffet Entrees*

Included in Magnolia / Select Two

Brown Sugar Pecan Pork Loin  
Peach Chutney Sauce

Chicken Francese, Marsala, Piccata, or Tuscany

Chicken Breast Forestiere  
Mushrooms, Bacon, Onions, Red Wine Jus

Chicken Scarpiello  
Blistered Peppers Ground Sausage in a Balsamic Demi Glaze  
Eggplant Rollatini

Island Grilled Chicken Breast  
Grilled Pineapple, Mango Chutney, Roasted Peppers

8-hour Braised Short Rib (\$4 per guest)  
in a Merlot Reduction

Sauteed Chicken Breast  
Lemon Caper, Tarragon White Wine Sauce

Honey Lime, Orange Miso or Lemon Beurre Blanc Floridian Grouper

Pan Seared Atlantic Salmon  
Caramelized Shallots, Zucchini Broth, Heirloom Tomatoes

Pork Milanese  
with fresh bruschetta and arugula

Mama's Meatloaf  
Rich Tomato Demi-Glace

Tenderloin of Beef / \$8 pp  
Mushroom Cream Sauce

Slow Smoked BBQ Pork  
House Made Spicy BBQ Sauce

Vegetarian and Vegan Options Available Upon Request





## *Wedding Cake*

Included in All Packages

Your Wedding Cake is Completely Customizable  
In-person and Virtual Design Appointments Available  
Top Tier Anniversary Replications can be Ordered

*Accompanied by Coffee and Tea Service*

## *Passed Desserts*

Included in Laurel & Cypress Package  
**Select Five**

Warm Chocolate Chip Cookies with Shots of Milk

Assorted Cake Pops

Bite-Size Brownies

Cannoli Cones

Cheesecake Lollipops

Chocolate Caramel Candies

Chocolate Truffles

Cinnamon Doughnut Holes

French Macarons

Fruit Kabobs

Jelly Cakes

Mini Cupcakes

Mini Dessert Shooter Cups

Petit Fours

Tiramisu



|  
CELEBRATING  
TRADITION



|  
CATERING  
MILESTONE MEMORIES

102 Sparta Avenue, Newton NJ :: 973.383.2600 :: [events@kravecaterers.com](mailto:events@kravecaterers.com)  
**[WWW.KRAVEEVENTS.COM](http://WWW.KRAVEEVENTS.COM)**

# WEDDINGS

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## AT THE CONSERVATORY



photo: maryandroy.com

### KRAVE WEDDING PACKAGES INCLUDE

GUEST WELCOME  
*Infused Water Bar*

COCKTAIL HOUR  
*Krave Seasonal Farmers Table  
Passed Hors D'ouerves*

RECEPTION  
*Choose Your Dinner Service  
Family-Style > Buffet > Plated > Stations*

DESSERT  
*Couples Cutting Wedding Cake  
Coffee, Tea And Biscotti Bar  
Passed Miniature Desserts*

BEVERAGE SERVICES  
*Non-Alcoholic Beverages  
Cocktail Mixers, Garnishes + Ice Service*

Catering Maitre D' And Professional Service + Bar Team  
On-Site Chefs And Kitchen Crew

ALL LINENS, CHINA, FLATWARE AND GLASSWARE

:: PACKAGES STARTING AT \$110.00PER GUEST ::



# Wedding Packages

## Silver Buffet \$95pp

- ◇ Cocktail hour grazin table
- ◇ Cocktail hour passed hors d'oeuvres (6-8)
- ◇ Buffet Dinner: 1 salad, dinner rolls, 2 entrees, 2 sides, tapa style desserts, coffee, bar mixers
- ◇ Staffing
- ◇ Place setting: white china, silver flatware, linen napkin, water & champagne glass, linen table cloth



## Plated Dinner \$140pp

- ◇ Welcome water station
- ◇ Cocktail hour station
- ◇ Cocktail hour passed hors d'oeuvres (6-8)
- ◇ Dinner: 1 salad, dinner rolls, 2 entrée selections, 1 vegetarian entree selection, tapa style desserts, coffee, bar mixers
- ◇ Staffing
- ◇ Place setting: white china, silver flatware, linen napkin, water & champagne glass, linen table cloth

## Gold Buffet \$110pp

- ◇ Welcome water station
- ◇ Cocktail hour station
- ◇ Cocktail hour passed hors d'oeuvres (6-8)
- ◇ Buffet Dinner: 1 salad, dinner rolls, 2 entrees, 1 pasta, 2 sides, tapa style desserts, coffee, bar mixers
- ◇ Staffing
- ◇ Place setting: white china, silver flatware, linen napkin, water & champagne glass, linen table cloth



## Cocktail Hour

### **BUTLER PASSED HORS D'OEUVRES SELECTION OF 8 BUTLER PASSED HORS D'OEUVRES**

French Onion Soup, Petite Bread Boule  
Vegetable Samosa, Raita  
Buffalo Chicken Lollipop w/Carrot, Celery, Bleu Cheese Slaw Franks  
in a Comforter w/Spicy Mustard  
Bleu Cheeseburger Slider w/Smokey BBQ Sauce  
Jumbo Shrimp Cocktail, Traditional Cocktail Sauce  
Truffled Mushroom Pizzetta w/Parmesan Cheese & Truffle Oil Spicy  
Tuna Tartare Taco, Scallions, Dried Cranberries

### **GUACAMOLE STATION**

Guacamole Made To Order  
Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno,  
Avocados, Cilantro, Limes,  
and Fresh Corn Chips  
Grilled Chicken Quesadillas w/Sour Cream and Salsa

### **SLIDER STATION**

Select 2 Sliders:  
Black Angus Burgers  
BBQ Pulled Pork  
Short Rib & Angus Beef  
Blackened Mahi Mahi  
Crab Cakes  
Short Ribs  
Chicken  
Veggie Burger  
Includes:  
Tater Tots or French  
Fries

## Plated dual entrée

### **BREAD BASKET**

Assortment of Artisan Breads w/Whipped Butter

### **SALAD**

Butter Lettuce Salad  
Butter Lettuce, Frisée, Fennel, Golden Beets, Sunchokes, Pecorino  
Cheese, Toasted Sunflower Seeds, Creamy Beet Vinaigrette

## **SELECT ENTRÉE DUO**

Creamy Chicken Pot Pie

Seared Salmon

Roasted Seasonal Vegetabel

Fingerling Potatoes

Braised Short Rib of Beef, Red Wine Demi Glace

Lemon & Herb Seared Salmon

Potato Gratin

Brussels Sprouts, Carrots, Parsnips

Roasted Chicken w/Wild Mushrooms

Herbed Salmon

Barley Risotto

Asparagus, Artichokes, Harricot Verts

Beef Tenderloin w/Brandy Peppercorn Sauce

Sea Bass, Tarragon & Lemon

Pomme Fondant

Baby Vegetables

\*\* \$8 Supplement

## Passed Desserts

Selection of Four Petite Desserts

Coffee, Tea & Decaf

Freshly Brewed Regular, Decaffeinated Coffee, & Tea

Half and Half, Milk and Sugar

## **\$145 PER PERSON**

Additional Costs

Bartenders, Glassware, Linens

Soft Drink Package, Mixers & Bar Fruit

Sales Tax and Gratuity



## Cocktail Hour

### **GRAZING TABLE**

Assortment of Cheeses, Fresh Vegetables, Hummus, Tzatziki, Ranch, w/Fresh Pita and Crackers

### **BUTLER PASSED HORS D'OEUVRES SELECTION OF 6 BUTLER PASSED HORS D'OEUVRES**

French Onion Soup, Petite Bread Boule  
Vegetable Samosa, Raita  
Buffalo Chicken Lollipop w/Carrot, Celery, Bleu Cheese Slaw Franks  
in a Comforter w/Spicy Mustard  
Bleu Cheeseburger Slider w/Smokey BBQ Sauce  
Truffled Mushroom Pizzetta w/Parmesan Cheese & Truffle Oil

## Dinner Buffet

### **BREAD BASKET**

Assortment of Artisan Breads w/Whipped Butter

### **SALADS**

Baby Arugula Salad  
Baby Arugula, Strawberries, Crumbled Goat Cheese, Pine Nuts, White Balsamic Vinaigrette

White Wine, Lemon & Herb Roasted Salmon

Rustic Chicken, Sauteed with Rustic Chicken Stock, Mushrooms, Fennel, Brussels Sprouts, Artichokes, Baby Potatoes  
Mezzo Rigatoni w/Yellow & Red Grape Tomatoes, Eggplant, Tomato Broth  
Seasonal Julienne Mixed Vegetables

## Passed Desserts

Selection of Four Petite Desserts

Coffee, Tea & Decaf  
Freshly Brewed Regular, Decaffeinated Coffee, & Tea  
Half and Half, Milk and Sugar

### **\$110 PER PERSON**

Additional Costs  
Bartenders, Glassware, Linens  
Soft Drink Package, Mixers & Bar Fruit  
Sales Tax and Gratuity

## Cocktail Hour

### **GRAZING TABLE**

Assortment of Cheeses, Fresh Vegetables, Hummus, Tzatziki, Ranch, w/Fresh Pita and Crackers

### **BUTLER PASSED HORS D'OEUVRES SELECTION OF 8 BUTLER PASSED HORS D'OEUVRES**

French Onion Soup, Petite Bread Boule  
Vegetable Samosa, Raita  
Maple Glazed Bacon Skewer  
Buffalo Chicken Lollipop w/Carrot, Celery, Bleu Cheese Slaw  
Pesto Chicken & Roasted Peppers w/Perlini Mozzarella in Pesto Cone  
Franks in a Comforter w/Spicy Mustard  
Bleu Cheeseburger Slider w/Smokey BBQ Sauce  
Truffled Mushroom Pizzetta w/Parmesan Cheese & Truffle Oil

## Dinner Buffet

### **BREAD BASKET**

Assortment of Artisan Breads w/Whipped Butter

### **SALADS**

Classic Caesar Salad  
Shaved Parmesan Cheese, Toasted Focaccia Croutons, Creamy Caesar Dressing

Heirloom Tomato Salad  
Heirloom Tomatoes, Olive Tapenade, Fresh Mozzarella, Wild Greens, Tomato Vinaigrette  
Lemon Chicken, Tenders, Roasted Artichokes, Capers, Lemon Sauce  
Traditional Braised Short Ribs, Pan Gravy, Matchstick Potatoes  
Rice Pilaf w/Orzo  
Roasted Fingerling Potatoes, Brown Butter  
Harricot Verts w/Shallot Butter

## Passed Desserts

Selection of Four Petite Desserts

Coffee, Tea & Decaf  
Freshly Brewed Regular, Decaffeinated Coffee, & Tea  
Half and Half, Milk and Sugar

### **\$120 PER PERSON**

Additional Costs  
Bartenders, Glassware, Linens  
Soft Drink Package, Mixers & Bar Fruit  
Sales Tax and Gratuity



## *Premium Wedding Catering at The Conservatory*



Redwoods Premium Catering offers a Wood-Burning Grill which flavors our food with a distinct & unique taste that has set us apart from traditional caterers for over 20 years.

Our Executive Chef, Ben Peck, uses only the finest ingredients to create homemade, fresh and artfully arranged meals.

The Redwoods Catering staff gives your party unsurpassed attention to detail and our sales consultants provide FREE party estimates and consultations for all aspects of your wedding reception.

### **All menu pricing includes:**

#### **Professional, Experienced Staffing**

*Event Captain, Chefs, Servers, Bartenders and Support Staff.*

#### **Necessary Rentals**

Solid Linens, White China, Flatware, Glassware (all purpose water & wine) and Cooking/Serving Equipment.

*Additional and upgraded rentals available upon request.*

Custom menus are available and we are experienced in preparing and handling food allergies.

**"Redwoods Catering creates the vision for the time of your lives!!"**

**Phone: 908-879-0719 | Email: [bking@redwoodsgrillandbar.com](mailto:bking@redwoodsgrillandbar.com)**



# Buffet Style Menu



~Stationary Display~

## **Tuscany Table**

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meat and salads, roasted garlic, hummus, red grapes and other fresh delicacies

~Butler Style Hors d'oeuvre~

## **Cocktail Franks**

Sabrett's all beef hot dogs wrapped in puff pastry and served with a zesty honey-mustard sauce

## **Gourmet Pizzas**

fresh mozzarella with tomato-basil sauce or basil pesto with wood-grilled vegetables and goat cheese, sliced and served hot

## **Sesame Chicken Fingers**

with a sweet & sour dipping sauce

## **Sausage Stuffed Mushrooms**

## **Miniature Vegetable Quesadillas**

with lime sour cream and tomato salsa



~Buffet Style Reception~

## **Fresh Mixed Greens Salad**

With carrots, cucumbers, grape tomatoes with a choice of Italian vinaigrette and creamy peppercorn dressings

## **Smoked Gouda Mac & Cheese**

penne pasta in a gouda cream sauce with chopped scallions and sliced prosciutto

## **Redwoods Famous Glazed Salmon**

brushed with a honey balsamic glaze, and served with a lemon butter sauce and crispy fried leeks

## **Chicken Florentine**

tender, boneless chicken breast with sun-dried tomato, artichoke & champagne cream sauce

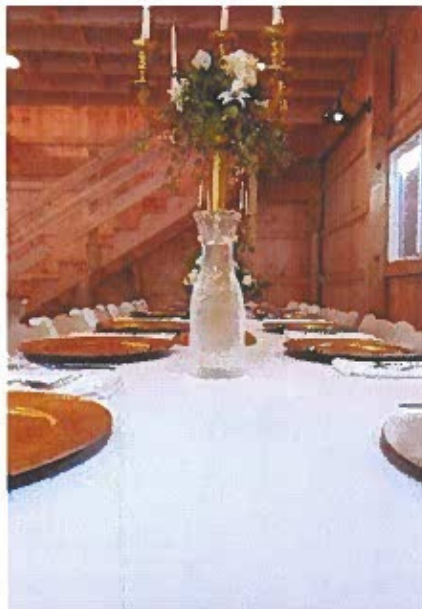
## **Wood Grilled Vegetables**

## **Roasted New Potatoes with fresh herbs**

~Dessert~

## **Fresh Fruit Display**

## **Premium Coffee and Tea Station**



*Estimated \$106.00 per person plus tax - Based on 150 Guests)*

# Grand Buffet Style Wedding

## ~Stationary Hors D'oeuvre Display~

### **Antipasto**

Fresh chiffonade lettuce with Italian meats, cheeses, hot cherry peppers, olives, fire-roasted tomatoes, roasted garlic extra virgin olive oil and balsamic vinegar

### **Vegetable Crudites**

served with a red pepper hummus & creamy peppercorn

### **Littleneck Clams**

served in a garlic-white wine butter

## ~Butler hors d'oeuvres~

### **Chilled Jumbo Shrimp Cocktail**

with lemons and a zesty cocktail sauce

### **Wild Mushroom & Gruyere Swiss Tartlets**

### **Warm Brie**

On crostini with apricot marmalade

### **Asparagus in Phyllo**

with a saffron aioli

### **Filet Mignon on Crostini**

with gorgonzola and balsamic reduction

## ~Entrées~

**Shauberry Salad** fresh field greens tossed with a honey-balsamic vinaigrette, Italian gorgonzola, toasted pecans Asian pear-apple, shallots and grape tomatoes

**Penne Ala Vodka** penne pasta tossed in a vodka cream sauce with grated asiago cheese & fresh herbs

**Pecan Crusted Chicken** Topped with an orange bourbon sauce

### **Chef Carving Station**

Wood Grilled, Center Cut Beef Tenderloin with assorted sauces

**"Redwoods Famous" Wood-Grilled Salmon** with crispy fried leeks and a lemon-butter sauce

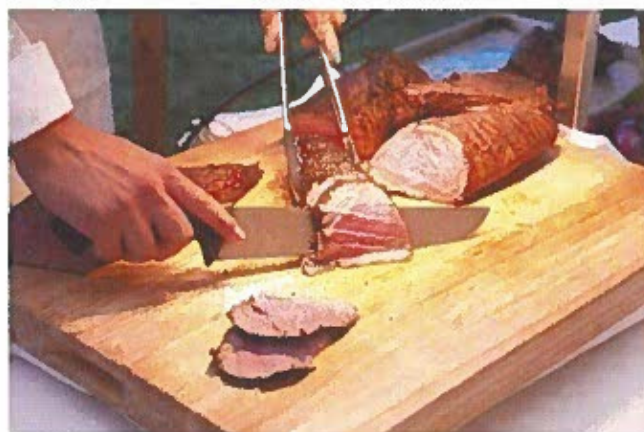
**Garlic Mashed Potatoes** mashed red potatoes with our own mixture of butter, cream and roasted garlic

Broccolini with Julienned Carrots

**Dinner Rolls and butter**

## ~Dessert~

Choice of 3 Miniature Desserts & Premium Coffee and Tea Station



*(Estimated \$128.00 per person plus tax - Based on 150 Guests)*



# Cocktail Style Wedding

## ~Stationary Display~

### **Tuscany Table**

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meats and salads, roasted garlic, hummus, red grapes and other fresh delicacies

## ~Butler Style Selections~

### **Wood-Grilled Shrimp Cocktail**

Jumbo shrimp tossed in a lemon-butter sauce, served with our own zesty cocktail sauce

### **Caprese Skewers**

grape tomatoes and fresh mozzarella drizzled with balsamic reduction

### **Gourmet Pizzas**

fresh mozzarella with tomato-basil sauce and wood-grilled vegetables with goat cheese and basil pesto

### **Vegetable and Cheese Quesadillas**

with red Chile sauce and lime sour cream

### **Sesame Chicken Fingers**

with a sweet & sour dipping sauce

### **Scallops Wrapped in Applewood Smoked Bacon**

with a maple cream dipping sauce

## ~Stations~

**Assorted Salad Display** including Mesclun Greens, Spinach, Arugula .....assorted fresh vegetables and your choice of "3" of our housemade dressings

**Fajita Station** Seasoned chicken and beef with a delicious blend of chili-lime seasoned peppers and onions served with flour tortillas, jasmine rice, black beans and all the "fixins" lettuce, cheddar cheese and lime sour cream including homemade salsa

**Pasta Station** Orecchiette with broccoli rabe, sweet Italian sausage, fresh garlic and extra virgin olive oil  
Penne with smoked gouda cream sauce with sliced prosciutto and chopped scallions

### **Chef Carving Station**

Marinated, Grilled Flank Steak served with horseradish cream sauce

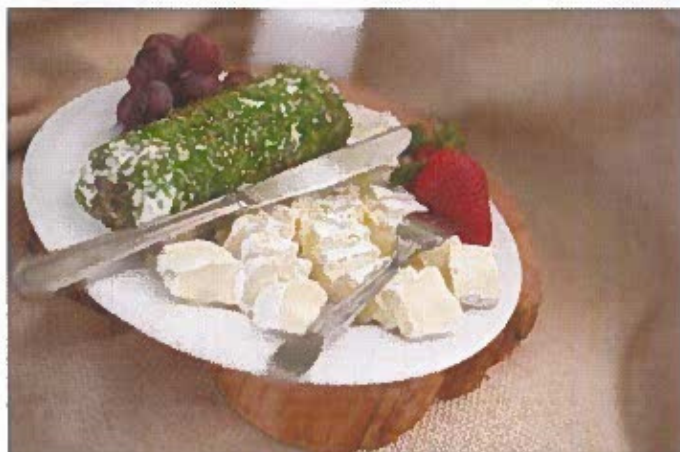
Asparagus with Patty

Roasted New Potatoes

Assorted Rolls and Breads

## ~Dessert~

Choice of 3 Miniature Desserts & Premium Coffee and Tea Station



*(Estimated \$132.00 per person plus tax - Based on 150 Guests)*



# Redwoods Wedding Dinner



## ~Stationary Display~

### **Tuscany Table**

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meats and salads, roasted garlic, hummus, red grapes and other fresh delicacies

### **Pasta Station**

A choice of penne ala vodka and smoked gouda mac and cheese

## ~Butler Style hors d'oeuvres~

### **Mini Crab Cakes**

with remoulade or creole aioli

### **Sausage Stuffed Mushrooms**

### **Mediterranean Chicken Salad**

served on endive

### **Chilled Tenderloin on Crostini**

with horseradish cream sauce and scallions

### **Marinated Chicken Sate**

## ~Plated Salad~

### **House Tossed Salad**

mixed field greens with tomato, cucumber and carrots, tossed with a lemon-herb vinaigrette

## ~Plated Entrée "Duet"~

### **5oz Filet Mignon Tenderloin**

wood grilled, and served with a red wine demi glace

### **Glazed Salmon with fried leeks...**

drizzled with a honey balsamic glaze and lemon butter sauce

### **Garlic Mashed Potatoes**

### **Jersey Asparagus**

## ~Dessert Station~

Assorted Fresh Fruit and Choice of 3 Miniature Desserts Premium Coffee and Tea Service

*(Estimated \$145.00 per person plus tax - Based on 150 Guests)*



## *Beverages*

Beverages for your party can be handled in a variety of ways.

You may choose one of the options listed below,  
or we can develop a plan specifically for your guests.

When we supply the alcoholic beverages for your reception,  
our liquor license and liability insurance cover the event for  
the 5 hour time frame.

1. Soda and Juice Bar

Assorted Soft Drinks, Juices, Bar Mixers/Fruit,  
Bottled Water & Ice  
(\$5.00 per person)

2. Standard Open Bar

Bottled Beer, House Wine & Well Liquor  
(\$25.00 per person)

3. Premium Open Bar

Bottled Beer, Premium Wine & Call Liquor  
(\$30.00 per person)

4. Bottled Beer, House Wine and Soda

(\$20.00 per person)

The above are based on a FIVE-HOUR event.

All of the above options include ice.

With the exception of  
“Premium Open Bar,” the above options do  
not include premium wines and liquors.



## Family Style Dessert

All of our delicious desserts are prepared fresh by our  
Pastry Chef Alex Crabe

*(Choose one)*

Flourless Chocolate Cake	Lemon Poppy Seed Cake
Apple Crisp	Pineapple Upside Down Cake
Pineapple Upside Down Cake	Mocha Cheesecake
New York Style Cheesecake	Ice Cream Buffet
Ice Cream Buffet	Gingerbread Cake
Apple Tart Tatin	Italian Panna Cotta Cup
Seasonal Pies	Chocolate Mousse Cake
Bourban Pecan Pie	Chocolate Bread Pudding
Fresh Fruit Platter	Assorted Brownies
Blueberry Crumb Cake	Assorted Cookies

Custom Wedding Cakes are also available.



## Petit Fours Dessert

All of our delicious desserts are prepared fresh by  
our  
Pastry Chef Alex Crabe

*(Choose one)*

Mini Cannoli  
 Carrot Cake Squares  
 Petit Fruit Tarts  
 Chocolate Covered  
 Strawberries  
 Miniature Gourmet Cookies  
 Coconut Macaroons  
 Chocolate Banana Wontons  
 Mini Apple Tarts  
 Lemon Tart Squares  
 Chocolate Mousse Shooters  
 Mini Chocolate Covered  
 Cream Puffs  
 Cheesecake Squares  
 Hand Made Chocolate Truffles  
 Miniature Red Velvet Cupcakes  
 Warm Apple Wontons  
 Chocolate Bread Pudding

*\*Certain Items May Contain Nuts\**





# ***Richfield Regency***

972-239-6234

RICHFIELDR@AOL.COM

## **Sit Down Dinner Menu for the**

### **CONSERVATORY SUSSEX COUNTY FAIRGROUNDS**

#### **Cocktail Hour**

##### **Hot Hors D'oeuvres (Select 8)**

Chicken and Waffles with a Maple Glaze ~ Fresh Guacamole Served in a Phyllo Pastry Cup ~ Peking Duck Rolls ~ Seared Marinated Steak on Garlic Crostini with a Horseradish Cream ~ Franks in Puff Pastry with Dijon Mustard ~ Vegetable Spring Rolls ~ Cajun Shrimp Kebobs ~ Vegetable Tempura ~ Coconut Shrimp with Spicy Orange Marmalade Shrimp Wonton with Soy Ginger Sauce ~ Baked Brie with Raspberry Coulis ~ Fried Shrimp with Cajun Rémoulade ~ Japanese Beef Negamaki ~ Black and White Sesame Chicken with Toasted Sesame Sauce ~ Coconut Chicken with Sweet and Sour Dip Fresh Asparagus En Croute with Horseradish Cream ~ Sea Scallops wrapped with Bacon ~ Chicken Skewers with Pineapple Glaze ~ Sweet and Sour Chicken Kebobs Sun-Dried Tomato and Artichokes in Phyllo ~ Herb Crusted Artichoke Hearts flavored with Pesto ~ Baby Maryland Crab Cakes with Creole Dip ~ Portabella Mushroom Purse Brick Oven Pizza served on Pizza Mallet ~ Truffle Macaroni and Cheese served in Martini Glasses ~ Butternut Squash Soup Shooter ~ Italian Mini Meatball served on a Spoon ~ Large Fresh Shrimp with Cocktail Sauce ~ Korean Beef Spring Roll ~ Sauté Shimeji Mushrooms Soy Sauce and Scallions on a Wonton Crisp

#### **Cold Displays (All Included)**

##### **Crudités Display**

Fresh Baby Carrots ~ Broccoli Florets ~ Cauliflower Florets ~ Julienne Red Peppers ~ Julienne Celery ~ Baby Cherry Tomatoes

All served with Herb and Garlic Dip

##### **Imported Cheese Display**

An Assortment of International and Domestic Cheeses including:  
Asiago ~ Jarlsburg ~ Vermont Cheddar ~ Aged Gouda and Gorgonzola

Accompanied by:

Flatbreads ~ Crackers and Breadsticks with Infused Oils

##### **Tuscan Display**

Marinated Grilled and seasoned Vegetables ~ Olives ~ White Bean Salad ~ Orzo Pilaf and Marinated Mushrooms

##### **Bruschetta Display**

Fresh Diced Roma Plum Tomatoes with Red Onion and Basil  
Marinated in Extra Virgin Olive Oil served on Toasted French Bread

##### **Mozzarella & Tomato**

Fresh Sliced Mozzarella with Tomato and Basil, Drizzled in Extra Virgin Olive Oil

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***Hot Captain Stations (Optional at Extra Cost)**  
A Selection of the Following Prepared to Order  
During your Cocktail Hour*

***Pasta Station***

*Quills of penne pasta prepared to order and served with your choice of two sauces:  
Pesto, Primavera, Sun Dried Tomato, Carbonara, Puttanesca, Marinara and Pink Vodka  
Served with Parmesan cheese and crushed red pepper  
Or Cavatelli with Sauteed Broccoli*

***Crepe Station***

*Crepes prepared to order and served with your choice of two fillings:  
Spinach, Mushroom, Chicken, Seafood, Ratatouille*

***Oriental Station***

*Oriental vegetables stir fried in a wok, served with your choice of Beef, Chicken or Seafood accompanied by  
Steamed Dumplings, Egg Rolls and Fried Rice  
Delicately accented with soy sauce, duck sauce and hoisin sauce*

***Peking Duck Station***

*Crisp boneless duck, scallion flowers and hoisin sauce wrapped in moo shu skins  
Served with assorted steamed dim sum*

***Cajun***

*Whole red snapper fillets and grilled chicken blackened on a skillet with Cajun spices  
Served with a spicy barbecue sauce*

***Seafood Medley***

*Shrimp and bay scallops sautéed in a lobster sauce and served over tricolor rice*

***Mexican Station***

*Grilled fajitas filled with sizzling chicken and beef fillets, peppers and onions  
Served with sour cream, cheddar cheese, salsa and Guacamole and Taco Chips*

***Panini Station***

*Mini grilled sandwiches of focaccia bread with grilled vegetables and ciabatta bread with prosciutto and fresh  
mozzarella made to order and served hot*

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***Slider Station***

*Cooked to order on Grill, Miniature Hamburgers and Buffalo Chicken*  
*Served with Lettuce, Tomatoes, Cheese and Pickles*

***Meat Carving Station***

*Your Choice of Two Meats Carved to Order:*

*Marinated Flank Steak*  
*Corned Beef with Honey Mustard Glaze*  
*Pastrami*

*Vermont Turkey Breast with Cranberry Chutney*  
*Baked Virginia Ham*  
*Whole Roasted Suckling Pig*  
*Leg of Lamb*

***Wild Mushroom Station***

*Shitake, Portabella and Oyster Mushrooms sautéed to order with garlic, oil and sherry wine and*  
*Served with Creamy Risotto*

***Fish Station***

*Fresh whole fillets of Pecan Crusted Tilapia seared on a skillet*  
*Served over Sautéed Spinach with a Citrus Sauce*

***Steak Au Poivre Station***

*New York Sirloin Sliced and sautéed with crushed black peppercorns and a cognac sauce*  
*Served over Garlic Mashed Potatoes*

***Veal Station***

*Veal scaloppini prepared to order with your choice of Marsala, Piccata or Francaise Sauce*  
*Served over Orzo Pasta*

***Mashed Potato Station***

*Garlic Mashed Potatoes, Sweet Mashed Potatoes, New Red and Yukon Gold Mashed Potatoes*  
*Served in martini glasses with choice of toppings:*  
*sautéed onions, broccoli florets, sautéed mushrooms, gravy, cheddar cheese and sour cream*

***Chicken and Beef Sate Station***

*Chicken tenders and beef fillets woven on a stick and marinated teriyaki style and seared on a skillet*  
*Served with a sweet and sour sauce*

***Asian Station***

*Shumai, dim sum, and dumplings filled with vegetable, meat and turkey served from bamboo steamers*  
*Served with assorted dipping sauces (soy-ginger, wasabi, plum) Accompanied by shrimp purses*



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***Polish Chef Station***

*Chefs will expertly prepare*  
*Pan Fried Pierogies served with sour cream, Potato Pancakes Pan Fried and*  
*Served with rich apple sauce, Grilled Kielbasa with Sauerkraut*

***St. Gennaro Station***

*Sweet Italian Sausage Grilled to Perfection*  
*Served with a selection of Sautéed Onions, Peppers, and Broccoli Rabe, served on a Warm Italian Roll*

***Hot Antipasto Station - Your Selection of a Gourmet Variety;***

*For Example: Eggplant Rollatini, Fried Calamari, Mussels Marinara and Chicken Scarparella*

*or*

*Create your own*  
*Choose four from the list below*

***Chicken:***

*Balsamic Chicken with Sundried Tomatoes*  
*Chicken with Cashews and Peapods*  
*Hawaiian Chicken*  
*Chicken Murphy*  
*Chicken Cacciatore*  
*Chicken Primavera*  
*Chicken Raspberry*  
*Chicken Francaise*  
*Chicken Scampi*  
*Chicken Piccata*  
*Chicken Marsala*  
*Chicken Scarparella*

***Beef:***

*Veal Osso Buco*  
*Beef and Broccoli*  
*Hawaiian Beef*  
*Beef Burgundy*  
*Barbecued Beef*  
*Swedish Meatballs*  
*Steak Teriyaki*  
*Pepper Steak*  
*Stuffed Cabbage*  
*Kreplach w/ onions*  
*Veal and Peppers*  
*Braised Short Rib of Beef*

***Fish:***

*Rolled Flounder Stuffed with Spinach*  
*Flounder Francaise*  
*Rolled Flounder Scampi*  
*Mussels Marinara*  
*Seafood Scampi*  
*Paella*  
*Fried Calamari*

***Vegetables & Pasta:***

*Stuffed Shells*  
*Baked Ziti*  
*Pirogies*  
*Vegetable Tempura*  
*Eggplant Marinara*  
*Eggplant Moussaka*  
*Stuffed Grape Leaves*  
*Yuca con Mojo*  
*Broccoli Rabe & Cannellini Beans*  
*Mushrooms with Risotto*  
*Maduros*

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## *Dinner Presentation*



### *Appetizer - Salad Combination (Select 1)*

*Slices of Fresh Mozzarella & Beefsteak Tomato with Roasted Red Peppers,  
Bermuda Onions and Sun Dried Tomatoes served over a Tri-Color Salad  
Topped with a Balsamic Vinaigrette*

*Seared Peppered Ahi Tuna drizzled with a Wasabi sauce and  
Served over Mesclun Salad topped with a Citrus Vinaigrette*

*Maryland Crab Cake drizzled with a Cajun Roumalade  
Served over a Mesclun Salad Topped with an Asian Sesame Vinaigrette*

*Grilled Portabella Mushroom Parmigiana served over a Tri-Color Salad  
Topped with a Balsamic Vinaigrette*

*Beggars Pouch with your choice of fillings to Include:  
Garden Vegetable, Wild Mushroom, Spinach & Mushroom, Chicken & Oriental Vegetable  
All served with a Mesclun Salad topped with your choice of dressing*

*Grilled Vegetable Tower to include Portabella Mushrooms, Zucchini, Yellow Squash,  
Roasted Peppers and Fresh Mozzarella, drizzled with a Balsamic Glaze,  
served with a Mesclun Salad topped with Balsamic Vinaigrette*

*Baked Stuffed Mussels with Seafood  
With a Mixed Salad, Served with a Citrus Vinaigrette*

*Stuffed Portabella Mushroom with Sauté Mixed Vegetable, Spinach and Asiago Cheese  
Over Salad, Topped with a Balsamic Vinegar*

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**Entrees**

***The Choice of Two Entrees will be offered at tableside to your Honored Guests:***

***Tilapia or Salmon with Your Choice of Preparation:***

*Pecan Crusted, Oreganata, Herb Crusted, Horseradish Crusted, Grilled, Cajun Rubbed, Mango Sauce and Savoy*

***One of the following Poultry Selections***

***Chicken Wellington***

*Chicken Breast coated with a Mushroom Duxelles wrapped in Puff Pastry served with a Madeira Sauce*

***Pignoli Chicken***

*Stuffed with Pignoli Nuts and Seasoned Breadcrumbs served with a Woodland Mushroom Sauce*

***Florentine Chicken***

*Stuffed with Broccoli, Spinach, Ricotta and Parmesan Cheese served with a Dijon Sauce*

***Boneless Breast of Chicken***

*Served with Marsala, Francaise, or Piccata Sauce*

***Herb Crusted Chicken***

*Coated with Fresh Herbs and Parmesan Cheese served with a Mustard Dill Sauce*

***Artichoke and Sun Dried Tomato Chicken***

*French Breast of Chicken stuffed with Sun Dried Tomatoes and Artichokes Served with a Champagne Sauce*

***Chicken Valdostano***

*Stuffed with Prosciutto, Fontina Cheese, Spinach served with a Mushroom Sauce*

***Chicken Savoy***

*Boneless Breast of Chicken sautéed with a Balsamic Demi-Glace Sauce  
Garnished with Tri Color Peppers and Portabella Mushrooms*

***Chicken Alla Romana***

*Chicken Breast Stuffed with Spinach, Asiago Cheese and Sun-Dried Tomatoes  
Served with a Brandy Cream Sauce*

***Your Choice of Chef Select Vegetables & Potato or Rice Selection***  
***Special Diets are always available***

***3 Choice Entrée Filet Mignon \$10.00 Extra Per Person***



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**Dessert Selections**

*(choose one)*



*Tiramisu served with Creme a l'Anglaise*

*Bananas Foster*  
*Fresh Bananas Sautéed with 151 Rum, Brown Sugar and Cinnamon*  
*Served over Vanilla Ice Cream in a Waffle Basket*

*Frozen Chocolate Mousse and Banana Crepe Dipped in Dark Chocolate, Served with a Raspberry Sauce*

*Banana Pouch*  
*Fresh Bananas and Chocolate Baked in Phyllo Dough Served with Vanilla Sauce*

*Chocolate Dipped Waffle Basket filled with Vanilla Ice Cream and Topped with Seasonal Berries and a Raspberry Sauce*

*Hot Apple Blossom, with Vanilla Ice Cream, served with a Caramel Sauce*

*Warm Chocolate Lava Cake Served with Whip Cream & Berries*

***Chocolate Glazed Fruits on Tables***

*(Strawberries and Apricots)*

***Coffee, Decaffeinated Coffee, Herbal Teas***

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**\$125.00 Per Person + 6.625% Sales Tax  
+ 22% Service Charge + 8% Gratuity**

**All Soda, Juices, Mixers and Ice Included**

**All Servers, Linen Napkins, China, Glassware, Silverware  
& Ovens Included**

### **Bar Options**

#### **Premium Open Bar**

**(\$30 per person + 6.625% Sales Tax  
+ 22% Service Charge + 8% Gratuity)**

#### **5 Hour Limited Bar: Wine, Beer & Champagne**

**(\$15 Per Person + 6.625% Sales Tax  
+ 22% Service Charge + 8% Gratuity)**

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*Additional Upgrades*

*Cocktail Hour*

<i>Large Shrimp</i>	<i>\$5.00 Per Person</i>
<i>Chilled Lobster Tail</i>	<i>\$10.00 Per Person</i>
<i>Oysters on the Half Shell</i>	<i>\$5.00 Per Person</i>
<i>Clams on the Half Shell</i>	<i>\$5.00 Per Person</i>

*Deluxe Seafood Bar (all of the above) \$25.00 Per Person*

<i>Sushi Platters</i>	<i>\$500.00</i>
<i>Sushi Station with two Japanese Chefs</i>	<i>\$2,000.00</i>

*Entrees*

<i>Filet Mignon</i>	<i>\$10.00 Per Person</i>
<i>Fish as Third Entrée</i>	
<i>Grilled Swordfish</i>	<i>\$10.00 Per Person</i>
<i>Broiled Sea Bass</i>	<i>\$10.00 Per Person</i>
<i>Fillet of Sole Stuffed with Crabmeat</i>	<i>\$10.00 Per Person</i>
<i>Duet Plates --</i>	
<i>Filet Mignon / Lobster Tail</i>	<i>\$20.00 Per Person</i>

*Desserts*

<i>Viennese Tables or Dessert Sampler</i>	<i>Each @ \$10.00 Per Person</i>
<i>Chocolate Fantasy Fountain</i>	<i>\$500.00</i>
<i>Cotton Candy Machine</i>	<i>\$500.00</i>
<i>Popcorn Machine</i>	<i>\$500.00</i>
<i>Pretzel Machine</i>	<i>\$500.00</i>
<i>Doughnut Wall</i>	<i>\$500.00</i>