

Wedding Menu

Complimentary Pre Cocktail Hour

Upon arrival, guests will be greeted by our professional staff, serving chilled champagne with fresh strawberries, raspberry spumanti, sangria and tropical drinks (seasonal)

Cocktail Hour

Five Hour Premium Open Bar

Grey Goose, Johnny Walker Black, Cbivas Regal, Stoli, Tito's, Tanqueray Gin, JackDaniels, Remy Martin, Assorted Martinis, Variety of Cordials, Sangria, Red & White Wines, Chardonnay, White Zinfandel and Assorted Beers

Martini / Tequila Station Bar

A Beautifully Carved Ice Sculpture

with a Variety of Specialty Martinis, Chilled Vodkas and Assorted Tequilas

White Cosmopolitan • Raspberry Martini • Bellini Martini • Chocolate Martini • Apple Martini • Dirty Martini

Butler Passed Hors d'Oeuvres

10-15 Chef's Choice of Assorted Hors d'Oeuvres to Include:

Coconut Shrimp • Clams Oreganato • Scallops • Arancini (Rice Balls) • Cocktail Franks in a Pastry Puff
Mozzarella in Carrozza • Fried Vegetable Dumplings • Beef Empanadas • Mini Beef Sliders • Beef Wellington

Deluxe Tuscan Display

(Over 50 Individual Items Included)

Presented with a Beautiful Carved Ice Sculpture with Hearts

Hand Carved Fresh Fruit

Honeydew • Cantaloupe • Watermelon • Pineapple • Fresh Berries • Fresh Seasonal Fruit

Gourmet Vegetable Presentation

Assorted Grilled Vegetables Marinated with Balsamic Vinaigrette • Fresh Cut Vegetable Crudite with Dip
Kalamata Olives • Stuffed Cherry Peppers • Roasted Peppers • Sundried Tomatoes • Roasted Mushrooms • Caponata
Marinated Artichoke Hearts • Grilled Portabello Mushrooms • Beet Salad • Stuffed Grape Leaves • Chic Peas
Fried Zucchini • Bruschetta Station Served with Chopped Tomato, Garlic and Virgin Olive Oil

Specialty Mozzarella Station

Fresh Sliced Mozzarella and Beefsteak Tomatoes

Served with Extra Virgin Olive Oil and Balsamic Vinegar

Philichini Mozzarella Salad

Individual Bite Size Mozzarella, Tossed with Grape Tomatoes, Basil and Virgin Olive Oil

Stuffed Mozzarella

A Display of Hand Rolled Mozzarella Stuffed with Prosciutto Sliced into Medallions and Garnished with Fresh Basil and Virgin Olive Oil

Salumeria Station

Sliced Sopressata • Cappicola • Genoa Salami

Prosciutto "Cotto" (Freshly Baked Ham)

"Valley Regency's Original" Prosciutto Di Parma Tree

International Cheese and Wine Station

A Variety of Selected Cheeses and Wines.

*Wines to Include: Sangiovese, Cabernet Sauvignon, Pinot Noir,
Sauvignon Blanc, Pinot Grigio and Chardonnay*

Hot Stations

(Select Six)

Breast of Chicken Prepared with a Choice of:

Marsala, Piccata, Francaise, Sundried Tomatoes & Artichoke or White Wine Sauce

Beef or Pork Giambotta Prepared with Peppers, Onions, Mushrooms and Potatoes

Eggplant Rollatini Prepared with Ricotta Cheese and Topped with Fresh Mozzarella

Risotto Prepared with Arborio Rice with Wild Mushrooms, Seafood or Primavera

Fried Calamari • Paella • Prince Edward Mussels

Basa Oreganata • Broiled Fillet of Salmon or Mabi Mabi

Clams Oreganato • Chicken Murphy

Homemade Bread Station

*A Variety of Focaccia Breads, Assorted French and Italian Bastone and Garlic Breads
Served with Chefs Choice of Assorted Spreads*

Pasta Station

(Select Three)

Penne, Rigatoni or Cavatelli Served with a Choice of

Broccoli, Oil and Garlic, Bolognese Sauce, Filetto di Pomodoro, Fresh Tomato and Basil

Vodka Sauce, Alfredo Sauce, Fresh Pesto Sauce

Spinach Ravioli Sauteéd in Oil and Garlic

Farfalle Primavera

Penne with Broccoli Rabe and Shrimp in a White Wine Sauce

Captain's Carving Station

(Select Three)

Prime Rib au Jus • Baked Ham

Whole Roasted Turkey

Sirloin Steak

Loin of Pork Served with Applesauce

Leg of Lamb Served with Mint Jelly

Seared and Peppered Tuna Loin

Sliced Breast of Duck Served in a Crepe with Hoison Sauce

Pastrami or Corned Beef Served with Rye Bread and Dijon Mustard

Roped Sweet Italian Sausage

Boneless Beef Short Ribs



Cooking Stations

(Select Three)

Broccoli Rabe & Luganica Sausage

Sautéed To Perfection in Garlic and Oil

Oriental Stir Fry

Fresh Assorted Chinese Vegetables

Served with Beef and Chicken

Accented with Soy Sauce, Olive Oil and Duck Sauce

South of the Border Station

Fajitas

Quesadillas

Nachos

Chicken and Waffles

With Assorted Toppings

Asian Station

Assorted Dumplings Steamed or Fried

Beef and Broccoli • Sweet and Sour Chicken

Lobster Mac and Cheese Station

Mashed Potato Bar

White and Sweet Potatoes Prepare Your Own with Fresh Cut Bacon,

Sour Cream, Broccoli Florets, Chives and Sautéed Onions

Grilling Station

*Beef Sliders
Italian Hot Dogs*

Beef and Chicken Kabobs

*Philly Cheese Steak
Reubens*

Pulled Pork Slider Station

Slow Cooked Shredded Pork Served with Barbeque Sauce

Sauté Station

Filet Mignon Tips Sautéed in a White Wine Sauce



Seafood Raw Bar

A Lavish Display of Fresh Shrimp Cocktail Displayed in a Clam Shell Ice Sculpture

Accompanied with Lemons and Cocktail Sauce

Seafood Salad

An Assorted Variety

A Fresh and Perfect Combination of Shrimp, Pulpo, Scungilli, Celery, Cherry Peppers and Fresh Parsley with a Garlic Lemon Sauce

All Individually Displayed

Seafood Station

(Select One)

Bay Scallops or Sea Scallops Pan Seared in Chefs Marinade

Chef's Homemade Crab Cakes

**** ALL SEAFOOD; SEAFOOD RAW BAR, SEAFOOD SALAD AND SEAFOOD STATION
ARE INCLUDED IN EVENING WEEKEND EVENTS ONLY. **
NOT INCLUDED ON THURSDAY OR AFTERNOON EVENTS.**

Dinner

Chilled Champagne Toast

Intermezzo

OR

Choice of Salad

(Choice of One)

Mixed Field Greens • Caesar • Tri-Color

Entrée

(Choice of Three)

Chateaubriand

with Natural Juices

OR

Sirloin Steak

Prime Rib

Herb Seasoned Roasted French Cut Breast of Chicken

Your Choice of a Preparation

Market Selection of Fresh Seasonal Fish

Vegetarian & Vegan Options

Eggplant or Pasta Primavera

Kid's Meal

Chicken Fingers and French Fries

Chefs Choice of Vegetable and Potato • Vegetarian, Vegan and Dietary Meals are also available

The Grand Finale

Custom Tiered Wedding Cake

Freshly Brewed Coffee • Selected Teas

Dessert

Individually Prepared Specialty Dessert

Assorted Pastries and Cookies

International Coffee Bar

Featuring Specially Prepared Coffees, Espresso and Selected Cordials

Includes

Five Hours of Premium Liquors • Champagne • Red and White Wine • Imported and Domestic Beers

Valet Service • Coat Room Attendant • Direction Cards • Seating Cards

Bridal Attendant • White Glove Service

USE OF BRIDAL SUITE IS NOT PERMITTED UNTIL 2 HOURS PRIOR TO THE START OF YOUR EVENT

BRIDAL SUITE EARLY ARRIVAL FEE \$750.00

Additional Cost for Food and Beverages otherwise No Service or Food Provided

**** Available at an Additional Charge**

Price: \$ _____

Sales Tax: 6.625% Service Charge: 21%

Maitre'd Fee: 3-5% Ceremony Fee: \$ 750.00

Lighting System and Projection Screen • \$1,000.00



**Additional Over The Top Options*

Cold or Grilled Maine Lobster Display • \$14.00 per person

King Crab or Florida Stone Crab Display (Seasonal) • \$12.00 per person

Sushi Station with Live Sushi Chef • \$15.00 per person

Fresh Mozzarella Stations with Live Chef • \$750.00



Viennese Table

Elegantly Displayed in our Ballroom

Featuring:

International Coffee Bar

*Featuring Specially Prepared Coffees,
Espresso and Selected Cordials*

Assorted Italian & French Pastries, Cookies and Cakes

Chefs Homemade Zeppolis and Baked Alaska

Preme Brulee, Flan and Zabaglione with Fresh Fruit

Fondue Station

Chocolate and Vanilla Fountains

*Accompanied by Lady Fingers, Oreo's, Marshmallows,
Pretzels and Fresh Cut Assorted Fruits*

Ice Cream Sundae Bar

with Waffles, Bananas Foster and Cherries Jubille

Make Your Own Sundae with All Your Favorite Toppings

\$20.00 per person

To Go Station

(To Include)

Coffee • Hot Chocolate • Pretzels • Sliders • Donuts

\$10.00 per person

Overtime: Full Hour with Open Bar \$25.00 per person

Half Hour with Open Bar \$15.00 per person