

*Merri-Makers*

*at the*

*Reception Center*

*2009 ~ 2010*

*Wedding Packages*

*PNC Bank Arts Center*

*Exit 116 on the Garden State Parkway - Holmdel, New Jersey*

*732-264-3355*

[www.merrimakers.com](http://www.merrimakers.com)

***The Platinum Wedding Reception***

***Cocktail Hour***

***Gourmet Butler-Passed Hors d'oeuvres***

***Hand-Carved Ice Sculpture***

### ***Shrimptini Station***

*Merri-Makers Signature Colossal Shrimp  
Served in a Martini Glass with a duo of sauces:  
Fiery Bourbon Cocktail and Wasabi Aioli and Lemon Wedges*

### ***Garden Fresh Crudités***

*Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers, Broccoli,  
Zucchini, Radishes and Cherry Tomatoes  
served with the Chef's selection of Dipping Sauce*

### ***Tuscan Antipasto Display***

*Selections of Prosciutto Di Parma, Peppercorn cured Dry Sausage,  
Sweet Soppressata and cured Salami accented with  
Provolone, Asiago and Aged Reggiano Cheeses  
Grilled Marinated Vegetable Platters  
Fire Roasted Red and Yellow Peppers  
Marinated Olive Medley  
Fresh Bocconcini Mozzarella Salad with Garden Basil,  
Grape Tomatoes and Artichoke Hearts  
Herb and Garlic Toasted Baguettes*

### ***Pasta Station***

*(Captain Provided)*

#### ***Penne Vodka-Coral***

*Miniature Penne Pasta served with Merri-Makers' Homestyle Vodka Sauce  
with Emerald Green Peas, Plum Tomatoes and Fresh Basil  
and*

#### ***Cavatelli and Broccoli***

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes and Olive Oil  
prepared in a Roasted Garlic Broth  
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

## ***Your Choice of Two of the Following Culinary Stations:***

### ***Butcher's Block***

*(Pre-Selected Choice of Two Meats)*

*Corned Beef Brisket, Roasted Turkey Breast,  
Honey Glazed Ham or Roasted Loin of Pork  
Crocks of Stone Ground Mustard, Orange and Cranberry Relish  
and Horseradish Chive Remoulade*

### ***A Taste of France***

*Chicken and Mushroom Crepes with a Béchamel Sauce  
Scallop and Shrimp Crepes with a Brandy Cream Sauce*

### ***Duck Confit***

*Oven Roasted Duck served in a Bibb Lettuce Cup  
with Toasted Barley and Mandarin Oranges  
drizzled with Balsamic Syrup and garnished  
with Oven-Dried Cranberries*

### ***South of the Border***

*Tacos and Fajitas with Southwestern seasoned Chicken and Beef  
Mexican Style Black Beans and Spanish Rice  
served with Nachos, Sour Cream, Salsa, Guacamole,  
Shredded Lettuce and Cheddar & Jack Cheeses*

### ***Sake Seared Diver Scallops***

*Diver Scallops complimented by Avocado and Cucumber Relish  
garnished with Micro-Greens and drizzled with Ancho Chili Oil*

### ***Downtown Chinatown***

*General Tso's Chicken served with Hot Pepper Sauce,  
Dim Sum with Soy Sauce and Oriental Vegetable Fried Rice*

### ***Chafing Dish Selections***

*(Pre-Selected Choice of Three)*

*Eggplant Rollatini, Chicken and Broccoli Scampi, Vegetable Tempura, Swedish  
Meatballs, Tortellini al a Panna, Cajun Swordfish Bites,  
Sausage, Peppers and Onions, Teriyaki Beef, Classic Spanish Seafood Paella  
or Sliced Chicken Medallions with Vegetable Stuffing*

## ***Dinner Service***

### ***First Course***

*(Pre-Selected Choice of One)*

*Fanned Seasonal Melon and Fresh Berries  
on a bed of Raspberry Puree*

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*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes and Fresh Basil  
drizzled with Aged Balsamic Vinaigrette and Virgin Olive Oil*

~

*Spinach Ravioli filled with Quatro Fromaggio  
complimented by a Plum Tomato Ragout and  
garnished with Fresh Basil Florets*

~  
*Shrimp Scampi Risotto Cake*  
*Arborio Rice infused with Fresh Garlic and Rock Shrimp*

***Second Course***

*(Pre-Selected Choice of One)*

*Pear and Gorgonzola Salad*  
*Red Wine Poached Bartlett Pears and crumbled Gorgonzola Cheese*  
*on a bed of Field Greens*  
*sprinkled with candied Pecans and dressed with Champagne Vinaigrette*

~  
***Classic Caesar Salad***

*Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing*  
*and garnished with shaved Asiago Cheese, Garlic Croutons*  
*and Freshly Cracked Black Pepper*

~  
***Sun Kissed Salad***

*Mesclun Field Greens with Jersey Fresh Blueberries and Strawberries*  
*topped with shaved White Chocolate*  
*served with Raspberry Vinaigrette Dressing*

*served with Freshly Baked Dinner Rolls and Whipped Butter*

***The Main Entrée, Choice Day of***

*(Pre-Selected Choice of **Three** Entrées)*

***Tenderloin of Beef***

*Montreal seasoned 6 oz. Filet Mignon Steak,*  
*slow roasted with a savory Bordelaise Sauce*

~  
***Herb Encrusted Tilapia Filet***

*North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs*  
*on a stream of Fresh Dill Buerre Blanc*

~  
***Stuffed Tilapia Filet***

*Filet of Tilapia filled with Old Bay scented Maryland Lump Crabmeat*  
*with a Sherry Lobster Sauce*

~  
**Chicken Paillard**

*Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce*

~  
**Chicken Saltimbocca**

*Tender Filets of Chicken topped with Prosciutto di Parma,  
Baby Leaf Spinach and Fresh Mozzarella  
finished with a light Mushroom Madeira Wine Reduction*

~  
**Chicken Fresco**

*Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes  
and quartered Artichoke Heart Sauté  
finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper*

~  
**Chicken Francaise**

*Scallopine of Chicken dipped in an Egg Batter and lightly sautéed  
in a White Wine and Lemon Butter Sauce*

*Accompanied by  
Chef's Choice of Seasonal Vegetable and Potato*

~ *Vegetarian Entrees Available* ~

**Dessert**

**Merri-Makers Trilogy**

*The Wedding Cake served with Chocolate Dipped Strawberry  
and Miniature Vanilla Bean Crème Brûlée on a Raspberry Puree Painted Plate*

*Freshly Brewed Colombian Coffee  
Regular and Assorted Herbal Teas  
Brewed Decaffeinated Coffee*

**Coffee Express Station**

*For Exiting Guests  
Freshly Brewed Colombian Coffee and Decaffeinated Coffee*

**Dessert Options**

\* A complete **Viennese Table** to include Assorted Cakes, Pastries and Cookies, Chocolate Dipped Fruits and Flaming Bananas Foster served over Gourmet Vanilla Ice Cream may be added for \$7.00 per guest.

\* **Chocolate Fountain** – Your guests will enjoy dipping fresh Strawberries, Pineapples and Melons along with Pretzel Rods, Potato Chips, Rice Crispy Treats, Marshmallows and Graham Crackers into the Warm Smooth Cascading Milk Chocolate for an additional \$6.00 per guest.

Choose both the **Viennese Table** and the **Chocolate Fountain**  
for \$11.00 per guest.

### **Candy Bar**

The Candy Bar will be filled with  
Assorted Candy

In Varied size Glass Cylinder Vases  
Candy Scoops and Cellophane Bags will be provided  
**\$750.00 Upgrade**

### **Beverage Service**

*Champagne Toast*

*Tablesides Wine Service with Dinner*

*After-Dinner Cordials*

*Five Hour Open Premium Bar  
featuring the following selections:*

*Absolut Vodka, Dewar's, Jack Daniels,  
Bacardi Rum, Southern Comfort, V.O.,  
Malibu Rum and Tanqueray Gin*

*Assorted Domestic and Imported Beers  
to include:*

*Budweiser*

*Miller Lite*  
*Heineken*

*Sonoma and Napa Valley wine selections  
to include:*

*Merlot*  
*Chardonnay*  
*Pinot Grigio*  
*White Zinfandel*