

The Gold Wedding Reception

Cocktail Hour

Gourmet Butler-Passed Hors d'oeuvres to include Jumbo Shrimp Cocktail

International Cheeses

Saga Bleu, French Brie and Gouda Wheels along with Sharp and Mild Vermont Cheddar Cheeses, Pepperjack and Swiss Cheeses garnished with Fresh Fruit and served with Water Crackers and Flat Breads

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

Pasta Station

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

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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Soup du Jour

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

Second Course

(Pre-Selected Choice of One)

Merri-Makers Garden Salad

*Blend of Spring Mix and Hearts of Romaine garnished with Vine-Ripened
Cherry Tomatoes, Julienne Bermuda Onion and Cucumber Pinwheels
served with Raspberry Vinaigrette*

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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*

The Main Entrée, Choice Day of
(Pre-Selected Choice of Two Entrées)

Sliced Tenderloin of Beef

*Montreal seasoned sliced Tenderloin of Beef,
slow roasted with a savory Bordelaise Sauce*

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Herb Encrusted Tilapia Filet

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

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Chicken Paillard

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce

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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*

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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*

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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 Options Available ~

Dessert

*The Wedding Cake served on a Raspberry Puree Painted Plate
with a Chocolate Dipped Strawberry*

*Freshly Brewed Colombian Coffee
Regular and Assorted Herbal Teas
Brewed 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
\$4.00 pp 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*

Merri-Makers at the Reception Center

2010 – 2011 Wedding Pricing Matrix



May, June, September & October

		<i>Gold Menu</i>	<i>Platinum Menu</i>
<i>Friday Evening</i>	<i>\$9,000. minimum</i>	<i>\$89.00</i>	<i>\$99.00</i>
<i>Saturday Afternoons</i>	<i>\$9,000. minimum</i>	<i>\$80.00</i>	<i>\$90.00</i>
<i>Saturday Evenings</i>	<i>\$12,000. minimum</i>	<i>\$105.00</i>	<i>\$115.00</i>
<i>Sunday Afternoons And Evenings</i>	<i>\$9,000. minimum</i>	<i>\$80.00</i>	<i>\$90.00</i>

April, July, August, November & December

		<i>Gold Menu</i>	<i>Platinum Menu</i>
<i>Friday Evening</i>	<i>\$8,500. minimum</i>	<i>\$85.00</i>	<i>\$95.00</i>
<i>Saturday Afternoons</i>	<i>\$8,500. minimum</i>	<i>\$75.00</i>	<i>\$85.00</i>
<i>Saturday Evenings</i>	<i>\$10,000. minimum</i>	<i>\$95.00</i>	<i>\$105.00</i>
<i>Sunday Afternoons And Evenings</i>	<i>\$8,500. minimum</i>	<i>\$75.00</i>	<i>\$85.00</i>

January, February & March

		<i>Gold Menu</i>	<i>Platinum Menu</i>
<i>Friday Evening</i>	<i>\$6,000. minimum</i>	<i>\$70.00</i>	<i>\$80.00</i>
<i>Saturday Afternoons</i>	<i>\$6,000. minimum</i>	<i>\$70.00</i>	<i>\$80.00</i>
<i>Saturday Evenings</i>	<i>\$7,000. minimum</i>	<i>\$79.00</i>	<i>\$89.00</i>
<i>Sunday Afternoons And Evenings</i>	<i>\$6,000. minimum</i>	<i>\$70.00</i>	<i>\$80.00</i>

Note: All pricing noted above does not include 7% New Jersey State sales tax. Please add accordingly.