

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 Soppresata 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*

~

*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
\$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.