

*Merri-Makers*

*at the*

*Water's Edge*

*2010 ~ 2011*

*Atlantic Menu*

*1465 Ocean Avenue, Sea Bright, NJ*

*732-842-1714*

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

## ***Your Wedding Reception Includes***

*Complimentary Champagne Upon Guest Arrival*

~

*Outside Terrace & Deck Available During Your Reception*

~

*Maitre D' to Coordinate & Supervise Your Event*

~

*Use of Our Private Bridal Suite*

~

*Tablesides Cocktail Service, Wine Service with  
Dinner and After-Dinner Cordials*

~

*A Wide Selection of Linens from Which to Choose*

~

*White Chair Covers with White Bows*

~

*Place Cards & Direction Cards*

~

*Custom Tiered Wedding Cake*

~

*Exiting Coffee Station*

~

*Valet Parking*

~

*Coat Check Service*

*(Seasonal)*

~

*Bride & Groom "All Time Favorite" Dinner Entrée*

# *Butler Style Hors d' oeuvres*

*2010 ~ 2011*

*Gulf Shrimp Cocktail served in Miniature Fluted Glass  
with Cocktail & Wasabi Sauces*

*Warmed Brie on French Toast  
with Toasted Almonds and Honey Drizzle*

*Lamb Chop Lollipops*

*Spanikopita – Spinach & Feta Cheese wrapped in Phyllo*

*Creole Shrimp with a Dill Remoulade on a Crispy Corn Tortilla*

*Wild Mushroom Cream Soup with a Parmesan Cheese Straw*

*Hot Dog Coins enrobed with Puff Pastry*

*Goat Cheese & Shiitake Mushroom Crisps*

*Cuban Sandwich – Coleslaw, Ham, Pork,  
Alpine Lace Swiss Cheese & Pickle on Cocktail Rye*

*Tenderloin of Beef presented on Baked Waffle Chip  
with a Tarragon Emulsion*

*Petite Bayou Crab Cake topped with Chipotle Aioli*

*\*On the Atlantic Package the Shrimp Cocktail will be on display in an elegant  
Shrimptini Station and omitted from the Butler Style Hors D' Oeuvres*

# ***The Atlantic Wedding Reception***

## ***Cocktail Hour***

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

***Hand-Carved Ice Sculpture***

### ***Shrimptini Station***

***Merri-Makers' Signature Colossal Shrimp  
served on display in Martini Glasses with a duo of sauces:  
Fiery Bourbon Cocktail and Wasabi Aioli***

### ***International Cheese Display***

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

### ***Fresh Vegetable Crudites***

***Crisp Garden 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 & Yellow Peppers  
Marinated Olive Medley  
Fresh Bocconcini Mozzarella Salad with Garden Basil,  
Grape Tomatoes & Artichoke Hearts  
Herb & Garlic Toasted Baguettes***

### ***Pasta Station***

***Penne Vodka-Coral***

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

***Cavatelli & Broccoli***

***Cavatelli Pasta & 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 & Cranberry Relish  
and Horseradish Chive Remoulade*

***A Taste of France***

*Chicken & Mushroom Crepes with a Bechamel sauce  
Scallop & 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 & garnished with Oven-Dried Cranberries*

***South of the Border***

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

***Mediterranean Station***

*Warmed French Bread, Pita Chips and NY Style Flatbreads  
with the following assorted spreads...*  
*Tuscan Tomato Bruschetta - Beefsteak Tomatoes, Torn Basil & First Press Olive Oil*  
*Olive Tapenade - A Blend of Gaeta, Kalamata & Manzanilla Olives with Caper Berries*  
*Eggplant Melanzana - Diced Eggplant with Curry, Garlic & Fresh Tomato*  
*Hummus – Blended with Roasted Red Peppers, Garlic & Lemon Juice*  
*Mushroom Blend - Boursin Cheese and Wild Mushroom Duxelle*

***Sake Seared Diver Scallops***

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

***Chafing Dish Selections***

*(Pre-Selected Choice of Three)*

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

***Downtown Chinatown***

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

## ***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 & Fresh Basil  
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

~

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

~

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

### ***Second Course***

*(Pre-Selected Choice of One)*

*Pear & 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  
& Freshly Cracked Black Pepper*

~

*Sun Kissed Salad  
Mesclun Field Greens with Jersey Fresh Blueberries & 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)*

***Filet Mignon***

*Grilled Montreal seasoned 7 oz. Filet Mignon Steak  
with a savory Bordelaise Sauce*

~

***Herb Encrusted Tilapia Filet***

*North Atlantic Filet encrusted with Citrus Herbs & 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 Saute  
finished with California Sauterne, Lemon Zest & 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 Entree Available ~***



## ***Beverage Service***

*Champagne Upon Guests Arrival*

*Champagne Toast*

*Tableside Wine Service with Dinner*

*After-Dinner Cordials*

*Five Hour Open Premium Bar*

*Including, but not limited to:  
Absolute Vodka, Dewar's, Jack Daniels,  
Bacardi Rum, Southern Comfort, V.O.,  
Malibu Rum & Tanqueray Gin*

*Assorted Beers to include:*

*Budweiser*

*Miller Lite*

*Yuengling*

*Sonoma & Napa Valley wine selections*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*White Zinfandel*

# *Merri-Makers at the Water's Edge*

## *2010-2011 Wedding Pricing Matrix*

*May, June, July, August, September and thru October 16th*

		<i>Navesink Menu</i>	<i>Atlantic Menu</i>
<i>Friday Evenings</i>	<i>\$12,000 minimum</i>	<i>\$109.00</i>	<i>\$125.00</i>
<i>Saturday Afternoons</i>	<i>\$8,500 minimum</i>	<i>\$99.00</i>	<i>\$109.00</i>
<i>Saturday Evenings</i>	<i>\$16,500 minimum*</i>	<i>\$129.00</i>	<i>\$145.00</i>
<i>Sunday Afternoon</i>	<i>\$7,000 minimum</i>	<i>\$89.00</i>	<i>\$99.00</i>
<i>Sunday Evenings</i>	<i>\$8,500 minimum</i>	<i>\$99.00</i>	<i>\$109.00</i>
<b><i>May Special</i></b>			
<i>Saturday Afternoons &amp; Sunday Evenings</i>	<i>\$7,000 minimum</i>	<i>\$89.00</i>	<i>\$99.00</i>

*April\*\* and October 17th thru October 31st*

		<i>Navesink Menu</i>	<i>Atlantic Menu</i>
<i>Friday Evenings</i>	<i>\$8,500 minimum</i>	<i>\$95.00</i>	<i>\$105.00</i>
<i>Saturday Afternoons</i>	<i>\$6,000 minimum</i>	<i>\$85.00</i>	<i>\$95.00</i>
<i>Saturday Evenings</i>	<i>\$10,000 minimum</i>	<i>\$105.00</i>	<i>\$115.00</i>
<i>Sunday Afternoon</i>	<i>\$5,000 minimum</i>	<i>\$80.00</i>	<i>\$90.00</i>
<i>Sunday Evenings</i>	<i>\$6,000 minimum</i>	<i>\$85.00</i>	<i>\$95.00</i>

*January, February, March, December and November*

		<i>Navesink Menu</i>	<i>Atlantic Menu</i>
<i>Friday Evenings</i>	<i>\$5,000 minimum</i>	<i>\$69.00</i>	<i>\$78.00</i>
<i>Saturday Afternoons</i>	<i>\$5,000 minimum</i>	<i>\$65.00</i>	<i>\$74.00</i>
<i>Saturday Evenings</i>	<i>\$6,000 minimum</i>	<i>\$72.00</i>	<i>\$82.00</i>
<i>Sunday Afternoon &amp; Evenings</i>	<i>\$5,000 minimum</i>	<i>\$65.00</i>	<i>\$74.00</i>

***\*Must guarantee 130 guests on a Saturday night in peak season.***

***\*\*For Easter weekend follow January pricing.***

*Note: All pricing noted above does not include 7% sales tax and gratuity.*

*Revised 4/10*