

*Merri-Makers*

*at the*

*Water's Edge*

*2010 ~ 2011*

*Navesink 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*

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*Outside Terrace & Deck Available During Your Reception*

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*Maitre D' to Coordinate & Supervise Your Event*

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*Use of Our Private Bridal Suite*

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

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*A Wide Selection of Linens from Which to Choose*

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*White Chair Covers with White Bows*

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*Place Cards & Direction Cards*

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*Custom Tiered Wedding Cake*

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*Exiting Coffee Station*

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*Valet Parking*

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*Coat Check Service*

*(Seasonal)*

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*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 Navesink Wedding Reception***

## ***Cocktail Hour***

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

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

*Saga Bleu, French Brie & Gouda Wheels along with Sharp & Mild Vermont Cheddar Cheeses, Pepperjack & 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*

### ***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 Sundried Tomatoes and Olive Oil prepared in a Roasted Garlic Broth*

*Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

## ***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*

## **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**

*Grilled Montreal seasoned sliced Tenderloin of Beef with a savory Bordelaise Sauce*

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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 Saute finished with California Sauterne, Lemon Zest & 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 Entree Available ~**



## ***Beverage Service***

*Champagne Upon Guest 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*