

Merri-Makers

at the

Water's Edge

2009 ~ 2010 ~ 2011

Atlantic Wedding Menu

1465 Ocean Avenue, Sea Bright, NJ

732-842-1714

www.merrimakers.com

Your Wedding Reception Includes

Complimentary Champagne Upon Guest Arrival

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Outside Terrace Available During Your Reception

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Maitre D' to Coordinate & Supervise Your Event

~

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

2009 ~ 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

Skewered Creole Shrimp with a Dill Remoulade

*Winter Months – Wild Mushroom Cream Soup
Summer Months – Cold Gazpacho Soup*

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 Garlic Crostini
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*

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 & 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*

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 & 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*

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*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*

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*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*** ~

Dessert

Merri-Makers Trilogy

*The Wedding Cake, served with a Chocolate Covered Strawberry
and miniature Vanilla Bean Crème Brulee*

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

Coffee Express Station

*Your guests will enjoy a cup of Freshly Brewed Colombian Coffee
or Decaffeinated Coffee using paper service for the ride home.*

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Dessert Options

Viennese Table

** A complete Viennese Table to include Assorted Cakes, Pastries &
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 & Melons
along with Pretzel Rods, Potato Chips, Rice Crispy Treats, Marshmallows
& Graham Crackers into the smooth cascading waterfall of warm 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 - For the Ride Home

(Pre-Selected Choice of Eight)

*Your guests will enjoy helping themselves to your customized candy
selections displayed in decorative glass cylinder vases of various sizes.*

Candy scoops and cellophane bags will be provided.

Additional \$750.00 for up to 150 Guests

Additional \$1,000.00 for over 150 Guests

Beverage Service

Champagne Toast

Tablesides Wine Service with Dinner

After-Dinner Cordials

Five Hour Open Premium Bar

*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
Wedding Pricing for Unbooked Dates in 2009****

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***Please Consult a Merri-Makers Sales Person
for Pricing***

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