



*Our
Premium Wedding Buffet Package
Includes:*



Maître d' to Coordinate your Reception
White Glove Service
Direction Cards
Coat Check
Ivory Floor Length Table Cloths
Wine Service with Entrée Course
Choice of Napkin Color
Custom Wedding Cake
Newly Redecorated Bridal Suite with
Complementary Hors D'oeuvres and Beverages



COCKTAIL HOUR

COLD DISPLAYS

Vegetables Crudités

Bouquetière of Fresh Garden Display with Maytag Blue Cheese Cream

International Cheese and Fruit Board

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Sun Dried Fruits, Quince Jam, and Assorted Crackers

Bruschetta Platter

Vine Ripe Tomatoes with Fresh Mozzarella and Basil served with Herbed Crostini,

Tomato Bruschetta, and Eggplant and Squash Bruschetta



HORS D'OEUVRES

(Choice of Eight)

PASSED HORS D'OEUVRES

Mini Quiche Lorraine

Lemongrass and Chicken Pot Stickers with Ponzu Dipping Sauce

Gorgonzola and Pear Tarts

Jamaican Jerked Chicken Satay with Pineapple Chutney

Brie and Raspberry Phyllo Stars

Petite Cheese Burgers with Cornichon

Beef Empanadas with Spicy Aioli

Fried Peking Duck Ravioli with Teriyaki Sauce

Fried Mozzarella with Basil Marinara

Short Rib Pot Pie with Caramelized Onions

Crispy Shrimp Shumai with Miso Broth

Cheddar Cheese and Bacon Potato Knish

Boursin and Spinach Stuffed Mushroom

Coney Island Franks en Croute with Dijon Mustard

Red Pepper and Goat Cheese Quiche

Curried Beef Satay with Sweet n Spicy Glaze

Herbed Cheese Stuffed Artichoke

Crabcake Truffles with Red Pepper Remoulade

Seared Tuna on Wonton Cracker

Coconut Chicken with Sweet and Spicy Coconut Sauce

Spinach and Artichoke Tart

Chicken and Cheese Quesadilla Cones with Guacamole and Salsa

Vegetable Spring Rolls

COLD PASSED HORS D'OEUVRES

Crab and Gazpacho Shooter

Tuna Tartare in a Cucumber Cup

Peppered Seared Beef Canape with Horseradish Aioli

Oysters on a Half Shell with Sherry Truffle Mignonette

Prosciutto Wrapped Asparagus with Romano Cheese Fondue

Herbed Goat Cheese Crostini with Kalamata Olive Tapenade

Smoked Salmon on Cucumber with Caviar and Crème Fraiche



PASTA STATION

Hand Rolled Cavatelli and Broccoli, Rigatoni with Sauce Bolognese, and Fettucini with truffled scampi Sauce. Served with Grated Parmesan Reggiano, and Assorted fresh baked Breads.



BUFFET DINNER

Salad

Choice of Two Salads with Artisanal Bread Basket

Main Course

Choice of Chicken, Fish, Meat, Vegetarian
Plus Selection of Seasonal Starch & Vegetable
Chef Attended Carving Station

Dessert Course

Wedding Cake Served with Chocolate Covered Strawberry
Columbian Coffees and Herbal Teas



SALADS

(Choice of Two)

Accompanied By Artisanal Bread Basket

Traditional Tossed

Red Wine Vinaigrette, Cucumbers, Tomatoes, Shaved Carrots and Red Onions

Classic Caesar

Parmesan Reggiano, Garlic Herb Croutons

Baby Spinach

Blue Cheese Dressing, Grapes, Mushrooms, Bacon and Red Onions

Baby Field Greens

Balsamic Vinaigrette, Roasted Red Peppers, Oven Dried Tomatoes, Caramelized Cipolini Onions

Arugula and Frisée

Orange Vinaigrette, Naval Oranges, Red Onions, Sourdough Croutons, Dried Cranberries

Radicchio and Endive

Apple Mustard Vinaigrette, Granny Smith Apples, Prosciutto, Gorgonzola, Dried Cherries, and Shaved Fennel

Chopped Iceberg

Maytag Blue Cheese Cream, Bacon Lardons, Cherry Tomatoes, and Red Onions





Windows on the
WATER
at FROGBRIDGE

Premium Wedding Buffet Package ~ 4

ENTRÉES

*(Choice Of Chicken, Fish, Meat,
Vegetarian & Starch and Vegetable)*

CHICKEN

Parmesan Crusted Chicken

stuffed with Tomatoes, Roasted Peppers, Basil,
Mozzarella Cheese with a Balsamic Glaze

Seared Griggstown Airline Chicken Breast

with Pan Jus

Chicken Roulade

with Spinach, Roasted Peppers, Mozzarella, and Red Pepper Coulis

Chicken "Cordon Blue"

with Dijon Cream Sauce

Chicken Parmesan

with Mozzarella and Fresh Marinara

Chicken Stir Fry

with Sweet and Spicy Teriyaki Glaze

FISH

Classic Seafood Paella

with Shrimp, Scallops, Clams, Mussels,
Spanish Chorizo and Saffron Rice

Herb Crusted Salmon

with Spinach and Roasted Tomato Coulis

Shrimp Scampi

with a Garlic, Chardonnay Butter

Sesame Crusted Chilean Sea Bass

with Sesame Vinaigrette

Shrimp, Scallops and Calamari

in a Sherry Cream Sauce

Stuffed Flounder

with Spinach, Asparagus, and Sundried Tomatoes
with Lemon Caper Sauce

MEAT

Flank Steak Stuffed

with Gruyere Cheese, Mushrooms, Caramelized Onions and
Roasted Peppers served with a Mushroom Demi glaze

Beef and Broccoli

with Shredded Carrots and Teriyaki Glaze

Roasted Pork Loin Stuffed with Apples

served with Spiced Jus

Beef Bourguignon

with Caramelized Onions and Crispy Bacon

Braised Short Ribs

with Red Wine Reduction

Leg of Lamb

stuffed with Oven Dried Tomatoes, Spinach and Goat Cheese and
Rosemary Demi Glace

Sweet Italian Sausage

with Broccoli Rabe, White Beans and Sundried Tomatoes

PASTA

Penne Ala Vodka

with Prosciutto and Peas

Linguini

with Scampi Sauce

Farfalle

with Basil Pesto Cream

Three Cheese Tortellini

with Roasted Tomato Cream

Cheese Ravioli

with Melted Mozzarella and Fresh Marinara

Cavatelli and Broccoli

with Toasted Garlic and Oil

VEGETARIAN

Eggplant Lasagna with a Boursin Cheese Cream

Stuffed Eggplant with Herbed Ricotta, Mozzarella and Fresh Marinara
Vegetable and White Bean Cassoulet



CHEF ATTENDED CARVING STATION

Carving

(Choice of Two)

Cumin Crusted Pork Loin with Citrus Poppy Seed Gastrique

All Natural Turkey Breast with Natural Pan Jus

Herb Roasted Black Angus Roast Beef

with Wild Mushroom Demi-Glace

Moroccan Spiced Leg of Lamb with Tzjiki Sauce

Supplemental:

Prime Rib of Beef with Au Jus ~ \$3

Seared Beef Tenderloin with Sauce Bordelaise ~ \$4

Peppercorn Crusted Strip Loin of Beef with Brandy Sauce ~ \$3



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STARCH

(Choice of One)

Cider Scented Wild Rice Pilaf
Herb Basted Red Bliss Potatoes
Idaho Whipped Potatoes
White Rice with Peas, Carrots, Onions and Herbs
Cous Cous with Peppers, Onions and Cilantro
Thyme Scented Tri Color Fingerling Potatoes
Horseradish Potato Gratin
Wild Mushroom Risotto

VEGETABLES

(Choice of One)

Seasonal Vegetable Medley
French Beans with Tomatoes, Onions, and Toasted Garlic
Roasted Root Vegetables
Maple Glazed Petit Carrots
Broccoli Rabe with White Wine and Sundried Tomatoes
Vegetable Stirfry



DESSERT

Wedding Cake Served with Chocolate Covered Strawberry
Columbian Coffees and Herbal Teas

