

THE ESTATE  CATERING

# Menu

# Menu

## COCKTAIL HOUR

### 5 HOURS PREMIUM BAR

Fine Wines, Champagne, Premium Spirits, Domestic and Imported  
Craft Beers & Liqueurs, Mixed Drinks

### CHARCUTERIE

Hot Soppressata, Genoa Salami, Spicy Cappicola, Berkshire Pork Spread,  
Pepperoni, Prosciutto Di Parma, Spicy Spanish Chorizo,  
Dry Cured Italian Ham, Beef Stick Bresaola

### BUTLER PASSED HORS D'OEUVRES

#### Selection of Twelve

Lobster Cappuccino  
Clams Casino  
Mediterranean Stuffed  
Mushrooms  
Chicken Wontons  
Spanakopita Triangles  
Sea Scallops  
en Bacon  
Chicken Satay in  
Peanut Marmalade

Chicken Pesto Skewers  
Franks in Puff Pastry  
Margherita Pizza  
Triangles  
Shrimp Ceviche  
Miniature BLTs  
Coconut Shrimp  
with Garlic Ginger  
Crab Cakes Served  
with Garlic Aioli

Tomato Onion  
Bruschetta  
Mediterranean  
Bruschetta  
Zucchini Blossoms  
(Seasonal)  
Shrimp Cocktail Shots  
Mini Risotto Balls  
Grilled Shrimp  
wrapped in Bacon

### INTERNATIONAL CHEESE DISPLAY

Triple Crème Blue Cheese, Baby Swiss Cheese, French Gruyere Cheese, Creamy  
Semi-Soft Tetilla Cheese, Aged Farmhouse Goat Cheese, Double Gloucester Cheddar  
Cheese with Onion and Chives, Mahon Cheese

### GRILLED TUSCAN VEGETABLE DISPLAY

Fire Grilled Zucchini,  
Squash Eggplant,  
Mushrooms, Endive, Roasted Red Pepper,  
Asparagus, Herbs and Olive Oil

### SELECTION OF SEASONAL SALADS

Beef Steak Tomatoes and Buffalo  
Mozzarella, Spicy Lo Mein Salad,  
Giardiniera, Grilled Artichokes, Marinated  
Mushrooms, Black Sesame String Beans



# Menu

## COCKTAIL HOUR

### FRUIT DE PROVENCE

Hand-Carved Melons and Exotic Fruits to include Watermelon Kiwi, Mango, Banana, Mandarin, Cantaloupe, Grape, Pineapple, Honeydew and Seasonal Berries

### MEZZE DISPLAY

Israeli Couscous Pita Bread, Roasted Pepper Hummus, Peperoncino's, Mixed Bean Salad, Assorted Olives, Feta Cheese, Stuffed Grape Leaves, Baba Ghanoush, Giardiniera, Tabouli and Wheat Berry Salad

## COCKTAIL HOUR ADD-ONS

### SHIPWRECK GRILL 15

Jumbo Gulf Shrimp

Little Neck Clams

Jonah's Crab Claws

Charred Baby Octopus  
with Grilled Vegetables

Seared Ahi Tuna

Fruite DiMarre

Blue Point Oysters

### SMOKED FISH 9

Mackerel, Sliced Smoked Norwegian Salmon, White Fish Salad,  
Smoked Trout, Pickled Herring with Melba Toast

### SUSHI STATION 9

*Authentic Japanese Sushi and Sashimi Presentation*

Tuna Maguro, Yellow Tail, Tuna Roll, California Roll & Cucumber Roll  
Wasabi, Soy Sauce, and Pickled Ginger

### CAVIAR 12

*Served from a Hand Carved Ice Sculpture*

Domestic Paddlefish, Trout and Montana Whitefish Caviar, Baskets of Homemade Blini and Toast Points, Traditional Garnishes to Include: Chopped Capers, Grated Egg White and Yolk, Minced Red Onion and Crème Fraiche, Hand Carved Ice Slide to Chill Regular and Flavored Vodka served in a Pony Glass



# Menu

## STATIONS

### *Live Captain Stations*

Selection of Four

#### **SMASHED POTATO STATION**

Idaho Potato Served in a Martini Glass with Fresh Chives, Butter, Sour Cream, Bacon Bits, American Cheddar, Jalapeño and Brown Gravy

#### **SLIDER STATION**

Beef or Chicken Served on a Toasted Pretzel with Sliced Pickles, Spicy Mayonaise and Seasoned Curly Fries

#### **ORIENTAL STATION**

Thai Pepper Chicken with Fried Rice, Spicy Vegetable Lo Mein, Soy Ginger in a Container

#### **DUMPLING STATION**

Pork or Chicken Dumplings with Spicy Ramen Noodles Served in a Container

#### **PORTUGUESE STATION**

Seafood Paella Served over Spanish Saffron Rice & Spicy Chorizo

#### **CONEY ISLAND STATION**

Pencil Fries, Tempura Onion Rings, Dirty Water Hot Dogs, Spicy Sausage and Peppers

#### **CARVING STATION**

Selection of One Herb Marinated Flank Steak Mustard Encrusted Pastrami Frenched Bone-in Turkey Breast Stuffed Loin of Pork with Mango Salsa

#### **PASTA STATION**

Campanelle with Sausage, Broccoli, Rabe Oil and Garlic, Campanelle A'la Vodka with Crispy Panchetta and English Peas

#### **POLISH STATION**

Homemade Potato Perogis with Sauteed Onions in Brown Butter, Kielbasa with Saurkraut

#### **FALAFEL STATION**

Miniature Falafels Stuffed in Garlic Pita Bread Served with Cucumber Mint Yogurt and Onion Relish

#### **INDIAN STATION**

Char Grilled Boneless Chicken Tikka Skewers, Marinated in Aromatic Indian Spices

#### **LATIN STATION**

Chicken and Beef Fajitas Served with Warm Tortillas, Black Bean Rice, Salsa, Pico de Gallo, Nachos and Cheese



# Menu

## STATIONS

### Chafing Dishes

Selection of Four

Mussels in a Spicy Tomato Broth

Fried Calamari Dusted with Flour,  
Corn Meal and Fresh Herbs

Veal Meatballs with Spicy Chorizo Pomodoro

Pepper Chicken Cacciatore

Pork Medallions in a Rosemary Au Jus

Eggplant stuffed with Ricotta and  
Mozzarella in a Light Tomato Sauce

Mussels with Lemon Garlic Sauce

Flounder Tempura with Ginger Aioli Dip

## LIVE CAPTAIN STATION ADD-ONS

### MEDITERRANEAN 9

Frenched Herb Leg of Lamb with Mint Chutney, Fried Smelts,  
Beer Battered Bakala, Garlic Pepper Hummus, Skordalia and  
Grilled Pita Bread

### LOBSTER MAC & CHEESE 8

Queso Fresco Yellow Cheddar, Jack and Soft Tetilla

### SHRIMP SCAMPI STATION 7

Shrimp Sauteed with Garlic, Butter, White Wine and Fresh  
Herbs Over Pappardelle

### CUBAN STATION 7

Pulled Pork Served with Cheese on a Sourdough Bun  
Whole Roasted Suckling Pig, Served with  
Black Beans and Rice

### CHOPHOUSE STATION 9

Dry Rub Encrusted Ribeye Steak  
Served with Beer Battered Onion Rings



# Menu

## RECEPTION DINNER

### Salads

Selection of One

- » **The Estate Salad** - Harvest Blend Medley Served with Dried Cranberries, Candied Walnuts and White Balsamic Vinaigrette
- » **The Farrington Salad** - Black and Scarlet Kale with Baby Arugula, Crumpled Feta with a Lemon White Wine Vinaigrette

### Entrees

Selection of Four

Offered Tableside with a Vegetarian Option  
Presented with Chef Selected Accompaniments

#### CHATEAUBRIAND OF BEEF

Slow Roasted and Served  
with Choice of  
**Bordelaise Reduction,**  
**Roasted Garlic Merlot Reduction or**  
**Black Pepper Cream Sauce**

#### THE ESTATE CHICKEN BREAST

Stuffed with Fresh Mozzarella, Roasted  
Red Pepper and Proscuitto  
Served with a Red Pepper Reduction

#### VOL AU VENT

Boneless Breast of Chicken Herb  
Marinated with Sautéed Mushrooms,  
Spinach, Asiago Cheese in a Puff Pastry,  
Served with a Roasted Garlic Sauce

#### GRILLED BARRAMUNDI

Asian Sea Bass Served with Charred  
Lemon Caper Wine Sauce

#### BARRAMUNDI PUTANESCA

Asian Sea Bass Served with Onions,  
Peppers, Mushrooms, Capers  
in a Light Anchovy Tomato Broth

#### GRILLED VEGETARIAN

Endive, Squash, Zucchini, Portobello  
Mushrooms, Eggplant, and  
Asparagus Tomato Tower

#### GRILLED HERB SALMON

Served Over Mushroom Asparagus  
Risotto in a Lobster Broth



# Menu

## DESSERT

### Wedding Cake

Served with a Chocolate Covered Strawberry, Mini Cheesecake  
and a Chocolate Cannoli, with Coffee and Herbal Tea

#### DESSERT ADD-ONS

##### DELUXE FLOATING VIENNESE 15

Strawberry Cheesecake	Cantaloupe	Rice Krispies
Carrot Cake	Grapes	Blood Orange Sorbet
Triple Fudge Cake	Honeydew	Rainbow Sprinkles
Baileys White Mousse	Passion Fruit	Wet Walnuts
Grand Marnier	Kiwi	Oreos
Layered Fudge	Sliced Oranges	M&Ms
Oreo Cheesecake	Belgian Waffles	Bananas Fosters en
Chocolate Mousse	Chocolate Covered	Pure Cane Rum
Tiramisu	Strawberries	Chocolate Sprinkles
Watermelon	Fruit Tarts	Sliced Cherries
Pineapple	Italian Pastries	Fine Cognacs
Chocolate Ice Cream	Chocolate Pretzels	Cordials
Vanilla Ice Cream	Peanut Brittle	Espresso with
Fresh Strawberries	Marshmallows	Candied Sugar

1/2 Hour of Overtime 20, 1 Hour Overtime 24

##### ESPRESSO BAR 5

Grand Marnier, Black & Regular Sambuca, Anisette, Kahlua, Remy Martin,  
Hennessy, Baileys, Amaretto Disaronno and more!

##### BUTLER PASSED PETITS FOURS 6

##### CANDY STATION 5



---

# ACCOMMODATIONS

---

## CEREMONY

---

We offer outdoor ceremonies, weather permitting, or indoors in case of rain.

**\$10/guest for 1/2 hour**

-or-

**\$15/guest per hour**

## LINENS

---

High quality floor length table linens for all cocktail and dining tables. Choice of black, white or ivory. Also includes matching overlays and napkins for dining tables.

**Additional colors available upon request**

## AFTER HOURS RECEPTION

---

Keep the party going longer - Including Premium Open Bar, Chicken Fingers, Curly Cheese Fries, Beef Sliders, Egg Rolls, Mac and Cheese, Pork Roll with Egg and Cheese.

Note: State Law Prohibits Service of Alcohol after 2:00 am.

**\$3500 per hour**

## TO-GO STATION

---

Bring The Estate dining experience home. Choose from a pre-selected menu

**\$6**

## VENDORS & CHILDREN

---

Vendors & Children (Ages 3-12)

**50 percent of contracted price**

Young Adults (Ages 14-20)

**\$25 off the contracted price**

## STAFFING

---

- » Station Captains
- » Bride and Groom Attendant
- » Valet Parking Attendants
- » Lobby Hostess
- » Coat Check Attendants
- » Bathroom Attendants
- » Staff Ratio 1 per table
- » Bartender Ratio one per 50 guests

## WINE BOTTLE SERVICE

---

Merlot, Cabernet Sauvignon, Pinot Grigio and Chardonnay

**\$3**

## ICE SCULPTURES

---

Make a grand impression with exquisite hand sculpted frozen works of art to delight and impress! Pricing varies.

## SEATING CARDS & MENUS

---

Stylish printed seating cards, personalized with guests names and table numbers and elegant table menus for an added custom touch to match your wedding style.

**\$5**

## OVERTIME

---

Based upon the final guaranteed number of guests. Subject to availability.

**\$18 per hour**





**OUR MISSION**

*To provide you the finest service through  
teamwork, dedication, and attention to detail*

16 Patrick Street, East Brunswick, NJ  
732-297-1500  
[www.TheEstateNJ.com](http://www.TheEstateNJ.com)