



THE ESTATE
at
FARRINGTON LAKE

Wedding Menu

COCKTAIL HOUR

5 HOURS PREMIUM BAR

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

BUTLER PASSED HORS D'OEUVRES

Lobster Cappuccino	Franks in Puff Pastry	Crab Cakes Served
Clams Casino	Margherita Pizza	with Garlic Aioli
Mediterranean Stuffed Mushrooms	Triangles	Herb Roasted Lamb
Spanakopita Triangles	Shrimp Ceviche	Chops Mint Yogurt
Chicken Satay in Peanut Marmalade	Miniature BLTs	Mini Risotto Balls
Chicken Pesto Skewers	Coconut Shrimp with Garlic Ginger	Grilled Shrimp wrapped in Bacon

CHARCUTERIE

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

EUROPEAN ARTISAN CHEESE DISPLAY

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

GRILLED TUSCAN STATION

Fire Grilled Zucchini, Squash Eggplant,
Asparagus, Artichokes, Portobello
Mushrooms, Endive, Roasted Red Pepper in
Herb Olive Oil, Roasted Red and Yellow
Beets with Herb Goat Cheese

SELECTION OF SEASONAL SALADS

Spicy Cold Vegetable Lomein, Black
Sesame String Beans, Tomato Onion
Bruschetta, Olive Tapenade with Honey Pita
Chip, Teriyaki Glazed Noodles, Beefsteak
Tomatoes with Buffalo Mozzarella with
Fresh Basil and Olive Oil.

CHEF'S TABLE

Tomato Onion Bruschetta, Tri Colore
Tortellini, Mediterranean Bruschetta,
Quinoa Salad, Broccoli Rabe Sauteed in
Olive Oil and Garlic, Roasted Exotic
Seasonal Mushrooms



COCKTAIL HOUR

FRUIT DE PROVENCE

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

MEZZE DISPLAY

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

SEAFOOD BAR

Little Neck Clams, East and West Coast Oysters, Estate Seafood Salad, Served with Ketel One Cocktail Sauce, Tabasco and Lemon

SUSHI PLATTER

California Roll, Spicy Salmon, Cucumber Roll, Wasabi, Soy Sauce and Pickled Ginger

COCKTAIL HOUR ADD-ONS

SHIPWRECK GRILL 15

Jumbo Gulf Shrimp

Charred Baby Octopus

Whole Steamed Lobster

Jonah's Crab Claws

Seared Ahi Tuna

Ketel One Cocktail Sauce

SUSHI TABLE 9

Authentic Japanese Sushi and Sashimi Hand Rolled by Chef

Tuna, Maguro, Yellow Tail, Cucumber, Shrimp Tempura, Crab & Avocado
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



STATIONS

Live Captain Stations

Selection of Five

WHIPPED POTATO BAR

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

PASTA STATION

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

SAUTEED STATION

Chicken with Thyme Lemon Capers, Pork Medallion with Mushroom Marsala Wine Served over Basmati Rice

CONEY ISLAND STATION

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

PORTUGUESE STATION

Seafood Paella, Served over Spanish Saffron Rice & Spicy Chorizo, Mussels with Green Cilantro Garlic Sauce

POLISH STATION

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

SLIDER STATION

Beef or Chicken Served on a Brioche Bun with Sliced Pickles, Spicy Mayonaise and Seasoned Curly Fries, Malt & Ketchup

CARVING STATION

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

INDIAN STATION

Char Grilled Boneless Chicken Tikka Skewers, Marinated in Aromatic Indian Spices Served with Roghani, Nan, Cucumber, Onion, Cilantro, Yogurt

ORIENTAL STATION

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

LATIN STATION

Chicken and Beef Fajitas Served with Warm Tortillas, Black Bean Guacamole, Red Bean Rice, Salsa, Pico de Gallo, Nachos with Jalapeño Cheese, Fried Platain, Sweet Crema

DUMPLING STATION

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



STATIONS

Chafing Dishes

Selection of Three

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

Clams with Lemon Garlic Sauce

Flounder Tempura with Ginger Aioli Dip

Clams Oreganata

Mediterranean Stuffed Mushrooms

LIVE CAPTAIN STATION ADD-ONS

MEDITERRANEAN 7

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

SHRIMP SCAMPI STATION 5

Shrimp Sauteed with Garlic, Butter, White Wine and Fresh Herbs Over Dirty Basmati Rice

LOBSTER CAMPANELLE CHEESE 6

Queso Fresco, Yellow Cheddar, Jack, and Soft Tetilla

CUBAN STATION 6

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

CHOPHOUSE STATION 7

Dry Rub Encrusted Ribeye Steak Served with Beer Battered Onion Rings, Caramelized Onions

BACON BAR 7

Slab of Bacon, Nutella, Bourbon Glaze, Maple Syrup, Jalapeño Slaw and Scallion Crema



RECEPTION DINNER

Salads

Selection of One

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

HOUSE SPECIALTIES

Entrées

Selection of Four

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 Prosciutto
Served with a
Red Pepper Reduction

GRILLED VEGETARIAN

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

BARRAMUNDI

Asian Sea Bass
Served with Choice of
Charred Lemon Caper Wine Sauce
or
Peppers Onions Mushrooms Capers
in a Light Anchovy Tomato Broth

ROASTED AIRLINE CHICKEN

Served with Choice of
Lemon Caper Wine
Mushroom Rosemary Marsala Wine
or *Lemon Butter White Wine*

GRILLED HERB SALMON

Served Over Mushroom Asparagus
Risotto in a Lobster Broth

Offered Tableside with a Vegetarian Option
Presented with Chef Selected Accompaniments



DESSERT

Wedding Cake

Served with a Chocolate Dipped Banana, Seasonal Berries, Red Velvet Cake, Coffee & Herbal Tea

DESSERT ADD-ONS

DELUXE FLOATING VIENNESE 15

Table with 3 columns of dessert add-ons including Strawberry Cheesecake, Carrot Cake, Triple Fudge Cake, Baileys White Mousse, Grand Marnier, Layered Fudge, Oreo Cheesecake, Chocolate Mousse, Tiramisu, Watermelon, Pineapple, Chocolate Ice Cream, Vanilla Ice Cream, Fresh Strawberries, Cantaloupe, Grapes, Honeydew, Passion Fruit, Kiwi, Sliced Oranges, Belgian Waffles, Chocolate Covered Strawberries, Fruit Tarts, Italian Pastries, Chocolate Pretzels, Peanut Brittle, Marshmallows, Rice Krispies, Blood Orange Sorbet, Rainbow Sprinkles, Wet Walnuts, Oreos, M&Ms, Bananas Fosters en Pure Cane Rum, Chocolate Sprinkles, Sliced Cherries, Fine Cognacs, Cordials, Espresso with 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

TO GO 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

Floor length table linens available in black, white or ivory with matching overlays and napkins.

**Additional colors available
as an upgrade**

AFTER HOURS RECEPTION

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

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

\$3500 per hour

VENDORS & CHILDREN

Vendors & Children (Ages 3-12)

50% of contracted price

Young Adults (Ages 14-20)

\$25 off the contracted price

STAFFING

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

ICE SCULPTURES

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

\$250 and up

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

Payment Terms

\$3500 is required upon signing of the definite contract. Second payment of \$3500 is due within the next 90 days. Final guest count and final payment is required 10 days prior to the event by certified check or cash. All Payments are Non-Refundable.

All prices are subject to 7% NJ Sales Tax and Service.



OUR MISSION

Each and every member of our team plays an important role in the success of your event, and your complete satisfaction. Thus we wholly dedicate our combined efforts to ensure that all guests have a fun and memorable experience at The Estate, where we do one wedding at a time.



THE ESTATE
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FARRINGTON LAKE

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