



**THE ESTATE**  
*at*  
FARRINGTON LAKE

# *Wedding Menu*

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# COCKTAIL HOUR

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## 5 HOURS PREMIUM BAR

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

## BUTLER PASSED HORS D'OEUVRES

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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

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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

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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

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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

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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

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



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# COCKTAIL HOUR

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## FRUIT DE PROVENCE

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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

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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

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

## SUSHI PLATTER

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

## COCKTAIL HOUR ADD-ONS

### SHIPWRECK GRILL 15

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Jumbo Gulf Shrimp

Charred Baby Octopus

Whole Steamed Lobster

Jonah's Crab Claws

Seared Ahi Tuna

Ketel One Cocktail Sauce

### SUSHI TABLE 9

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*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

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*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



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# STATIONS

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## *Live Captain Stations*

Selection of Five

### WHIPPED POTATO BAR

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

### PASTA STATION

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

### SAUTEE STATION

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

### CONEY ISLAND STATION

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

### PORTUGUESE STATION

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

### POLISH STATION

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

### SLIDER STATION

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

### CARVING STATION

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

### INDIAN STATION

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

### ORIENTAL STATION

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

### LATIN STATION

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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

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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



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# RECEPTION DINNER

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## 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

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

#### THE ESTATE CHICKEN BREAST

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

#### GRILLED VEGETARIAN

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

#### BARRAMUNDI

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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

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

#### GRILLED HERB SALMON

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Served Over Mushroom Asparagus  
Risotto in a Lobster Broth

Offered Tableside with a Vegetarian Option  
Presented with Chef Selected Accompaniments



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**DESSERT**  
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*Wedding Cake*

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

**TO GO STATION 5**



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# ACCOMMODATIONS

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## CEREMONY

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

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

-or-

**\$15/guest per hour**

## LINENS

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

**Additional colors available  
as an upgrade**

## AFTER HOURS RECEPTION

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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

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Vendors & Children (Ages 3-12)

**50% of contracted price**

Young Adults (Ages 14-20)

**\$25 off the contracted price**

## STAFFING

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- » 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

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

**\$250 and up**

## SEATING CARDS & MENUS

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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

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

**\$18 per hour**





## 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.



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*at*  
FARRINGTON LAKE

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