



\$50 PER PERSON ++ / 20 PERSON MINIMUM
Includes welcome drink, charcuterie station, and 3-course seated meal

WELCOME DRINK

Custom welcome drink that can include Spritzers, flavored Mimosas, Prosecco, Cava, or personal request

CHARCUTERIE STATION

Social Hour station that includes a full Charcuterie Spread of Meats, Cheeses, Fruits, Nuts, Jams, and Artisanal Bread

SALAD / SELECT ONE

Nicole's Nirvana

poached pears, red raspberries, candied walnuts, and creamy goat cheese over a bed of mesclun greens topped with orange vinaigrette

Beets & Grains

golden beets, garbanzo beans, red onions, and feta cheese over a bed of quinoa and kale, topped with honey vinaigrette

Caesar Salad

grana padano cheese and sourdough croutons over a bed of fresh greens, topped with housemade caesar dressing

ENTREE / SELECT ONE

Maple Glazed Roast Pork Tenderloin

served with mashed sweet potatoes, cinnamon honey crisp apples, and sauteed baby spinach

Chicken Breast Roulade

served with prosciutto, fontina cheese, asparagus, roasted cauliflower, and parmesan risotto in a mushroom cream sauce

Stuffed Fillet of Sole

served in a white wine butter sauce with wild rice pilaf and broccoli oreganata

Portabella Mushroom Cap

served with a sweet corn risotto, melted buffalo mozzarella, and a bed of baby arugula and roasted tomato salad

DESSERT / CHEF SELECTION

Please inform us if you would like to provide your own dessert

SOCIAL HOUR ADD-ONS

Passed Small Bites / \$9 per person

Please select any 3 bites:

Jalapeño & cheddar infused boar sausage

Gruyere & tomato focaccia

Scallion corn fritter

Mini Beef Wellington puff pastry

Baked brie puff pastry

Sweet potato gnocchi

Tangy roasted cauliflower

(Special Request)

BEVERAGE ADD-ONS

Open Bar Packages

Cash Bar / \$300 minimum

Unlimited Mimosas & Bloody Mary's / \$15 pp ++

Beer/Wine / \$25 pp ++

++ Plus 21% taxable service charge & 6.625% NJ Sales Tax