



## Crystal Wedding Menu

### 5-Hours Premium Open Bar

Premium Liquors, Domestic & Imported Beers  
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, & White Zinfandel  
Assorted Juices, Soft Drinks and Sparkling Water

732-381-9500  
FAX: 732-574-3862  
WEBSITE: [www.coloniacc.net](http://www.coloniacc.net)

### Antipasto Display

Assortment of Imported Italian Meats, Vegetables & Cheeses with Semolina, Focaccia & Garlic

### Butler-Passed Hors d'oeuvres for One Hour- Select Six

Beef Tenderloin on Garlic Crostini with Horseradish Cream  
Franks in Puffed Pastry with Dijon Mustard  
Vegetable Spring Roll with Hoisin Sauce  
Scallops Wrapped in Bacon  
Clams Casino  
Crab Cakes with Remoulade  
Artichoke Hearts Francaise  
Shrimp Sambuca  
Coconut Shrimp  
Firecracker Pork Wontons  
Mozzarella Corozza  
Tamale Shooters  
Beer-Battered Chicken with Sweet Thai Chile Sauce  
Tomato Bruschetta  
Olive Tapenade on Crostini  
Fresh Mozzarella on Crostini with Tomato or Roasted Red Pepper  
Prosciutto De Parma Wrapped Asparagus  
Margarita Calzone, Filled with Mozzarella, Basil & Tomato  
Popsicle Lamb Chops \$5 pp up-charge

### Pasta Station- Made Fresh to Order- Select Two Pastas & Two Sauces

Rigatoni, Penne, Farfalle, Ravioli or Tri-Color Cheese Tortellini  
Pesto, Pomodoro, Vodka with Peas, Mushrooms & Prosciutto,  
Amatriciana, Shallots, Peas, Mushrooms, Sweet Sausage with Pomodoro Cream  
Assorted Focaccia & Semolina

### Carving Station- Select Two

Tenderloin of Beef with Wild Mushroom Demi Glace  
Herb-Crusted Loin of Pork with Pineapple Gran Marnier Glaze  
Roasted Turkey with Cranberry Chutney & Gravy  
Veal Loin with Sherry Cream & Porcini Mushrooms  
Roasted Suckling Pig, Jamaican Rum Sauce  
Fresh Glazed Ham with Whole Grain Mustard  
Salt-Crusted Red Snapper, Lemon Oil

## **Dinner**

Champagne Toast & Tableside Wine Service

### **First Course - Select One**

Country Club Fuji Salad

Mixed Field Greens with Red Onion, Grapes, Fuji Apples, Gorgonzola & Walnuts, Raspberry Vinaigrette

Classic Caesar Salad

Homemade Caesar Dressing and Croutons

Mixed Organic Greens, Cucumber & Tomato, Homemade Balsamic Vinaigrette

### **Tableside Entrée Choices – Select Two**

#### **Chicken Toscana**

Chicken breasts sautéed with Vinegar Peppers, Artichoke Hearts, Sun-Dried Tomatoes  
White Wine Sauce & Topped with Mozzarella

#### **Chicken Savoy**

Breasts Layered with Roasted Red Peppers & Fresh Mozzarella, Roasted Garlic Balsamic Sauce

#### **Free Range Chicken & Shrimp**

Free Range Chicken Breasts Sautéed with Hickory Smoked Bacon, Shrimp, Arugula & Sherry Cream

#### **Sherry Chicken**

Breasts sautéed with Shallots, Sun-Dried Cranberries, Gorgonzola & Sweet Sherry Balsamic Glaze

#### **Stuffed Maryland Lemon Sole**

Topped with Jumbo Lump Crabmeat with Lemon Butter Sauce

#### **Red Snapper Marechiara**

Baked in a Cherry Tomato Seafood Broth with Little Neck Clams and Mussels

#### **Tilapia**

Baked with Artichokes, Capers, Lemon, Butter & White Wine

#### **Polynesian Halibut**

Grilled Center-Cut Fillet Topped with Mango Salsa & Lemon Grass Coconut Broth

**Duet of Petite Grilled Filet Mignon with Shrimp Scampi**, Garlic-Butter Sauce

#### **Filet Mignon**

Grilled 8 oz. Filet Served with Gorgonzola Cheese Sauce, Port Wine Demi-Glace or Mushroom Demi Glace

#### **Filet Mignon Di Parma**

Grilled 8 oz. Filet Topped with Fresh Mozzarella in a White Wine Prosciutto Di Parma Demi-Glace

#### **Filet Mignon Oscar**

Grilled 8 oz. Filet Topped with Crabmeat, Fresh Asparagus & Hollandaise Sauce

**Chateaubriand**, Mushroom Demi-Glace

#### **Veal Napoleon**

Tender Scaloppini Topped with Prosciutto, Eggplant & Fontina, Sherry Demi Cream Sauce

*\*Vegetarian Meal always available upon request*

**Entrees are served with Fresh Seasonal Vegetables & Accompaniment**

**Select One**

Rosemary, Lemon & Garlic Roasted Potato  
Baked Potato  
Whipped Potato  
Potatoes Au Gratin  
Whipped Maple Sweet Potatoes

*\*Vegetarian Meals Available Upon Request*

**Dessert**

Custom Wedding Cake

Coffee, Tea, Espresso and Cappuccino  
2012 \$125 Per Person  
2013 \$130 Per Person

Teens 13 – Under 21 years \$105 Per Person  
Children 4-12 years \$52 Per Child  
Children 3 years and under – no charge

20% Service and 7% NJ Sales Tax Additional

*Custom Menus are available for fit everyone's palate or budget.*

Misc.

Valet Parking  
Coat Check

Bridal Room with Champagne & Soft Drinks  
Complimentary Golf Foursome for the Groom

Groom's Room with Beer & Soft Drinks

Floor-Length White Table Cloths

Choice of White or Ivory Top Cloth

Choice of Napkin Color

Votive Candles

Preferred Vendor List

Direction & Place Cards Included

Golf Carts Available for Photo Ops / On Course Photos

Ceremony on Golf Course \$5 Per Person Additional

Chair Covers are available at additional charge of \$5 per person

\$1000 Deposit due at Signing of Contract

25% of estimated total due 3 months prior

Cash, Check or Credit Card

Final Count and Payment in Full 7 Days prior-Cash, Credit Card or Certified Check