



PLATINUM WEDDING MENU

Butler Passed Hors D'oeuvres

(Selection of Five)

Coconut Shrimp with a Dipping Sauce, Cocktail Franks in Puff Pastry,
Assorted Mini Quiche, Baked Stuffed Clams Casino, Sausage Rolls, Chicken Teriyaki
Baked Brie with Raspberries, Vegetable Balls with Sweet Chile Sauce, Kansas City Steak,
Pan Seared Tuna with Wasabi Mascarpone, Crab Cakes with Curry Mascarpone
Goat Cheese & Orange Marmalade Puffs

Cold Antipasto Display

(Selection of Five)

Imported and Domestic Cheeses Platter with Crackers
Imported Dried and Cured Meat Platter
Platter of Roasted Peppers, Gaeta Olives and Marinated Artichokes,
Asian Green Bean Salad, Fresh Mozzarella and Tomato Platter,
Spicy Cannellini Bean Salad, Fresh Beet Salad, Mushroom & Zucchini Salad,
Spinach & Crab Dip with Pita Chips, Smoked Salmon Platter with Garnishes

Pasta Station

(Selection of Two)

Penne, Ziti, Rigatoni, Cavatelli, Farfalle,
Cheese Ravioli, Mushroom Ravioli, Pumpkin Ravioli, Tortellini
Served with your choice of:
Vodka, Alfredo, Carbonara, Marinara, Filetto Di Pomodoro,
Garlic and Oil with Broccoli, Sherry Cream,
Browned Butter & Fresh Sage, Bolognese or Primavera Sauce

Silver Chafing Dishes

(Selection of Four)

Stuffed Mushrooms in Champagne Sauce • Portobello Parmesan with Garlic & Oil
Vegetable Paella • Italian Meatballs • Swiss Meatballs • Sausage & Peppers,
Beef & Broccoli in a Teriyaki Sauce • Beef Tips with Barola Wine and Mushrooms,
Mussels Marinara or Fra Diavolo • Eggplant Rollatini
Chicken with Tarragon, Apricots & Cream,
Chicken Savoy (Bone in Chicken with Vinegar, Garlic and Parmesan Cheese),
Filet of Salmon in a Lemon & Dill Sauce, Walnut Encrusted Tilapia in a Lemon Sauce, Fried
Calamari (Marinara or Fra Diavolo), Shrimp Scampi,
Scallops with Chambord & Strawberries



YOUR RECEPTION

Appetizer

(Selection of One)

Penne a la Vodka

Onions, Chopped Plum Tomatoes, Vodka & Cream

Rigatoni Filetto di Pomodoro

Sautéed Bacon, Onions, Prosciutto with Plum Tomatoes

Rigatoni Carbonara

Cream Sauce with Bacon, Onions & Green Peas

Farfalle a la Skylands

Farfalle with Sautéed Shrimp, Asparagus & Fresh Tomatoes

Mushroom Ravioli

Mushroom Ravioli in a Sherry Cream Sauce

Tortellini Michael Angelo

Tortellini with Chicken & Mushrooms in a Brandy Cream Sauce

Raw Seafood Bar

Wedding Cake Ice sculpture with shrimp cocktail,
clams on a half shell and Calamari Salad



CARVING STATION

(Selection of Two)

Baked Virginia Ham with Bourbon, Pineapple & Golden Raisins

Herb Encrusted Turkey Breast with Gravy

Roast Loin of Pork with Garlic, Rosemary & Honey

Corned Beef with Mustard Glaze, Marinated London Broil,

Roasted Herb Encrusted Marinated Shell Steak

Loin of Pork Stuffed with Spinach, Peaches & Gorgonzola,

Roast Beef Au Jus, Roasted Leg of Lamb

Mac & Cheese Station

Macaroni & Cheese with Choice of Two Toppings

Or

(selection of One)

Prosciutto & Melon • Mozzarella & Tomato Caprese

Salmon Roses with Champagne Sauce • Crab Cakes in a Mustard Sauce

SALAD

(Selection of One)

Skylands House Salad

Mixed Baby Greens with Tomatoes, Sliced Cucumbers, Shredded Carrots & Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce with Seasoned Croutons & Shredded, Parmigianino Cheese & Caesar Dressing

Tri-Color Salad

Arugula, Radicchio & Endive in a Balsamic Vinaigrette, Topped with Parmesan

Skylands Signature Salad

Mixed Baby Greens with Poached Pears, Walnuts & Gorgonzola Cheese in a Honey Vinaigrette

Chef's Specialty Salad

Baby Arugula with Granny Smith Apples, Pecans in a Vinaigrette Topped with Goat Cheese



ENTREE

(Selection of Two)

Chicken Francaise

Breast of Chicken Sautéed in an Egg batter, then Sautéed with Lemon, Butter & White Wine

Skylands Chicken

Breast of Chicken Sautéed Topped with Eggplant, Prosciutto, Mozzarella & Fresh Tomato in a Fresh Sage Sauce

Chicken Marsala

Breast of Chicken Sautéed with Mushrooms & Marsala Wine

Chicken Florentine

Breast of Chicken Sautéed Topped with Spinach & Parmesan Cheese in a White Wine Sauce

Stuffed Breast of Chicken

Chicken Breast Stuffed with Four Cheeses, wrapped with Prosciutto in a Sherry Demi Glaze

Chicken Rossini

Breast of Chicken Sautéed in an Egg batter, topped with Ham, Provolone & Fresh Tomato

Salmon Roses

Filet of Salmon with Lemon White Wine & Fresh Dill

or

Filet of Salmon with White Wine, Garlic & Rosemary

Stuffed Salmon

Filet of Salmon Stuffed with Crabmeat in a white Wine and Fresh Tomato Sauce

Filet of Tilapia

Tilapia in a Walnut Crust Served with a White Wine Lemon Sauce

or

Francaise with Lemon, Capers, Dill & Fresh Tomatoes or
Tilapia with Baby Arugula & Fresh Tomatoes in a White Wine Sauce

Filet of Sole

Filet of Sole Stuffed with Mixed Seafood in a white Wine Sauce, topped with a Parmesan Crust

Filet Mignon

In either a Black Truffle or Peppercorn Sauce

Prime Rib Au Jus

All entrees are served with Chef Potato and Vegetable



WEDDING CAKE CEREMONY

Elegant Tiered Wedding Cake
And our Mini Venetian Table

UPGRADES

Cocktail Hour
Full Sushi Station

DINNER

Chateaubriand
Chilean Sea Bass in a Citrus Sauce
Duet Plate
Filet Mignon & Chilean Sea Bass

DESSERT

Elegant Venetian Table
Assorted Mini Pastries, Cookies & Cakes

PRICING INFORMATION

Pricing is provided upon request.

Additionally,
Maitre 'D Fee: \$500.00
Up Lights: \$250.00
Ceremony Fee (1/2 Hour) \$500.00
Half Price for children 3–10 years old and Vendors

Please note:

All prices are subject to New Jersey Sales Tax & 21% Service Charge
A non-refundable deposit of \$2,500.00 is required, either by cash or check.
Second deposit of 10% is due 30 days from booking date.
Additional deposit of 30% is due 6 months prior to event.

All deposits are non-refundable