

Silver Star Reception Center

*VFW Post #4699
575 Jernee Mill Rd. Sayreville, NJ 08872*



Wedding Menu



Catering By

Culinary Classics

732-254-1136 www.jerseycatering.com

Call for an appointment to view Reception Center

Culinary Classic Cocktail Hour

Assorted Butler Passed Hors d'oeuvres

(Choose Six)

- Franks in Blankets ~ Mushrooms Stuffed with Sausage & Crabmeat
- Mini Pizza Bagels ~ Chicken Tenders w/Honey Mustard Sauce
- Bruschetta ~ Mini Egg Rolls w/Sweet & Sour Sauce
- Sesame Chicken ~ Assorted Mini Quiche ~ Raspberry & Brie in Phyllo
- Petite Crab Cakes ~ Potato Pancakes w/Applesauce & Sour Cream
- Smoked Salmon Crustini ~ Clams Casino ~ Clams Oreganata
- BBQ Shrimp Wrapped in Bacon ~ Seared Ahi Tuna ~ Lobster Pot Pie



Silver Chafing Dishes

(Choose Two)

- Tortellini Alfredo w/Peas ~ Penne Ala Vodka ~ Chicken Marsala
- Lemon Pepper Chicken ~ Blackened Chicken w/Bowtie Pasta
- Shells w/Baby Shrimp & Broccoli in Scampi Sauce ~ Eggplant Rollatine
- New Zealand Mussels Marinara ~ Fried Calamari ~ Buffalo Shrimp
- Swedish Meatballs ~ Sweet & Sour Meatballs ~ Pierogies



Cold Displays with Ice Sculpture

- International Cheese & Fruit Display ~ Fresh Vegetable Crudités
- Add Shrimp Cocktail for only \$3 per person additional



Cocktail Hour Enhancements

Pasta Station \$4 pp

(Choose 2 Pastas and 2 Sauces)

- Tortellini, Fettuccini, Penne, Bowtie
- Vodka, Alfredo, Scampi, Pomodoro

European Station \$4 pp

- Haluski (Cabbage & Noodles),
- Stuffed Cabbage, Kielbasi & Kraut
- Pierogies w/Onions & Sour Cream

Asian Station \$4 pp

- Chicken Stir Fry w/Rice,
- Mini Egg Rolls, House Lo Mein
- Japanese Shu Mai

Antipasto Station \$4 pp

- Assorted Italian Cold Cuts,
- Marinated Cheeses,
- Roasted Eggplant with Olives

Carving Station \$5 pp

(Choose 2)

- Roast Turkey, Glazed Smoked Ham
- Fresh Ham, Roast Loin of Pork
- Side of Salmon, Leg of Lamb

Sushi Station \$5 pp

- Assorted Rolls w/Soy Sauce,
- Wasabi & Pickled Ginger
- California, Philly Rolls,
- Spicy Tuna, Rainbow Roll

Whole Suckling Pig

- Carved to Order
- for Only \$4 pp
- additional

Seafood Station \$10 pp

(Choose Two Cold Items)

- Shrimp Cocktail, Snow Crab Claws, Seafood Salad
- Clams on the Half Shell, Fresh Shucked Oysters

(Choose Two Hot Items)

- Clams Casino, Oysters Rockefeller, Stuffed Shrimp
- Clams in Green Sauce, Garlic Shrimp, Oysters Oreganata

Add Sushi Station

- to Asian Station
- for Only \$2 pp
- additional



Sit Down Dinners Include
Cocktail Hour and 5 Hour Open Bar

Sit Down Reception

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Plated Entrees

(Choose Two)

Chicken Italiano \$60

Roasted Red Peppers, Prosciutto & Provolone

Chicken Française \$60

Sautéed with Citrus Wine Sauce

Chicken Marsala \$60

Served with a Marsala Mushroom Wine Sauce

Stuffed Pork Chop \$65

Stuffed w/Apple Sausage Stuffing

Grilled Fillet of Salmon \$65

Grilled & Topped with a Dill Cream Sauce

Baked Tilapia \$65

Topped with Mango Salsa

Seared Tuna Steak \$ 68

Fresh Marinated; Seared to Perfection

Prime Rib of Beef Au Jus \$70

Tender Boneless; w/Fresh Grated Horseradish

Grilled Filet Mignon \$75

Grilled w/Wild Mushroom Sauce & Béarnaise Sauce

Surf & Turf

Grilled Fillet & Broiled Lobster Tail

Served with Chef's Choice Potato & Fresh Seasonal Vegetable

Dessert:

Tiered Wedding Cake Custom-made and Decorated with Fresh Flowers
Fresh Brewed Coffee, Decaffeinated Coffee & Tea



All Prices Subject to 18% Service Charge
and 7% Sales Tax

All Wedding Packages Include

Elegant Five Hour Reception
Five Hour Open Bar
China, Silverware and Glassware
Color Coordinated Linens
Maitre D' Service
Professionally Attired Servers
White Glove Service
Private Bridal Suite
Hand-Carved Ice Sculpture
Attractively Decorated Bridal Table
Place Seating and Direction Cards
Minimum 100 Guests
Ivory Chair Covers w/Sash \$5 pp additional

Silver Star Reception Center

Grand Buffet and Carving Buffet Include
Cocktail Hour and 5 Hour Open Bar

Grande Buffet \$65 per person

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Buffet Entree Selections:

(Choose Two)

Chicken: Marsala, Française, Parmigiana, Stir Fry or Cordon Bleu
Beef: Top Round, Italian Meatballs, Stir Fry, Marsala, Pepper Steak,
Swedish Meatballs, Bourgingion
Pork: BBQ, Roasted & Sliced, Sausage & Peppers, Stuffed Cabbage
Kielbasi & Sauerkraut, Honey Thyme

(Choose One)

Seafood: Shrimp Scampi, Stuffed Flounder, Seafood Newburg,
Mussels Marinara, Baked Salmon with Dill Sauce

Veal: Marsala, Française, Veal & Peppers, Parmigiana, Piccata
(Choose Two)

Starch: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce
Duchess Potatoes, Roasted New Potatoes, Rice Pilaf

Vegetable: Honey Basil Carrots, Broccoli Scampi,
Sautéed Spinach,

String Beans Almondine, Vegetable Medley

Dessert

Tiered Wedding Cake Custom-made
Decorated with Fresh Flowers
Fresh Brewed Coffee, Tea & Decaf

Chef's Carving Buffet \$70 per person

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Carved Selections

(Choose Two)

Top Round of Beef
w/Au Jus & Horseradish Sauce

Seasoned Fresh Ham
w/Jus Lie & Applesauce

Maple Basted Smoked Ham
w/Roasted Pineapple Chunks

Boneless Prime Rib of Beef*
w/Au Jus & Horseradish Sauce
* \$2 pp additional

Roast Turkey Breast
Served with Giblet Gravy

Roast Pork Loin
w/Honey & Thyme Glaze

Roasted Leg of Lamb*
w/Rosemary Port Wine Sauce

Tenderloin of Beef**
w/Au Jus & Horseradish Sauce
** \$3 pp additional

(Choose Three)

Starch: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce,
Duchess Potatoes, Roasted New Potatoes, Rice Pilaf

Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach
, String Beans Almondine, Vegetable Medley

Dessert

Tiered Wedding Cake Custom-made and Decorated with Fresh Flowers
Brewed Coffee, Tea & Decaf



All Prices Subject to 18% Service Charge
and 7% Sales Tax

Desserts

*Tiered Wedding Cake Custom-made to your Specifications
Decorated with Fresh Flowers*

*Wedding Cake Served Buffet Style \$2 pp
with Assorted Mini Italian Pastries, Mousses
& Fresh Seasonal Fruits*

*Viennese Table \$4 pp
Apple Walnut Cake, Chocolate Mousse Cake, Carrot Cake,
Occasion Cake, Mousses, Assorted Mini Italian Pastries,
Cookies and Fresh Seasonal Fruits*

*Add Chocolate Fountain to Viennese Table \$2 pp additional
Includes Fresh Strawberries, Fresh Pineapple, Rice Crispy Treats,
Marshmallows for your Dipping Pleasure*

*Bananas Flambé Station \$4 pp
Bananas Foster prepared w/brown sugar, dark rum and banana liquor
served with Vanilla Ice Cream*



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and 7% Sales Tax*

Beverages

*Five Hour Open Bar Included
Vodka, Gin, Rum, Scotch, Whiskey, Tequila, Malibu, Jack
Daniels, Kahlua, Amaretto, Peach Schnapps, Blackberry Brandy,
Bud & Coors Light Draught, Merlot, Chardonnay
White Zinfandel, Assorted Sodas and Mixers
Includes Bartender*

*Add Sangria \$3pp
Fruity and Delicious*

*Martini Bar \$4 pp
Cosmopolitans, Apple, Peach, Mango, Sorbet, Chocolate*

*Cordial Coffee Station \$4 pp
Irish, Jamaican, Italian, Mexican & Baily's
Fresh Brewed Coffee topped with Whipped Cream*

*Ask About Our Bottled Wine, Beer
and Liquor Upgrades*