



Crystal

WEDDING PACKAGE

PLATED WEDDING RECEPTION

(Pricing Determined by Entrée Selections, please contact Catering Sales Manager for Pricing)

PACKAGE SUMMARY

Complimentary Overnight Bridal Suite the night of your wedding

Personal Wedding Coordinator to coordinate & supervise your wedding festivities taking place on property

Coordination of overnight accommodations for your guests

Bridal Party Cocktail Room

Five Hour Luxury Brands Open Bar

Cocktail Hour with Display Stations, Hors D'Oeuvres & Specialty Station

Champagne Toast

Four Course Dinner (Appetizer, Salad, Sorbet Intermezzo & Entrée)

Custom Wedding Cake

Specialty Dessert Station

Daily Valet Parking for your guests the day of your wedding

Choice of White or Ivory Floor Length Linen with White or Ivory Overlay

Complimentary Menu Tasting for 4 People (including Bride & Groom) at one of our Wedding Tasting Events





COCKTAIL RECEPTION

COLD DISPLAY STATIONS (Select Three)

Fruit Display

Assorted Seasonal Fruits & Berries with Honey-Lime Yogurt Dipping Sauce

Artisanal Cheese

Domestic & Imported Cheeses, Grilled Baguettes, Lavosh & Gourmet Crackers

Garden Vegetable

Baby Carrots, Celery, Peppers, Asparagus, Broccolini, Grilled Zucchini, Squash & Eggplant with House-Made Ranch & Red Pepper Hummus

Bruschetta Station

Toasted Baguette Croutons brushed with Olive Oil & served with the following:

Prosciutto, Charred Peppers & Mozzarella

Walnut, Gorgonzola, Honey & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

HORS D'OEUVRES (Select Eight)

COLD HORS D'OEUVRES

Smoked Salmon & Boursin Roulade on Pumpernickel, Domestic Osetra Caviar
Mediterranean Olive Salad, Micro Arugula in Phyllo Cup

Sesame Crusted Ahi Tuna, Wakami Salad and Wasabi Cream on Silver Spoon

Caramelized Onion & Gruyere Tart, Lobster Medallion & Horseradish Crema

Goat Cheese & Fig Flatbread, Pistachio Dust

Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions

Petite Bacon, Lettuce & Tomato Sandwiches

Roasted Garlic, Brie & Grape Crostini

Roasted Portabella & Honeyed Gorgonzola Crostini

Crab Ceviche on Silver Spoon

Jumbo Shrimp in a Shot Glass of Bloody Mary

Tomato, Artichoke, Fresh Mozzarella & Kalamata Skewer, Organic Basil Pesto

Prosciutto & Melon Skewer, Balsamic Drizzle

Smoked Duck, Chevre on Sweet Potato Chip

HOT HORS D'OEUVRES

Duck Confit, Sweet Potato Brulee on Silver Spoon

Mini Potatoes with Bacon, Cheddar Cheese, Sour Cream & Chives

Jumbo Lump Crab Cakes, Cornichon, Tarragon & Caper Tartar Sauce

Clam Casino

Mini Brie & Raspberry Puffs, Apricot Marmalade

Sesame-Garlic Chicken Strips, Gochujang Vinaigrette

Pancetta & Horseradish Wrapped Shrimp

Portobello Fries, Roasted Red Pepper & Goat Cheese Puree

Mushroom & Zucchini Kofte, Cilantro-Mint Chutney

Saffron & Parmesan Arancini, Fra Diablo Sauce

Chicken Sate, Red Curry Sauce

Beef Sate, Mongolian Barbeque Sauce

Petite Lamb Chops, Rosemary Glace

American Kobe Burger, Sir Kensington Spicy Ketchup

Coconut Shrimp, Sweet Chili Mojo

"Local" Fried Oyster, Seaview Tartar Sauce on Spoon

Bacon Wrapped Scallops, Balsamic Drizzle

Pork Dumpling, Scallion Soy Sauce



SPECIALTY ACTION STATION (Select One)

Carved Local Jersey Tomato Tasting* (Recommended June-November)

Heirloom Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Balsamico Modena

Carved Locally Line Caught Whole Mahi Mahi*

Filled with Citrus & Aromatics, With Blueberry, Grilled Corn & Quinoa Salad, Honey Vinaigrette

Carved Citrus Brined Turkey Breast*

With Pan Citrus Gravy & Petite Rolls

Carved Maple Bacon Wrapped Pork Tenderloin*

Brown Sugar Glazed With Onion Rolls & Cole Slaw

Carved Beef Roulade*

Flank Steak filled with Spinach, Fresh Mozzarella, Roasted Peppers & Hard Boiled Egg with Balsamic Tomato Demi-Glace

Pasta, Pasta, Pasta, Sautéed to Order*

Radiatore with Italian Sausage, Prosciutto, Arugula & Garlic with Fire Roasted Tomato Ragu, Lobster Ravioli in Lobster Armagnac Sauce, Wild Mushroom Tortelloni with Parmigiano Reggiano & Balsamic Glazed Oyster Mushrooms

Yukon Mashed Potato & Sweet Potato Bar

Warm Cream Potatoes with Caviar, Bacon, Sour Cream, Scallions, Shallots, Roasted Garlic, Roasted Peppers, Chopped Herbs, Caramelized Onions, Cheddar Cheese, Goat Cheese, Bleu Cheese, Chipotle Butter, Brown Sugar, Maple Syrup & Marshmallows

Sate Station*

Shrimp, Chicken, Skirt Steak Sate with Coconut Curry, Mongolian Barbeque & Sweet Chili Cilantro Sauce

Atlantic City Day Boat Scallops Station*

Pan-Seared Day Boat Scallops with Farro, Basil & Butternut Squash Salad, Raspberry Vinaigrette & Minus 8 Gastique

Fondue Station

Cheddar, Bacon & Scallion Fondue with Skewered Fingerling Potatoes, Crabmeat & Old Bay Fondue with Toasted Focaccia Bread, Gorgonzola Fondue with Crisp Apples & Raisin Walnut Bread, Spinach & Artichoke Fondue with Toasted Pita Chips & Assorted Seasonal Vegetables

International Dumplings*

Pierogis with Onion Beurre Noisette, Pork Potstickers with Teriyaki Ginger Glaze & Crab Ravioli with Lemon Caper Cream Sauce

Mac 'N Cheese Bar

Lobster, Cheddar & Asparagus, Truffles, Brie, Caramelized Onion & Duck Confit, Tomato, Fontina, Balsamic Glazed Eggplant & Portabella

***\$110.00 Chef Attendant Fee Is Additional per 100 Guests**



DINNER & DANCING

APPETIZER (Select One Hot OR One Cold Appetizer)

COLD APPETIZERS

Prosciutto Di Parma

Prosciutto and Sweet Melon, Shaved Fennel with Balsamico Modena Drizzle

Mesquite Grilled Summer Vegetables

With Buffalo Mozzarella, Lemon, Olive Oil, Garlic & Oregano Dressing

Jersey Tomato & Mozzarella (Recommended June-November Only)

Heirloom Jersey Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper with Balsamico Modena Drizzle

Crab, Lobster & Avocado Salad

Served in a Hybrid Martini Glass

Citrus Poached Shrimp

With Pea Sprouts, Grilled Lemon & Horseradish Cocktail

Seared Ahi Tuna Nicoise

Fingerling Potatoes, Haricot Verts, Hardboiled Egg & Thyme Vinaigrette

HOT APPETIZERS

Four Cheese Ravioli

Asiago, Parmesan, Ricotta & Mozzarella with Balsamic Tomato Ragout

Butternut Squash & Sage Ravioli

Truffle Cream Sauce, Spiced Pepitas

Grilled Jumbo Shrimp

Jersey Corn Polenta Cake, Fennel Chutney

Seafood Navarin

Scallops, Shrimp & Crab in Cognac Lobster Bisque Topped with Puff Pastry

Pan Seared Atlantic City Scallops

Truffled Farro Risotto

Bacon Wrapped Braised Short Rib

Over Sweet Potato Puree

Jumbo Lump Crab Cake

Grilled Corn & Quinoa Salad, Champagne-Chive Sauce





SALAD (Select One)

Classic Wedge

Iceberg Lettuce, Maple Bacon, Teardrop Tomatoes, Shaved Onion & Blue Cheese Crumbles with Creamy Gorgonzola Dressing

La Provence

Mache, Frisee & Baby Lettuce with Goat Cheese, Cashews & Poached D'Anjou Pears with Champagne Vinaigrette

Spinach Salad

Spinach, Pistachios, Raspberries, Orange Segments & Boursin Cheese with Grand Marnier Vinaigrette

Harvest Salad

Mixed Baby Lettuces, Dried Cherries, English Stilton, Candied Walnuts & Apples with Maple Cider Vinaigrette

Traditional Caesar

Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons with Creamy Parmesan Dressing

Italiano Salad

Petit Lolla Rosa & Mixed Greens, Fresh Mozzarella, Pignoli Nuts & Roasted Yellow Peppers with Balsamic Vinaigrette

Forever Yours Salad

Baby Frisée, Red Romaine & Summer Greens, Strawberries, Organic Rose Petals & Toasted Almonds with Champagne Passion Fruit Vinaigrette

SORBET INTERMEZZO (Select One Flavor)

Lemon, Passion Fruit, Blackberry Cabernet, Bartlett Pear, Mango or Champagne





ENTRÉE

(Select Two Single Entrées OR One Single Entrée and One Duet Entrée)

Highest Priced Entrée Selected Will Be Charged For Everyone

Exact Entrée Counts Are Required 72 Hours In Advance

All Entrées Include Chef Crafted Accompaniments

Seaview proudly serves USDA Choice Beef

Chicken Piccata

With Fresh Lemon, Pinot Grigio & Caper Sauce

Chicken Paillards

Smoked Mozzarella, Spinach & Fire Roasted Peppers with Sambuca Demi-Glace

Crab Filled Chicken Breast

Lobster Brie Sauce

Bronzed French Chicken Breast

Roasted Garlic Pan-Gravy

Grilled Salmon

Pinot Grigio Fennel Sauce

Local Seared Black Cod

Miso Glaze

Grilled Mahi Mahi

Vanilla Bean Scented Pineapple Mojo

Parmesan Crusted Atlantic Halibut

Chianti Beurre Blanc

Spice Rubbed Chilean Seabass

Avocado Beurre Blanc

Pan Seared Sirloin Steak

Merlot Demi-Glaze

Grilled Ribeye Steak

Peppercorn Demi-Glaze

Grilled 10oz. New York Strip

Caramelized Onion & Mushroom Ragout

Grilled Filet Mignon

Port Wine Demi-Glaze





DUET ENTRÉES

Seared Salmon & French Breast of Chicken

With Chianti Reduction & Madeira Mushroom Sauce

Seared Petite Sirloin & Day Boat Scallop

Merlot Demi-Glace, Pedro Ximenze Reduction

Petite Filet Mignon & Jumbo Lump Crab Cake

With Peppercorn Brandy Sauce & Champagne-Chive Sauce

Petite Filet Mignon & Crab Filled Shrimp

In a Balsamic Glace & Lemon Basil Vinaigrette

Maine Lobster Tail & Petite Filet Mignon

With Drawn Butter & Perigueux Sauce



CUSTOM TIERED WEDDING CAKE

(Select One Cake Flavor & One Cake Filling)

Recommended Cake Flavors

Philadelphia Pound, Chocolate Chip Pound, Marble Pound, Lemon Pound, Raspberry Swirl Pound, Carrot, Chocolate Sponge, Vanilla Sponge

Recommended Icings

Italian Buttercream, Rolled Fondant
(\$1.00 Additional Per Person for Fondant)

Recommended Fillings

Raspberry, Coffee, Lemon, Orange, Cream Cheese, Chocolate Ganache, Chocolate Mousse, White Chocolate Mousse, Hazelnut Mousse, Vanilla Whipped Cream, Banana Cream with Fresh Strawberries

Intricate designs, Sugar Flowers, Accents, Ribbons, Pearls or Cupcakes may incur additional costs.

Freshly Brewed Regular & Decaffeinated Imported Italian Lavazza Coffee, Traditional & Herbal Taylors of Harrogate Teas





DESSERT FINALE STATION

(Select One)

Viennese Station

Lemon Panna Cotta, French Macaroons, Cherry Clafouti, Raspberry Cake Pops, Chocolate Chip Cake Pops, Chocolate Peanut Butter Pastry, Mousse Shooters, Tiramisu, Mini Seasonal Cheesecakes

Crème Brulee Station Caramelized to Order*

Frangelico, Strawberry, Chocolate, Ginger, Vanilla & Mango Crème Brulee

Warm Cascading Chocolate Fountain

Cascading Chocolate Fountain, Strawberries, Exotic Fruits, Pound Cake, Cheesecake Squares, Rice Crispy Squares, Biscotti & Pretzels

Chocolate Indulgence

White, Milk & Dark Chocolate Mousses, Chocolate Crème Brulee, Chocolate Espresso Torte, Chocolate Covered Strawberries, Chocolate Cheesecake, Chocolate Bread Pudding, Warm Chocolate Cream Cheese Brownies & Hot Chocolate



S'mores Station

Create your own S'mores with Marshmallows, Graham Crackers, White Chocolate, Dark Chocolate, Cookies & Cream Chocolate, Nutella, Peanut Butter Cups, Peppermint Patties, Sliced Strawberries & Bananas

Bananas Foster*

Sliced Bananas simmered in a rich sauce consisting of Myers Rum, Brown Sugar, Butter and Crème de Banana served with Vanilla Ice Cream

Italian Gelato Station, Scooped to Order*

Three Seasonal Flavors of Hand-crafted Gelato with Fresh Berries, Honeyed Walnuts, Warm Hazelnut Chocolate Sauce, Sweet Balsamic Pistachio Compote, Whipped Cream & Cherries

Ice Cream Sundae Bar, Scooped to Order*

Chocolate & Vanilla Ice Cream with Sprinkles, Oreo Cookie Crumbles, M&M's, Caramel Sauce, Strawberry Sauce & Chocolate Sauce with Whipped Cream, Maraschino Cherries & Chopped Nuts

(Add Waffles for an additional \$3 Per Person)

*\$110 Attendant Fee is Additional



*All Stations Include International Coffee & Teas, Irish Cream, Swiss Chocolate, Almond & Hazelnut Flavored Syrups, Chocolate Shavings, Whipped Cream & Cinnamon Sticks



BEVERAGE ARRANGEMENTS

CHAMPAGNE TOAST

Select One Type of Toast for each guest place setting

Classic Toast: Avissi Prosecco with Fresh Strawberry Garnish

Bellini Toast: Peach Schnapps & Avissi Prosecco with Peach Slice Garnish

French Toast: Chambord & Avissi Prosecco with Raspberry Garnish

LUXURY BRANDS BAR

5 Hour Open Bar Service

Avissi Prosecco

Montevina Pinot Grigio, Montevina Chardonnay, Montevina Cabernet, Montevina Merlot

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, 1800 Silver Tequila, Maker's Mark Bourbon, Seagrams VO Whiskey, Johnnie Walker Red Label Scotch, Kahlua, HW Triple Sec, HW Peach Schnapps, M&R Sweet Vermouth, M&R Dry Vermouth

Miller Lite, Coors Light, Heineken, Yuengling, Corona Extra, and Budweiser

CORDIAL SERVICE

Based on Consumption, Beginning at \$8 Each

Offering a Variety of Cordials & Cognacs

\$110.00 Bartender Fee Is Additional

One Bartender is Required for Every 100 Guests

