



MADISON PARK  
BANQUET HALL

*3011 Cheesequake Road, Old Bridge, New Jersey 08859*

*Wedding Menu*



*Catering By*

*Culinary Classics*

*732.967.6088    [www.jerseycatering.com](http://www.jerseycatering.com)*

*Open House  
By Appointment*

## 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

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, Fettucini, 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

#### Antipasta Station \$4 pp

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

#### Carving Station \$5 pp

(Choose 2)

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

#### Sushi Station \$5 pp

Assorted Rolls w/Soy, 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



Victorian Banquet Room

Sit Down Dinners Include  
Cocktail Hour  
And Custom Tiered Wedding Cake

## 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 \$45

Roasted Red Peppers, Prosciutto & Provolone

#### Chicken Francaise \$45

Sautéed with Citrus Wine Sauce

#### Chicken Marsala \$45

Served with a Marsala Wine Sauce

#### Stuffed Pork Chop \$55

Stuffed w/Apple Sausage Stuffing

#### Grilled Fillet of Salmon \$50

Grilled & Topped with a Dill Cream Sauce

#### Baked Tilapia \$55

Topped with Mango Salsa

#### Seared Tuna Steak \$ 50

Fresh Marinated; Seared to Perfection

#### Prime Rib of Beef Au Jus \$60

Tender Boneless; w/Fresh Grated Horseradish Sauce

#### Grilled Filet Mignon \$65

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 Decorated with Fresh Flowers  
Brewed Coffee, Tea & Decaffeinated Coffee & Tea

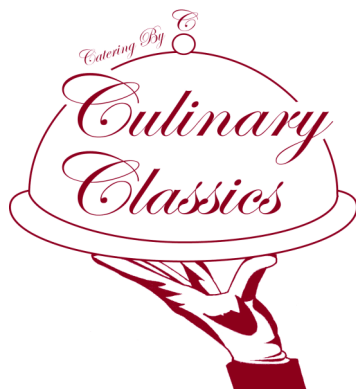


## All Wedding Packages Include

Elegant Five Hour Reception  
China, Silverware and Glassware  
Color Coordinated Linens  
Maitre D' Service  
Professionally Attired Servers  
White Glove Service  
Attractively Decorated Bridal Table  
Place Seating and Direction Cards  
Minimum 75 Guests

Ivory Chair Covers w/Sash \$5 pp additional

Madison Park  
Banquet Room



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

Grand Buffet and Carving Buffet Include  
Cocktail Hour  
And Custom Tiered Wedding Cake

## Grand Buffet \$45 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, Francaise, Parmigiana, Stir Fry or Cordon Bleu  
Beef: Top Round, Italian Meatballs, Stir Fry, Marsala, Pepper Steak  
Pork: BBQ, Roasted & Sliced, Sausage & Peppers, Stuffed Cabbage,  
Kielbasi & Sauerkraut, Swedish Meatballs, Honey Thyme

(Choose One)

Seafood: Shrimp Scampi, Stuffed Flounder, Seafood Newburg,  
Mussels Marinara, Baked Salmon with Dill Sauce  
Veal: Marsala, Francaise, Veal & Peppers, Parmigiana, Piccata

(Choose Two)

Pasta: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,  
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce  
Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach  
Steamed Asparagus, String Beans Almondine, Vegetable Medley

### Dessert

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



## Chef's Carving Buffet \$55 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

Roast Turkey Breast  
Served with Giblet Gravy

Seasoned Fresh Ham  
w/Jus Lie & Applesauce

Roast Pork Loin  
w/Honey & Tyme Glaze

Maple Basted Smoked Ham  
w/Roasted Pineapple Chunks

Roasted Leg of Lamb\*  
w/Rosemary Port Wine Sauce

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

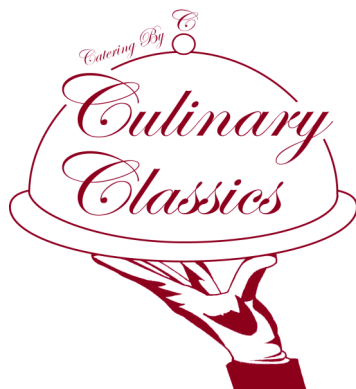
Tenderloin of Beef\*\*  
w/Au Jus & Horseradish Sauce  
\*\* Denotes \$3 pp additional

(Choose Three)

Pasta: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,  
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce  
Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach  
Steamed Asparagus, String Beans Almondine, Vegetable Medley

### Dessert

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



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

*Included with all Wedding Packages*

## *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 \$2pp additional*

*Includes Fresh Strawberries, Fresh Pineapple, Rice Crispy Treats,  
Marshmallows for your Dipping Pleasue*

*Bananas Foster \$3 pp*

*Bananas Flambé prepared on Dance Floor  
Served with Wedding Cake*



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