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# *The Essex House*

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973-731-2222  WEST ORANGE, NJ

## *Wedding Menu*

### *Top Shelf Open Bar*

Serving Premium Liquor, Wine, Beer, & Soft Drinks

### *Cocktail Reception*

#### *Entrees from Silver Chafing Dishes*

(Please Select Three)

Quills of Penne, a la Vodka, Marinara, or Primavera

Tortellini Alfredo

Cavatelli with Broccoli, Garlic & Evoo

Chicken Francaise, sautéed in White Wine and Lemon Butter

Chicken Marsala, sautéed Mushrooms and Marsala Wine

Swedish Meatballs, Creamy Homemade Gravy

Italian Meatballs

Sweet Italian Sausage with Bell Peppers

Barbeque Ribs

Seafood fra Diavolo

Seafood Newburgh, Rich Cream Sauce

Seafood Creole



## *White Glove Butler Service*

(Please Select Six)

Sea Scallops Wrapped in Applewood Bacon

Mini Beef Brochettes

Mini Beef Wellingtons

Franks in Puff Pastry, *Dijon*

Vegetable Spring Rolls

Stuffed Mushrooms

Golden Fried Shrimp

Cheese Puff Pies

Spinach Puff Pies

Raspberry and Brie in Phyllo

Mini Crab Cakes

Shish Kabob Skewers

## *Platter Displays*

(Please Select Three)

Crudités of Vegetables with Dip

Fried Calamari with Cocktail Sauce

Mediterranean Platter with Feta, Olives, & Grape Leaves

Imported and Domestic Cheeses

Mozzarella with Tomato, Balsamic Vinegar

Bruschetta

Cold Antipasto Display

Stuffed Clams

Pasta Salad

Mélange of Fresh Sliced Fruits

*Raw Seafood Bar Optional +*

*Carving Station Optional +*

## *Dinner Reception*

Chilled Champagne Poured for Toast  
in addition to the Premium Open Bar

Freshly Baked Dinner Rolls & Butter Spread

### *Appetizer*

(Please Select One)

Fresh Melon

Soup du Jour

Choice of Pasta

### *Salad*

(Please Select One)

Mixed Field Greens

Mixed Baby Greens with a Variety of  
Fresh Garden Vegetables, House-Made Dressing

Caesar Salad

Romaine Hearts tossed with Herbed Crisp Crouton,  
Shaved Parmesan Cheese in our Homemade Caesar Dressing

Traditional Greek

Greens, Fresh Garden Vegetables,  
Crumbled Feta Cheese, Oregano, Red Vinegar, EVOO

## *Main Course*

Breast of Chicken Francaise, sautéed in White Wine and Lemon Butter

Breast of Chicken Marsala, sautéed Mushrooms and Marsala Wine

Sautéed Breast of Chicken Artichoke

French Cut Chicken Breast, Chicken Ju

Pan Seared Salmon, Beurre Blanc

Chilean Sea Bass

Roast Chateaubriand of Beef, Bordelaise

Duet of Lobster Tail and Filet Mignon

*All entrees accompanied with starch and seasonal vegetable*

Custom Menus Available

## *Dessert*

Customized Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

Espresso and Cappuccino Available on Request

A Selection of After Dinner Liqueurs & Aperitifs

Viennese Hour & Ice Cream Bar Optional +