



1849 Cooper Street, Almonesson NJ 08096 (856) 227-3800 (856)227-0560

Wedding Sit-down Dinner Menu

*First and Second Course
Please select (2) of the following*

Appetizer

*Fresh Sliced Fruit in Season
Prosciutto with Melon in Season*

Salads

*Caesar
Tossed Field Greens
Romaine with Raspberry Dressing*

Soups

Minestrone- Fresh diced zucchini and squash with cannellini and kidney beans with ditalini pasta in a vegetable and tomato broth.

Carrot- Made with fresh carrots, apples, ginger, and vegetable stock

Escarole-Traditional wedding soup with sautéed escarole, onions, and carrots in a vegetable broth with homemade meatball served with parmesan cheese.

Lentil Soup- Made with Lentils and fresh vegetables.

Potato Leek- A creamy blend of potato and leeks served with fresh croutons and scallions. (Bacon optional)

Stracciatella- Fresh baby spinach sautéed with onions and carrots in a vegetable broth finished with parmesan cheese.

Cream of Crab- Lump crabmeat with sautéed onions, celery, and red bell peppers with Cajun seasonings finished with cream.

Pasta

Agnolotti- Veal or mushroom filled agnolotti with sautéed garlic and mushrooms, sundried tomatoes with a touch of white wine, finished with cream.

Fettuccine Alfredo- Homemade fettuccine in a parmesan cheese and cream sauce.

Stuffed Shells- Ricotta filled pasta shells with marinara sauce.

Lobster Ravioli- Lobster filled ravioli with a rosa sauce.

Tortellini Pesto- Ricotta filled tri-colored tortellini tossed with finely ground pine nuts, garlic, fresh basil, parmesan cheese, and extra virgin olive oil.

Mushroom Ravioli- Mushroom filled ravioli with sautéed mushrooms.

Asparagus Ravioli- Asparagus filled ravioli with a fresh sage, lemon zest and cream sauce.

Penne a la vodka- Homemade penne with a vodka blush sauce.

Penne Marinara- Homemade penne pasta with a marinara sauce.

Intermezzo

Lemon Sorbet



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Entrees

Please select (3) of the following

Beef

- Filet Mignon - Certified Angus Beef © center cut of filet mignon with your choice of sauce.
Beef Brochette- Skewered Certified Angus Beef © marinated with mushroom, bell pepper, onion, and tomato. Served with demi glaze over blended rice.
Tenderloin Fans- Certified Angus Beef © sliced thin with your choice of sauce.
Prime Rib Au Jus- Certified Angus Beef © braised in its own juices served with au jus.

Sauces

- Bearnaise- Hollandaise sauce with tarragon and white wine reduction.
Choron- Hollandaise sauce with tomato.
Lyonnaise- Sautéed mushrooms, onions, and peppers with garlic, fresh basil, and white wine reduction.
Au Poivre- Green peppercorns with a Grand Marnier reduction, demi-glaze, and cream.
Gorgonzola- Sautéed garlic with a brandy reduction with gorgonzola, fresh dice tomatoes, and demi-glaze.
Port Wine- Sweet port wine reduction.
Burgundy- Sautéed garlic and fresh mushrooms with a burgundy wine reduction and demi glaze.
Portobella Mushrooms- Sautéed garlic and portabella mushrooms with fresh basil with a touch of white wine and butter.
Portobella and Porcini Mushrooms- Sautéed portabella and porcini mushrooms with sherry reduction and cream.

Veal

- Veal Saltimbocca- Thinly sliced veal topped with prosciutto and mozzarella with a fresh sage and demi-glaze sauce.
Veal Marsala- Thinly sliced cutlet sautéed in a delicate Marsala wine sauce.
Veal Piccata- Thinly sliced veal with fresh lemon and capers in a white wine sauce.
Veal Oscar- Nature veal cutlet with backfin crabmeat, asparagus and hollandaise sauce.
Stuffed Veal- Stuffed with Parma prosciutto, sautéed greens, and fontina cheese.
Veal Chops Au Jus- Natured veal chops with a rich, savory brown sauce.

Lamb

- Grilled Rosemary Lamb Chop - Grilled baby chops served with rosemary demi-glaze and garlic mash potato.
Herb Crusted Lamb Chop- Rack of baby lamb chops dipped in Dijon mustard and coated with herb crust.
Rack of Lamb- French cut lamb chops with natural glaze.

Pork

- Pork Rollatini- Pork loin stuffed with broccoli rapini and sun-dried tomato served with a natural sauce.
Pork Cipollini- Sliced pork loin served with candied onions.
Tenderloin of Pork Zwack- Roasted tenderloin with an apricot zwack sauce.
Cider Braised Pork Loins with Apples- Braised pork loins with Granny Smith apples.



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Fowl

Stuffed Chicken- Boneless chicken breast

-Traditional bread stuffing served with a tarragon cream sauce

-Sautéed spinach, sundried tomatoes, and goat cheese. Served with a garlic cream sauce.

-Bread stuffing with apricots and white raisins.

-Broccoli Rapini and sun dried tomatoes.

Cornish Game Hen-Roasted boneless whole Cornish game hen served with wild rice and raspberry sauce.

Duck a la Grand Marnier- Crispy duck breast with Grand Marnier and orange marmalade sauce.

Chicken Campania- Sautéed boneless breast of chicken topped with artichokes, sun dried tomatoes, capers and mushrooms.

Chicken Savannah-Sautéed chicken breast with pecans, peaches, peach brandy and a touch of cream.

Chicken Saltimbocca- Sautéed chicken topped with prosciutto served with a fresh sage and demi-glace sauce.

Chicken Marsala- Sautéed chicken with sautéed mushrooms in a delicate Marsala wine sauce.

Chicken Piccata- Sautéed chicken sautéed garlic and capers in a fresh lemon and white wine sauce.

Chicken with Prosciutto- Sautéed chicken stuffed with prosciutto and mozzarella served with a fresh plum tomato basil sauce finished with a touch of cream.

Seafood

Poached Salmon with Pecan Riesling or Dill Sauce -Fresh, thick salmon filets with a Riesling reduction with fresh pecans or fresh dill cream sauce.

Salmon Pinwheel- Fresh salmon filet stuffed with crab imperial served with dill lemon white wine sauce.

Red Snapper with Red Pepper Coulis-Fresh red snapper filets with fresh red pepper puree.

Baked Stuffed Shrimp-Colossal butterfly shrimp abound with crabmeat.

Grilled Mahi-Mahi over Mango Salsa-Fresh Mahi-Mahi with mango and bell pepper salsa.

Grilled Mahi-Mahi- Grilled Mahi-Mahi served over balsamic spring mix.

Broiled Stuffed Filet of Flounder-Fresh flounder filet filled with a mound of crabmeat.

Seafood Newburg-Sea scallops and large shrimp in cream and sherry sauce.

Branzino- Mustard Crusted or served with olive oil and fresh vegetables

Lobster Tail-Cold water lobster tail served with drawn butter

Chilean Sea Bass -Fresh sea bass poached with olive oil, lemon, and fresh herbs.

Chilean Sea Bass- Fresh sea bass topped with a pine nut crust. Served with an orange rosemary cream sauce.

Stuffed Sea Bass- Fresh sea bass stuffed with crabmeat imperial. Served with lemon, butter, and a white wine sauce.

Fruits Di Mer- Large sea scallops and shrimp with sautéed red bell pepper and onions in a white wine lemon basil sauce served over saffron risotto.

Starch and Vegetables

Chef's Choice



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Desserts

Cherries Jubilee

Peach Melba

Cheese Cake

Tiramisu

Italian Tartuffo

Crepes

Pastry Tray

Crème Brulee

Fresh Sliced Fruit with a chocolate Dipping sauce

Pastry Cart (\$7.50 extra per person)

Wedding Cake

Termini Bros. Bakery