

Riverside Manor Banquets

Memories that will last a Lifetime with our outstanding service and exquisite menus...

Tel.: 973-689-6360 ~ Fax: 973-689-6366 ~ www.the-riversidemanor.com

Sorrento Wedding Package

5 Hour Reception

Includes

Five Hour House Open Bar

Price per person: \$95

Teenager: \$55

Children (btw 5-12): \$15.95

Cocktail hour

Butler Style Hors d' oeuvres

Choice of Nine

Mini Crab Cakes – Tomato Bruschetta

Mini Pizza - Mini Quiche Lorraine – Shrimp Cocktail

Cocktail Franks in Puff Pastry - Trio Bruschetta

Filet Mignon on Garlic Croutons - Vegetable Spring Roll with Oriental Dipping Sauce

Miniature potato pancakes with crème fraiche – Assorted Mini Quiches

Mushroom caps stuffed with spinach & cheese - Coconut Shrimp

Melon purses wrapped in fontina cheese and prosciutto - Toasted cheese ravioli – Mozzarella Sticks

Vinaigrette grilled chicken with baby portabellas on skewer

Scallops wrapped in bacon - Beef Empanadas with crème fraiche – Baked Clams Casino

California Rolls - Chicken & Cheese Quesadillas – Chicken Teriyaki Skewers

International Fruit & Cheese Display

A delicate assortment of imported and domestic gourmet cheeses

Complimented with crisp crackers, flat garlic bread and mirror displayed seasonal fresh fruit and berries

Cold Antipasto Display

An array of Italian delicacies including Roasted Peppers, Mozzarella Cheese, Imported Salami,

Prosciutto & a generous assortment of Jumbo Olives

Dinner Presentation

Buffet

Champagne Toast

Insalate

Choice of One

- Mixed Greens with sliced pears, pecans, golden raisins and balsamic vinaigrette
- Caesar Salad – lettuce and bread croutons in classic Caesar dressing
- Tri Color Salad – Endive, Radicchio, Romaine lettuce and pomegranate dressing

Pasta

Choice of One

- Ravioli di Zucca- butternut squash filled pasta with chopped hazelnuts and sage brown butter sauce
- Tortellini alla Carbonara - cheddar filled pasta dumplings with cream sauce, pancetta and peas
- Penne with vodka sauce - quill shaped pasta in a vodka tomato cream sauce
- Rigatoni Bolognese - wide quill shaped pasta in sirloin Bolognese sauce
- Orecchiette con olio- ear shaped pasta with broccoli, roasted garlic with an extra virgin olive oil sauce topped with parmesan cheese

Entrée

Choice of Three

- Medallions of Beef tenderloin — in a savory light cognac cream and peppercorn sauce
 - Beef Tenderloin Barolo – with a rosemary demiglace
 - Veal medallions – your choice of: marsala, francese, or piccata style
 - Breast of Chicken - your choice of: marsala, francese, or herb roasted
- Chicken Espazato - chicken breast cut into pieces, pan roasted with olive oil, garlic, sweet peppers & pepperoncini
- Herb crusted Salmon filet – salmon roasted with pommery mustard sauce
- Filet of Flounder - in a lemon butter garlic sauce with fresh herbs
- Tilapia oreganata - fresh tilapia filet baked with white wine, lemon, cherry tomatoes, and oregano

Side Compliments

Choice of Two

- Whipped garlic mashed potatoes
- Mixed Vegetable medley sautéed with garlic
- Fresh string beans almandine
- Rice pilaf
- Broccoli sautéed in olive oil & garlic
- Sautéed Spinach in olive oil & garlic
- Roasted garlic & herb red potatoes

Basket of fresh Breads & Rolls Included

Wedding Dessert

Custom Designed 3-Tier Wedding Cake
Fresh Chocolate Dipped Strawberries
Freshly Brewed Regular & Decaf Coffee, and Tea

Dessert Enhancements

Delectable Desserts

Served Family Style

Miniature French and Italian Pastries,
Assorted Butter Cookies & Italian Cookies
\$4.00 additional per guest

International Coffee Bar

Compliment your dessert with the taste of Fresh Brewed Coffee,
Premium International Cordials and Homemade Whipped Cream
Served at the Coffee Station
\$4.00 additional per guest

Viennese Table

Available upon request
\$15.00 additional per guest

ENHANCEMENTS

Private Food Tasting for the Bride, Groom and Parents
Complimentary Ice Carving ~ Seating and Direction Cards
Customized Menus for each Guest ~ White Gloved Service
Crisp Table Linens to the Floor and Choice of Colored Napkins
Chair Covers with Coordinating Sash (Available at extra charge)
Candlelit Silver Candelabras on each Guest Table ~ Seasonal Coat Room Attendant
Complimentary Valet Parking
Milan Room – Minimum 100 guests ~ Red Room – Minimum of 50 guests

Unlimited Soft Drinks, Coffee and Tea are Included in the above price. Sparkling Water served on each table.
20% Gratuity and 7% sales tax will be added to the above price. Prices are subject to change.