



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

WEDDING DINNER MENU

2010

APPETIZERS

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- Apple
Cream of Broccoli- Fresh broccoli with vegetable broth finished with cream.
Escarole-Traditional wedding soup with sautéed escarole, onions, and carrots in a vegetable broth with homemade meatball served with parmesan cheese.
Garden Zucchini and Mushroom
Potato Leek- A creamy blend of potato and leeks served with fresh croutons and scallions.
(Bacon optional)
Stracitelli- 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

Anglotti- Veal or mushroom filled anglotti 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 shell 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.
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 with....

INTERMEZZO

Lemon Sorbet



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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 mushroom, 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 PICCANTE- *Thinly sliced veal with sautéed garlic, fresh lemon, capers in a white wine sauce.*

VEAL OSCAR- *Nature veal cutlet with backfin crabmeat, asparagus and hollandaise sauce.*

VEAL STUFFED WITH PROSCIUTTO, SAUTEED GREENS AND FONTINA CHEESE- *Stuffed with Parma prosciutto.*

VEAL CHOPS AU JUS- *Natured veal chops with a rich, savory brown sauce.*

STUFFED VEAL ESCALOPES- *Stuffed with Parma Prosciutto, sautéed greens and Fontina or fruited wild rice.*

PORK

PORK ROLLANTINE- *Pork loin stuffed with broccoli rapini and sun-dried tomato served with a pork sauce.*

PORK CIPOLLA- *Sliced pork loin served with candied onions.*

TENDERLOIN OF PORK ZWACK- *Roasted tenderloin with an apricot zwack sauce.*

STUFFED LOINS OF PORK- *Rolled loin of pork filled with assorted vegetables and greens.*

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 ORANGE- *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 and mozzarella served with a fresh sage and demi-glaze sauce.*

CHICKEN MARSALA- *Sautéed chicken with sautéed mushrooms in a delicate Marsala wine sauce.*

CHICKEN PICCANTE- *Sautéed chicken with 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 COLLIS- *Fresh red snapper filets with fresh red pepper puree.*

BAKED STUFFED SHRIMP- *Colossal butterfly shrimp abound with backfin crabmeat.*

GRILLED MAHI-MAHI OVER MANGO SALSA- *Fresh Mahi-Mahi with mango and bell pepper salsa.*

GRILLED MAHI-MAHI- *Grilled mahi served over balsamic spring mix.*

MAHI-MAHI WITH LEMONGRASS AND SESAME SEEDS

BROILED STUFFED FILET OF FLOUNDER- *Fresh flounder filet filled with mound of backfin crabmeat.*

SEAFOOD NEWBURG- *Sea scallops and large shrimp in cream and sherry sauce.*

COQUILLES ST. JACQUES- *Scallops in a cream sauce.*

LOBSTER TAIL- *Cold water lobster tail served with drawn butter*

CHILIAN SEA BASS- *Fresh sea bass poached with olive oil, lemon, and fresh herbs.*

CHILIAN 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 a crabmeat imperial served with lemon butter, 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.*



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LAMB

GRILLED ROSEMARY LAMB CHOP- *Grilled baby chops served with rosemary demi glaze and garlic mash potato.*

HERB CRUSTED LAMP 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.*

STARCH AND VEGETABLES

Chefs Choice

DESSERTS

Cherries Jubilee

Peach Melba

Cheese Cake

Tiramisu

Italian Tartuffo

Crepes

Pastry Tray

Crème Brulee

Pastry Cart \$6.00 per person

**Or any one of the Termini Brother's Bakery seasonal specialties.*

CAKES

Chocolate Cake

Chocolate Chip

Italian Cream

Pound

Marble- Chocolate

Marble- Raspberry