

# *Birchwood & Manor*

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AN ELEGANT VENUE

## *Wedding Reception Menus*

### *Cocktail Hour and Dinner*

*Thank you for your interest in Birchwood Manor.  
We are very pleased to present you with our  
Wedding Reception Menus.*

*Please keep in mind that all menus can be customized  
to suit your style, taste and budget.*

*We look forward to having the honor of hosting your wedding.*

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# *Wedding Reception*

## *Traditional Cocktail Hour Menu*

### *Champagne with Fresh Berries*

*Offered to your Guests as they enter the Cocktail Hour*

### *Butlered Hors d' Oeuvres*

Savory Homemade Puff Pastry  
Cantonese Egg Rolls, Sweet & Sour Sauce  
Potato Pancakes, Cinnamon Applesauce  
Cocktail Franks en Croûte, Dijon Mustard  
Chicken Quesadilla, Salsa Fresco  
Asian Barbecued Chicken Satay  
Mushroom Caps Stuffed with Sweet Italian Sausage

### *Silver Chafing Dishes*

Penne alla Vodka  
Chicken Murphy, Cherry Peppers & Onions  
Swedish Meatballs, Light Brown Sauce  
Miniature Potato Pierogies & Sautéed Onions  
Sesame Chicken & Broccoli, Sweet Brown Sauce  
Italian Sausage, Peppers & Onions, Marinara  
Fried Fantail Shrimp

### *Cold Displays*

Deviled Eggs  
Grilled Vegetables, Balsamic Drizzle  
Antipasto Kabobs  
Smoked Salmon Spirals ~ Sun-Dried Tomato Spirals  
Roasted Red Pepper & Garlic Cream Cheese Cones  
Endive with Salmon Mousse  
Soba Noodle Spoons, Sesame-Ginger  
Cherry Tomatoes & Artichoke Bottoms Stuffed with Herb Cheese  
Marinated Mushrooms, Artichoke Hearts & Hearts of Palm Salad  
Tomato Caprice - Sliced Tomato, Basil, Mozzarella, Balsamic Vinaigrette

### *Fresh Seasonal Fruits*

Decorative Display of Sliced Honeydew, Cantaloupe,  
Watermelon, Pineapple, Oranges and Strawberries

### *Farmers Market Crudité*

Mélange of Colorful Bite-Size Vegetables  
and Assorted Dips

### *Cheese & Crackers*

Variety of Domestic Cheeses & Assorted Crackers and Grapes  
Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

# *Wedding Reception*

## *Deluxe Cocktail Hour Menu*

### *Champagne with Fresh Berries*

*Offered to your Guests as they enter the Cocktail Hour*

### *Buttered Hors d' Oeuvres*

Savory Homemade Puff Pastry  
Clams Casino  
Beef Teriyaki Brochettes  
Stromboli, Marinara Sauce  
Coconut Chicken, Sweet & Sour Sauce  
Bacon-Wrapped Sweet-Chili Chicken  
Steamed Oriental Dim Sum, Garlic Scallion Soy

### *Silver Chafing Dishes*

Seafood Paella  
Cavatelli & Broccoli  
Eggplant Rollatini  
Beef Tips Teriyaki  
Pecan Chicken, Honey-Mustard Glaze  
Grilled Salmon, Orange Ginger Glaze  
Pork Loin, Spinach, Toasted Pine Nuts, Demi Glace

### *Cold Displays*

Deviled Eggs  
Grilled Vegetables, Balsamic Drizzle  
Antipasto Kabobs  
Smoked Salmon Spirals ~ Sun-Dried Tomato Spirals  
Roasted Red Pepper & Garlic Cream Cheese Cones  
Endive with Salmon Mousse  
Soba Noodle Spoons, Sesame-Ginger  
Cherry Tomatoes & Artichoke Bottoms Stuffed with Herb Cheese  
Marinated Mushrooms, Artichoke Hearts & Hearts of Palm Salad  
Tomato Caprice - Sliced Tomato, Basil, Mozzarella, Balsamic Vinaigrette

### *Fresh Seasonal Fruits*

Decorative Display of Sliced Honeydew, Cantaloupe,  
Watermelon, Pineapple, Oranges, Strawberries

### *Farmers Market Crudité*

Mélange of Colorful Bite-Size Vegetables  
and Assorted Dips

### *Cheese & Crackers*

Variety of Domestic Cheeses & Assorted Crackers, Grapes  
Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

### *Garde Manger Display*

Featuring a selection of Artistic Food Showpieces  
Canapés ~ Pâtes ~ Terrines

## *Ice Sculpture*

*Your choice of one:*

Heart with Lovebirds ~ Swan ~ Rose ~ Personalized \* *Additional Charge*

## *Antipasto Display*

Large Italian Breads Presentation

Crusty Ciabatta ~ Garlic & Rosemary Herbed Focaccia ~ Bread Sticks  
Prosciutto di Parma, Pepperoni, Genoa Salami, Sopressata, Mortadella, Capicola  
Mozzarella Bocconcini, Gorgonzola, Parmigiano-Reggiano, Provolone  
Roasted Red Peppers, Italian Olives, Pepperoncini, Gardiniere  
Grape Tomatoes, Sundried Tomatoes  
Hot & Sweet Stuffed Cherry Peppers  
Eggplant, Roasted Red Pepper & Mozzarella Terrine  
Stuffed Mozzarella Spirals  
Zucchini Pie

## *Wok Stir Fry Station*

*Accompanied with Fried Rice, Fortune Cookies, Hot Chili Sauce, Soy Sauce, Duck Sauce*

*Please choose one:*

Happy Family - Chicken, Beef, Baby Shrimp & Vegetables in a Garlic Brown Sauce  
Lo Mein (Choose Chicken, Beef, Shrimp or Vegetable), Oyster Sauce  
Asian Beef and Broccoli, Hoisin Sauce  
Pepper Steak, Black Bean Sauce

## *Captain's Pasta Station*

*Accompanied with Parmesan Cheese, Crushed Red Pepper*

*Please choose one:*

Lobster Ravioli, in a Sherry Cream Sauce  
Mushroom Trio Tortellini, with Crispy Pancetta in a Delicate Alfredo Sauce  
Farfalle Chicken & Broccoli, with Sun-Dried Tomatoes Sautéed in Garlic & Olive Oil  
Mezzi Rigatoni, with Prosciutto, Asiago Cheese, Caramelized Onions, in a Sweet Basil Cream Sauce  
Fusilli, Sweet Italian Sausage & Eggplant, Garlic Tomato Basil Sauce

## *Chef's Carving Station*

*Please choose two:*

Fruit Glazed Baked Ham  
Herb Roasted Turkey, Cranberry-Orange Relish  
Corned Beef Brisket, Spicy Brown Mustard  
Pepper Crusted Pastrami, Dijon Mustard

Teriyaki Marinated Flank Steak  
Roast Pork Loin, Apricot-Whole Grain Mustard  
Roast Suckling Pig, Applesauce Chutney  
Roast Leg of Lamb, Mint Jelly

## *Seafood Spectacular with Ice Carving*

*Cocktail Sauce, Lemon Wedges*

Shrimp ~ Clams ~ Oysters  
Lobster Tails

*\* Denotes Additional Charge*

# Cocktail Hour Upgrades

## Theme Displays

### Smoked Nova Scotia Salmon Display

Chopped Egg ~ Red Onion ~ Capers

### Caviar & Frozen Vodka Display

Domestic and Imported Sevruga and Golden Caviar  
Chopped Egg ~ Minced Onions ~ Capers ~ Toast Points  
Caviar filled Miniature Pastry Puffs  
Ice Sculpture with Frozen Vodka Shots

### Sushi Display

California Rolls ~ Sushi ~ Sashimi  
Pickled Ginger ~ Wasabi ~ Soy Sauce

### Tapas Display

Empanadas ~ Chorizo ~ Spanish Olives  
Shrimp in Garlic ~ Imported Spanish Cheeses  
Olive Tapenade ~ Hummus ~ Baba Ghanoush  
Toasted Pita and Flat Breads ~ Sliced Crusty Bread

### Mashed Potato Display

Mashed Idaho Potatoes & Whipped Sweet Potatoes  
Bacon, Chives, Scallions, Hot Cherry Peppers  
Sour Cream, Cheddar Cheese,  
Sautéed Mushrooms, Caramelized Onions, Gravy

## Action Stations

*Attended by Uniformed Staff*

### Scampi Station

Shrimp & Scallops Sautéed in Garlic & Oil

### Tex-Mex Station

*Sizzling Hot*

Beef and Chicken Fajitas

Grilled Onions & Peppers ~ Monterey Jack & Cheddar Cheeses ~ Refried Beans  
Guacamole ~ Salsa Fresco ~ Sour Cream ~ Diced Scallions  
Tortilla Chips ~ Warm Flour Tortillas

### Shish Kabob Flambé Station

*Hibachi Grilled*

Beef Teriyaki ~ Garlic Ginger Chicken ~ Tequila-Lime Shrimp  
Skewered with Peppers, Onions, Tomatoes, Mushrooms

# Wedding Reception Dinner Menu

## Champagne Toast

### Salad

Please choose one:

#### Mesculin Salad

*Mesculin Greens, Sliced Grilled Portabella Mushroom, Roasted Red Peppers, Bocconcini Mozzarella, Calamata Olive, Endive Garnish, Balsamic Vinaigrette*

#### Strawberry Spinach Salad

*Baby Spinach, Red Onion, Sliced Strawberries, Poppy Seed Dressing*

#### Cranberry Leaf Salad

*Leaf Lettuce, Dried Cranberries, Red Onion, Chopped Walnuts, Bleu Cheese, Balsamic Vinaigrette*

#### Pear Pecan Leaf Salad

*Leaf Lettuce, Sliced Pears, Red Onion, Toasted Pecans, Bleu Cheese, Sherry Vinaigrette*

#### Bacon Spinach Salad

*Spinach, Golden Raisins, Red Onion, Crumbled Bacon, Light Maple Walnut Dressing*

### Intermezzo

Please choose one:

Lemon, Raspberry or Mango Sorbet

### Entrée

Please choose two Entrées to offer to your Guests tableside:

### Beef

Prime Ribs of Beef, au jus

### Chicken

Marsala ~ Francese ~ Piccata ~ Balsamico

Chicken Mark Anthony

*French Breast of Chicken with Roasted Red Peppers, Artichoke Hearts, Mushrooms, Onions, Champagne Sauce*

Stuffed Chicken Breast

*Spinach, Smoked Mozzarella, Sun-Dried Tomatoes, Bacon, Onions, Brandy Fennel Cream Sauce*

Chicken Cordon Bleu, *Chive Butter Sauce*

Ginger Chicken, *Hoisin Glaze*

# Wedding Reception Dinner Menu

## Fish

Red Snapper Provençal

*Diced Tomatoes, Peppers, Onions, Mushrooms, Capers, Oregano-Basil White Wine Sauce*

Grilled Salmon,  
*Orange Ginger Glaze*

Cornmeal Encrusted Tilapia,  
*Peach-Mango Salsa or Piccata*

Grilled Salmon, Shallot, Tarragon,  
*White Wine Cream Sauce*

Tilapia Oreganato,  
*Diced Tomato & Onion, Garlic, Oil, White Wine*

## Vegetarian

Eggplant Parmesan

Pasta Primavera  
*Broccoli Florets, Carrots, Peas, Mushrooms,  
in a Cream Sauce*

Grilled Vegetable Platter  
*Eggplant, Green & Yellow Squash, Bell Peppers,  
Balsamic Drizzle*

## Potato

Garlic Mashed Potato Tower, Caramelized Onion  
Sweet & Mashed Potato Tower  
Rosemary Roasted Red Bliss Potatoes  
Rosemary Roasted Fingerling Potato  
Potato Croquette à la Birchwood  
Twice-Baked Potato

## Vegetable

Bundled Baby Carrots  
Tied Julienne Carrots  
Zucchini Ring with Baby Asparagus  
Patty Pan Squash & Sugar Snap Peas  
Green Beans Almondine  
Vegetable Bouquetierre

Artisan Bread, Creamery Butter

## Dessert

Custom Tiered Wedding Cake, Berry Coulis Painted Plate  
Almond Tuille Cup with Vanilla Ice Cream, Chocolate Ganache  
Served with a Chocolate Covered Strawberry

Freshly Brewed Regular and Decaffeinated Coffee and Tea

*Wine Served with Dinner ~ After Dinner Cordials*

*Five Hours Continuous Premium Open Bar*

# Dinner Upgrades

## First Entrée

Please choose one:

Shrimp Cocktail  
Penne al Filetto di Pomodoro  
Lobster Ravioli in a Sherry Cream Sauce  
Porcini Mushroom Ravioli  
in a Garlic Herb Cream Sauce  
Stuffed Portabella Mushroom  
Baby Shrimp & Crabmeat Béchamel

Prosciutto e Melone  
Shrimp Scampi  
Bed of Wilted Spinach, Shaved Asiago, Citrus Vinaigrette  
Tomato & Mozzarella Tower  
Mixed Greens, Black Pitted Olives, Balsamic Glaze  
Portabella Mushroom, Roasted Red Pepper,  
Mozzarella Napoleon, Balsamic Drizzle

## Beef Entrée

Filet Mignon à la Forestière, Demi Glace  
Filet Mignon, Cabernet Mushroom Demi Glace

Chateaubriand, Sauce Béarnaise  
Chateaubriand, Brandy Cream Sauce

## Duet Entrée

Surf & Turf  
Rock Lobster Tail & Petite Filet Mignon

Land & Sea  
Chateaubriand & Grilled Salmon, Sauce Béarnaise

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## Viennese Table

*Our Pastry Chef will create an assortment of delicious desserts especially for your party*

Layer Cakes  
Carrot Cake ~ Black Forest ~ St. Honore ~ Italian Rum ~ Tiramisu ~ Maple Walnut  
Mocha ~ California Fruit Log ~ Strawberry Shortcake ~ Cannoli Filled Cake ~ Black & White  
Cheese Cakes ~ Plain and Fruit Topping  
Mousses ~ Whole Fruits in Season ~ Miniature French and Italian Pastries  
Chocolate Dipped Fruits ~ Strawberries, Bananas & Apples Enrobed in Rich Dark & White Chocolate

## Flaming International Coffees and Espresso

Amaretto Di Sarrona, Averna, B&B, Bailey's, Bushmills, Drambuie, Frangelico,  
Gran Marnier, Harvey's Bristol Cream, Kahlua, Liqor 43, Sambucca Black & White, Tia Maria

## Old Fashioned Ice Cream Cart

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*Cherries Jubilee*

*Chocolate Fountain*

*Bananas Foster Flambé*

*Dessert Cheese Table*

## ~ Specialty Bars ~

*Smoothie Station*

*Martini / Cosmopolitan Bar*

*Frozen Tropical Bar*