



## *The Willow Package*

\$8,500 FOR 100 PEOPLE INCLUDES ALL COSTS & SALES TAX - 2010-2011  
(100 PERSON MINIMUM, \$80 PER PERSON FOR GUESTS OVER 100)

FRIDAY , SATURDAY DAY, & SUNDAY  
(SUBJECT TO AVAILABILITY)

- ~ Four and one-half hour Wedding with premium open bar including tableside service
  - ~ Ivory chair covers with shimmer sash
  - ~ Chilled stationary hors d'oeuvres
- ~ Chef's Table of three hot selections in silver chafing dishes
  - ~ Eight Butler-passed hors d'oeuvres
  - ~ Tulip champagne toast
- ~ Three-course Plated Dinner or Buffet
  - ~ Custom-designed Wedding Cake

PRICES SUBJECT TO CHANGE

123 MONMOUTH ROAD (Rt. 71 N), WEST LONG BRANCH, NJ 07764  
T (732) 542-5050 | F (732) 542-5149 | [WWW.BRANCHESCATERING.COM](http://WWW.BRANCHESCATERING.COM)

# Your Wedding Menu

## Cocktail Hour

### COLD STATIONARY HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESE DISPLAY  
COLD VEGETABLE CRUDITÉ  
FRESH SEASONAL ARRAY OF FRUIT

### CHEF'S TABLE CHOICES (SELECT TWO)

PASTA PRIMAVERA WITH VEGETABLES, GARLIC, HERBS, WHITE WINE AND ROMANO CHEESE  
CLASSIC PENNE ALLA VODKA SAUCE  
TOASTED RAVIOLI WITH MARINARA  
MEATBALLS IN MARINARA SAUCE OR SWEDISH STYLE  
ITALIAN SAUSAGE WITH ROASTED PEPPERS  
MINI QUESADILLAS  
MEDALLIONS OF CHICKEN MARSALA OR PICCATA  
SWEET POTATO FRIES WITH LEMONGRASS DIPPING SAUCE  
SPRING ROLLS WITH PONZU (CITRUS-SOY) SAUCE  
FRIED CALAMARI

## Wedding hors d'oeuvres

(PLEASE SELECT SIX, PLUS OUR CHEF WILL PROVIDE TWO COMPLIMENTARY CHOI)

### ~ MEAT ~

SPICY CAJUN CHICKEN SATAY SKEWERS	BEEF SLIDERS (CHEDDAR, BLEU CHEESE, MUSHROOMS)
CHICKEN TERIYAKI SKEWERS	DELI ROLLS WITH MUSTARD-HORSERADISH
BEEF TENDERLOIN CROUSTADE	POTATO-CHIP ENCRUSTED CHICKEN
CRISPY CHICKEN WONTONS	SESAME BEEF SATAY
MINI BEEF WELLINGTON	COCONUT CHICKEN
COCKTAIL FRANKS	BBQ COCKTAIL MEATBALLS

### ~ VEGETARIAN ~

BRUSCHETTA WITH MOZZARELLA & BASIL	TOASTED CHEESE RAVIOLI
MINI QUESADILLAS	VEGETABLE SPRING ROLLS
MOZZARELLA AND ROASTED TOMATO PIZZA	TOMATO BRUSCHETTA ON GARLIC CROSTINI
SWEET POTATO FRIES	BOCCONCINI MOZZARELLA WITH TOMATO & BASIL

### ~ SEAFOOD ~

SHRIMP SHOOTERS	LOBSTER BISQUE DEMI-TASSE
MINI CRAB CAKES	GOURMET POTATO SKINS WITH SMOKED SALMON
TEQUILA LIME SHRIMP MINI TACOS	SCALLOPS WRAPPED WITH LOBSTER MOUSSE

# *Plated Dinner Service*

## **FIRST COURSE**

*(PLEASE SELECT ONE)*

### SEASONAL FRUIT PLATE

*golden pineapple, fresh berries & a mango coulis*

### PENNE PASTA & GRILLED CHICKEN

*tossed with Shiitake mushrooms, roasted peppers, extra virgin olive oil,  
garlic & fresh aromatics*

### LOBSTER BISQUE

*with puff pastry buttons*

### CLASSIC CAESAR SALAD

*with creamy Caesar dressing, garlic croutons & parmesan cheese*

### SALAD OF MESCLUN AND FIELD GREENS

*House dressing*

## **ENTRÉE**

*PLEASE SELECT THREE. INCLUDES CHEF'S ACCOMPANIMENTS.*

*A VEGETARIAN OPTION IS ALWAYS AVAILABLE*

### ROAST TENDERLOIN OF BEEF ,SLICED TO ORDER

*served with wild mushrooms & an elegant red wine reduction sauce*

### SLOW-ROASTED PRIME OF BEEF AU JUS

*served medium-rare*

### STUFFED BREAST OF CHICKEN

*with a medley of roasted vegetables and peppers, fresh basil, mozzarella cheese  
garnished with a roasted pepper cream sauce*

### CHICKEN CARCIOFE

*dipped in a light egg batter with fresh basil, parmesan cheese, plum  
tomatoes, artichoke hearts, lemon butter, white wine & chives*

## ENTRÉES

(CONTINUED)

### SHRIMP-ENCRUSTED SALMON

*seasoned with herbs, served with saffron sauce*

### ROASTED PINWHEEL SALMON

*salmon fillet with crabmeat stuffing, served with dill buerre blanc*

### FILLET OF SOLE

*stuffed with crabmeat with a lobster-cream sauce*

### DOUBLE CRAB CAKES

*served with fresh vegetable and tropical salsa*

## VEGAN OPTIONS

### PASTA PRIMAVERA

*with vegetables, white wine & olive oil (parmesan served on the side)*

### GRILLED VEGETABLE NAPOLEON EN CROUTE

*grilled eggplant, red peppers, green & yellow zucchini stacked inside a golden pastry triangle, garnished with tomato coulis & balsamic reduction*

### INDIAN HARVEST JEWEL BLEND GRAINS

*served en casserole and topped with an assortment of grilled vegetables*



*Inquire about our  
Buffet Style Menu*



2006 ~ 2007 ~ 2008 ~ 2009  
BEST OF THE BEST  
READERS' POLL AWARD

PRICES SUBJECT TO CHANGE  
WE ALSO CATER OFF-SITE & KOSHER EVENTS

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