

Hilton Woodcliff Lake
Sample Wedding Menu

“Contemporary Cuisine in an Elegant Setting”

*From Private Bars, we will serve a complete selection of Premium Brand Liquors,
Domestic and Imported Beer, Varietal and Sparkling Wines.*

White Glove Service

*Upon your guests' arrival, we will serve Butler Passed
Chilled Champagne with Strawberry and Sparkling Water with Lemon*

Hot and Cold Hors d'Oeuvres

A Lavish Selection of Unlimited Hors d'Oeuvres served Butler Style

Sample Items Include:

*Kalamata Olive Artichoke Tart
Portobello Mushroom Steak Fries, Balsamic Roasted Garlic Aioli
Served from Porcelain Spoon, Spicy Shrimp, Mango and Papaya Salsa
Caramelized Onion Tart
Black and White Sesame Seed Tempura Chicken, Ginger Soy Sauce*

Buffet Style Chafing Dish Items

Sample Items Include

*Classic Calamari, Fra Diablo Sauce
Chicken Paella Valencia
Broccoli Rabe and Italian Sausage in Garlic and Oil*

Cold Presentations

***Our Garde Manger Chef Will Prepare the Exquisite Displays
to be Presented from Decorated Buffet Tables:***

Sample Items Include:

Tuscany Display, Cold Tapas, Smoked Salmon, Tropical Fruit Display

Reception Specialities

Appointed Stations with Items Prepared to Order by an Attendant

Sample Stations and Items Include:

*Carving Station
Carved to Order:
Rosemary and Sage Rubbed Turkey Breast, Cranberry Orange Chutney
Beef Ribs, Caramelized Onions and Tomatoes*

Pasta Station

Tossed to Order

*Duck Confit Ravioli, Brandied Cherry Reduction
Farfalle, Roasted Eggplant, Peppers, Fresh Basil, Aglio e Olio
Gemelli, Seared Salmon, Capers, Cherry Tomatoes, Black Olives, Aglio e Olio*

Hibachi Station

Served from a Flat Top Grill

*Chicken, White Bean and Tomato Quesadilla, Spicy Salsa Cruda
Shrimp Quesadilla with Cilantro and Pesto
Beef Tenderloin, Chicken and Vegetables Kabobs Served from Large Skewers*

Dinner Menu

French Service

Champagne Toast

First Course

Sample Items Include

*Napoleon of Portobello Mushroom
Layered Eggplant, Roasted Peppers, Zucchini
Basil Ricotta, Smoked Tomato Coulis*

Seafood Cardinal

*Scallops, Shrimp and Crabmeat in Puff Pastry
Lobster Cream Sauce*

Salad Course

Sample Items Include

*Chopped Apple Salad
Apples, Baby Spinach, Endive, Toasted Walnuts, Bleu Cheese
Pomegranate Vinaigrette*

*Field Greens with Crumbled Goat Cheese, Sundried Cherries
Orange Walnut Vinaigrette*

***Appetizer/Salad Combination can be Selected in place of your First and Second Courses
With an Intermezzo Course to follow prior to your Entrée
Sample Items Include:***

Maryland Crab Cake
Served over Field Greens, Brunoise of Tri-Color Peppers, Fresh Chive
Lime Cilantro Vinaigrette

Beggars Purse
Cranberry and Gorgonzola Cheese
Served over Field Greens, Mandarin Oranges, Sundried Cranberries, Glazed Walnuts
Citrus Vinaigrette

Main Course
Choice of Three Entrée Selections Offered to your Guests Tableside
Sample Items Include

Sliced Whole Roasted Chateaubriand, Roasted Shallot Bordelaise

Breast of Chicken
Stuffed with Goat Cheese, Apricot and Sage, Chardonnay Cream Sauce

Atlantic Salmon
Sweet Potato and Ginger Crusted

Entrées Served with
Seasonal Baby Vegetables and Nested Basket Garlic Infused Mashed Potatoes

Wedding Cake
Select from our Portfolio of Wedding Cake or Custom Designed Cakes are available upon request

Dessert Course
Sample Items Include
Grilled Pineapple Basket
Filled with a Trio of Sorbets, Toasted Coconut, Fresh Seasonal Berry Garnish
Painted Plate

Panna Cotta
Mixed Berry Compote, Fresh Mint

Warm Granny Smith Apple Torte
Served with Ben and Jerry's Vanilla Ice Cream
Caramel Sauce, Strawberry and Fresh Mint Garnish

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Spice Teas

International Coffee and Cordial Cart