



Wedding Brochure



Congratulations on your recent engagement! The Wedding Reception is a statement of who you are. Let us help you make that statement by incorporating a spectacular culinary experience for your special guests. Carmen's is a premier cater, our service and attention to detail is second to none!



Contact Peter Palladino for an appointment 609-731-9970 www.carmenslbi.com

Buffet Wedding Reception

Starting at \$75 per person

100 Person Minimum

Cocktail Hour

Hors D' Oeuvre Stations

(Please Select 3)

Butler Passed Hors D' Oeuvres

(Please Select 6)

Salad

(Please Select 1)

Main Course

(Please Select 5 Buffet Style Entrees)

The following items are included

Chef Potato

Chef Seasonal Vegetables

Dessert:

Client Supplied Wedding Cake

Additional Desserts Available Upon Request

Coffee, Tea, Rolls and Butter Included

Substitutions and adjustments available upon request

Grand Wedding Reception

*Plated Dinner Service Starting at \$85 per person
100 Person Minimum*

*Cocktail Hour
Hors D' Oeuvre Stations
(Please Select 3)*

*Butler Passed Hors D' Oeuvres
(Please Select 6)*

*Salad Course
(Please Select 1)*

*Main Course
(Please Select 3 Entrees)
The following items are included*

Chef Potato

Chef Seasonal Vegetables

Dessert:

*Client Supplied Wedding Cake
Additional Desserts Available Upon Request*

*Coffee, Tea, Rolls and Butter Included
Substitutions and adjustments available upon request*

Hors D' Oeuvre Stations

Hummus Platter

House Made Hummus with diced Cucumbers, Tomatoes, Onions & Kalamata Olives served with Pita Points

Gazpacho Shooters

Chilled Glasses filled with spicy Gazpacho

Mussels Marinara

Sautéed Mussels in a Marinara Sauce

Crudités

Assorted Raw Vegetables with dipping sauce

Fruit and Cheese Platter

Artisan Cheeses and Fresh Fruit with Crackers

Tuscany Platter

Assorted Marinated Grilled Vegetables with Garlic Rubbed Toast

Raw Bar

Clams on the ½ Shell, Oysters and Chilled Shrimp with Specialty Sauces

Insalata Caprese

Fresh Mozzarella Wrapped in Prosciutto layered with Fresh Tomatoes Garnished with EVOO, Garlic and Basil

Beef Sliders

Freshly Sliced Roast Beef served with Basil, Horseradish Cream Sauce on a Fresh Baked Bun

Tasting Spoons

Shrimp Ceviche, Clam Cocktail, Smoked Salmon Canapés

Crab Martini

Crab Cocktail Served in Martini Glasses

Raw Bar

Selection of Clams on the Half Shell, Oysters and Shrimp



Butler Passed Hors D' Oeuvres

Clams Casino

Clams Oreganato

Skewered Tomato, Mozzarella and Basil

Vegetable Shooters

Sausage Stuffed Mushrooms

Coconut Shrimp

Crab Stuffed Mushrooms

Bacon Wrapped Scallops

Lox over English Cucumber

Mini Puff Pastries

Shrimp Shooters

Tuna Tartare

Mini Crab Cakes

Assorted Mini Quiches

Figs Topped with Sweet Brie, Candied Pecan and a drop of Balsamic Reduction

Assorted Crostini

Bruchetta with Garlic Toast

Stuffed Jalapeno Peppers

Fruit Kabobs

Pigs in a Blanket Italian Style

Soup Shooters



Salads

Caesar Salad

Classic Caesar Salad with toasted Croutons

Summer Salad

Spring Mix with Kalamata Olives, Onions, Candied Pecans, Strawberries, Pineapple topped with Blueberry Encrusted Goat Cheese.

Citrus dressing served on the side

Roasted Beet Salad

Freshly Roasted Beets, tossed with Red Onion, Tomato, Bleu Cheese & Walnuts over Spring Mix dressed with Our House Made Citrus Vinaigrette

Wedge

Iceberg Lettuce, covered in Smoked Bacon, Diced Tomato & Our House Made Bleu Cheese Dressing

Spinach Salad

Fresh Baby Spinach with Red Onion and Candied Pecans, Dressed with a Honey Mustard Vinaigrette



Buffet Style Entrée's

Chicken Marsala

Sautéed Chicken with Wild Mushrooms in a Marsala Wine Sauce

Seafood Crepes

Crepes Stuffed with Delicate Seafood in a Champagne Cream Sauce

Roasted Stuffed Pork Loin

Pork Loin Stuffed with Spinach, Wild Mushrooms and Onions

Penne Vodka

Penne Pasta served in a Blush Vodka Cream Sauce

Eggplant Rollantini

Breaded Eggplant Rolled with Prosciutto and Ricotta with Marinara Sauce

Chicken Francaise

Sautéed Chicken in a White Wine, Lemon Butter Sauce

Stuffed Flounder

Local Flounder Stuffed with Crab in a White Wine Lemon Burre Blanc

Chicken Teriyaki

Sautéed Chicken and Pineapple in a Teriyaki Sauce

Additional Entrée's available upon request

Any item from the Pasta Station can also be selected



Plated Entrée's

Chicken Marsala

Sautéed Chicken with Wild Mushrooms in a Marsala Wine Sauce

Seafood Crepes

Crepes Stuffed with Delicate Seafood in a Champagne Cream Sauce

Filet Mignon

Grilled Filet Mignon topped with Sautéed Wild Mushrooms & Caramelized Onions

Crab Cakes

99% Lump Crab, Lightly Baked, served with a Mango Remoulade

Veal Osso Bucco

Slow Braised Veal Shank served over a bed of wild mushroom risotto

Grilled Vegetable Couscous

Grilled Seasonal Vegetables with Couscous in a White Wine, Garlic, Vegetable Broth, Fresh Herbs with a Hint of Lemon

Chicken Saltimbocca

*Chicken Topped with Prosciutto and Fresh Mozzarella
served in a White Wine Sage Sauce*

Atlantic Salmon

Fresh Baked Salmon in a light White Wine, Dill and Lemon Sauce

Stuffed Flounder

Local Flounder Stuffed with Crab in a White Wine Lemon Burre Blanc

Blackened Tuna

Topped with Tomato, Garlic, Basil and Feta Cheese

Chilean Sea Bass

Pan Seared and served with a Lemon Dill sauce

Crab Cakes

99% Lump Crab, Lightly Baked, served with a Mango Remoulade

Surf & Turf

Grilled Petite Filet Mignon and Lobster Tail



Additional Entrée's available upon request

Any item from the Pasta Station can also be selected as an entree

Pasta Stations

Additional cost may apply

Penne Vodka

Penne Pasta in a Vodka Blush Sauce

Tortellini Alferdo

Tortellini Tossed with Peas in an Alferdo Sauce

Orrichetti

Orrichetti with Italian Sausage and Broccoli Rabe in a Light Garlic and Oil Sauce

Tortellini Carbonara

Tortellini Tossed with Prosciutto in a Locatelli Cream Sauce

Fagottini

Pasta filled with Gorgonzola and walnuts served in a Light Sherry Cream Sauce

Farfalle Puttanesca

Farfalle (Bow Tie) Pasta in a Classic Puttanesca Sauce

Cavatelli and Broccoli

Cavatelli Pasta and Broccoli in a Light Garlic and Oil Sauce

Lobster Ravioli

Squid Ink Lobster Ravioli Topped with a Shrimp and Lobster Sherry Cream Sauce

Pumpkin Ravioli

Pumpkin Ravioli with Grilled Butternut Squash in a Light Pumpkin Sauce

Mushroom Ravioli

Mushroom Ravioli Tossed in a Sage and Brown Butter Sauce



Action Stations

Additional cost may apply

Risotto

Creamy Risotto featuring Caramelized Onions, Sautéed Wild Mushrooms, Sautéed Roasted Asparagus, Petite Peas, Roasted Corn, Grilled Chicken, Sundried Tomato

Baked Potato

Served with Sour Cream, Applewood Smoked Bacon, Broccoli, Scallions, Cheddar Cheese

Smashed Potato Martini

Served with Applewood Smoked Bacon, Scallions, Cheddar Cheese, Roasted Garlic, Mushroom Gravy

Pasta

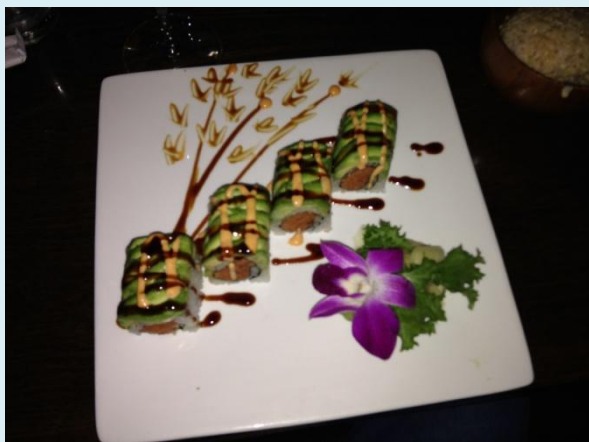
Choose 3 types of Pasta and 3 Sauces from above

Mac & Cheese

Choice of Toppings: Applewood Smoked Bacon, Lobster, Shrimp, Honey Ham

Sushi

Assorted California Rolls and Sashimi Served with Wasabi, Pickled Ginger and Soy Sauce



Carving Stations

*Additional cost may apply
All Carving Stations include Slider Rolls*

Beef Tenderloin

*Sliced thin served with Gorgonzola and
Zesty Horseradish Crème Sauce*

Roast Beef

Served Rare thinly sliced served with Aus Jus

Roast Turkey

Served with Cranberry Sauce and Turkey Gravy

Roast Pork

Stuffed with Roasted Red Peppers, Spinach and Mozzarella Cheese

Leg of Lamb

Served with Rosemary Jus and Mint Jam

Roasted Pig

Served with Shredded Slaw topped with Barbeque Sauce or Carolina Sauce



Desserts

*Specialty Dessert's to compliment your Wedding Cake
Additional cost may apply*

Venetian Table

Assorted Pastries, Cookies, Cakes and Cannolis

Chocolate Dipping Fountain

*Served with Strawberries, Bananas, Berries, Pretzels,
Cream Puffs and Chopped Nuts*

Ice Cream Sundae Bar

Assorted Ice Cream flavors with delicious toppings

Bananas Foster Station

Sautéed Bananas over Chocolate Brownies and Vanilla Ice Cream

Warm Berries Station

Sautéed Seasonal Berries over Vanilla Ice Cream topped with Chopped Nuts

Moose Shooters

Deliciously Smooth Flavored Moose

Cup Cake Tower

Assorted Flavored Cup Cakes

Edible Tasting Spoons

Edible Spoons filled with a variety of Tasty Treats



Additional Dessert's available upon request

Venues

Please check with the Venue for availability.

Haven Beach Yacht Club
609-492-6351
havenbeachclub.com

101 Center Street - Beach Haven
609-462-2080
www.facebook.com/101Centre

Brant Beach Yacht Club
609-494-1532
bbyc.net

Little Egg Harbor Yacht Club
www.lehyc.org
609-492-1346

Beach Haven Fire House
609-492-6007
Beachhavenfire.com

Surf City Yacht Club
609-494-1532
scyc-nj.org/scyc

Spray Beach Yacht Club
6009-492-6845
spraybeachyc.org

Beach Haven Marlin Tuna Club
Bhmtc.com
609-848-9844

Island Guest House
877-LBI-STAY
theislandguesthouse.com

Surf City Firehouse
609-494-6127
surfcityfire.org

Ship Bottom Firehouse
609-494-2561
shipbottomfireco.com

Barnegat Light Firehouse
609-494-1280
www.facebook.com/BLVFC13

Long Beach Island Foundation of Arts
609-494-1241
lbifoundation.org

New Jersey Maritime Museum
609-492-0202
www.museumofnjmh.org

NOTES

Prices Based on Selections.

Parties Less Than 100 People Welcomed.

Food tastings held at CARMEN'S Restaurant in Beach Haven, NJ are included in the price after receipt of deposit.

NJ Sales Tax @7% is Extra. Complete staff is included in the price.

China, Silverware, Glassware, Linen, Tables, Chairs, Etc. are extra.

Deposit is required to secure date.

Bartenders and Baby Sitters available upon request.

Modifications and Special request are welcomed.

Discounts Available for Friday and Sunday Weddings.

*Rehearsal Dinners, Engagement Parties,
After Party, Day after Brunches available.*

Please Contact Peter J. Palladino to make an appointment.

Cell 609-731-9970

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www.carmensbi.com