

Menu

COCKTAIL HOUR

5 HOURS PREMIUM BAR

Fine Wines, Champagne, Premium Spirits, Domestic and Imported
Craft Beers & Liqueurs, Mixed Drinks

CHARCUTERIE

Hot Soppressata, Genoa Salami, Spicy Cappicola, Berkshire Pork Spread,
Pepperoni, Prosciutto Di Parma, Spicy Spanish Chorizo,
Dry Cured Italian Ham, Beef Stick Bresaola

BUTLER PASSED HORS D'OEUVRES

Selection of

Clams Casino
Mediterranean Stuffed
Mushrooms
Chicken Wontons
Spanakopita Triangles
Sea Scallops
en Bacon
Chicken Satay in
Peanut Marmalade
Chicken Pesto Skewers

Franks in Puff Pastry
Margherita Pizza
Triangles
Shrimp Ceviche
Miniature BLTs
Coconut Shrimp
with Garlic Ginger
Crab Cakes Served
with Garlic Aioli

Tomato Onion
Bruschetta
Mediterranean
Bruschetta
Zucchini Blossoms
(Seasonal)
Shrimp Cocktail Shots
Mini Risotto Balls
Grilled Shrimp
wrapped in Bacon

INTERNATIONAL CHEESE DISPLAY

Triple Crème Blue Cheese, Baby Swiss Cheese, French Gruyere Cheese, Creamy
Semi-Soft Tetilla Cheese, Aged Farmhouse Goat Cheese, Double Gloucester Cheddar
Cheese with Onion and Chives, Mahon Cheese

GRILLED TUSCAN VEGETABLE DISPLAY

Fire Grilled Zucchini,
Squash Eggplant,
Mushrooms, Endive, Roasted Red Pepper,
Asparagus, Herbs and Olive Oil

SELECTION OF SEASONAL SALADS

Beef Steak Tomatoes and Buffalo
Mozzarella, Spicy Lo Mein Salad,
Giardiniera, Grilled Artichokes, Marinated
Mushrooms, Black Sesame String Beans

Menu

COCKTAIL HOUR

FRUIT DE PROVENCE

Hand-Carved Melons and Exotic Fruits to include Watermelon Kiwi, Mango, Banana, Mandarin, Cantaloupe, Grape, Pineapple, Honeydew and Seasonal Berries

MEZZE DISPLAY

Israeli Couscous Pita Bread, Roasted Pepper Hummus, Peperoncino's, Mixed Bean Salad, Assorted Olives, Feta Cheese, Stuffed Grape Leaves, Baba Ghanoush, Giardiniera, Tabouli and Wheat Berry Salad

COCKTAIL HOUR ADD-ONS

SHIPWRECK GRILL MP

Jumbo Gulf Shrimp

Little Neck Clams

Jonah's Crab Claws

Charred Baby Octopus
with Grilled Vegetables

Seared Ahi Tuna

Fruite DiMarre

Blue Point Oysters

SMOKED FISH 11

Mackerel, Sliced Smoked Norwegian Salmon, White Fish Salad,
Smoked Trout, Pickled Herring with Melba Toast

SUSHI STATION MP

Authentic Japanese Sushi and Sashimi Presentation

Tuna Maguro, Yellow Tail, Tuna Roll, California Roll & Cucumber Roll
Wasabi, Soy Sauce, and Pickled Ginger

CAVIAR MP

Served from a Hand Carved Ice Sculpture

Domestic Paddlefish, Trout and Montana Whitefish Caviar, Baskets of Homemade Blini and Toast Points, Traditional Garnishes to Include: Chopped Capers, Grated Egg White and Yolk, Minced Red Onion and Crème Fraiche, Hand Carved Ice Slide to Chill Regular and Flavored Vodka served in a Pony Glass

Menu

STATIONS

Live Captain Stations

Selection of Four

SMASHED POTATO STATION

Idaho Potato Served in a Martini Glass with Fresh Chives, Butter, Sour Cream, Bacon Bits, American Cheddar, Jalapeño and Brown Gravy

SLIDER STATION

Beef or Chicken Served on a Toasted Pretzel with Sliced Pickles, Spicy Mayonaise and Seasoned Curly Fries

ORIENTAL STATION

Thai Pepper Chicken with Fried Rice, Spicy Vegetable Lo Mein, Soy Ginger in a Container

DUMPLING STATION

Pork or Chicken Dumplings with Spicy Ramen Noodles Served in a Container

PORTUGUESE STATION

Seafood Paella Served over Spanish Saffron Rice & Spicy Chorizo

CONEY ISLAND STATION

Pencil Fries, Tempura Onion Rings, Dirty Water Hot Dogs, Spicy Sausage and Peppers

CARVING STATION

Selection of One
Herb Marinated Flank Steak
Mustard Encrusted Pastrami
Frenched Bone-in Turkey Breast
Stuffed Loin of Pork with Mango Salsa

PASTA STATION

Campanelle with Sausage, Broccoli, Rabe Oil and Garlic,
Campanelle A'la Vodka with Crispy Panchetta and English Peas

POLISH STATION

Homemade Potato Perogis with Sauteed Onions in Brown Butter, Kielbasa with Saurkraut

FALAFEL STATION

Miniature Falafels Stuffed in Garlic Pita Bread Served with Cucumber Mint Yogurt and Onion Relish

LATIN STATION

Chicken and Beef Fajitas Served with Warm Tortillas, Black Bean Rice, Salsa, Pico de Gallo, Nachos and Cheese

Menu

STATIONS

Chafing Dishes

Selection of Four

Mussels in a Spicy Tomato Broth

Fried Calamari Dusted with Flour,
Corn Meal and Fresh Herbs

Veal Meatballs with Spicy Chorizo Pomodoro

Pepper Chicken Cacciatore

Pork Medallions in a Rosemary Au Jus

Eggplant stuffed with Ricotta and
Mozzarella in a Light Tomato Sauce

Mussels with Lemon Garlic Sauce

Flounder Tempura with Ginger Aioli Dip

LIVE CAPTAIN STATION ADD-ONS

MEDITERRANEAN 13

Frenched Herb Leg of Lamb with Mint Chutney, Fried Smelts,
Beer Battered Bakala, Garlic Pepper Hummus, Skordalia and
Grilled Pita Bread

LOBSTER MAC & CHEESE 9

Queso Fresco Yellow Cheddar, Jack and Soft Tetilla

SHRIMP SCAMPI STATION 9

Shrimp Sauteed with Garlic, Butter, White Wine and Fresh
Herbs Over Pappardelle

CUBAN STATION 8

Pulled Pork Served with Cheese on a Sourdough Bun
Whole Roasted Suckling Pig, Served with
Black Beans and Rice

CHOPHOUSE STATION 15

Dry Rub Encrusted Ribeye Steak
Served with Beer Battered Onion Rings

Menu

RECEPTION DINNER

Salads

Selection of One

- » **The Opus Salad** - Harvest Blend Medley Served with Dried Cranberries, Candied Walnuts and White Balsamic Vinaigrette
- » **The Flock Salad** - Black and Scarlet Kale with Baby Arugula, Crumpled Feta with a Lemon White Wine Vinaigrette

Entrees

Selection of Three

Offered Tableside with a Vegetarian Option
Presented with Chef Selected Accompaniments

CHATEAUBRIAND OF BEEF

Slow Roasted and Served
with Choice of
Bordelaise Reduction,
Roasted Garlic Merlot Reduction or
Black Pepper Cream Sauce

THE ESTATE CHICKEN BREAST

Stuffed with Fresh Mozzarella, Roasted
Red Pepper and Proscuitto
Served with a Red Pepper Reduction

VOL AU VENT

Boneless Breast of Chicken Herb
Marinated with Sautéed Mushrooms,
Spinach, Asiago Cheese in a Puff Pastry,
Served with a Roasted Garlic Sauce

GRILLED BARRAMUNDI

Asian Sea Bass Served with Charred
Lemon Caper Wine Sauce

BARRAMUNDI PUTANESCA

Asian Sea Bass Served with Onions,
Peppers, Mushrooms, Capers
in a Light Anchovy Tomato Broth

GRILLED VEGETARIAN

Endive, Squash, Zucchini, Portobello
Mushrooms, Eggplant, and
Asparagus Tomato Tower

GRILLED HERB SALMON

Served Over Mushroom Asparagus
Risotto in a Lobster Broth

Menu

DESSERT

Wedding Cake

Served with Seasonal Berries, Mini Cheesecake
and a Chocolate Cannoli, with Coffee and Herbal Tea

DESSERT ADD-ONS

DELUXE FLOATING VIENNESE 17

Strawberry Cheesecake	Cantaloupe	Rice Krispies
Carrot Cake	Grapes	Blood Orange Sorbet
Triple Fudge Cake	Honeydew	Rainbow Sprinkles
Baileys White Mousse	Passion Fruit	Wet Walnuts
Grand Marnier	Kiwi	Oreos
Layered Fudge	Sliced Oranges	M&Ms
Oreo Cheesecake	Belgian Waffles	Bananas Fosters en
Chocolate Mousse	Chocolate Covered	Pure Cane Rum
Tiramisu	Strawberries	Chocolate Sprinkles
Watermelon	Fruit Tarts	Sliced Cherries
Pineapple	Italian Pastries	Fine Cognacs
Chocolate Ice Cream	Chocolate Pretzels	Cordials
Vanilla Ice Cream	Peanut Brittle	Espresso with
Fresh Strawberries	Marshmallows	Candied Sugar

1/2 Hour of Overtime 20, 1 Hour Overtime 24

ESPRESSO BAR 8

Grand Marnier, Black & Regular Sambuca, Anisette, Kahlua, Remy Martin,
Hennessy, Baileys, Amaretto Disaronno and more!

BUTLER PASSED PETITS FOURS 6

CANDY STATION 9

ACCOMMODATIONS

CEREMONY

We offer outdoor ceremonies, weather permitting, or indoors in case of rain.

\$10/guest for 1/2 hour

-or-

\$15/guest per hour

LINENS

High quality floor length table linens for all cocktail and dining tables. Choice of black, white or ivory. Also includes matching overlays and napkins for dining tables.

Additional colors available upon request

AFTER HOURS RECEPTION

Keep the party going longer - Including Premium Open Bar, Chicken Fingers, Curly Cheese Fries, Beef Sliders, Egg Rolls, Mac and Cheese, Pork Roll with Egg and Cheese.

Note: State Law Prohibits Service of Alcohol after 2:00 am.

\$4900 per hour

STAFFING

- » Station Captains
- » Bride and Groom Attendant
- » Lobby Hostess
- » Coat Check Attendants
- » Bathroom Attendants
- » Staff Ratio 1 per table
- » Bartender Ratio one per 50 guests

OVERTIME

Based upon the final guaranteed number of guests. Subject to availability.

TBD

VENDORS & CHILDREN

Vendors & Children (Ages 3-12)

50 percent of contracted price

Young Adults (Ages 14-20)

\$25 off the contracted price

SITE FEE

\$1500

Payment Terms

\$3500 is required upon signing of the definite contract. Second payment of \$3500 is due within the next 90 days. Final guest count and final payment is required 10 days prior to the event by certified check or cash. All Payments are Non-Refundable.

All prices are subject to NJ Sales Tax and Admin Fees.

OUR MISSION

*To provide the finest service through
teamwork and attention to detail*

Each and every member of our team plays an important role in the success of your event, and your complete satisfaction. Thus we wholly dedicate our combined efforts to ensure that all guests have a fun and memorable experience at Opus 50, where we host **one wedding at a time.**