

SKY  **VIEW**
GOLF CLUB

The Perfect Venue...The Perfect View

Cocktail Hour



Cocktail Hour



Butler Passed Hors D'Oeuvres

All Inclusive

Korean Fried Chicken Bites *gf, df*

SkyView's Seasonal Bruschetta *v*

Bang Bang Chicken in Wonton Cups

Wild Mushroom and Asiago Arancini *v*

Seasonal SkyView Soup Shooters *gf, v*

Steak Crostini with Horseradish Cream Sauce

Maryland Crab Cakes with Dijonnaise and Slaw

Spicy Lamb Meatballs with Green Goddess Dip

Fried Goat Cheese and Artichoke Bites with Herb Lemon Aioli *v*

Tajin Grilled Shrimp Skewer with Bloody Mary Cocktail Sauce Shooter *gf*

Tuna Tartar with Spicy Mayo, Crispy Rice Cracker, and Wasabi Tobiko *gf*

Smoked Salmon Tartlet
with Caper Lemon Crème Fraîche and Cucumber Garnish



Farm Table

All Inclusive

Caprese Salad *gf, v*

Chef's Selection Seasonal Salad *gf, v*

Assortment of Breads, Crackers
and Flatbreads

Fresh Fruit Platter Consisting of Melons,
Exotic Fruits, and Fresh Berries Hand
Picked From Local Markets *gf, v, df*

A Variety of Grilled Vegetables with
Artisanal Hummus *gf, v, df*

Charcuterie and Cheese: An Array of Cured
Meats and Cheeses Accompanied by
Pickled Peppers, Dried and Fresh Fruits,
Local Jams and Preserves, Artisanal Whole
Grain Mustard, and Spiced Nuts

Decadent Shrimp Cocktail Poached in a
White Wine Aromatic Broth Served with
Traditional Cocktail Sauce, Lemons and
Horseradish *gf, df*



Chafing Dishes

Choice of 3

Eggplant Rollatini

Tomato Sauce, Mozzarella, Basil (v)

Baked Meatball Parmesan

Ricotta Cheese and Herbs

Chicken Hawaiian

Pineapple, Scallion and Sesame Seeds

Seafood Paella

Saffron, Andouille Sausage, Chicken (gf)

Seafood Newburg

*Shrimp and Scallops in a
Sherry Cream Sauce*

Pork Tenderloin Marsala

*Thin Cut Medallions in a Mushroom
Marsala Sauce*

Potato Gnocchi

Bacon and Mushroom Cream Sauce

Garlic Butter Steamers

Lemon and Thyme (gf)

Fritto Misto

*Fried Calamari and Shrimp with
Pickled Peppers, Squash, and Haricot
Vert Served with Chili Garlic Aioli (df)*

Korean Style Beef Tips

Snow Peas, Scallions, Lime, Crispy Wontons

Grilled Jerk Chicken

Jamaican Rice with Peas and Beans (gf)

Soy Glazed Salmon Orzo

French Beans, Scallion, Tomato (df)

Broccoli Rabe & Cannellini Beans

Garlic and Capers (gf, v, df)

Teriyaki Beef and Vegetable Stir-fry

*Broccoli, Onion, Peppers, Snow Peas,
Water Chestnuts, Baby Corn, Garlic*

Seafood Fra Diavolo

*Shrimp, Clams, Mussels,
Scallops, Chili, Tomato, and Basil (gf, df)*

Baked Brie en Croute

*Figs, Apricot Glaze, Almonds,
Served with French Bread Crostini (v)*

Sweet Italian Sausage and Peppers

*Sautéed Peppers and Onions
in a Garlic Tomato Sauce (df)*

Braised Short Ribs

*Roasted Carrots and Frizzled Onions in a
Velvety Red Wine Reduction (df)*



Carving Station

Choice of 1

French Boned Herbed Turkey Breast

Rosemary Gravy, Cranberry Compote, Cornbread Stuffing

Brown Sugar Glazed Ham

Grilled Pineapple and Pomegranate, Hawaiian Rolls

Corned Beef Brisket

Parsley Potatoes, Horseradish Cream

Garlic Marinated Pork Loin

Apple and Bacon Stuffing

Chili Lime Marinated Flank Steak

Montreal Steak Fries, Chimichurri

Sesame Crusted Tuna

Carved on Himalayan Pink Salt Block

Wakimi, Ginger, Wasabi Tobiko

Spicy Peanut Sobayaki Noodle Salad

Prime Rib

Natural Jus, Garlic Smashed Potatoes

Lavender and Honey Roasted Leg of Lamb

Mint and Anchovy Chimichurri



Live Stations

Choice of 2

Mediterranean Region

Beef and Chicken Gyros with Tzatziki, Tomato, Onions,
Hummus, Tabbouleh, Baba Ghanoush, Stuffed Grape Leaves, Grilled Pita,
Greek Salad, Green Goddess Dressing,
Spiced Carrots with Whipped Feta, Grilled Artichokes with Herb Lemon Aioli,
Spanakopita

Italian Pasta Bar

Choice of Three

Cavatelli: Broccoli, Garlic, Crushed Red Pepper, Extra Virgin Olive Oil
Farfalle: Pomodoro Sauce with Garlic, Olive Oil, Basil and Tomato
Penne: Vodka Sauce, Prosciutto and Peas
Rigatoni: Bolognese with Ground Beef and Sausage
Mushroom Ravioli: Truffle Cream Sauce and Roasted Mushrooms
Tricolor Tortellini: Creamy Alfredo Sauce
Served with Homemade Garlic Knots

Pub Station

Jumbo Chicken Wings with Buffalo Sauce, Barbeque and Bleu Cheese
Mozzarella Sticks and Marinara Sauce, Three Cheese Macaroni and Cheese
Popcorn Shrimp with Bang Bang Sauce
Craft Beer Display

A Taste of India

Butter Chicken, White Rice, Vegetable Samosas, Red Lentil Curry
Plain and Garlic Naan, Curry Chicken Salad

Korean BBQ

Beef Bulgogi Lettuce Wraps with Kimchi
Pork Boa Buns with Pickled Cucumbers, Carrots and Onions
Steamed White Rice

Live Stations

Southern Seafood

Seafood Boil

Shrimp, Mussels, Clams, Andouille Sausage, Corn, Potatoes, Cajun Butter
Fried Shrimp Po' Boys "Dressed" with Lettuce, Tomato,
Onion, Pickles, and Mayonnaise on French Bread
Hush Puppies and Cole Slaw

Whole Suckling Pig Roast

Hot Sauce, Guinness BBQ Sauce, Chimichurri
Corn Bread and Hawaiian Rolls, Sriracha Mac and Cheese
Cucumber Mint Salad, Corn with Lime Butter

Mexican Tacos

Beef Barbacoa and Blackened Chicken Tacos on Soft Corn and Flour Tortillas
Onions, Pico de Gallo, Salsa, Fresh Lime, Queso Fresco, Hot Sauce, Sour Cream
Corn Tortilla Chips, Chorizo Queso Dip
Fresh Guacamole served in a Molcajete

Streets of Latin America

Roasted Pork-Pernil Style Served with Chimichurri Sauce and Pickled Red Onions
Sweet Candied Plantains, Homemade Beef Empanadas
Cilantro White Rice and Black Beans
Mexican Street Corn Salad with Cotija Cheese and Smoked Paprika

Slider Station

Made to Order Black Angus Burgers
Pulled Pork Sliders with Pickles and Coleslaw
Truffle Aioli, BBQ Sauce, Ketchup, Jalapeños, Caramelized Onion, Bacon
Cheddar and American Cheese
French Fries and Sweet Potato Fries

Premium Cocktail Hour Add Ons

Cacio e Pepe Cheese Wheel Pasta

Parmesan and Pepper Fettuccine,

Prepared to Order in an Imported Cheese Wheel with Shaved Truffle

Served with Garlic Knots and a Pinot Grigio Pairing

Sushi Display

Salmon and Tuna Nigiri,

Salmon Crunch Roll, Shrimp Tempura Roll, California Roll, Spicy Tuna Roll

Steamed Edamame

Soy Sauce, Wasabi, Ginger

Yuzu and Sake Shooters

Coastal Cravings

Lobster Rolls with Tarragon Mayo and Tobkio

New England Style Clam Chowder

Fried Calamari with Marinara

Fried Mahi Mahi with Mango Salsa

Old Bay Potato Chips

Tito's Watermelon and Basil Shooters

Deluxe Seafood

Displayed on a Personalized Ice Sculpture

East Coast Oysters, Littleneck Clams on the Half Shell, Chilled ½ Lobsters

Grilled Octopus Salad, Ahi Tuna Poke, Shrimp Ceviche

Mignonette, Lemons, Cocktail Sauce, Sesame Seaweed Salad, Old Bay Drawn Butter

Tito's Bloody Mary Shooters

Premium Hors D'oeuvres

Mini Lobster Rolls

Caviar on Blinis with Crème Fraîche

Herb Crusted Lamb Chops (GF)

Asian Chicken Soup Dumpling

Bacon Wrapped Scallops with Balsamic Glaze (GF)

Cocktail Hour



Reception



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First Course

SERVED WITH ARTISAN ROLLS AND BUTTER
CHOICE OF 1

Rainbow Mesclun Salad

Honey White Balsamic Vinaigrette
Dried Cranberries and Sliced Almonds

Baby Spinach Salad

Caramelized Pecans, Apples, Gorgonzola
Apple Cider Vinaigrette

Caesar Salad

Caesar Dressing
Parmesan Cheese and Homemade Golden Croutons

Tri-Color Salad

Endive, Radicchio and Arugula with Champagne Vinaigrette
Crumbled Feta and Fresh Orange Segments

Tuscan Panzanella Salad

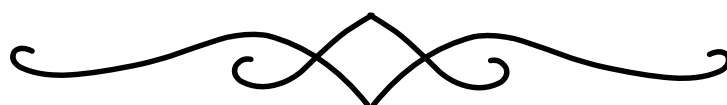
Fresh Mozzarella, Heirloom Tomatoes, Herbs, and Croutons

Penne Vodka

Crispy Pancetta Topping and Peas

Burrata and Grilled Peaches

Preset Salad
Heirloom Tomato, Burrata, Arugula,
Grilled Bread, Drizzled with Hot Honey



Reception

Main Course

DUET PAIRING OF
Chateaubriand Served with Burgundy Demi-Glace

AND
COUPLES CHOICE OF CHICKEN

Chicken Française
White Wine Lemon Butter Sauce

Garlic and Honey Baked
French Boned Chicken
Sesame Seeds and Scallions

Stuffed Chicken Florentine
Spinach and Ricotta Cheese,
Parmesan Cream Sauce

Chicken Saltimbocca
Prosciutto, Spinach, Provolone,
White Wine Butter Sauce

Grilled Chicken with Roasted Red Peppers, Basil, Fresh Mozzarella
Pesto Cream Sauce

SERVED WITH
Butter Poached Haricot Verts and Carrots
Lemon Rosemary Roasted Yukon Gold Potatoes

FISH ENTRÉE
CHOICE OF 1

Pan Seared Branzino
Beurre Rouge

Grilled Wild Caught Salmon
Beurre Blanc

Served with Lemon Couscous and Sautéed Spinach

Alternate Meals Available:
Vegetarian and Vegan- Seasonal Risotto
Kids Meal- Chicken Tenders and French Fries
Dairy Free and Gluten Free- Main Entree Selection is Modified



Dessert

A Slice of Your Wedding Cake with Assorted Italian Mini Pastries
Custom Wedding Cake Included from A Little Cake Bakery

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Herb Teas
Served Table Side

Bar Service

Includes 2 Signature Drinks



Vodka
Tito's, Ketel One, Grey Goose, Stoli Flavors

Rum
Bacardi, Captain Morgan, Malibu

Gin
Tanqueray

Whiskey and Bourbon
Jack Daniels, Jameson, Bulleit, Seagram's 7, Seagram's VO

Scotch
Dewar's, Johnnie Walker Black Label

Tequila
Teremana Blanco



Bottled Beers

Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Miller Lite

Draft Beers

Blue Moon, Guinness, Heineken, Michelob Ultra, Stella Artois, Yuengling, Four Seasonal Options

Wine and Bubbly

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel
Verdi and Verdi Rosa Asti Spumante, Wycliff Brut Champagne, Prosecco



Parisienne Table

AT AN ADDITIONAL CHARGE
ALL INCLUSIVE DISPLAY

Assorted Mini Pastries

Petit Fours, Cannolis and Eclairs

Chocolate Covered Strawberries and Pretzels

Displayed with Assorted Varieties

Gourmet Cake Display

(Choice of 4 and Your Wedding Cake)

*Tiramisu, Cheesecake, Chocolate Overload, Carrot, S'mores, Chocolate Salted Caramel
Banana, Milk & Cookies, Cannoli, Funfetti, Strawberry Shortcake, Lemon Coconut,
Cookies and Cream, Cappuccino, Blueberry Cheesecake*

Ice Cream Sundae Bar

*French Vanilla, Chocolate, Strawberry, Mint Chocolate Chip Ice Cream
Assortment of Toppings Include: M&M's, Crushed Oreos, Rainbow Sprinkles,
Reese's Pieces, Marshmallows, Maraschino Cherries, Whipped Cream,
Chocolate, Caramel, Strawberry, and Raspberry Syrups*

Dessert Crepes

*Fruit Compotes, Fresh Berries, Raspberry Coulis, Nutella, Whipped Cream,
Chocolate Syrup, Powdered Sugar, Toasted Almonds*

Bananas Foster

*Fresh Candied Bananas Flambeed with Premium Liqueur, Freshly Squeezed Citrus
Presented over French Vanilla Ice Cream*

Cordial and Dessert Martini Bar

*Candle Lit Display of After Dinner Liqueurs: Frangelico, Five Farms Irish Cream, Kahlua, Grand
Marnier, Sambuca, Port Wine, Hennessy, Chocolate Liqueur, Limoncello, Rémy Martin
Classic and Seasonal Dessert Martinis and Shooters: Espresso, Chocolate Peanut Butter,
Cheesecake, Cannoli, Crème Brûlée, Tiramisu*

International Coffees

*Mexican Coffee (Kahlua), Jamaican Coffee (Tia Maria), Italian Coffee (Amaretto),
Irish Coffee (Irish Whiskey, Five Farms Irish Cream, Crème de Menthe)*

Late Night To-Go Menu

AT AN ADDITIONAL CHARGE
CHOICE OF 1
SERVED WITH ICE COLD WATER BOTTLES

At the Movies

Freshly Popped Popcorn in a Vintage Machine
Candy Bar: M&Ms, Peanut M&Ms, Swedish Fish, Sour Patch Kids,
Hershey Kisses, Twizzlers, Buncha Crunch, Nerds Gummy Clusters
Coca-Cola and Diet Coke Bottles

When In Cuba

Cuban Sandwiches, Beef Empanadas, Plantain Chips
Coconut Water and Non-Alcoholic Mojitos

Slider Station

Black Angus Burgers
BBQ Pulled Pork Sliders with Pickles, Coleslaw
Ketchup, Mayonnaise, American Cheese
French Fries

New Jersey Breakfast

Taylor Ham, Egg and Cheese Sandwiches, Tater Tots, Donut Display
Coffee with Milk, Cream, Sugars

Stadium Concessions

Hot Dogs with Sauerkraut, Ketchup and Mustard
Soft Pretzels, Popcorn, Nachos with Cheese,
Coca-Cola Bottles



Included Services

5 Hour Premium Open Bar

Complimentary Time in Bridal Suite and Pub Room

Wedding Cake

Maitre D'

Wedding Coordinator

Door Man

In-House Decor

Weekday Foursome of Golf

Cocktail Hour Table Centerpieces

Votive Candles for Front Foyer and Cocktail Hour

Champagne Toast

White Glove Service

Linens for Reception Tables

Coat Check Attendant

Arrival Refreshments

30 Minutes prior to Start of On-Site Ceremony or Cocktail Hour
Verdi and Verdi Rosa Asti Spumante, Prosecco, Lemon Cucumber Water,
and Seasonal Sips: Lavender Lemonade (Spring and Summer),
Apple Cider (Fall and Winter)

