

Chapel On
Premise

Wedding Dreams Come True Sit Down

Wed _____ Thurs _____ Fri _____ Sat _____ Sun _____

Your Guests will be Welcomed by White Gloved Butlers Serving 10 Selections of Homemade Passed Hors
D'oeuvres, Elegant Displays of Imported and Domestic Cheese, Seasonal Fresh Fruit and a Variety of
Homemade Chafing Dish Delights.

Homemade Chafing Dishes (Select Four):

Sirloin Steak Tips Marsala
Gourmet Mushrooms
BBQ Sausage
Meatballs Marinara

Sesame Chicken or
Honey Dipped Chicken
Pork Loin Murphy Style
Stir Fry Seafood or Chicken
Pierogies

Additional Charge:
Fried Calamari _____
Shrimp Scampi _____
Seafood Paella _____

Five Hours of Open Bar plus Beer & Wine Included

The Cocktail Hour will be Followed by a 4 Course Dinner

Champagne Toast

Gourmet Penne Ala Vodka

Salad Course

Mixed Greens Salad with Raspberry Vinaigrette Dressing

Main Course

Chicken Marsala or Chicken Francaise

*Add Tilapia with Lemon Butter Sauce \$2

*Add Choice of Sirloin Steak \$8 per person

Add Choice of Prime Rib or Salmon \$10 per person

*Add Surf & Turf: Lobster Tail & Steak \$25 - *Add Chateaubriand \$20

Dessert

Wedding Cake Baked On Premises

Choice of Filling _____ Color of Roses _____ Square or Black & White Cake Additional Charge _____

Enhancements at an additional charge

Deluxe Cocktail Hour: With Shrimp, Clams, & Ice Carving _____

Carving Station: Honey Baked Ham, Roast Turkey, Roast Beef _____

Vienese Table: Variety of Pantagis Famous Original Creamy Cheesecake
Assorted Italian & French Pastries – Assorted Layered Cakes – Cream Pies – Fruit Pies
All Baking Done on Premises By Our Award Winning Pastry Chef _____

Family Style: Cookies & Pastries _____ Cordial Cart _____
Fresh Fruit _____ Ice Carving _____

This Wedding Package includes Private Bridal Suites, Centerpieces on all tables, Place Cards & Direction Cards.
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Pantagis Renaissance Indeed It's The Place To See