

Birchwood & Manor

AN ELEGANT VENUE

Wedding Reception Menus

Cocktail Hour and Dinner

*Thank you for your interest in Birchwood Manor.
We are very pleased to present you with our
Wedding Reception Menus.*

*Please keep in mind that all menus can be customized
to suit your style, taste and budget.*

We look forward to having the honor of hosting your wedding.

111 North Jefferson Road, Whippany, NJ 07981
973.887.1414
birchwoodmanor.com

Wedding Reception

Traditional Cocktail Hour Menu

Champagne with Fresh Berries

Offered to your Guests as they enter the Cocktail Hour

Butlered Hors d' Oeuvres

Savory Homemade Puff Pastry
Cantonese Egg Rolls, Sweet & Sour Sauce
Potato Pancakes, Cinnamon Applesauce
Cocktail Franks en Croûte, Dijon Mustard
Chicken Quesadilla, Salsa Fresco
Asian Barbecued Chicken Satay
Mushroom Caps Stuffed with Sweet Italian Sausage

Silver Chafing Dishes

Penne alla Vodka
Chicken Murphy, Cherry Peppers & Onions
Swedish Meatballs, Light Brown Sauce
Miniature Potato Pierogies & Sautéed Onions
Sesame Chicken & Broccoli, Sweet Brown Sauce
Italian Sausage, Peppers & Onions, Marinara
Fried Fantail Shrimp

Cold Displays

Deviled Eggs
Grilled Vegetables, Balsamic Drizzle
Antipasto Kabobs
Smoked Salmon Spirals ~ Sun-Dried Tomato Spirals
Roasted Red Pepper & Garlic Cream Cheese Cones
Endive with Salmon Mousse
Soba Noodle Spoons, Sesame-Ginger
Cherry Tomatoes & Artichoke Bottoms Stuffed with Herb Cheese
Marinated Mushrooms, Artichoke Hearts & Hearts of Palm Salad
Tomato Caprice - Sliced Tomato, Basil, Mozzarella, Balsamic Vinaigrette

Fresh Seasonal Fruits

Decorative Display of Sliced Honeydew, Cantaloupe,
Watermelon, Pineapple, Oranges and Strawberries

Farmers Market Crudité

Mélange of Colorful Bite-Size Vegetables
and Assorted Dips

Cheese & Crackers

Variety of Domestic Cheeses & Assorted Crackers and Grapes
Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

Wedding Reception

Deluxe Cocktail Hour Menu

Champagne with Fresh Berries

Offered to your Guests as they enter the Cocktail Hour

Buttered Hors d' Oeuvres

Savory Homemade Puff Pastry
Clams Casino
Beef Teriyaki Brochettes
Stromboli, Marinara Sauce
Coconut Chicken, Sweet & Sour Sauce
Bacon-Wrapped Sweet-Chili Chicken
Steamed Oriental Dim Sum, Garlic Scallion Soy

Silver Chafing Dishes

Seafood Paella
Cavatelli & Broccoli
Eggplant Rollatini
Beef Tips Teriyaki
Pecan Chicken, Honey-Mustard Glaze
Grilled Salmon, Orange Ginger Glaze
Pork Loin, Spinach, Toasted Pine Nuts, Demi Glace

Cold Displays

Deviled Eggs
Grilled Vegetables, Balsamic Drizzle
Antipasto Kabobs
Smoked Salmon Spirals ~ Sun-Dried Tomato Spirals
Roasted Red Pepper & Garlic Cream Cheese Cones
Endive with Salmon Mousse
Soba Noodle Spoons, Sesame-Ginger
Cherry Tomatoes & Artichoke Bottoms Stuffed with Herb Cheese
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Decorative Display of Sliced Honeydew, Cantaloupe,
Watermelon, Pineapple, Oranges, Strawberries

Farmers Market Crudité

Mélange of Colorful Bite-Size Vegetables
and Assorted Dips

Cheese & Crackers

Variety of Domestic Cheeses & Assorted Crackers, Grapes
Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

Garde Manger Display

Featuring a selection of Artistic Food Showpieces
Canapés ~ Pâtes ~ Terrines

Ice Sculpture

Your choice of one:

Heart with Lovebirds ~ Swan ~ Rose ~ Personalized * *Additional Charge*

Antipasto Display

Large Italian Breads Presentation

Crusty Ciabatta ~ Garlic & Rosemary Herbed Focaccia ~ Bread Sticks
Prosciutto di Parma, Pepperoni, Genoa Salami, Sopressata, Mortadella, Capicola
Mozzarella Bocconcini, Gorgonzola, Parmigiano-Reggiano, Provolone
Roasted Red Peppers, Italian Olives, Pepperoncini, Gardiniere
Grape Tomatoes, Sundried Tomatoes
Hot & Sweet Stuffed Cherry Peppers
Eggplant, Roasted Red Pepper & Mozzarella Terrine
Stuffed Mozzarella Spirals
Zucchini Pie

Wok Stir Fry Station

Accompanied with Fried Rice, Fortune Cookies, Hot Chili Sauce, Soy Sauce, Duck Sauce

Please choose one:

Happy Family - Chicken, Beef, Baby Shrimp & Vegetables in a Garlic Brown Sauce
Lo Mein (Choose Chicken, Beef, Shrimp or Vegetable), Oyster Sauce
Asian Beef and Broccoli, Hoisin Sauce
Pepper Steak, Black Bean Sauce

Captain's Pasta Station

Accompanied with Parmesan Cheese, Crushed Red Pepper

Please choose one:

Lobster Ravioli, in a Sherry Cream Sauce
Mushroom Trio Tortellini, with Crispy Pancetta in a Delicate Alfredo Sauce
Farfalle Chicken & Broccoli, with Sun-Dried Tomatoes Sautéed in Garlic & Olive Oil
Mezzi Rigatoni, with Prosciutto, Asiago Cheese, Caramelized Onions, in a Sweet Basil Cream Sauce
Fusilli, Sweet Italian Sausage & Eggplant, Garlic Tomato Basil Sauce

Chef's Carving Station

Please choose two:

Fruit Glazed Baked Ham	Teriyaki Marinated Flank Steak
Herb Roasted Turkey, Cranberry-Orange Relish	Roast Pork Loin, Apricot-Whole Grain Mustard
Corned Beef Brisket, Spicy Brown Mustard	Roast Suckling Pig, Applesauce Chutney
Pepper Crusted Pastrami, Dijon Mustard	Roast Leg of Lamb, Mint Jelly

Seafood Spectacular with Ice Carving

Cocktail Sauce, Lemon Wedges

Shrimp ~ Clams ~ Oysters
Lobster Tails

** Denotes Additional Charge*

Cocktail Hour Upgrades

Theme Displays

Smoked Nova Scotia Salmon Display

Chopped Egg ~ Red Onion ~ Capers

Caviar & Frozen Vodka Display

Domestic and Imported Sevruga and Golden Caviar
Chopped Egg ~ Minced Onions ~ Capers ~ Toast Points
Caviar filled Miniature Pastry Puffs
Ice Sculpture with Frozen Vodka Shots

Sushi Display

California Rolls ~ Sushi ~ Sashimi
Pickled Ginger ~ Wasabi ~ Soy Sauce

Tapas Display

Empanadas ~ Chorizo ~ Spanish Olives
Shrimp in Garlic ~ Imported Spanish Cheeses
Olive Tapenade ~ Hummus ~ Baba Ghanoush
Toasted Pita and Flat Breads ~ Sliced Crusty Bread

Mashed Potato Display

Mashed Idaho Potatoes & Whipped Sweet Potatoes
Bacon, Chives, Scallions, Hot Cherry Peppers
Sour Cream, Cheddar Cheese,
Sautéed Mushrooms, Caramelized Onions, Gravy

Action Stations

Attended by Uniformed Staff

Scampi Station

Shrimp & Scallops Sautéed in Garlic & Oil

Tex-Mex Station

Sizzling Hot

Beef and Chicken Fajitas

Grilled Onions & Peppers ~ Monterey Jack & Cheddar Cheeses ~ Refried Beans
Guacamole ~ Salsa Fresco ~ Sour Cream ~ Diced Scallions
Tortilla Chips ~ Warm Flour Tortillas

Shish Kabob Flambé Station

Hibachi Grilled

Beef Teriyaki ~ Garlic Ginger Chicken ~ Tequila-Lime Shrimp
Skewered with Peppers, Onions, Tomatoes, Mushrooms

Wedding Reception Dinner Menu

Champagne Toast

Salad

Please choose one:

Mesculin Salad

Mesculin Greens, Sliced Grilled Portabella Mushroom, Roasted Red Peppers, Bocconcini Mozzarella, Calamata Olive, Endive Garnish, Balsamic Vinaigrette

Strawberry Spinach Salad

Baby Spinach, Red Onion, Sliced Strawberries, Poppy Seed Dressing

Cranberry Leaf Salad

Leaf Lettuce, Dried Cranberries, Red Onion, Chopped Walnuts, Bleu Cheese, Balsamic Vinaigrette

Pear Pecan Leaf Salad

Leaf Lettuce, Sliced Pears, Red Onion, Toasted Pecans, Bleu Cheese, Sherry Vinaigrette

Bacon Spinach Salad

Spinach, Golden Raisins, Red Onion, Crumbled Bacon, Light Maple Walnut Dressing

Intermezzo

Please choose one:

Lemon, Raspberry or Mango Sorbet

Entrée

Please choose two Entrées to offer to your Guests tableside:

Beef

Prime Ribs of Beef, au jus

Chicken

Marsala ~ Francese ~ Piccata ~ Balsamico

Chicken Mark Anthony

French Breast of Chicken with Roasted Red Peppers, Artichoke Hearts, Mushrooms, Onions, Champagne Sauce

Stuffed Chicken Breast

Spinach, Smoked Mozzarella, Sun-Dried Tomatoes, Bacon, Onions, Brandy Fennel Cream Sauce

Chicken Cordon Bleu, *Chive Butter Sauce*

Ginger Chicken, *Hoisin Glaze*

Wedding Reception Dinner Menu

Fish

Red Snapper Provençal

Diced Tomatoes, Peppers, Onions, Mushrooms, Capers, Oregano-Basil White Wine Sauce

Grilled Salmon,
Orange Ginger Glaze

Cornmeal Encrusted Tilapia,
Peach-Mango Salsa or Piccata

Grilled Salmon, Shallot, Tarragon,
White Wine Cream Sauce

Tilapia Oreganato,
Diced Tomato & Onion, Garlic, Oil, White Wine

Vegetarian

Eggplant Parmesan

Pasta Primavera
*Broccoli Florets, Carrots, Peas, Mushrooms,
in a Cream Sauce*

Grilled Vegetable Platter
*Eggplant, Green & Yellow Squash, Bell Peppers,
Balsamic Drizzle*

Potato

Garlic Mashed Potato Tower, Caramelized Onion
Sweet & Mashed Potato Tower
Rosemary Roasted Red Bliss Potatoes
Rosemary Roasted Fingerling Potato
Potato Croquette à la Birchwood
Twice-Baked Potato

Vegetable

Bundled Baby Carrots
Tied Julienne Carrots
Zucchini Ring with Baby Asparagus
Patty Pan Squash & Sugar Snap Peas
Green Beans Almondine
Vegetable Bouquetierre

Artisan Bread, Creamery Butter

Dessert

Custom Tiered Wedding Cake, Berry Coulis Painted Plate
Almond Tuille Cup with Vanilla Ice Cream, Chocolate Ganache
Served with a Chocolate Covered Strawberry

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Wine Served with Dinner ~ After Dinner Cordials

Five Hours Continuous Premium Open Bar

Dinner Upgrades

First Entrée

Please choose one:

Shrimp Cocktail
Penne al Filetto di Pomodoro
Lobster Ravioli in a Sherry Cream Sauce
Porcini Mushroom Ravioli
in a Garlic Herb Cream Sauce
Stuffed Portabella Mushroom
Baby Shrimp & Crabmeat Béchamel

Prosciutto e Melone
Shrimp Scampi
Bed of Wilted Spinach, Shaved Asiago, Citrus Vinaigrette
Tomato & Mozzarella Tower
Mixed Greens, Black Pitted Olives, Balsamic Glaze
Portabella Mushroom, Roasted Red Pepper,
Mozzarella Napoleon, Balsamic Drizzle

Beef Entrée

Filet Mignon à la Forestière, Demi Glace
Filet Mignon, Cabernet Mushroom Demi Glace

Chateaubriand, Sauce Béarnaise
Chateaubriand, Brandy Cream Sauce

Duet Entrée

Surf & Turf
Rock Lobster Tail & Petite Filet Mignon

Land & Sea
Chateaubriand & Grilled Salmon, Sauce Béarnaise

Viennese Table

Our Pastry Chef will create an assortment of delicious desserts especially for your party

Layer Cakes
Carrot Cake ~ Black Forest ~ St. Honore ~ Italian Rum ~ Tiramisu ~ Maple Walnut
Mocha ~ California Fruit Log ~ Strawberry Shortcake ~ Cannoli Filled Cake ~ Black & White
Cheese Cakes ~ Plain and Fruit Topping
Mousses ~ Whole Fruits in Season ~ Miniature French and Italian Pastries
Chocolate Dipped Fruits ~ Strawberries, Bananas & Apples Enrobed in Rich Dark & White Chocolate

Flaming International Coffees and Espresso

Amaretto Di Sarrona, Averna, B&B, Bailey's, Bushmills, Drambuie, Frangelico,
Gran Marnier, Harvey's Bristol Cream, Kahlua, Liqor 43, Sambucca Black & White, Tia Maria

Old Fashioned Ice Cream Cart

Cherries Jubilee

Chocolate Fountain

Bananas Foster Flambé

Dessert Cheese Table

~ Specialty Bars ~

Smoothie Station

Martini / Cosmopolitan Bar

Frozen Tropical Bar