

Kosher-Style Cocktail Hour

Continuous Premium Open Bar & Unlimited Soda Station

Butlered Hors d'Oeuvres

Savory Puff Pastry Cheddar Cheese Straws
Cocktail Franks en Croûte, Dijon Mustard
Fried Cheese Ravioli, Marinara Dipping Sauce
Beef Empanadas
Vegetables Tempura
Chicken Quesadilla, Salsa Fresco
Potato Pancakes, Cinnamon Applesauce
Coconut Chicken, Sweet & Sour Sauce

Silver Chafing Dishes~ Please select six:

Penne alla Vodka
Eggplant Rollatini
Stuffed Cabbage
Noodle Kugel
Mini Potato Pierogies, Sautéed Onions
Chicken Murphy, Cherry Peppers & Onions
Sesame Chicken & Broccoli, Brown Sauce
Pecan Chicken, Honey-Dijon Glaze
Cavatelli & Broccoli
Spinach Cannelloni
Swedish Meatballs
Beef Tips Teriyaki
Beef Medallions, Demi-Glace
Veal Marsala
Filet of Sole Véronique
Grilled Salmon, Orange Ginger Glaze

Cold Displays

Deviled Eggs

Grilled Vegetables, Balsamic Drizzle

Marinated Herring in Wine ~ Kosher Dill Pickle Platter

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

Sliced Honeydew, Cantaloupe, Watermelon, Pineapple, Oranges and Strawberries

Farmers Market Crudité

Mélange of Colorful Bite-Size

Vegetables and Assorted Dips

Cheese & Crackers

Domestic Cheeses & Assorted Crackers

Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

Garde Manger Display

Featuring a selection of Artistic Food Showpieces

Canapés ~ Pâtes ~ Terrines ~ Caviar filled Mini Puffs

Children's Station

Mini Hot Dogs & Burgers ♦ French Fries ♦ Pizza Bagels ♦ Mozzarella Sticks ♦ Mac & Cheese

Cocktail Hour Upgrades

ACTION STATIONS ~ *Attended by Uniformed Staff*

Wok Stir Fry Station ~ *Accompanied with Fried Rice, Fortune Cookies, Hot Chili Sauce, Soy Sauce, Duck Sauce*

Please select one:

Chicken, Beef, &Vegetables in a Garlic Brown Sauce

Lo Mein, Oyster Sauce ~ *Choose Chicken, Beef, Shrimp or Vegetable*

Asian Beef & Broccoli, Hoisin Sauce

Pepper Steak, Black Bean Sauce

Captain's Pasta Station ~ *Accompanied with Parmesan Cheese, Crushed Red Pepper*

Please select one:

Penne alla Vodka

Mushroom Trio Tortellini, in a Delicate Alfredo Sauce

Farfalle Chicken & Broccoli, with Sun-Dried Tomatoes Sautéed in Garlic & Olive Oil

Fusilli, Sweet Italian Sausage & Eggplant, Garlic Tomato Basil Sauce

Chef's Carving Station

Please select two:

Herb Roasted Turkey, Cranberry-Orange Relish

Corned Beef Brisket, Spicy Brown Mustard

Pepper Crusted Pastrami, Dijon Mustard

Grilled Marinated Flank Steak

Roast Leg of Lamb, Mint Jelly

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

Smoothie Station

Non-Alcoholic Frozen Fruit Drinks

Cocktail Hour Upgrades continued

DISPLAYS ~

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

Seafood Spectacular with Ice Carving

Cocktail Sauce, Lemon Wedges

Shrimp ~ Clams ~ Oysters ~ Lobster Tails

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

Kosher-Style Dinner

Blessing over Challah

Salad ~ *Please select one:*

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

Tri Color Salad ~ Arugula, Radicchio, Belgian Endive, Balsamic Vinaigrette

Strawberry Spinach Salad ~ Red Onion Ribbon, Sliced Strawberries, Poppy Seed Dressing

Caesar Salad, Parmesan Garlic Croutons

Entrée ~ *Please select two Entrées to offer to your Guests tableside:*

Roast Prime Ribs of Beef, au jus

Filet Mignon à la Forestière, Shallot Demi Glace **additional*

Chateaubriand, Cabernet Mushroom Demi Glace **additional*

Chicken Mark Anthony ~

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

Chicken Marsala ~ **Chicken Francese** ~ **Chicken Piccata** ~ **Chicken Balsamico**

Boneless Breast of Chicken Capon, Supreme Sauce ~ Traditional Bread Stuffing or Wild Rice Stuffing

Grilled Salmon, Orange Ginger Glaze

Grilled Salmon, Shallot, Tarragon, White Wine Cream Sauce

Corneal Encrusted Tilapia, Peach-Mango Salsa

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

Broiled Flounder Almondine, Lemon Sauce

Vegetarian Entrees ~

Eggplant Parmesan

Grilled Vegetable Platter, Balsamic Drizzle

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

Accompaniments ~ *Freshly Baked Artisan Bread, Creamery Butter*

Potato ~ *Please select one:*

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 ~ *Please select one:*

Bundled Baby Carrots

Tied Julienne Carrots

Zucchini Ring with Baby Asparagus

Patty Pan Squash & Sugar Snap Peas

Green Beans Almondine

Vegetable Bouquetiere

Children's Dinner

Please select one:

Salisbury Steak ~ Chicken Tenders ~ Fried Fish Filet ~ Baked Ziti

Served with Vegetable du jour & French Fries

Dessert

Personalized Torah Cake & Vanilla Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Continuous Premium Open Bar

Unlimited Soda Station

Dessert Options

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 Cream :: Black & White

Cheese Cakes ~ Plain & Fruit Toppings

Mousses ~ Whole Fruits in Season ~ Miniature French and Italian Pastries

Chocolate Dipped Fruits ~

Strawberries, Bananas & Apples enrobed in rich Dark & White Chocolate

Upgrades

Old Fashioned Ice Cream Cart

Cherries Jubilee

Bananas Foster Flambé

Dessert Cheese Table

Assorted Miniature French & Italian Pastries *per table*

Ice Cream Sundae Bar

Cotton Candy Station

Popcorn Station

Candy Buffet ~ *customized*

Chocolate Fountain

Warm, cascading Milk Chocolate & Delectable Dippables

:: Bananas

:: Strawberries

:: Pineapples

:: Pretzels

:: Lady Fingers

:: Marshmallows

:: Rice Krispy Treats

It is our pleasure to create a unique menu tailored perfectly for your event.

All packages can be customized to your liking. Prices vary based on the day and time of your event.

Gluten Free and Vegetarian dinners are available upon request, advance notice is preferred.

Amenities

- Magnificent Georgian mansion on 20+ acres of park-like grounds
- Formal gardens, fountains, ponds, gazebo, arbor, pergola
- Use of entire facility for photography, both inside and outside
- Outdoor space with covered patio terraces
- Elegant garden ceremony sites
- Private wedding suite for getting ready
- Separate room for cocktail hour
- Elegantly appointed ballrooms with crystal chandeliers
- Solid wood dance floors and superior acoustical ceilings
- China, stemware, silverware, tables, plush velvet chairs
- Skirted buffet tables and silver chafing dishes
- Floor length house linens and linen napkins
- Custom floor plan design and table numbers
- Place cards and direction cards to include with your invitations
- Exquisite continental cuisine expertly prepared by our culinary team
- Desserts and breads freshly baked on premise in our bakery
- Custom tiered wedding cake baked to your specifications
- Banquet Manager expert guidance to assist with planning menus and details
- Maitre d' & Captain professional orchestration throughout the entire event
- Experienced team of skilled banquet service staff and bartenders
- Trusted vendor recommendations
- Complementary partner hotel shuttle bus
- Complimentary on-site self-parking with 1,500 spaces
- Valet parking available
- Maintains a non-smoking environment
- Completely handicap accessible

For more information on our services and the latest photos ~

Visit our website: www.birchwoodmanor.com

Like us on Facebook: [birchwoodmanorwhippanynj](https://www.facebook.com/birchwoodmanorwhippanynj)

Follow us on Instagram: [birchwoodmanor](https://www.instagram.com/birchwoodmanor)

Email us: info@birchwoodmanor.com

Call us: 973.887.1414

Birchwood Manor 111 N. Jefferson Road, Whippany, NJ 07981