

Wedding Reception Brunch Buffet

Continuous Premium Open Bar

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

Champagne Toast

Silver Chafing Dishes

Please choose six:

Belgian Waffles with Maple Syrup
Fluffy Scrambled Eggs
Eggs Benedict
Quiche Lorraine
Crisp Bacon Strips
Grilled Sausage Links
Home Fried Potatoes
Country Ham & Potato Frittata
Broccoli and Cauliflower Sauté
Pecan Chicken, Honey-Mustard Glaze
Pepper Steak & Onions

Chicken Francese
Swedish Meatballs, Light Brown Sauce
Crispy Fried Fantail Shrimp
Miniature Potato Pierogies & Onions
Penne alla Vodka
Eggplant Rollatini
Seafood Crêpes with Lobster Sauce
Filet of Sole stuffed with Spinach
Filet of Sole Véronique
Parmesan Plum Tomato

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

Artisan Bread, Creamery Butter

Fresh Seasonal Fruits Display ~ 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

Chef's Carving Station ~ *Please choose two:*

Fruit Glazed Baked Ham

Herb Roasted Turkey, Cranberry-Orange Relish

Corned Beef Brisket, Spicy Brown Mustard

Pepper Crusted Pastrami, Dijon Mustard

Teriyaki Marinated Flank Steak

Roast Pork Loin, Apricot-Whole Grain Mustard

Roast Suckling Pig, Applesauce Chutney

Roast Leg of Lamb, Mint Jelly

Dessert

Custom Tiered Wedding Cake

Almond Tuille Cup with Vanilla Ice Cream, Chocolate Ganache,

Chocolate Covered Strawberry on a Berry Coulis Painted Plate

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Dessert Options

Viennese Table

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

Layer Cakes ~ Cheese Cakes ~ Mousses ~ Gelatins ~ Whole Fruits in Season

Miniature French & Italian Pastries ~ Chocolate Dipped Fruits

Flaming International Coffees and Espresso

Chocolate Fountain

Warm, cascading milk chocolate accompanied with an assortment of sweets and savories for dipping

Bananas, Strawberries, Pineapples, Pretzels, Lady Fingers, Marshmallows, Rice Krispies Treats

Old Fashioned Ice Cream Cart ~ Cherries Jubilee ~ Bananas Foster Flambé ~ Dessert Cheese Table
Miniature French & Italian Pastries per Table

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

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Upgrades

DISPLAYS ~

Smoked Nova Scotia Salmon Display

Chopped Egg ~ Red Onion ~ Capers

Seafood Spectacular with Ice Carving

Cocktail Sauce, Lemon Wedges ~ Shrimp ~ Clams ~ Oysters ~ Lobster Tails

Sushi Display

California Rolls ~ Sushi ~ Sashimi

Pickled Ginger ~ Wasabi ~ Soy Sauce

Ice Sculpture ~ *Your choice of one:* ~ Heart with Lovebirds ~ Swan ~ Rose ~ Personalized (Additional Charge)

ACTION STATIONS ~ *Attended by Uniformed Staff*

Wok Stir Fry Station ~ *Please choose one:*

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

Happy Family ~ Chicken, Beef, Baby Shrimp & 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 ~ *Please choose one:*

Accompanied with Parmesan Cheese, Crushed Red Pepper

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, Prosciutto, Asiago, Caramelized Onions, in a Sweet Basil Cream Sauce

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

Wedding Reception 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 ~

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