

Wedding Reception Traditional Cocktail Hour

Continuous Premium Open Bar

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 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

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

Wedding Reception Cocktail Hour Options

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 Deluxe Cocktail Hour

Continuous Premium Open Bar

Champagne with Fresh Berries ~ *Offered to your Guests as they enter the Cocktail Hour*

Butlered 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

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, Grapes*

Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

Garde Manger Display

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

Seafood Spectacular with Ice Carving

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

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 ~ *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

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

Wedding Reception Dinner

Continuous Premium Open Bar ~ Wine Served with Dinner ~ After Dinner Cordials

Champagne Toast

Salad ~ *Please choose one:*

Mesculin Salad ~ Portabella Mushroom, Roasted Red Peppers, Bocconcini Mozzarella, Calamata Olive, Endive Garnish, Balsamic Vinaigrette

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

Cranberry Leaf Salad ~ Cranberries, Red Onion, Walnuts, Bleu Cheese, Balsamic Vinaigrette

Pear Pecan Leaf Salad ~ Pears, Red Onion, Toasted Pecans, Bleu Cheese, Sherry Vinaigrette

Bacon Spinach Salad ~ Golden Raisins, Red Onion, Crumbled Bacon, Maple Walnut Dressing

Intermezzo ~ *Please choose one:* Lemon, Raspberry or Mango Sorbet

Entrée ~ *Please choose three Entrées to offer to your Guests tableside:*

Prime Ribs of Beef, au jus

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

Grilled Salmon, Orange Ginger Glaze

Grilled Salmon, Shallot, Tarragon, White Wine Cream Sauce

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

Cornmeal Encrusted Tilapia, Peach-Mango Salsa

Cornmeal Encrusted Tilapia, Piccata

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 ~ *Artisan Bread, Creamery Butter*

Potato ~ *Please choose 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 choose one:*

Bundled Baby Carrots

Tied Julienne Carrots

Zucchini Ring with Baby Asparagus

Patty Pan Squash & Sugar Snap Peas

Green Beans Almondine

Vegetable Bouquetiere

Wedding Reception 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

Wedding Reception Dinner Options

First Course ~ Please choose one:

Shrimp Cocktail

Prosciutto e Melone

Penne al Filetto di Pomodoro

Lobster Ravioli in a Sherry Cream Sauce

Porcini Mushroom Ravioli in a Garlic Herb Cream Sauce

Portabella Mushroom Stuffed with Baby Shrimp & Crabmeat Béchamel

Shrimp Scampi on a Bed of Wilted Spinach, Shaved Asiago, Citrus Vinaigrette

Tomato & Mozzarella Tower with Mixed Greens, Black Pitted Olives, Balsamic Glaze

Napoleon - Portabella Mushroom, Roasted Red Pepper, Mozzarella, Balsamic Drizzle

Beef Entrée

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

Chateaubriand, Sauce Béarnaise or Brandy Cream Sauce

Duet Entrée

Surf & Turf - Rock Lobster Tail & Petite Filet Mignon

Land & Sea - Chateaubriand & Grilled Salmon, Sauce Béarnaise

Wedding Reception 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**

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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