



THE ESTATE

at

FARRINGTON LAKE

Wedding Menu

2023

Cocktail Hour

5 Hour Premium Bar

Champagne, Fine Wines, Premium Spirits, Mixed Drinks,
Domestic and Imported Craft Beers

Butler Passed Hors d'oeuvres

(Select Eight)

Crab Cakes with Remoulade	Franks in Puff Pastry	Thai Chicken Satay with Peanut Sauce
Spanakopita Triangles with Tzatziki Sauce (V)	Wild Mushroom Risotto Fritters with Truffled Mascarpone (V)	Mini Pork Tacos with Cotija Cheese and Lime Crema
Hot Honey Fried Chicken on a Buttermilk Biscuit	Seared Beef Sirloin, Bearnaise, Brioche Round	Mini Cheeseburger Sliders
Bloody Mary Tomato Gazpacho (V)	Pork Belly Satay	Peking Duck Spring Roll Sweet and Sour Sauce
Cantaloupe Melon with Jamon Iberico Ham	Vegetable Empanada with Serrano (V)	Gruyere, Leek and Potato Tart
Chicken Tikka Masala Skewer Mint Yogurt	Mini Cuban Sandwich Panini	Mini Three Cheese Grilled Cheese (V)
Quinoa & Zucchini Fritter (V)	Fig, Goat Cheese and Balsamic Pizzetta	Arancini, Fontina, Pea with Spicy Tomato Sauce

The Estate's Signature Cold Display

All Cold Stations are Included Unless Otherwise Noted

Charcuterie Station

Genoa Salami, Hot and Sweet Sopressata, Mortadella, Capicola, Pepperoni, Assorted Breads and Grissini

Artisanal Cheese Display

Selection of Imported and Domestic Cheeses, Seasonal Fruit Spreads and Chutneys, Fresh Berries, Apples, Pears, Crackers and Crisps

Mediterranean Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Marinated Feta Cheese, Assorted Imported Olives, Israeli Couscous Salad, Assortment of Roasted Peppers, Cumin Spiced Pita Chips, Tabouli Salad, Mixed Bean Salad

Market Basket Display

Seasonal Crudites, Fresh Melons, Seasonal Berries, Assorted Grapes, Herb Dip, Caramelized Onion Dip, Honey Spiced Vanilla Yogurt Dip

Tuscan Display

Grilled Zucchini, Squash, Eggplant, Asparagus, Artichokes, Cheese Tortellini with Aged Provolone, Sopressata and Balsamic, Portobello Mushrooms, Roasted Red and Yellow Peppers in Garlic and Olive Oil, Broccoli Rabe with Garlic and Olive Oil

Seafood Display + \$MP

Classic Raw Bar with Little Neck Clams on the half shell, Selection of East and West Coast Oysters, The Estate's Seafood Salad, Sauce Mignonette, Spicy Cocktail Sauce, Mini Tabasco Bottles, and Lemon Wedges

Sushi Display + \$14/pp

Assortment of rolls to include California, Spicy Salmon, Spicy Tuna, Cucumber, served with Wasabi, Soy Sauce and Pickled Ginger

COCKTAIL HOUR ADD-ONS

The Estate's Oyster House \$ MP

Clams on the Half Shell	Assortment of East and West Coast Oysters	Jumbo Gulf Shrimp
Stone Crab Claws	Lobster Cocktail	Estate Crab Salad
Joe's Mustard Sauce	Classic Cocktail Sauce	Sauce Mignonette
Mini Tobasco	Lemon Wedges	

Stations

Cocktail Stations

(Select Four)

Lower East Side

Corned Beef, Pastrami, Potato Knishes, Latkes, Rye Bread, Half Sour Pickles, Spicy Mustard

Pacific Rim Station

Korean BBQ Beef, Vegetable Spring Rolls, Vegetable Fried Rice, Vegetable Lo Mein, Chicken and Vegetable Steamed Dumplings, Sauteed Long Beans with Garlic and Ginger, Crispy Wontons, Duck Sauce

Tex-Mex Station

Beef Street Tacos, Cotija Cheese Quesadilla, Chicken and Beef Fajitas, Lime Cilantro Rice with Black Beans, Shredded Cheese, Guacamole, Pico de Gallo, House Made Tortilla Chips

Southern BBQ

Pulled Pork, Hot Honey Fried Chicken, Cole Slaw, Potato Salad, Corn Bread Muffins with Honey Butter

San Gennaro Station

Sausage and Peppers, Pepperoni Rolls, Broccoli Rabe with Garlic, Steamed Clams with Parsley and Breadcrumbs, Veal Ricotta Meatballs, Garlic Bread

Mediterranean Station

Chicken Gyros, Hummus, Falafel, Tzatziki, Fattoush Salad, Baba Ghanoush, Pickled Vegetables, Marinated Beets and Carrots, Warm Pita

Polish Station

Kielbasa with Sauerkraut, Pierogies with Sauteed Onions, Potato Pancakes, Apple Sauce, Sour Cream

Sliders and Dogs Station

Black Angus Sliders Plain and with Cheese, Estate Special Sauce, Dirty Water Dog Cart with Hot Dog Cart Onions and Sauerkraut, Shoestring Fries, Onion Rings, Pickles, Ketchup and Mustard

Pasta Station

(Select Two)

Penne Marinara, Rigatoni Bolognese, Farfalle with Hot & Sweet Sausage Rabe, Tortellini Pomodoro, Penne Primavera (V), Cavatelli & Broccoli (V)

Carving Station

(Select One)

Whole Sirloin, Whole Top Round of Beef, Stuffed Pork Tenderloin, Whole Bone-in Coca Cola
Glazed Ham, Whole Beef Tenderloin (+)

Carving Station Accompaniments

Beef Jus, Horseradish Cream Sauce (Beef) Cranberry Orange Chutney (Ham) Horseradish

New York Steakhouse + \$9/pp

Whole NY Sirloin, Creamed Spinach, Wild Mushrooms with Shallots and Thyme, House Made
Steak Sauce, Warm Popovers

Stations

Chafing Dishes

(Select Three)

Prince Edward Island Mussels with White Wine, Lemon and Parsley

Fried Eggplant Rollatini with Ricotta and Mozzarella in Tomato Sauce

Seared Pork Tenderloin with Wild Mushrooms, White Wine and Shallots

Pepper Chicken Cacciatore

Chicken and Shrimp Paella with Chorizo

Chicken Marsala with Mushrooms

Roasted Cauliflower, Harissa, Pine Nuts, Currants, Fresh Herbs (V)

Penne Vodka with Pancetta and Peas

Ropa Vieja Style Braised Flank Steak with Pimento Olives and Potatoes

Mediterranean Chicken with Artichokes, Sweet Peppers, Olives, Capers and Lemon

Seared Salmon Medallions with White Wine, Butter, Lemon and Capers

Reception Dinner

Salads

(Select One)

The Estate Salad

Blend of Harvest Mixed Greens, Spiced Pecans, Dried Cranberries, Crumbled Goat Cheese with Champagne Vinaigrette

The Estate Caesar

Romaine, Shaved Parmesan, Sourdough Croutons, The Estate Caesar Dressing

The Farrington Salad

Baby Arugula, Baby Spinach, Quinoa, Cucumber, Tomato, Feta, Oregano Lemon Vinaigrette

Entrees

(Select Three)

Offered Tableside with a Seasonal Vegetarian Option

Chef's Choice Accompaniments

Chateaubriand

Roasted Tenderloin of Beef

Red Wine Reduction

The Estate Chicken

Chicken Breast Stuffed with Mozzarella, Roasted Red Peppers and Prosciutto

Served with Roasted Chicken Reduction

Roasted Chicken

French Cut Chicken Breast with Wild Mushrooms and Spinach

Roasted Salmon

Roasted Salmon, Braised Escarole, Oven Dried Tomatoes, Roasted Tomato Vinaigrette

The Estate Surf & Turf + \$8/pp

Fillet of Beef served with Three Jumbo Shrimp

Red Wine Reduction and Lemon Butter Sauce

Dessert

Wedding Cake

Multi-Tier Wedding Cake served with Mini Cannoli and Cheesecake, Coffee, and Tea Service

Deluxe Viennese Table +\$21/pp

Cakes

Strawberry Cheesecake, Carrot Cake, Oreo Cheesecake, White Mousse Cake, Triple Fudge Cake

Mini Pastries and Pick-Ups

Fruit Tarts, Mini Eclairs, Mini Napoleons, Mini Lobster Tails, Chocolate Mousse, Tiramisu

Fresh Fruits

Strawberries, Grapes, Cantaloupe, Honeydew, Mango, Kiwi, Pineapple, Oranges

Belgian Waffle Sundae Bar

Made to Order Waffles, Vanilla, Chocolate and Strawberry Ice Cream, Whipped Cream, Chocolate Sauce, Oreos, M&Ms, Sprinkles

Candies and Snacks

Peanut Brittle, Chocolate Covered Pretzels, Chocolate Covered Strawberries, Marshmallows, Rice Krispie Treats

The Estate S'mores Station +\$10/pp

Roasted Marshmallows over Live Fire Pits on our Lakeside Patio

Hershey's Chocolate Squares, Reese's Peanut Butter Cups, Almond Joy, Peppermint Patties, Nutella, Rollo Caramel Chocolates,

Graham Crackers

Belgian Waffle Ice Cream Sundae Bar +\$10/pp

Made to Order Belgian Waffles

Vanilla and Chocolate Ice Cream,

Chocolate Sauce, Bananas Foster, Sprinkles, Whipped Cream and Cherries

Butler Passed Petit Fours +\$11/pp

Bridal Cottage

We are excited to offer our bridal cottage for event day preparation and relaxation. Our cottage has spaces available for both Bride and Groom. The cottage has the following amenities:

- Bride hair and make-up station
- 42" TVs with streaming
- Couches

We offer two cottage packages:

Package 1

\$1,300

Use of the Cottage up to 4 Hours Prior to your Ceremony or Event Start

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Fridge Stocked with Beer, Wine, Prosecco, Bottled Water, Fruit Juices, and Sodas

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Light Snacks to include Chips, Granola and Protein Bars

Package 2

\$1,800

Use of the Cottage up to 6 Hours Prior to your Ceremony or Event Start

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Fridge Stocked with Beer, Wine, Prosecco, Bottled Water, Fruit Juices, and Sodas

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Assortment of Sandwiches and Wraps

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Potato Salad and Macaroni Salad

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Sliced Fresh Fruit and Cookies

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Light Snacks to include Chips, Granola and Protein Bars

Accommodations

Staffing

~24% of Food & Beverage Charge
~Event Captain
~Coat Check Attendant when applicable

Linens

Elegant floor length table linens available in Black, White or Ivory and choice of napkin color are included.
(Additional linen colors available as an upgrade)

Ceremony

\$1,000

Host your ceremony on-site on one of our outdoor patios overlooking Farrington Lake
(Does NOT Include Rentals)

Site Fee

\$1,800

Ice Sculptures

Hand carved ice sculptures to make a grand statement.
Available Upon Request at an Additional Charge

Payment Terms

A \$3,500 deposit is required upon the signing of the contract. \$5,000 is due ninety days after contract signing. The Final Guest count and remaining balance due is payable no later than 10 days prior to your event. Final payment is made with Certified or Bank Check only.
All charges are subject to New Jersey State Sales Tax.

All Credit Card payments are subject to a 3.65% convenience surcharge.