



The **Kenilworth Inn**   
Hotel and Banquet Facility

# Exquisite Cocktail Hour

Continuous service for one hour. A sumptuous selection of masterfully prepared hors d'oeuvres served butler style or in chafing dishes

## INTERNATIONAL CHEESE DISPLAY

## SEASONAL FRESH FRUIT & BERRIES DISPLAY

## COLD ANTIPASTO STATION

*Includes:* Provolone, Genoa Salami, Prosciutto, Mortadella, Artichoke Hearts  
Black and Green Olives, Roasted Peppers, Sun Dried Tomatoes  
Tomato Artichoke Salad, Tortellini Basilico

## BRUSHETTA STATION

## GARDEN FRESH RAW & GRILLED VEGETABLE CRUDITÉ WITH ASSORTED DRESSING

## BUTLER STYLE PASSED HORS D'OEUVRES

*Choose Six*

- Pepperjack Quesadilla with Mexican Tomato Salsa
- Crimini Mushrooms Stuffed with Veal Mousse
- Veal Meatballs in a Sage Demi Glace with Capers
- Marinated Boccocini Fresh Mozzarella
- Smoked Salmon with Capers & Onion
- Garlic Mashed Potato in Puff Pastry
- Black Angus Beef Teriyaki Skewers
- Petite Franks in Blanket
- Mozzarella Sticks
- Assorted Mini Quiche
- Asian Spiced Chicken Satay
- Melon Wrapped in Prosciutto
- Scallops Wrapped in Bacon

- Imported Brie Cheese & Toasted Almond Crostini, Raspberry Coulee
- Oriental Stir Fry Vegetable Eggroll, Duck Sauce
- Cajun Gulf Shrimp, Cucumber Wasabi Sauce
- Saffron Tempura Vegetables, Orange Ginger Marmalade Dipping Sauce

Gulf Shrimp Cocktail

Baby New Zealand Lamb Chop with Mint Jelly

*B*egin your

celebration with you and your guests enjoying a delicious cocktail hour.

Your reception starts with the announcement of the newly wedded couple followed by their first dance. A toast to the happy couple will signal the start of the night's festivities.

The traditional parent's dances and the cutting of the cake will further enhance your evening.

CULINARY  
★★★★  
*Aliperti's*  
CREATIONS





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# Exquisite Cocktail Hour

## Special Touches

See our "Special Touches" page  
for additional wedding day details



### CHAFING DISHES

Choose 3 items for Sit-Down or Duet

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Eggplant Rollatine

Cavatelli & Broccoli

Formaggio Tortellini Bolognese

Mini Stuffed Cabbage

Kielbasa & Sauerkraut Dijon

Sweet Italian Sausage with Bell Peppers

Seafood Scampi or Newburg

Beef Sirloin & Broccoli

Fried Calamari Pomodoro

Mussels Marinara or Champagne Sauce

Shrimp & Scallops Scampi

Milk Fed Veal Marsala Mushroom Sauce

Stuffed Clams Royale Garlic Herb Butter

Alsatian Escargot in Garlic Butter Sauce

Orrechietta or Farfalle Pasta with Broccoli Rabe & Crumbled Italian Sausage

Tenderloin Tips in a Cracked Black & Green Peppercorn Demi Glace

Petite Veal Meatballs in a Cream Caper Sauce



# Exquisite Sit Down

## Special Touches

See our "Special Touches" page for additional wedding day details



Champagne Toast



### PASTA

Choose One - Penne Vodka or Tri-Color Tortellini Alfredo Sauce

### SALAD

Choose One - Tossed, Caesar Salad or Tri Color with Radicchio & Endive

### HOMEMADE FRESH BAKED ROLLS

### ENTRÉES

Choose Two

#### CHICKEN FRANÇAISE

Boneless Breast of Chicken sautéed in a Lemon Beurre Blanc

#### CHICKEN MARSALA

Boneless Breast of Chicken, Wild Mushrooms in a Marsala Wine Demi Glace

#### CHICKEN ROLLATINE

Boneless Chicken Breast stuffed with Prosciutto, Mozzarella, Spinach, Marsala Cream Sauce

#### SALMON DILL CREAM REDUCTION

Broiled Atlantic Salmon Filet with a Fresh Dill Cream Reduction

#### CHILEAN SEA BASS

Served with Lobster Champagne Sauce

#### CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken and Gulf Shrimp sautéed in a Lemon Beurre Blanc

#### VEAL MARSALA

Medallions of Veal sautéed in Wild Mushroom, Marsala Wine Demi Glace

#### VEAL FRANÇAISE

Medallions of Veal sautéed in a Lemon Beurre Blanc

#### PRIME RIB

Slow roasted Rib Eye au jus

#### FILET MIGNON

8oz Filet Mignon with a Wild Mushroom Demi Glace

#### CHATEAU BRIAND

Sliced Prime Filet Mignon with a Wild Mushroom Burgundy Reduction

#### SURF & TURF

Filet Mignon & 7oz Lobster Tail

### POTATO

Choose One - Roasted Red, Baked or Garlic Mashed

### VEGETABLE

Choose One - Broccoli with Garlic & Oil, Vegetable Medley  
Glazed Carrots or Green Beans Almondine

### DESSERT

Tiered Wedding Cake  
Coffee & Tea



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# Exquisite Buffet

## Special Touches

See our "Special Touches" page  
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Champagne Toast



### SALAD

Caesar, House or Tri Color

### HOMEMADE FRESH BAKED ROLLS

### PASTA STATION

Choose Two - Tortellini, Penne or Farfalle

Choose Two - Vodka, Marinara, Alfredo or Primavera

### ORIENTAL WOK STATION

Shredded Chicken, Beef with Bok Choy, Bamboo Shoots  
Shitake Mushrooms, Chinese Cabbage, Sprouts, Scallions

Fresh Ginger, Soy Sauce, Chinese Noodles

### ENTRÉES

Choose One from Each

#### CHICKEN

Française, Oreganato, Marsala

Giambotta, Fried, Roasted, Rollatine or Champagne Mustard Sauce

#### PORK OR BEEF

Sausage and Bell Peppers, Bourguignon, Sweet & Sour or Au Poivre

#### VEAL

Veal & Bell Peppers, Piccata, Française or Marsala

#### SEAFOOD

Seafood Scampi, Seafood Newburg, Salmon Dill Reduction, Mussels Marinara  
Fried Calamari, Paella on Saffron Rice or Alsatian Escargot in Garlic Herb Butter

#### VEGETABLE

Eggplant Parmigiana, Eggplant Rollatine or Vegetable Medley

#### CARVING STATION

Roast Beef, Ham (*smoked or fresh*), Roast Turkey, Loin of Pork

New York Style Pastrami or Corned Beef

Steamship Round (*parties above 120 people*)

#### ACCOMPANIMENTS

Roasted Potatoes, Mashed Potatoes, Vegetable Medley, Broccoli or Glazed Carrots

#### DESSERT

Tiered Wedding Cake

Coffee & Tea



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# Exquisite Duet Sit Down

## Special Touches

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Champagne Toast



### SEASONAL FRESH FRUIT OR PASTA COURSE

#### SALAD

Tossed, Caesar or Mozzarella & Roasted Peppers

#### HOMEMADE FRESH BAKED ROLLS

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#### ENTRÉES

(Choose One Duet for All Guests)

#### CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken & Shrimp sautéed in a White Wine & Lemon Reduction

#### CHICKEN MARSALA & CHATEAU BRIAND

Boneless Breast of Chicken & Sliced Filet served with Mushrooms in a Marsala Demi Glace

#### CHICKEN ROLLATINE & CHATEAU BRIAND

8oz Boneless Breast, stuffed with Imported Prosciutto Spinach & Mozzarella Cheese and a Sliced Filet served with Mushrooms in a Marsala Demi Glace

#### SLICED STEAK & STUFFED SHRIMP

Black Angus Sirloin Steak sliced with Pinot Noir Wild Mushroom Demi Glace accompanied by Maryland Crabmeat stuffed Gulf Shrimp topped with a Creamy Lobster Sauce

#### VEAL & SALMON

Veal with Prosciutto, Eggplant & Fresh Mozzarella Cheese in a White Wine Tomato Broth with Sesame Seed Encrusted Salmon in a Tarrogon Cream Reduction

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#### POTATO

Roasted Red Potato, Baked or Mashed

#### VEGETABLE

Broccoli with Garlic & Oil, Vegetable Medley Glazed Carrots or Green Bean Almondine

#### DESSERT

Tiered Wedding Cake  
Coffee & Tea

