



## *Catering and Banquet Facility*

*At the Kenilworth Inn*

60 S.31st St. Kenilworth, NJ 07033  
Phone Number : (908)241-3030 Fax Number: (908)-241-7079  
[www.kenilworthinn.com](http://www.kenilworthinn.com)

## **Wedding Packages**

Your guests will enjoy their cocktail hour while you and your bridal party will be escorted to our private bridal room, where you and your selected guests will enjoy our exclusive cocktail party. Your reception begins 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.

### **The 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 and Seasonal Fresh Fruit Display and Berries**

#### **Garden Fresh Raw and Grilled Vegetable Crudite with Assorted Dressing**

##### **Butler Style Passed Hors D'oeuvres**

(choice of 6)

- 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 and Onion**
- Garlic Mashed Potato in Puff Pastry**
- Black Angus Beef Teriyaki Skewers**
- Petite Franks in Blanket**
- Buffalo Mozzarella Sticks**
- Assorted Mini Quiche**
- Asian Spiced Chicken Satay**
- Melon Wrapped in Prosciutto**
- Scallops Wrapped in Bacon**
- Imported Brie Cheese and Toasted Almond Crostini**  
Raspberry Coulee
- Oriental Stir Fry Vegetable Eggroll.** Duck Sauce
- Cajun Gulf Shrimp,** Cucumber Wasabi Sauce
- Brushetta al Pomodoro.**  
Chopped Tomato with Garlic and Extra Virgin Olive Oil served on a Grilled Italian Bread
- Saffron Tempura Vegetables**  
Orange Ginger Marmalade Dipping Sauce
- Gulf Shrimp Cocktail** (\$.75 each)
- Baby New Zealand Lamb Chop** with  
Mint Jelly (\$3.00 each)

##### **Chafing Dishes**

(Choice of 4)

Add \$4.00 per person

- Eggplant Rollatine**
- Cavatelli and Broccoli**
- Formaggio Tortellini Bolognese**
- Mini Stuffed Cabbage**
- Kielbasa and Sauerkraut Dijon**
- Sweet Italian Sausage with Bell Peppers**
- Seafood Scampi or Newburg**
- Beef Sirloin and Broccoli**
- Fried Calamari Pomodoro**
- Mussels Marinara or Champignon**
- Shrimp and 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 and Crumbled  
Sweet Italian Sausage
- Tenderloin Tips**  
Cracked Black and Green Peppercorn Demi Glace
- Petite Veal Meatballs** Cream and Caper Sauce

# **The Elegant Reception**

## **Choice of one Pasta**

***Penne Vodka or Tri-Color Tortellini Alfredo Sauce***

## **Choice of one Salad**

***Tossed, Caesar Salad or Tri Color with Radicchio and Endive***

## **Entrée**

(Choice of 2 Entrees Selections)

### ***Chicken Francaise***

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 Breast of Chicken stuffed with prosciutto, mozzarella and 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 and Shrimp Francaise***

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 Francaise***

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 and Turf***

Filet Mignon and 7oz Lobster Tail

## **Potato** (choice of one)

Roasted Red, Baked, Garlic Mashed

## **Vegetable** (choice of one)

Broccoli with Garlic and Oil, Vegetable Medley, Glazed Carrots, Green Beans Almondine

## ***Fresh Homemade Rolls and Butter***

## **Dessert**

Tiered Wedding Cake

**Coffee and Tea**

# **The Ultimate Buffet**

## **Cold Antipasto Station**

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

## **Pasta Station**

Choose 2 Pasta and 3 Sauces

**Pasta:** Tortellini, Penne, Farfalle

**Sauces:** Vodka, Marinara, Alfredo, Primavera

## **Salad**

### **Choice of One**

Caesar *or* House *or* Tri Color

## **Fresh Homemade Rolls**

## **Entrees**

*(Choose one from each)*

### **Chicken**

Francaise, Oreganato, Marsala, Giambotta, Fried, Roasted, Rollatine, Champagne Mustard Sauce

### **Pork/Beef**

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

### **Seafood**

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

### **Vegetable**

Eggplant Parmigiana  
Eggplant Rollatine  
Vegetable Medley

## **Veal**

Veal and Bell Peppers, Piccata, Francaise, Marsala

## **Carving Station**

*(Choice of one)*

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**

*(Choice of one)*

Roasted Potatoes, Mashed Potatoes, Vegetable medley, Broccoli, Glazed Carrots

## **Dessert**

Tiered Wedding Cake, Coffee, Tea

## **Raw Bar**

(\$8.00 per person)

Clams, Shrimp Cocktail, Oysters

## **Price List**

5 Hour affair

Prices include Cocktail Hour, Tiered Wedding Cake, Fresh Floral Centerpieces  
Color Choice of Linen, Bridal Suite  
(Liquor not included)

(18% Service Charge and 7% Sales tax not included)

<i>Saturdays</i>	<i>Saturdays</i>
<i>April-June</i>	<i>Jan. - March</i>
<i>Sept./Oct./Dec</i>	<i>July/Aug./Nov.</i>

### **Ultimate Buffet**

\$45.00

\$41.00

### **The Elegant Reception**

<i>Chicken Francaise</i>	\$42.00	\$39.00
<i>Chicken Marsala</i>	\$42.00	\$39.00
<i>Chicken Rollatine</i>	\$43.00	\$41.00
<i>Salmon Dill Cream Reduction</i>	\$43.00	\$41.00
<i>Chilean Sea Bass</i>	\$44.00	\$42.00
<i>Chicken and Shrimp Francaise</i>	\$43.00	\$42.00
<i>Veal Marsala or Francaise</i>	\$47.00	\$45.00
<i>Prime Rib</i>	\$48.00	\$45.00
<i>Filet Mignon</i>	\$50.00	\$46.00
<i>Chateau Briand</i>	\$50.00	\$46.00
<i>Surf and Turf</i>	Market	Market

### **Viennese Table**

(\$6.95 and up)

***Includes:*** Mini Napoleons, Éclairs, Cannoli, Suisse Rolls, Cream Puffs, Fresh Seasonal Fruit Display, Ice cream Station, Assorted Pies, Tiramisu, Bread Pudding, Chocolate Mousse cake, Coffee Bar

Subtract \$5.00 per plate for Friday or Sunday Wedding

**Maitre fee \$150.00**