



Wedding Buffet Menu



CEREMONY & PRE-CEREMONY

To welcome your guests as they arrive, and to facilitate your ceremony

COMPLIMENTARY SEASONAL REFRESHMENT STATION

As your guests arrive, they will be help themselves to seasonal refreshments set 45 minutes prior to the start of the ceremony

Spring/Summer

Infused Water & Lemonade

Fall

Iced Tea & Apple Cider (Hot or Cold)

CEREMONY SETUP & BREAKDOWN

Our staff will set up & breakdown your ceremony chairs

**CORPORATE CATERING OFFICE 973-256-9380
KENILWORTH CATERING AND MAIN OFFICE 908-241-4100**

60 South 31st Street - Kenilworth, NJ 07033 - www.kenilworthinn.com



OUR MISSION STATEMENT

- ❖ Our mission is to always exceed the expectations of all of our clients and to fully support our company's strategy.
- ❖ To increase satisfaction through excellence in service at the point of customer contact.
- ❖ To ensure and to provide premier customer service, operating efficiencies, and compliance with all the legal requirements our Company is responsible for.
- ❖ Our R&D department's mission is to maintain the taste our consumers want while ensuring the recipe is superior to our competitors.
- ❖ To provide and to help ensure a positive dining experience.
- ❖ To consistently exceed the expectations of our guests – to create and constantly improve the consummate delivery of ultra-luxury services and anticipate guests' individual needs.
- ❖ To treat all clients like a guest in our home.

OUR HISTORY

Frunghillo Caterers is one of New Jersey's premier catering and hospitality companies with 45 years of experience, designing award-winning special events including weddings, corporate and non-profit functions, and galas. A family-owned firm that began business in the 1920's, Robert and Gerald Frungillo, sons of the original owners, continue the legacy with the mission to give clients what they want and then some, to deliver innovative cuisine, and to achieve excellence in all aspects of event catering.

Frunghillo Caterers is always changing with the times; their motto is crisp and clear, "We need to be even better today, than we were yesterday." From their family to yours, you have their commitment to provide quality, professional service with attention paid to every detail.

THE COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES – PLEASE SELECT 8

Sixty minutes of creatively presented hand passed hors d'oeuvres. If there is something that you like that you don't see, please let us know.



PANCETTA & PEARS

Seasonal pears wrapped in pancetta, glazed with aged balsamic

CHORIZIO STUFFED DATES

Medjool dates stuffed with Spanish chorizo then enveloped in applewood Bacon

CLAMS DIABLO

Little neck clams topped with Frungillo's time honored recipe – fresh, garlicky, and moist

EGGPLANT CAPONATA

Ours has just the right touch of Cassia cinnamon, currents and pine nuts with a hint of cocoa

LAMB DRUMSTICK

Lamb meatball seasoned with coriander, orange zest and cinnamon and served on a cinnamon stick

GRILLED SHRIMP SKEWERS

Marinated in garlic & herbs, served chilled with black pepper-Dijon aioli

MARYLAND CRAB CAKES

With a Remoulade Sauce

AHI TUNA TACO

Miniature shell filled with Ahi tuna topped with sesame-ginger slaw & spicy Japanese mayo

DEVEILED EGGS

Served with prosciutto crisp, tomato confit & micro chives

LOBSTER RISOTTO BALL

Classic risotto ball with lobster chunks and served with a lobster dipping sauce

CHICKEN GUAJILLO

Tender chicken seasoned with sweet & smoky guajillo pepper, roasted garlic and onion in black bean cup

DUMPLINGS (VEGETABLE OR PORK)

Vegetarian or pork filled dumplings offered with sesame-ginger dipping sauce



BUTLER PASSED HORS D'OEUVRES – CONTINUED

QUAIL EGG & PORK BELLY PANCAKE

Quail egg, over pork belly on a potato pancake

SPAGHETTI & MEATBALL CUPS

Mini bites of traditional spaghetti and meatball

SALMON MASCARPONE LOLLIPOP

Creamy Mascarpone cheese wrapped in Atlantic salmon and served on a “lollipop” bread stick

PULLED BBQ PORK

Served on a freshly baked corn bread round topped with traditional coleslaw

ANGUS BEEF SLIDER

Grilled miniature Angus burger topped with cheddar & sweet pickle garnish

CRAB CAKE SLIDER

Maryland lump crab on fresh potato roll with lettuce and horseradish mayo

TOMATO SOUP SIPPER

Tomato bisque accompanied by a wedge of grilled cheese

CHOCOLATE DIPPED BACON

Fine chocolate dipped smoked bacon

FILET CROSTINI

Filet Mignon topped with red beet sauce, goat cheese and served on Garlic Crostini

GOURMET MAC & CHEESE BITES

Baked Ditalini pasta with three cheeses and speck

PULLED BBQ PORK

Served on a freshly baked roll

Also Included

OUR BEAUTIFUL TUSCAN PRESENTATION



A BEAUTIFUL TABLE OF...

Fine imported and domestic cheeses, seasonally fresh fruit and fruit compotes, assorted flat breads, crackers & crusty breads accompanied by flavored olive oil and dressings, Olive tapenade and bread rounds and toast points, Vegetable crudité artistically set, Assorted Italian meats, Assorted flatbreads, Tomato bruschetta



ADD AN ACTION STATION



Other items & stations available upon request **GRILLING STATION AT \$12/PERSON**
Our staff will grill the finest meats and seafood to order. Served with Seasonal Roasted Vegetables and Sea Salt Potatoes

Seared Tuna w/wasabi mayo & soy vinaigrette
Filet mignon tips with port wine reduction
Boneless breast of chicken w/dijon cream sauce

PASTA STATION AT \$6/PERSON

Our Professional staff will sauté two pastas and 2 sauces for your guest, to order

Penne with a Vodka sauce & Tortellini w/Alfredo Sauce, presented with Garlic Toasts, Romano Cheese, Hot Seeds, and Fresh Basil, as well as Tri Color Salad with White Balsamic Vinaigrette

ASIAN STIR FRY STATION AT \$10/PERSON

A variety of dishes sautéed and prepared to order by our staff

Tender strips of Beef, Pork & Chicken with oriental style vegetables, egg rolls, vegetable dumplings, steamed rice, snow peas, baby corn, lo-mien noodles and water chestnuts. Presented in mini Asian take out boxes and chop sticks

SLIDER STATION AT \$8/PERSON

Mini Buffalo Chicken, Mini Angus Beef & Mini Taylor Ham & Cheese sliders

SMASHED POTATO MARTINI BAR AT \$6/PERSON

Creamy, whipped Russet, Idaho and Sweet Potatoes, elegantly served in Martini Glasses with a variety of toppings to include; bacon lardons, scallions, chives, broccoli, caramelized onions, aged cheddar, mini marshmallows and brown sugar

SEAFOOD FARE AT \$14/PERSON

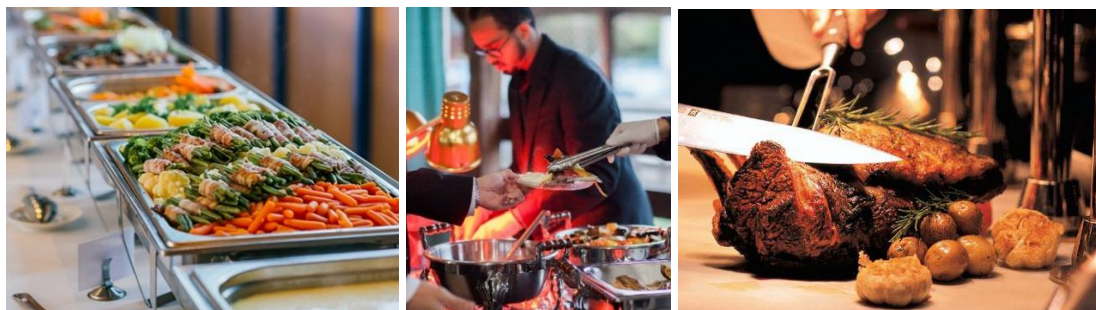
Shrimp and Scallop scampi, made to order and served over Lemon Scented Risotto, chilled Little Neck Clams
and Blue-Point Oysters offered with Absolute Citron Cocktail Sauce or a Pepper Mignonette.



THE
KENILWORTH

BUFFET DINNER

A buffet menu, elegantly presented, with a variety of homestyle dishes.



TRI COLOR SALAD (Set on Buffet)

Baby greens, radicchio, and frisée accompanied by sun-dried cranberries and shaved parmesan Reggiano. Dressed with a white balsamic vinaigrette.

CARVING (please select one item to be carved on the buffet)

Honey Baked Ham

Dijon mustards & Demi rolls

Frenched Breast of Turkey

Sage Butter, Gravy, Stuffing, Cranberry Compote

Roasted Stuffed Pork Loin

Bourbon Gravy, Sautéed Apples and Onions

Grilled Flank Steak

Port wine reduction

THE BUFFET

Grilled Atlantic Salmon

Marinated and served with a citrus beurre blanc

Tuscan Grilled Chicken

With Tomato Confit, White Beans, Garlic & Baby Spinach

Eggplant Rollatini

Our signature recipe

Pasta Rigatoni

Served with your choice of sauce

Seasonal Vegetables & Roasted Rosemary Potatoes

Dinner Breads & Butter



DESSERT

An hour of fun and decadent desserts that include a homemade wedding cake, and desserts at each table or at a station.



Miniature Assorted Cannoli's, Biscotti, Chocolate Dipped Strawberries

CUSTOM TIERED WEDDING CAKE



Prepared by our own baker and displayed during your wedding. Our staff will bring cake to the dance floor for the cutting, then slice and serve to your guests.

HOT COFFEE & TEA

Hot beverages served either tableside or at a station.



BAR & BEVERAGE

All Alcohol & Beverages by The Kenilworth Hotel



5 HOUR OPEN BAR SERVICE

The Kenilworth Hotel will set and service your bar, as well as, provide all alcohol, soft drinks & mixers in their standard package. Liquor packaged paid directly to The Kenilworth Hotel.

STAFF

Our professional event staff will coordinate, manage, and execute your entire event.

Price: 64.00 per person

All Prices are Plus 22% Administrative Fee and 6.625 New Jersey Sales Tax

Included in menu and pricing:

Professional event staff, maître d, captain, and bartenders.

Professional event chef & culinary team

Event coordination, setup, management, & cleanup

Equipment to prepare & display menu

White china and flatware

Stemmed glassware & standard bar glasses

Standard white linen and linen napkins

Frunghillo Caterers will coordinate your entire event

Not Included in Price

Liquor (paid direct to the Kenilworth Hotel)

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