



Sample Wedding Reception Menu

COCKTAIL HOUR IN THE LOUNGE

ITALIAN ANTIPASTO TABLE

marinated eggplant, roasted peppers, house cured olives, homemade mozzarella, imported and domestic cheeses, peppadew peppers, balsamic onions

HORS D'OEUVRES (Host to select five)

goat cheese toast, honey pistachio pesto

crispy calamari, lemon, parsley, pomodoro sauce

wild mushroom crostini, sea salt

house cured olives

crispy shrimp spring rolls, sweet chili sauce

crispy pork belly, grilled chili pineapple

maryland lump crab cake, spicy mayo

scallops wrapped in speck, lemongrass skewer (+\$4)

beef sliders, caramelized onions, cheese, spicy mayo, mini brioche

marinated chicken skewer, chimichurri sauce

margherita pizza

shrimp tempura, horseradish mayo

CHEF ATTENDED PASTA STATION

(Host to select one)

orecchiette, rigatoni

(Host to select two)

vodka sauce, bolognese, mediterranean cherry tomato sauce, sausage & broccoli rabe, vegetable-garlic cream sauce

JERSEY SHORE RAW BAR

oysters on the half shell, little neck clams, colossal shrimp cocktail
cocktail sauce, tabasco, horseradish, lemon wedge, mignonette



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SEATED DINNER

SALAD

customized field greens salad

MAIN COURSE

Surf & Turf
filet mignon, grilled lobster tail, peppercorn sauce

Served with smoked potato puree & broccoli rabe

DESSERT

Custom Wedding Cake (\$700 budget)
Coffee & Tea Service

BAR SERVICE

Four hour premium open bar
Champagne toast

**Contact Anthony Ciccone, Aqua Blu's wedding coordinator, for pricing and more information.
(732) 270-1180**

*All Menus Are Subject To Change