

COLONIAL INN

545 TAPPAN ROAD, NORWOOD, NJ 07648
201-767-1505

DELUXE WEDDING PACKAGE

*UPON ARRIVAL, YOUR GUESTS WILL BE OFFERED
A GLASS OF CHILLED CHAMPAGNE ACCENTED WITH FRESH SEASONAL BERRIES.*

**YOUR ONE AND A HALF HOUR COCKTAIL RECEPTION, WHERE
FIRST IMPRESSIONS COUNT ...**

*WE OFFER YOU THE FINEST SELECTION OF
HOT AND COLD HANDMADE HORS D'OEUVRES, SERVED BUTLER STYLE:*
(CHOICE OF 10)

SHRIMP WRAPPED IN BACON OR SCALLOPS WRAPPED IN BACON
ASIAN MEATBALLS SERVED WITH SPICY PEANUT SAUCE
INDIAN SAMOSAS STUFFED WITH CURRY POTATO & PEAS
SAVORY HERB STUFFED MUSHROOM CAPS
CRISPY COCONUT CHICKEN WITH HONEY MUSTARD
SPANIKOPITA... FETA & SPINACH EN PHYLLO
BAKED BRIE & RASPBERRIES IN PHYLLO PURSE
COCKTAIL FRANKS IN THE BLANKET
ASIAN DUCK & VEGETABLE SPRING ROLLS
BEEF TENDERLOIN KEBABS AU POIRVE
GINGER SOY MARINATED BEEF YAKITORI
MINI CRAB CAKES WITH SWEET PEPPER REMOULADE
ASPARAGUS AND PARMIGIANA-REGGIANO FRITTATA
CRISPY COCONUT SHRIMP
SKEWERED THAI CHICKEN PEANUT SATAY
COLOMBIAN BEEF EMPANADAS
SICILIAN CHEESE RICE BALLS

*YOUR GUESTS MAY HELP THEMSELVES TO
OUR ARTISTICALLY ARRANGED DISPLAYS & STATIONS*

COLD DISPLAYS

CHOICE OF 2

ITALIAN STYLE ANTIPASTO DELUXE

HOT & SWEET SOPRESSATA, PROSCIUTTO, CAPICOLLA, MORTADELLA, AND GENOA SALAMI, IMPORTED PROVOLONE, HOT ROASTED PEPPERS, SWEET RED ROASTED PEPPERS, MARINATED ARTICHOKE, ITALIAN MIXED OLIVES, MARINATED MUSHROOMS, GREEN OLIVE & CELERY SALAD, HOUSE SPECIAL SICILIAN CAPONATA, FRESH MOZZARELLA WITH TOMATOES AND FRESH BASIL, TUSCAN THREE BEAN SALAD AND STRING BEAN SALAD

ITALIAN COLD SEAFOOD SALADS

(CHOICE OF ONE)

CALAMARI, SHRIMP, BACCALA, PULPO, AND SCUNGILLI
OR LATIN STYLE SEAFOOD CEVICHE

WE CAN CUSTOMIZE SALADS ACCORDING TO EACH CLIENTS TASTE...

INTERNATIONAL CHEESE STATION

A FINE SELECTION OF IMPORTED AND DOMESTIC CHEESES ...

*HOLLAND GOUDA, ITALIAN ASIAGO, FRENCH ROQUEFORT, ITALIAN PECORINO
ROMANO, SPANISH*

MANCHEGO, IRISH SHARP CHEDDAR, AND HAVARTI DILL

*ACCOMPANIED BY CARR'S GOURMET WATER CRACKERS, FLAT BREADS, AND CHEESE
TOASTS*

COLD FISH TRIO

WHOLE POACHED SALMON, WHITE FISH AND NOVA SCOTIA SMOKED SALMON
*ACCOMPANIED BY CREAM CHEESE, CHOPPED EGG WHITE &
YOLK, CAPERS, SWEET ONIONS, TOMATOES AND BAGELS*

MIDDLE EASTERN DISPLAY

HUMMUS, RICE STUFFED GRAPE LEAVES, BABA GHANOUJ (ROASTED EGGPLANT PATE),
LOOB'YEH B'ZAIT (GREEN BEANS IN OIL), CORN RELISH WITH CILANTRO, CRACKED
WHEAT AND ROASTED RED
PEPPER, CHICK PEAS WITH SPINACH & TOMATOES, CAULIFLOWER
SALAD, CRUMBLLED FETA, ROASTED SWEET RED PEPPERS, HOT PEPPERS & OLIVES
ACCOMPANIED BY FRESHLY GRILLED PITAS

*YOUR GUESTS MAY HELP THEMSELVES TO YOUR CHOICE OF
OUR ARTISTICALLY ARRANGED DISPLAYS & STATIONS*

COLD DISPLAYS CONTINUED...

SPANISH TAPAS BAR

ROASTED RED SWEET PEPPERS, GRILLED PULPO, CEVICHE, GARLIC SHRIMP,
MANZANILLO OLIVES, MANCHEGO CHEESE, SERRANO JAMON (HAM), SPANISH OMELETE
WEDGES
GRILLED CHORIZO AND SAFFRON RICE

UPGRADED COLD DISPLAYS

SUSHI DISPLAY

SUSHI AND NORI MAKI ROLLS...
A VARIETY OF SEAFOOD AND VEGETABLE WITH PONZU SAUCE,
PICKLED GINGER, AND WASABI
... AN ADDITIONAL \$2.50 PER PERSON

ICE COLD SHRIMP COCKTAIL BAR

JUMBO COCKTAIL SHRIMP
ACCOMPANIED BY LEMON WEDGES AND HOMEMADE COCKTAIL SAUCE
... AN ADDITIONAL \$5 PER PERSON

SUSHI CHEF

HAND ROLLED CALIFORNIA, TUNA, PHILADELPHIA, SPICY TUNA, BOSTON, EEL &
AVOCADO, OSHINKO, CUCUMBER AVOCADO, SALMON AVOCADO & TUNA AVOCADO
ROLLS ...
MADE TO ORDER BY AN AUTHENTIC SUSHI CHEF
INCLUDES PONZU SAUCE, PICKLED GINGER, WASABI, ICE COLD SAKE & PLUM WINE
... AN ADDITIONAL \$10 PER PERSON

DISPLAYS & STATIONS CONTINUED ...
INTERNATIONAL CLASSIC SPECIALTY STATIONS
CHOICE OF 2 STATIONS

CARVING STATION

(CHOICE OF 2)

NEW YORK SHELL STEAK, BROWN SUGAR GLAZED CORNED BEEF, WHOLE TURKEY BREAST, HOT STEAMED PASTRAMI, ROAST LEG OF LAMB, FRESH OR BARBEQUE BRISKET OF BEEF, ROAST LOIN OF PORK, SMOKED VIRGINIA HAM, AND HOUSE SPECIAL ITALIAN STYLE STUFFED LOIN OF PORK ROAST SUCKLING PIG LECHÓN (AN ADDITIONAL \$250)

PASTA STATION

(CHOICE OF 3)

PENNE, FUSSILLI, FARFALLE (BOWTIES), CHEESE TORTELLINI, CHEESE RAVOLI, AND ELBOW MACARONI
SAUCES...A LA VODKA, ALFREDO, FILETTO DI POMODORO, PRIMAVERA, CARDINALE, BOLOGNESE, CREAM OF PESTO, CARBONARA, QUATTRO FORMAGGI, LIVORNESE, AND BROCCOLI RABE WITH GARLIC AND OIL

GOURMET RAVIOLI & PASTA STATION

(CHOICE OF 3)

HOMEMADE MANICOTTI PLAIN OR WITH SPINACH OR SAUSAGE RICOTTA CHEESE RAVIOLI WITH POMODORO SAUCE, RED ROASTED PEPPER AND SAUSAGE RAVIOLI WITH BASIL-SHRIMP SAUCE, PUMPKIN RAVIOLI WITH A SAVORY MUSHROOM CREAM SAUCE, CHEESE RAVIOLI WITH GORGONZOLA, FONTINA AND RICOTTA CHEESE WITH BOLOGNESE SAUCE, EGGPLANT RAVIOLI WITH LIVORNESE SAUCE

ASIAN STATION

(CHOICE OF 3)

HOUSE SPECIAL GENERAL TSO'S CHICKEN OR SHRIMP, THAI PEANUT CHICKEN, BEEF TERIYAKI, GARLIC CHILI SHRIMP, PORK, OR CHICKEN, STEAMED MUSSELS OR CLAMS IN A LEMON-GRASS BLACK BEAN SAUCE, AUTHENTIC HOUSE SPECIAL FRIED RICE WITH CHICKEN, PORK, AND SHRIMP, BRAISED CHINESE RIBS IN A HOISIN

DISPLAYS & STATIONS CONTINUED ...
INTERNATIONAL CLASSIC SPECIALTY STATIONS

SEAFOOD STATION

(CHOICE OF 3)

FRIED CALAMARI WITH LEMON WEDGES AND MARINARA SAUCE, BAKED STUFFED CLAMS,
ITALIAN STYLE PENNE WITH SHRIMP & BROCCOLI RABE WITH GARLIC AND OIL, MUSSELS
IN A

WHITE OR RED BROTH FLAVORED WITH BASIL AND GARLIC, MARYLAND CRAB & SHRIMP
CAKES FLAVORED WITH A SCAMPI SAUCE,
MUSSELS, CLAMS AND SAUSAGE WITH AN OIL AND GARLIC SAUCE,
GREEK STYLE BAKED SHRIMP WITH TOMATO & FETA CHEESE, GENERAL TSO'S SHRIMP

NEW YORK DELI STATION

(CHOICE OF 3)

HOT STEAMED CORNED BEEF, PASTRAMI, BEEF BRISKET & ROASTED TURKEY
*ACCOMPANIED BY HOMEMADE COLE SLAW, DILL
AND HALF SOUR PICKLES, PUMPERNICKEL & RYE BREAD*

AMERICAN STYLE SLIDER STATION

HAMBURGER, CHEESEBURGER, AND PULLED PORK SLIDERS
*ACCOMPANIED BY SLICED PICKLES, SAUTÉED ONIONS, KETCHUP,
MUSTARD AND BARBEQUE SAUCE*

COUNTRY STYLE MASHED POTATO BAR

(CHOICE OF 4)

SCALLION, BABY SHRIMP, CHEDDAR CHEESE, GRILLED ONIONS,
FRESH BACON BITS, CRUMBLLED SAUSAGE
ACCOMPANIED WITH SOUR CREAM, CHIVES, AND WHIPPED HERB BUTTER

CHAFING DISHES - CHOICE OF 4

BEEF SPECIALTIES

BEEF TERIYAKI, SAUERBRATEN WITH RED CABBAGE, CHINESE BEEF AND BROCCOLI, BEEF WITH RED PEPPERS AND ONIONS IN PLUM TOMATO SAUCE, BEEF BRACIOLE A LA SICILIANO

CHICKEN SPECIALTIES

CHICKEN FLORENTINE, CHICKEN FRANCESE, CHICKEN MARSALA, CHICKEN PARMIGIANA, CHICKEN AND BROCCOLI SAUTÉED WITH FENNEL & RAISINS, ADOBO CHICKEN WITH CILANTRO, CUMIN, GARLIC AND LIME JUICE

CHICKEN HONEY

BONELESS CHICKEN TENDER CUBES IN ASIAN HONEY CREAM SAUCE

CHICKEN NICOLE (SCARPIELLO)

SUCCULENT PIECES OF WHITE MEAT CHICKEN, HOT AND SWEET ITALIAN SAUSAGE, HOT VINEGAR PEPPERS, OLIVES, ARTICHOKE HEARTS, MUSHROOMS, GARLIC AND GARNISHED WITH FRESH TOMATO

CHICKEN SORRENTO

BONELESS CHICKEN LAYERED WITH EGGPLANT AND MOZZARELLA CHEESE TOPPED WITH PLUM TOMATO SAUCE

CHICKEN POLYNESIAN

SWEET AND SOUR CHICKEN WITH SLICED PINEAPPLE

GENERAL TSO'S CHICKEN

SWEET AND SPICY CHICKEN

MOUSSAKA

LAYERED EGGPLANT AND GROUND LAMB BAKED IN A LIGHT CREAM SAUCE

PORK SPECIALTIES

PORK CUTLET MILANESE ... *THIN PORK CUTLETS BREADED AND FRIED, TOPPED WITH FRESH LEMON JUICE, BUTTER AND GRATED ROMANO CHEESE (BRUSCHETTA TOPPING OPTIONAL)*

AUTHENTIC HOMEMADE PORK BRACIOLE

ITALIAN SAUSAGE ... WITH FRESH FENNEL AND PENNE PASTA

SWEET ITALIAN HOMEMADE SAUSAGE ... SERVED WITH ROASTED RED PEPPERS

CHINESE ROAST PORK ... WITH CILANTRO AND SCALLIONS

CUBAN STYLE ROAST PORK ... SERVED OVER BLACK BEAN RICE & DRIZZLED WITH FRESH LIME JUICE AND CILANTRO

SEAFOOD SPECIALTIES

SPANISH PAELLA MARISCOS ... THE SPANISH CLASSIC OF CLAMS, MUSSELS, SHRIMP, CALIMARI, AND CHORIZO WITH SAFFRON RICE

FRIED CALAMARI, MUSSELS FRA DIAVOLO, SEAFOOD ST. JACQUES,

CHAFING DISHES CONTINUED...
INTERNATIONAL SPECIALTIES

"ITALIAN INFLUENCE"

"HOMEMADE" EGGPLANT ROLLATINE BREADED EGGPLANT STUFFED WITH RICOTTA
CHEESES
AND TOPPED WITH A MARINARA SAUCE

BROCCOLI RABE AND SAUSAGE OR SHRIMP WITH PENNE
SAUTEED BROCCOLI RABE WITH FRESH GARLIC, OLIVE OIL, SWEET & HOT
ITALIAN SAUSAGE OR SHRIMP TOSSED WITH PENNE

SICILIAN STYLE STUFFED CHEESE RICE BALLS
THE GUARINO FAMILY RECIPE

PORK OR CHICKEN MILANESE WITH ARUGULA AND BRUSCHETTA

FARFALLE CARBONARA BOWTIE PASTA WITH PEAS, ONION, AND PROSCIUTTO
IN A CHEESE CREAM SAUCE

STUFFED SHELLS RAGU SHELLS STUFFED WITH RICOTTA CHEESE IN BOLOGNESE SAUCE

BROCCOLI RABE OR ESCAROLE AND BEANS WITH FARFALLE
FRESH ESCAROLE SAUTEED WITH FRESH GARLIC, OLIVE OIL AND
CANNELLINI BEANS OVER BOWTIE PASTA

SICILIAN STUFFED BABY CALAMARI STUFFED WITH CASINO STYLE STUFFING
SIMMERED IN A LIGHT MARINARA SAUCE

ITALIAN MEATBALLS STUFFED WITH MOZZARELLA CHEESE IN A RICH TOMATO SAUCE

ITALIAN STYLE VEAL AND RED PEPPERS

BONELESS PORK LOIN WITH ITALIAN HOT VINEGAR PEPPERS

PASTA CON SARDE
PENNE PASTA WITH SARDINES, PIGNOLI NUTS AND FENNEL

TRIFE NEOPOLITAN STYLE
TRIFE, SLOWLY SIMMERED WITH BUTTER, FRESH GARLIC, ONIONS,
POTATOES, GAETA OLIVES, PEAS AND PLUM TOMATO SAUCE

"IRISH INFLUENCE"

CHAFING DISHES CONTINUED ...
INTERNATIONAL SPECIALTIES FROM AROUND THE WORLD

“ASIAN INFLUENCE”

THAI CHICKEN SATAY

BREAST OF CHICKEN MARINATED IN A SPICY CHILE AND SESAME OIL, GRILLED AND BRUSHED WITH A SWEET AND SPICY PEANUT SAUCE

TANDOORI CHICKEN

GRILLED BREAST OF CHICKEN MARINATED IN INDIAN SPICES, HERBS AND YOGURT

INDIAN STYLE CURRY LAMB

TENDER CUBED LAMB IN A SPICY CURRY SAUCE, SERVED OVER BASAMATI RICE

INDIAN SAMOSA

DEEP FRIED SPICY POTATO AND PEAS IN PASTRY

BAHI CONCHE

CONCH STEW WITH SCOTCH BONNET PEPPERS IN A SPICY TOMATO SAUCE

AUTHENTIC JAMBALAYA

CRAWFISH, CHICKEN, AND ANDOUILLE SAUSAGE IN AN ETOUFFÉ WITH ONIONS, CELERY, PEPPERS AND OKRA

KOREAN JAP CHAE

GLASS NOODLES WITH MIXED VEGETABLES TOPPED WITH JULIENNE SWEET EGG OMELETE

PAD THAI

THAI NOODLES MIXED WITH EGG & ASSORTED VEGETABLES

PRAWN CURRY

LARGE JUMBO SHRIMP IN A CURRY CREAM SERVED OVER WHITE RICE

SZECHUAN PORK

SLICED PORK IN A SWEET AND ZESTY SAUCE WITH SHIITAKE MUSHROOMS

HOUSE SPECIAL GENERAL TSO'S CHICKEN OR SHRIMP

TENDER PIECES OF WHITE MEAT CHICKEN OR SHRIMP IN A SWEET AND ZESTY GLAZE

THAI CHICKEN SATAY

SKEWERED GRILLED CHICKEN WITH A SPICY PEANUT SAUCE

BEEF TERIYAKI

TENDER PIECES OF BEEF SLOW SIMMERED IN A SOY, HONEY, AND PINEAPPLE MARINADE

GARLIC CHILI SHRIMP, PORK, OR CHICKEN

STEAMED MUSSELS OR CLAMS

IN A LEMONGRASS BLACK BEAN SAUCE

AUTHENTIC HOUSE SPECIAL FRIED RICE WITH CHICKEN, PORK, AND SHRIMP

BRAISED CHINESE RIBS

IN A HOISIN BARBECUE SAUCE

FILET OF FISH

IN A CLEAR GARLIC GINGER SAUCE WITH SCALLIONS

STEAMED CHICKEN DUMPLINGS

WITH A TERIYAKI SAUCE OR PEANUT SAUCE

STEAMED CHICKEN AND SHRIMP WITH BROCCOLI

IN A GARLIC GINGER SAUCE

HONEY CHICKEN OR SHRIMP

IN AN ORIENTAL SWEET AND SPICY SAUCE

SZECHUAN SLICED PORK

IN A SWEET AND SPICY SAUCE WITH SHITAKE MUSHROOMS

“CARIBBEAN STYLE/LATIN INFLUENCE”

HAITIAN STYLE PORK AND BLACK MUSHROOM RICE

BASMATI RICE WITH BLACK MUSHROOMS, PORK AND SCOTCH BONNET PEPPERS

CARIBBEAN STYLE CURRIED CHICKEN

CURRIED TENDER CUBES OF CHICKEN WITH HOT AND SWEET PEPPERS, AND PINEAPPLE

GARLIC SPANISH SHRIMP

GRILLED SHRIMP SAUTÉED WITH A SCALLION GARLIC SAUCE

SPICY BEEF AND PORK CHILI

SLOWED SIMMERED BEEF AND PORK WITH BEANS, POBLANO PEPPERS,
VIDALIA ONIONS, TOMATOES, SPICED WITH CUMIN

CUBAN STYLE ROAST PORK

FRIED CUBES OF PORK SHOULDER SIMMERED IN LIME JUICE AND CILANTRO
SERVED WITH BLACK BEANS AND RICE

CONCH STEW

SLOW COOKED CONCH IN A HOT TOMATO AND
HABANERO PEPPER SAUCE

CURRIED CHICKEN

WITH HOT AND SWEET PEPPERS AND PINEAPPLE IN A CURRIED SAUCE

ADOBO CHICKEN, BEEF, OR PORK

GARLIC, CUMIN, LIME JUICE MARINATED CHICKEN, BEEF, OR PORK
SERVED OVER A CILANTRO BLACK BEAN STEW

JAMAICAN STYLE CHICKEN PLANTAIN STEW

TENDER CUBES OF CHICKEN WITH FRIED PLANTAIN IN A LIGHT CURRIED BROTH

FISH OR SHRIMP CREOLE

SUCCULENT SHRIMP OR FISH FILET GRILLED AND SERVED WITH SIMMERED
ONIONS, GREEN AND RED PEPPERS

1ST COURSE...

SALADS *(CHOICE OF 1)*

CAESAR SALAD TOPPED WITH TOASTED CROUTONS

OUR CLASSIC TRI COLOR SALAD

A BOUQUET OF THREE DIFFERENT VARIETIES OF FIELD GREENS WITH
RASPBERRY OR BALSAMIC VINAIGRETTE DRESSING

TRADITIONAL ITALIAN SALAD

GREENS OF ROMAINE AND ESCAROLE WITH CHICK PEAS, TOMATOES,
AND SHAVED

PARMIGIANA REGGIANO CHEESE IN A LEMON VINAIGRETTE

FRESH MOZZARELLA AND TOMATO

WITH STRING BEAN AND RED ONION SALAD

... AN ADDITIONAL \$1.00 PER PERSON

(CUSTOM SALADS AVAILABLE)

2ND COURSE...

~INTERMEZZO OF LEMON SORBET~

MAIN ENTRÉE SELECTIONS ...

(CHOICE OF 3)

BEEF SELECTIONS

(CHOICE OF 1)

CHATEAUBRIAND DEMI-GLAZE

PRIME RIB OF BEEF AU JUS

VEAL LOIN CHOP WITH A CAPER LEMON SAUCE

(AN ADDITIONAL \$1.00 PER PERSON)

POULTRY SELECTIONS

(CHOICE OF 1)

ROAST DUCKLING ALA ORANGÉ

CHICKEN MILANESE IN A CREAMY BRUSCHETTA SAUCE

STUFFED BREADED CHICKEN BREAST WITH EGGPLANT AND FONTINA CHEESE IN A RED ROASTED PEPPER SAUCE

BREAST OF CHICKEN FRANÇAISE TOPPED WITH A LEMON-ARTICHOKE SAUCE

STUFFED BREAST OF CHICKEN WITH FENNEL SAUSAGE AND FIG STUFFING IN A RAISIN AND APPLE SAUCE

CHICKEN ROLLATINE STUFFED WITH MOZZARELLA, PROSCIUTTO, TOPPED WITH ESPAGNOLE SAUCE

CHICKEN MARSALA WITH A MUSHROOM WINE REDUCTION

"OUR HOUSE SPECIALTY POLLO" CHICKEN BREAST STUFFED WITH SAUSAGE, FIGS, AND WALNUTS

LATIN CHICKEN ROLLATINE WITH CHORIZO, MANCHEGO CHEESE, IN A CILANTRO CREOLE SAUCE

TRADITIONAL CHICKEN CORDON BLUE STUFFED WITH VIRGINIA HAM, SWISS CHEESE, AND SPICY MUSTARD IN A CREAM SAUCE

CHICKEN WELLINGTON CHICKEN WRAPPED IN A PASTRY PUFF STUFFED WITH MUSHROOM DUXELLE (NO LIVER) SERVED WITH MADIERA WINE SAUCE

WHOLE CHICKEN BREAST WITH A WILD MUSHROOM SAUCE

FISH SELECTIONS

(CHOICE OF 1)

SCROD

BAKED SALMON

TILAPIA

HALIBUT

SWORDFISH

WITH CHOICE OF SAUCES: CREAMY DILL, GINGER TERIYAKI GLAZE, FRANÇAISE, AVOCADO & CHOPPED TOMATO CREAM SAUCE, CAPERS & BASIL IN A LIGHT TOMATO CREAM SAUCE, CARDINAL SHRIMP SAUCE, HONEY MUSTARD SAUCE, HOUSE SPECIAL CAPONATA CREAM SAUCE, LEMONGRASS, CHILE AND GARLIC SAUCE, WHITE BEAN AND OLIVE SAUCE

VEGETARIAN SELECTIONS

(CHOICE OF 1)

GRILLED VEGETABLE PLATTER EGGPLANT, ZUCCHINI, ROASTED PEPPERS, & SEASONAL VEGETABLES

PASTA PRIMAVERA CHEF'S CHOICE OF PASTA & SEASONAL VEGETABLES SAUTÉED WITH GARLIC AND OIL

ACCOMPANIMENTS:

ALL DESSERT SELECTIONS BAKED ON PREMISE

WEDDING CAKE

FILLED AND DECORATED TO YOUR SPECIFICATIONS.

VANILLA OR CHOCOLATE CAKE

WITH YOUR CHOICE OF THE FOLLOWING FILLINGS...

(CHOICE OF 1)

CHOCOLATE MOUSSE, CHOCOLATE MOUSSE WITH STRAWBERRIES,
VANILLA/CHOCOLATE CUSTARD, CASETTA CAKE, CARROT, CANNOLI CREAM
OR WHIPPED CREAM WITH STRAWBERRIES OR BANANAS

PLUS... ONE ADDITIONAL DESSERT OF CHOICE

LIQUOR... TOP PREMIUM BRANDS INCLUDING KETEL ONE, GREY GOOSE,
STOLICHNAYA, ABSOLUT, TANQUERAY, JOHNNIE WALKER BLACK, JACK DANIELS,
HENNESSY, BACARDI, JOSE CUERVO ETC...

BEER ON TAP... COOR'S LIGHT, BUDWEISER, HEINEKEN,
BLUE MOON, YUENGLING, AND GUINNESS

WINE SELECTIONS... WE PROUDLY POUR PREMIUM CALIFORNIA VARIETALS
WINES

HERE AT THE COLONIAL INN WE OFFER...
SOUND SYSTEM FOR BACKGROUND MUSIC
MIRRORS AND VOTIVE CANDLES ON EACH TABLE
COAT CHECK ATTENDANT/WEATHER PERMITTING
COCKTAIL HOUR FLORAL CENTERPIECES

HOUSE PLACE CARDS
DIRECTIONAL CARDS
CHOICE OF LINEN COLORS

"WE MAKE DREAMS BECOME REALITY"
VISIT OUR WEBSITE: WWW.COLONIALINNNJ.COM

EXTRA TOUCHES

PELLEGRINO WATER

ON EACH TABLE
\$75 PER 100 GUESTS

EXTRA ICE CARVING OR CUSTOM MADE ICE CARVING

\$200 EACH

EXTENDED HOURS

HALF HOUR OVERTIME ... \$4.00 PER PERSON
ONE HOUR OVERTIME ... \$7.00 PER PERSON

VALET PARKING

\$300

PERSONALIZED PLACE CARDS

\$40 PER 50 CARDS

CEREMONY SERVICES

... INCLUDES CONTINENTAL BREAKFAST OR CHAMPAGNE AND STRAWBERRIES
AND CHAIR COVERS \$5.00 PER PERSON
(MAY BE INCLUDED IN CONTRACT)

INTERNATIONAL COFFEE & CORDIAL BAR

ESPRESSO, CAPPUCCINO, ALONG WITH AN ARRAY OF INTERNATIONAL CORDIALS
AND LIQUEURS INCLUDING: BAILEY'S, AMARETTO DI SARONNO, DRAMBUIE, SAMBUCA
ROMANO, GRAND MARNIER, B & B, IRISH MIST, JAMESON, HENNESSY, AND MORE!
\$3.00 PER PERSON

VIENNESE TABLE

ASSORTED CAKES, COOKIES AND PASTRIES
\$5.00 PER PERSON

CANDELABRAS

ON EACH TABLE INCLUDING CANDLES
\$20 PER CANDELABRA

UPGRADED LINENS

\$20 PER CLOTH

CHAIR COVERS

\$5.00

BOW FOR CHAIR COVERS

\$3.00

UPGRADED WINES

PRICES VARY...SEE WINE LIST

SUPREME WEDDING PACKAGE

MINIMUM OF 200 GUESTS ON FRI & SUN

MINIMUM OF 225 GUESTS ON SAT

COLD SEAFOOD RAW BAR

JUMBO COCKTAIL SHRIMP, STONE CRAB CLAWS & CLAMS ON THE HALF SHELL ACCOMPANIED BY LEMON WEDGES AND HOMEMADE COCKTAIL SAUCE

DELUXE VIENNESE TABLE

ASSORTED CAKES, COOKIES, PASTRIES, AND CHOCOLATE FOUNTAIN

INTERNATIONAL COFFEE & CORDIAL BAR

ESPRESSO, CAPPUCCINO, ALONG WITH AN ARRAY OF INTERNATIONAL CORDIALS AND LIQUEURS INCLUDING: BAILEY'S, AMARETTO DI SARONNO, DRAMBUIE, SAMBUCA ROMANO, GRAND MARNIER, B & B, IRISH MIST, JAMESON, HENNESSY, AND MORE!

VALET PARKING

6 HOUR WEDDING

NO CHAPEL FEE

ICE CARVING

EXTRA COURSE FOR YOUR DINNER

CHOICE OF SALAD

PERSONALIZED PLACE CARDS

PERSONALIZED MENUS FOR EACH PLACE SETTING