



*Our House Restaurant and  
Banquet Facility*

*420 Adelpia Road*

*Farmingdale, NJ 07727*

*(732) 938-5159 Fax (732) 938-2328*

*[www.ourhouserestaurant.net](http://www.ourhouserestaurant.net)*

## Wedding Packages include:

### **~Five Hour Open Bar Service~**

Includes premium liquors, beer, wine and soft drinks

### **~Cocktail Hour~**

Includes Hor D'oeuvres served butler style and cheese, fruit and crudite displays

### **~Champagne Toast~**

### **~Buffet or Sit Down Dinner~**

### **~Wedding Cake~**

A custom tiered wedding cake with your choice of cake, filling and icing.

[www.palmerosbakery.com](http://www.palmerosbakery.com)

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## **Additional Options To Your Packages**

(Optional)

### **~Carving Station for \$4.00 Per Person~**

(choose one)

Roast Sirloin of Beef

Roast Loin of Pork

London Broil

Roast Breast of Turkey

Prime Rib of Beef

### **~A Raw Bar For \$9.99 Per Person~**

Shrimp Cocktail

Freshly Shucked Oysters

Freshly Shucked Clams on the Half Shell

(served with cocktail sauce and fresh lemon wedges)

### **~A Viennese Table For \$8.99 Per Person~**

Assorted Sliced Fruit

Assorted Cakes and Pies

Mini Pastries



## *SIT-DOWN WEDDING*

*~Sit-Down Cocktail Hour~*

*International Cheese Display and Fresh Fruit  
and a fresh crudite of vegetables and dip.*

*Butler Style Hor d'oeuvres throughout cocktail hour.*

*Choose (6)*

|                   |                 |                   |
|-------------------|-----------------|-------------------|
| Scallops in Bacon | Brushcetta      | Mozzarella Sticks |
| Potato Pancakes   | Fried Shrimp    | Chicken Strips    |
| Mini Egg Rolls    | Pizza Bagels    | Jalapeno Poppers  |
| Fried Mushrooms   | Buffalo Wings   | Cocktail Franks   |
| Sausage in Pastry | Spinach in Filo | Pizza Bagels      |

*~Sit-Down Wedding~*

*~Champagne Toast~*

*~First Course~*

*(Choose One)*

Fresh Fruit Cup                  Soup of your Choice

Penne ala Vodka

*~Second Course~*

*(Choose One)*

Classic Caesar Salad  
Fresh Garden Salad with Balsamic Vinaigrette

*~Entree~*

*(Choose up to three)*

|   |         |
|---|---------|
| Breast of Chicken Francaise, Picatta or Marsala.....                                | \$66.99 |
| Stuffed Breast of Chicken Florentine.....   | \$66.99 |
| Breast of Chicken Madeira (with roasted peppers, garlic and porcini mushrooms)..... | \$68.99 |
| Broiled Flounder Filets .....   | \$70.99 |
| Stuffed Broiled Flounder (with crab meat or spinach).....                           | \$70.99 |
| Stuffed Veal Saltimbocca (with spinach, prosciutto, tomato, mozzarella).....        | \$70.99 |
| Salmon Filet with Fresh Dill Sauce (poached,grilled, or broiled).....               | \$71.99 |
| Prime Rib of Beef Aujus .....   | \$73.99 |
| Sliced Chateaubriand with Portabella Madeira Wine Sauce .....                       | \$76.99 |
| Filet Mignon and Lobster Tail .....   | \$81.99 |

(Prices do not reflect 18% service charge and sales tax)

\$250.00 Maitre'D Fee

*~Grand Wedding Buffet~*

*~Champagne Toast~*

*International Cheese Display and Fresh Fruit  
and a fresh crudite of vegetables and dip.*

*Butler Style Hor d'oeuvres throughout cocktail hour.  
(Choose 6)*

|                   |                 |                   |
|-------------------|-----------------|-------------------|
| Scallops in Bacon | Brushcetta      | Mozzarella Sticks |
| Potato Pancakes   | Fried Shrimp    | Chicken Strips    |
| Mini Egg Rolls    | Pizza Bagels    | Jalapeno Poppers  |
| Fried Mushrooms   | Buffalo Wings   | Cocktail Franks   |
| Sausage in Pastry | Spinach in Filo | Pizza Bagels      |

*~Cold Salad Selections~  
(Choose 4)*

Classic Caesar Salad  
Antipasto Salad Platter  
Italian Pasta Salad  
Cucumber and Tomato Vinaigrette  
Tortellini Primavera Salas  
Fresh Mozzarella and Tomato Platter  
Fruit Salad Almondine  
Oriental Vegetable Salad  
Grilled Vegetable Platter

*~Grand Buffet Package(cont.)~*

*~Hot Entrees~*

*(Choose 6)*

Chicken Marsala, Picatta or Francaise  
Chicken Murphy  
Oriental Chicken Stir Fry  
Chicken or Veal Parmigiana  
Loin of Pork (in natural gravy)  
Veal and Peppers  
Sausage and Peppers  
Shrimp and Scallops Florentine with Bowtie Pasta  
Seafood Jambalaya  
Mussels Marinara or wine and garlic sauce  
Stuffed Flounder with crab meat or spinach and rice  
Beef Burgundy  
Eggplant Rollatini with Marinara  
Penne Ala Vodka  
Stuffed Shells  
Tortellini and Broccoli Alfredo

*~Accompaniments~*

*(Choose 2)*

|                           |                             |
|---------------------------|-----------------------------|
| Rosemary Roasted Potatoes | Stuffed Baked Potatoes      |
| Rice Pilaf                | Potato Au Gratin            |
| Fresh Vegetable Medley    | Oriental Vegetable Stir Fry |
| Green Bean Almondine      | Glazed Baby Carrots         |

**Price per person: \$64.99 plus tax and gratuity**

**\$250.00 maitre' d fee**