



*Our House Restaurant and
Banquet Facility*

420 Adelpia Road

Farmingdale, NJ 07727

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

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

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