# "Over the Top

Available at Additional Cost

### Martini Bar

Seasonal Martinis Created by our Mixologist Presented with an Ice Carving on a Bed of Ice with Chilled Martini Glasses

Featuring Handmade Crepes prepared to order and Filled with Fresh Shrimp, Chicken and Beef Bourguignon

### Mashed Potato Bar

Creamy White and Sweet Potato Served in a Martini Glass with an Assortment of Toppings

## Frill Station on the Patio (Seasonal)

Featuring Skewered Chicken, Shrimp and Beef with Tomatoes, Onions and Peppers Served with Assorted Breads

### "All American Itation

Mini Angus Burgers and All Beef Hot Dogs Grilled in front of your Guests with Homemade Buns

All Served with Sautéed Onions, Pickles and an Assorted Condiments and of course American Cheese

Homemade French Fries, Sweet Potato Fries and Fried Twice for Extra Crunch

# Mae and Cheese Bar Served in a Martini Glasses

Homemade Mac and Cheese Displayed in an Oversized Paella Pan With Sautéed Lobster, Bang Bang Shrimp, Buffalo Chicken, Bread Crumbs, Bacon and More Cheese!

# Grilled Cheese with Fresh Tomato Soup Prepared in front of your guests on a Flat Top Grill

Made to Order with Fresh Tomato Slices and Bacon to be Filled with Quartered and Served with Tomato Soup in Espresso Cups with Crème Fresh

# For your Guests Enjoyment the Chef will Prepare Fresh Mozzarella

and Fill it with Many Fresh Ingredients...that's Italian

An Elaborate Station Consisting of a Variety of Iced Vodkas, Imported and Domestic Caviar Served with Chopped Egg, Onion and Capers

Tableside our Chefs will Prepare a Number of Sushi and Sashimi with all the Accompaniments for your Guest Pleasure

# 'Wer the G

Available at Additional Cost

## Hessert Grepe Station

Flambé Crepe Station with Assorted Fresh Fruits and Nutella

# Belgium Waffle Station With Ice Cream, Maple Syrup and Fresh Whipped Cream

and Toppings Galore

Hot Zeppoles Station
Prepared by our Chef to Order with Oreo and Apple Pie Filling

## Tartufo Station

An Italian favorite.... A Selection of Stuffed Tartufo's Sliced Tableside on a Frozen Marble Cutting Board

## Selato Bar

An Italian Ice Cream Bar with Tasting Cones and Waffle Bowls

# Your Wedding will Include the Following

Uniformed Valet Parking

Doorman Top Hat and Tails to Greet your Guests Upon Arrival

Hostess, Coatroom with Attendant

Bridal Suite with Attendant

Entryway, Place Cards and Cocktail Table Flowers

Assorted Candles, China, Crystal Stemware, Designer Linen

and Silverware for the Ballroom Tables

Directions for Your Invitation

Place Cards

Personalized Printed Menus

# Put your Signature on your Special Hay!

Please speak to your Nanina's in the Park Representative concerning the following amenities:

Grand Ballroom Specialty LED Lighting

Video Extravaganza with 2 Monitors and Projector with Screen

Photo Booths • Candy Bars

Horse and Carriage through the Park

Our Famous Gourmet Sauce as your Favor

An After Party you Theme in our Lower Level Lounge overlooking our Beautiful Grounds

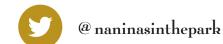


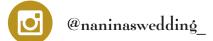


540 Mill Street • Belleville, New Jersey 07109

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## Cocktail Hour

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## Winner Menu

Premium Open Bar throughout Your Affair

Upon Arrival Your Guests will be greeted with the Bride and Grooms Signature Drinks as well as Kir Royals, Champagne with Strawberries and Mimosas

### Passed Hors D' Deuvres

Elegantly Passed Hors d'Oewres on Trays Garnished with Fresh Flowers Crostini with Mascarpone Cheese, Mushrooms and Shrimp Mini Beef and Chicken Wellingtons with Madeira Wine Sauce Maple Glazed Scallops Wrapped Bacon Our Famous Chicken Nanina's

Stuffed Mushrooms with Sweet Sausage, Fresh Bread Crumbs and Dill Spicy Shrimp Arrabbiata with Homemade Bleu Cheese Sauce Garnished with Celery and Carrot Sticks • Antipasto Skewers Homemade Rice Balls with Marinara Sauce Filet Mignon Baguettes • Shrimp Balls

Mini Homemade Calzones with Fresh Marinara Sauce Mini Meatballs, Sharp Melted Provolone on a Thinly Sliced Baguette Assorted Sushi including Peppered Tuna Sushi, California Sushi Rolls and much morel

Chilled Seafood Bar
Displayed on a Bed of Crushed Ice Served with Wrapped Lemons and Assorted Sauces Little Neck Clams on the Half Shell Jumbo Shrimp Cocktail • Blue Point Oysters Italian Seafood Salad

## Hot Seafood Bar

Baked Clams Oreganata • Oysters Rockefeller Clams Casino • New Zealand Mussels Marinara Clams Posillipo • Crispy Fried Calamari with Spicy Marinara

## Sautéed Seafood Station

Freshly Prepared By Our Chef in front of all your guests enjoyment Sautéed Jumbo Shrimp and Sea Scallop Scampi Served over Arborio Rice

## Silver Chafing Wish Station

Chicken Stuffed with Prosciutto and Blended Cheese in a Béchamel Sauce Wild Mushroom Risotto with Parmesan Crisps Chicken Balsamic with Roasted Red Peppers Italian Sausage with Broccoli Rabe and Pignoli Nuts Eģģplant Rollatini

Short Ribs with a Tawny Port Wine Reduction Garnished with Spaetzel

Carving Station Breast of Vermont Turkey

Marinated Flank Steak Other Options also Available With all the Trimmings

Pastry en Croute Station

Baked Pastry Shells Freshly Prepared by Our Chef for Your Guests Enjoyment Served with Sautéed Shrimp and Wild Mushrooms in a Champagne Sauce Filet Mignon Tips in a Barolo Wine Sauce

### Pasta Station

Penne Regatti served with Vodka Sauce Fusilli with uncased Homemade Sausage, Sundried Tomatoes and Artichoke Hearts Accompanied with Assorted Focaccias

Taste of Asia
Served in Gourmet To-Go Containers with Chop Sticks and Fortune Cookies Wok Presentation Prepared with Assorted Spices from the Orient Filet Mignon and Breast of Chicken with Lo Mein Noodles Assorted Steamed, Sautéed and Fried Dumplings with Dipping Sauces Vegetable Fried Rice Sake Bar

Specialty Tee Carving

Surrounded with the following Cold Displays Created by our Garde Manager Chef

Chef's Selection of Fresh Ripe Fruits of Season

Vegetable Grudités with Exotic Pips

Garden Fresh Vegetables Decoratively Displayed with Homemade Sauces

### *Salumeria*

Imported Sopressata, Genoa Salami, Prosciutto di Parma Tower Imported Olives, Fresh Figs wrapped in Prosciutto (Seasonal) Fresh Mozzarella in a Variety of Styles Wheel of Pamigano Reggiano • Polenta al Gorgonzola

Display of Homemade Bread Station Focaccias, French, Italian Bastogne, Sour Dough and Semolina

**Grilled Vegetables**Portabella Mushrooms, Red Roasted Peppers, Eģģplant, Asparaģus, Zucchini and Finocchio

Marinated Vegetable Specialties

Mine Tasting Stations

An Array of Fine Selected Wines Picked by Our Sommelier

Wines and Cocktails Served throughout Dinner at the Tables by Our Servers

Champagne Toast

Tusean Salad

A Freshly Prepared Tuscany Salad

Featuring Arugula, Young Spinach, Belgian Endive, Italian Radicchio, Toasted Walnuts, Asian Pears and Crumbled Gorgonzola Cheese Drizzled with Port Wine Balsamic Vinaigrette Garnished with Semolina Dinner Rolls and Sweet Butter

Entrée Example

Choice of Romeo and Juliet Entrée

Served in a Variety of Styles Bride and Grooms Signature Plate Example:

A Duet of Chateaubriand and Shrimp Nanina's (Breast of Chicken and Vesetarian Dinners Always Available) All served with our Chef's Seasonal Vegetable and Nanina's Famous Potatoes Please Speak with Your Event Specialists for Other Options

(I) essert Signature Wedding Cake (Prepared in a Variety of Styles)

Coffee, Decaffeinated Coffee, Tea Service

Nanina's Viennese Wisplay

Wedding Cake Station

Featuring Assorted Italian and French Pastries Homemade Cannoli Station

Tiramisu

Assorted Mousses

Chocolate Fondue Fountain with a Wide Variety Items to Fondue

Italian and Homemade American Cookies

Our Grand Bananas Foster Flambé' Station Prepared Tableside with Fresh Vanilla Bean Ice Cream

Nanina's Fabulous International Coffee Bar Flambé

Espresso and Cappuccino Bar

Crème Brulee Station

Fresh Fruit Display....and so much more