

“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

Crepe Station

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

Grill Station on the Patio (Seasonal)

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

“All American Station”

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

Mac 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

Fresh Chef Manned Mozzarella Station

For your Guests Enjoyment the Chef will Prepare Fresh Mozzarella
and Fill it with Many Fresh Ingredients... that's Italian

Caviar Station

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

Sushi Station

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

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The Jersey Shore Boardwalk Selection

Dessert Crepe Station
Flambé Crepe Station with Assorted Fresh Fruits and Nutella

Belgium Waffle Station

With Ice Cream, Maple Syrup and Fresh Whipped Cream

Hot Zappoles 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

Gelato Bar

An Italian Ice Cream Sundae Bar with Toppings Galore
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

Put your Signature on your Special Day!

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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www.naninasinthepark.com



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[@naninaswedding](https://twitter.com/naninaswedding)

Cocktail Hour

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' Oeuvres

Elegantly Passed Hors d' Oeuvres 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 Arrabiata with Homemade Bleu Cheese Sauce

Garnished with Celery and Carrot Sticks
Homemade Rice Balls with Marinara Sauce
Filet Mignon Baguettes • Mini Stromboli

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 more!

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 Dish 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
Eggplant 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

Cocktail Hour

Pastry en Route 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 Ice Carving

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

Chef's Selection of Fresh Ripe Fruits of Season

Vegetable Crudités with Exotic Dips

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 Pamiçano Reggiano • Polenta al Gorgonzola

Display of Homemade Bread Station

Focaccias, French, Italian Bastogne, Sour Dough and Semolina

Grilled Vegetables

Portabella Mushrooms, Red Roasted Peppers, Eggplant, Asparagus, Zucchini and Finocchio

Marinated Vegetable Specialties

Wine Tasting Stations

On Each of Your Chef Manned Cooking Stations Your Guests will Enjoy
Pinot Noirs, Syrah, Riesling and White Bordeaux

Dinner Menu

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

Champagne Toast

Tuscan 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 Vegetarian Dinners Always Available)
All served with Nanina's Sautéed Escarole and Nanina's Famous Potatoes
Please Speak with Your Event Specialists for Other Options

Dessert

Signature Wedding Cake
(Prepared in a Variety of Styles)

Coffee, Decaffeinated Coffee,
Espresso, Cappuccino, Lattés

Nanina's Viennese Display

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
Crème Brulee Station, Butler Passed Cookies and Milk

Fresh Fruit Display....and so much more!