



THE ESTATE
at
FARRINGTON LAKE

Wedding Menu

COCKTAIL HOUR

5 HOURS PREMIUM BAR

Fine Wines, Champagne, Premium Spirits, Mixed Drinks,
Domestic and Imported Craft Beers & Liqueurs

BUTLER PASSED hors d'oeuvres (6)

Lobster Cappuccino	Franks in Puff Pastry	Crab Cakes Served
Clams Casino	Margherita Pizza	with Garlic Aioli
Mediterranean Stuffed	Triangles	Herb Roasted Lamb
Mushrooms	Shrimp Ceviche	Chops Mint Yogurt (\$4)
Spanakopita Triangles	Miniature BLTs	Mini Risotto Balls
Chicken Satay in	Coconut Shrimp	Grilled Shrimp
Peanut Marmalade	with Garlic Ginger	wrapped in Bacon
Chicken Pesto Skewers		

CHARCUTERIE

Hot Soppressata, Genoa Salami, Spicy Cappicola, Berkshire Pork Spread, Pepperoni, Prosciutto Di Parma,
Spicy Spanish Chorizo, Dry Cured Italian Ham, with Assorted Italian Breads

EUROPEAN ARTISAN CHEESE DISPLAY

Triple Crème Blue, Baby Swiss,
French Gruyere, Creamy Semi-Soft Tetilla,
Aged Farmhouse Goat Cheese,
Double Gloucester Cheddar
with Onion and Chives,
Mahon with Dried Nuts And Berries

GRILLED TUSCAN STATION

Fire Grilled Zucchini, Squash Eggplant,
Asparagus, Artichokes, Portobello
Mushrooms, Endive, Roasted Red Pepper in
Herb Olive Oil, Roasted Red and Yellow
Beets with Herb Goat Cheese

SELECTION OF SEASONAL SALADS

Spicy Cold Vegetable Lomein, Black
Sesame String Beans, Tomato Onion
Bruschetta, Olive Tapenade with Honey Pita
Chip, Teriyaki Glazed Noodles, Beefsteak
Tomatoes with Buffalo Mozzarella with
Fresh Basil and Olive Oil.

CHEF'S TABLE

TRI COLORE TORTELLINI,
MEDITERRANEAN BRUSCHETTA,
QUINOA SALAD, BROCCOLI RABE SAUTEED IN
OLIVE OIL AND GARLIC, ROASTED EXOTIC
SEASONAL MUSHROOMS



COCKTAIL HOUR

FRUIT DE PROVENCE

Hand-Carved Melons with Exotic Fruits to include Watermelon Kiwi, Mango, Banana, Mandarin, Cantaloupe, Pineapple, Honeydew and Seasonal Berries, Star Fruit, Passion Fruit, Champagne Grape

MEZZE DISPLAY

Israeli Couscous, Roasted Pepper Hummus, Peperoncino's, Mixed Bean Salad, Assorted Olives, Feta Cheese, Stuffed Grape Leaves, Baba Ghanoush, Giardiniera, Tabouli, Miniature Falafel with Pita Bread, Tatziki and Wheat Berry Salad

SEAFOOD \$11

Little Neck Clams, East and West Coast Oysters, Estate Seafood Salad, Served with Ketel One Cocktail Sauce, Tabasco and Lemon

SUSHI PLATTER \$12

California Roll, Spicy Salmon, Cucumber Roll, Wasabi, Soy Sauce and Pickled Ginger

COCKTAIL HOUR ADD-ONS

SHIPWRECK DISPLAY \$27

Jumbo Gulf Shrimp

Jonah's Crab Claws

Charred Baby Octopus

Seared Ahi Tuna

CLAMS OREGANATA

Ketel One Cocktail Sauce

SUSHI TABLE \$22

Authentic Japanese Sushi and Sashimi Hand Rolled by Chef

Tuna, Maguro, Yellow Tail, Cucumber, Shrimp Tempura, Crab & Avocado
Wasabi, Soy Sauce and Pickled Ginger

CAVIAR \$21

Served from a Hand Carved Ice Sculpture

Domestic Paddlefish, Trout and Montana Whitefish Caviar, Baskets of Homemade Blini and Toast Points, Traditional Garnishes to Include: Chopped Capers, Grated Egg White and Yolk, Minced Red Onion and Crème Fraiche, Hand Carved Ice Slide to Chill Regular and Flavored Vodka served in a Pony Glass



STATIONS

Live Captain Stations

Selection of Five

WHIPPED POTATO BAR

Idaho Potato with
Butter, Sour Cream,
Bacon Bits, American
Cheddar, and Jalapeño

PASTA STATION

Penne with
Sausage, Broccoli,
Rabe Oil and Garlic,
Penne A'la Vodka with
Crispy Panchetta
and English Peas

SAUTEE STATION

Chicken with Thyme
Lemon Capers,
Pork Medallion with
Mushroom Marsala
Wine Served over
Basmati Rice

CONEY ISLAND STATION

Pencil Fries, Tempura
Onion Rings, Dirty
Water Hot Dogs, Spicy
Sausage and Peppers,
Served over Pappardelle

PORTUGUESE STATION

Seafood Paella, Served
over Spanish Saffron
Rice & Spicy Chorizo,
Mussels with Green
Cilantro Garlic Sauce

POLISH STATION

Homemade Potato
Perogis with
Sautéed Onions in
Brown Butter, Kielbasa
with Saurkraut

SLIDER STATION

Angus Beef
Served on a Brioche
Bun with Sliced Pickles,
Spicy Mayonaise and
Seasoned Curly Fries,
Malt & Ketchup

CARVING STATION

Selection of One
Herb Marinated Flank
Steak Mustard Encrusted
Pastrami, Frenched
Bone-in Turkey Breast
Stuffed Loin of Pork

INDIAN STATION

Char Grilled Boneless
Chicken Tikka Skewers,
Marinated in Aromatic
Indian Spices Served
with Roghani, Nan,
Cucumber, Onion,
Cilantro, Yogurt

ORIENTAL STATION

Thai Pepper Chicken
with Fried Rice, Spicy
Vegetable Lo Mein, Soy
Ginger in a Container

LATIN STATION

Chicken and Beef Fajitas
Served with Warm
Tortillas, Black Bean
Guacamole, Red Bean
Rice, Salsa, Pico de
Gallo, Nachos with
Jalapeño Cheese

DUMPLING STATION

Pork or Chicken
Dumplings with Spicy
Ramen Noodles
Served in a Container



STATIONS

Chafing Dishes

Selection of Three

Mussels in a Spicy Tomato Broth

Fried Calamari Dusted with Flour, \$6
Corn Meal and Fresh Herbs

Veal Meatballs with Spicy Chorizo Pomodoro

Pepper Chicken Cacciatore

Pork Medallions in a Rosemary Au Jus

Eggplant stuffed with Ricotta and
Mozzarella in a Light Tomato Sauce

Clams with Lemon Garlic Sauce

Flounder Tempura with Ginger Aioli Dip

Clams Oreganata

Mediterranean Stuffed Mushrooms

LIVE CAPTAIN STATION ADD-ONS

MEDITERRANEAN \$15

Frenched Herb Leg of Lamb with
Mint Chutney, Fried Smelts, Beer
Battered Bakala, Garlic Pepper
Hummus, and Grilled Pita Bread

SHRIMP SCAMPI STATION \$11

Shrimp Sauteed with Garlic,
Butter, White Wine and Fresh
Herbs Over Dirty Basmati Rice

LOBSTER CAMPANELLE CHEESE \$19

Queso Fresco, Yellow Cheddar,
Jack, and Soft Tetilla

CUBAN STATION \$12

Pulled Pork Served with Cheese on
a Sourdough Bun, Whole Roasted
Suckling Pig, Served with
Black Bean Rice

CHOPHOUSE STATION \$17

Dry Rub Encrusted Ribeye Steak
Served with Beer Battered Onion
Rings, Caramelized Onions

BACON BAR \$15

Thick Slab of Bacon, Nutella,
Bourbon Glaze, Maple Syrup,
Jalapeño Slaw and Scallion Crema



RECEPTION DINNER

Salads

Selection of One

» **The Estate Salad** - Harvest Blend
Medley Served with Dried Cranberries,
with a White Balsamic Vinaigrette

» **The Farrington Salad** - Black and Scarlet
Kale with Baby Arugula, Crumpled Feta
with a Lemon White Wine Vinaigrette

Entrées

Selection of Three

Offered Tableside with a Vegetarian Option and
served with Chef selected accompaniments

CHATEAUBRIAND

Slow ROASTED TENDERLOIN of Beef
Served with Choice of One
Roasted Garlic Merlot Reduction or Black Pepper Corn Cream Sauce

THE ESTATE CHICKEN BREAST

Stuffed with FRESH MOZARELLA,
ROASTED Red Pepper And PROSCIUTTO
Served with A Red Pepper
Reduction

ROASTED AIRLINE CHICKEN

Served with A
*Musroom, Rosemary Marsala Wine
Sauce*

CHICKEN WELLINGTON

Served in a Puff Pastry with Asiago
Cheese, Spinach and Oyster Mushroom
In a Veal Bone Reduction

BARRAMUNDI / SALMON

Served with a
*Charred Lemon Caper Wine
Sauce*



DESSERT

Wedding Cake

Served with A
Mini Cheese Cake And Chocolate Canon,
Coffee & Herbal Tea Served At The Table

DESSERT ADD-ONS

deluxe floating viennese 17

Strawberry Cheesecake	Cantaloupe	Rice Krispies
Carrot Cake	Grapes	Blood Orange Sorbet
Triple Fudge Cake	Honeydew	Rainbow Sprinkles
Baileys White Mousse	Passion Fruit	Wet Walnuts
Grand Marnier	Kiwi	Oreos
Layered Fudge	Sliced Oranges	M&Ms
Oreo Cheesecake	Belgian Waffles	Bananas Fosters en
Chocolate Mousse	Chocolate Covered	Pure Cane Rum
Tiramisu	Strawberries	Chocolate Sprinkles
Watermelon	Fruit Tarts	Sliced Cherries
Pineapple	Italian Pastries	Fine Cognacs
Chocolate Ice Cream	Chocolate Pretzels	Cordials
Vanilla Ice Cream	Peanut Brittle	Espresso with
Fresh Strawberries	Marshmallows	Candied Sugar

1/2 Hour of Overtime 19, 1 Hour Overtime 23

ESPRESSO BAR \$9

Grand Marnier, Black & Regular Sambuca, Anisette, Kahlua, Remy Martin,
Hennessy, Baileys, Amaretto Disaronno and more!

BUTLER PASSED PETIT FOURS 6
CANDY STATION 7
TO GO STATION 8



ACCOMMODATIONS

CEREMONY

We offer outdoor ceremonies, weather permitting, or indoors in case of rain.

\$10/guest for 1/2 hour

-or-

\$15/guest per hour

LINENS

FLOOR length TABLE linens AVAILABLE in black, with White Ivory OR Black OVERLAYS and Choice napkins.

**Additional colors available
as an upgrade**

AFTER HOURS RECEPTION

Keep the party going longer - Including Premium One Hour Open Bar, Chicken Fingers, Curly Fries, Egg Rolls, OR Pork Roll Egg and Cheese.

Note: State Law Prohibits Service of Alcohol after 2:00 am.

\$4,900 per hour

VENDORS & CHILDREN

Vendors & Children (Ages 3-12)

50% of contracted price

Young Adults (Ages 14-20)

\$20 off the contracted price

STAFFING 28%

- » Station Captains
- » Bride and Groom Attendant
- » Valet Attendants
- » Lobby Hostess
- » Coat Check Attendant
- » Bathroom Attendant
- » Staff Ratio 1 per table

ICE SCULPTURES

Make a grand impression with exquisite hand sculpted frozen works of art to delight and impress!

\$250 and up

MENUS

Stylish elegant table menus for an added custom touch to match your wedding style.

\$5

OVERTIME

Based upon the final guaranteed number of guests. Subject to availability.

\$25 per hour

SITE FEE / COTTAGE / TENT Set- Up

\$1,500

\$1,800

\$2,500

Payment Terms

\$3500 is required upon signing of the definite contract. Second payment of \$3500 is due within the next 90 days. Final guest count and final payment is required 10 days prior to the event by certified check or cash. All Payments are Non-Refundable.

All prices are subject to NJ Sales Tax and Service.



OUR MISSION

Each and every member of our team plays an important role in the success of your event, and your complete satisfaction. Thus we wholly dedicate our combined efforts to ensure that all guests have a fun and memorable experience at The Estate, where we do one wedding at a time.



THE ESTATE
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Notes: