

# SANZARI'S NEW BRIDGE INN

## *Wedding Package*

105 OLD NEW BRIDGE ROAD  
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*Included in your event:*

*Custom Wedding Cake*

*Valet Parking*

*Seating Cards*

*Personalized Menu on Charger Plates*

*Table Numbers in Frame*

# **ONE Hour Passed Hors D' Oeuvres**

**(Choose 4 Hot & 4 Cold)**

## **HOT**

Bacon Wraps-cream cheese and white bread rollups

Mini Italian Meatballs – tomato sauce

Fried Shrimp Wontons – orange-ginger sauce

Spanakopita-spinach and feta cheese filo wraps

Filet Mignon on Crostini w/ mustard sauce

Mini Crab Cakes with sage dijonaise

Quesadillas – mushrooms & Swiss Cheese

Coconut Shrimp with apricot horseradish

Sesame Chicken Fingers

New Zealand Rack of Lamb (\$3.00 upcharge per person)

Pigs in a blanket

## **COLD**

Tomato Bruschetta

Smoked Salmon Canapés

Eggplant Caponata Bruschetta

Prosciutto & Melon Skewers

Pork Medallions-with spicy chipotle mayo Crostini

Goat cheese Crostini w/ cranberry and walnut

Cherry Tomato and Mozzarella

Shrimp Cocktail

Italian Tuna Avocado Toast

# *Sanzari's Wedding Package*

## 4 Hours Open Bar

## 1 Hour Cocktail Hour

### 1 Hour Passed Hors D' Oeuvres

Mini Crab Cakes with Sage Dijonaise  
Quesadillas Tri Fungi  
Pigs in a Blanket  
Mini Meatball Slider

Coconut Shrimp with Apricot Sauce  
Filet Mignon on Crostini w/mustard sauce  
Italian Tuna on Avocado Toast  
Goat cheese Crostini w/ cranberry and walnut

### Cold Seafood Bar

Jumbo Shrimp, Oysters,  
Clams, King Crab Legs and Chilled Seafood Salad

### Pasta Station

Cavatelli with Sausage, Broccoli, Sun-dried Tomatoes, Garlic & Oil  
Pennette in a Pink Vodka Sauce  
Eggplant Rollatine  
*Add shrimp to pasta (\$2.50 per person)*

### Carving Station

Breast of Turkey with Port wine Sage Sauce  
Filet Mignon

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato unless otherwise specified)

### Cold Antipasto Station

Assorted Italian meats and cheeses  
Assorted Hot Peppers

## Reception to Follow

*Champagne Toast*

Salad  
House

**Entrée (selections)**

**Chicken Sanzari**

Francese Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

Or

**Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

Or

**Braised Beef Short Ribs**

Beef short rib in a red wine demi glaze with mashed potatoes

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato  
unless otherwise specified)

Soda Included

**Dessert**

Cake of the Occasion

**\$125 Per Person Plus Tax and 21% Gratuity**

*Substitutions & Additions available:*

# SUBSTITUTIONS

## On the Tables (Family Style) 8-10 guests per table ( \$13.00 per person)

**Mini rice balls**- with ricotta cheese and marinara sauce  
**Cold Antipasto Plate** (Assorted Italian Meats & Cheeses)  
**Crispy Calamari rings**- with a Zesty Marinara Sauce  
**Stuffed Mushrooms** -with Sausage and Roasted Peppers

### Supplemental Items

**Mini rice balls** -with tomato sauce and topped with ricotta cheese (\$ 3.00 per person)  
**Shrimp cocktail** (\$ 5.00 per person)  
**Fruit and cheese platter** (\$12.00 per platter)  
**Shrimp Scampi** (\$5.00 per person)  
**Italian Tuna Toast** (\$3.00 per person)

### Salads (\$6.00 per person)

Classic Caesar  
House Salad

### Dessert

Zeppoli's (\$3.00)

### Supplemental Items

**Martha's Vineyard** - mesculin greens, apples, walnuts, blue cheese,  
with raspberry dressing (\$3.00 per person)  
**Tri-Color**- crumbled goat cheese w/truffle oil vinaigrette (\$3.00)

### Appetizers (\$6.00 per person) (select two)

**Spedini Alla Romano**  
Brochette of Mozzarella and Bread Served with Caper Butter Sauce  
**Tomato and Mozzarella with Portobello mushrooms**  
Drizzled with extra virgin olive oil  
**Sicilian Rice Ball**  
Served in tomato sauce, topped with ricotta cheese  
**Stuffed Mushrooms**  
Sausage and roasted pepper stuffing in a sherry demi-glaze

### Supplemental Items

**Jumbo Lump Crab Cake** (\$7.00 per person)  
Served with an Old Bay spiced Remoulade  
**Shrimp Cocktail** (\$6.00 per person)  
Served with our spicy cocktail sauce  
**Seafood Salad** (\$6.00 per person)  
Marinated in extra virgin olive oil with lemon and parsley and garlic

**Pastas of choice (\$7.00 per person)**

**Pennette Vodka**

Pennette in a Pink Vodka Sauce

**Rigatoni Bolognese**

Traditional ground meat sauce creamed with mascarpone cheese

**Cavatelli Tuscany**

Cavatelli with Sausage, Broccoli, Sun-dried Tomatoes, Garlic & Oil

**Pennette or Rigatoni Filetto di Pomodoro**

Plum tomato sauce with Prosciutto and onions

**Rigatoni Aioli**

Extra virgin olive oil, garlic, sliced green olives and grated Reggiano cheese

**Supplemental Items**

**Penne Granchi (\$4.00 per person)**

Penne pasta, jumbo lump crab meat, garlic tomato butter broth

**Cheese Tortellini & Shrimp (\$3.00 per person)**

with Prosciutto, Onions, and Peas in a Parmesan Cream sauce

**Carving Station (\$7.00 per person)**

**Loin of Pork-** with a garlic- sage rosemary demi-glaze

**Breast of Turkey-** with a Port wine Sage Sauce

**Glazed Virginia Ham-** with a cherry pineapple sauce

**Supplemental Items**

**Roast Leg of Lamb-** with a Raspberry Mint demi-glaze (\$9.00 per person)

**Filet Mignon** Filet Mignon with shallots,

Green Peppercorns, in a brandy sauce

(\$9.00 per person)

**Entrees ( ++ means not available for Buffet)**

## Pork

### **Pork Medallions Pizzaiola**

served in a San Marzano tomato sauce

### **Pork Tenderloin Tri Fungi**

Pork Medallions with Wild Mushrooms & Shallots in a  
Madeira Wine Sauce

### **++ Pork Medallions Capricciosa**

Parmesan Cheese and Bread Crumb Crusted Pork Scallopine topped  
with a warm Fresh Tomato & Mozzarella Salad Cheese

## Chicken

### **Chicken Campagnoli**

Sautéed on the bone with Vinegar Peppers, Mushrooms and Sausage

### **Chicken Sanzari**

Francaise Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio Sauce

### **++ Chicken Capricciosa**

Parmesan Cheese and Bread crumb Crusted Chicken Breast topped  
with a warm Fresh Tomato & Mozzarella Salad

### **Chicken Marsala, Piccata**

### **++ Parmigiana**

## Supplemental Items

### **++ Veal Parmigiana (\$5.00 per person)**

topped with fresh mozzarella and tomato sauce served with pasta

### **++ Veal Capricciosa (\$5.00 per person)**

Parmesan Cheese and Bread Crumb Crusted Veal Scallopine topped with a warm Fresh Tomato &  
Mozzarella Salad Cheese.

### **Beef Rossini (\$9.00 per person)**

Filet Mignon with shallots,  
Green Peppercorns, in a brandy sauce

### **Braised Beef Short Ribs (\$5.00 per person)**

Beef short rib, red wine demi glaze, with mashed potatoes

### **Chicken & Shrimp Sanzari (\$4.00 per person)**

Francese Chicken Breast with Diced Tomatoes & Capers in a  
Pinot Grigio wine Sauce

### **++ Pistachio Crusted Rack of Lamb (\$9.00 per person)**

Raspberry Mint Sauce

## Fish

### **Salmon Dijonaise**

Horseradish Crusted in a Dijon Mustard & Sweet Vermouth Sauce

### **Grilled Salmon**

Served with a tri-color salad tossed in a balsamic vinaigrette

### **Lemon Sole**

Stuffed with Crabmeat served with a Lemon Beurre Blanc

## Supplemental Items

### **Chilean Sea Bass (\$9.00 per person)**

Horseradish Crusted with a Lemon Buerre Blanc

### **Shrimp al Forno (\$7.00 per person)**

with a scampi sauce