

SANZARI'S NEW BRIDGE INN

Wedding Package

105 OLD NEW BRIDGE ROAD
NEW MILFORD, NEW JERSEY 07646

201.692.7700 (PHONE)

201.692.0005 (FAX)

201.692.7956 (FAX)

Website: www.sanzaris.com

E-Mail: info@sanzaris.com

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

\$145 Per Person Plus Tax, 20% Gratuity & 5% Matrie'd

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