

# *Birchwood & Manor*

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AN ELEGANT VENUE

## *Wedding Reception Menus*

### *Brunch Buffet*

*Thank you for your interest in Birchwood Manor.  
We are very pleased to present you with our  
Wedding Reception Menus.*

*Please keep in mind that all menus can be customized  
to suit your style, taste and budget.*

*We look forward to having the honor of hosting your wedding.*

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# Wedding Reception Brunch Buffet Menu

## Buttered Hors d' Oeuvres

Savory Homemade Puff Pastry  
Cantonese Egg Rolls, Sweet & Sour Sauce  
Potato Pancakes, Cinnamon Applesauce  
Cocktail Franks en Croûte, Dijon Mustard  
Chicken Quesadilla, Salsa Fresco  
Asian Barbecued Chicken Satay  
Mushroom Caps Stuffed with Sweet Italian Sausage

## Champagne Toast

## Silver Chafing Dishes

Please choose six:

Belgian Waffles with Maple Syrup  
Fluffy Scrambled Eggs  
Eggs Benedict  
Quiche Lorraine  
Crisp Bacon Strips  
Grilled Sausage Links  
Home Fried Potatoes

Country Ham & Potato Frittata  
Broccoli and Cauliflower Sauté  
Pecan Chicken, Honey-Mustard Glaze  
Pepper Steak & Onions  
Chicken Francese  
Swedish Meatballs, Light Brown Sauce  
Crispy Fried Fantail Shrimp

Miniature Potato Pierogies & Onions  
Penne alla Vodka  
Eggplant Rollatini  
Seafood Crêpes with Lobster Sauce  
Filet of Sole stuffed with Spinach  
Filet of Sole Véronique  
Parmesan Plum Tomato

## Cold Displays

Deviled Eggs  
Grilled Vegetables, Balsamic Drizzle  
Antipasto Kabobs  
Smoked Salmon Spirals ~ Sun-Dried Tomato Spirals  
Roasted Red Pepper & Garlic Cream Cheese Cones  
Endive with Salmon Mousse  
Soba Noodle Spoons, Sesame-Ginger  
Cherry Tomatoes & Artichoke Bottoms Stuffed with Herb Cheese  
Marinated Mushrooms, Artichoke Hearts & Hearts of Palm Salad  
Tomato Caprice - Sliced Tomato, Basil, Mozzarella, Balsamic Vinaigrette

Artisan Bread, Creamery Butter

## Fresh Seasonal Fruits

Decorative Display of Sliced Honeydew, Cantaloupe,  
Watermelon, Pineapple, Oranges and Strawberries

## Farmers Market Crudité

Mélange of Colorful Bite-Size Vegetables  
and Assorted Dips

## Cheese & Crackers

Variety of Domestic Cheeses & Assorted Crackers and Grapes  
Swiss ~ Cheddar ~ Gouda ~ Muenster ~ Havarti

## *Chef's Carving Station*

*Please choose two:*

Fruit Glazed Baked Ham  
Herb Roasted Turkey, Cranberry-Orange Relish  
Corned Beef Brisket, Spicy Brown Mustard  
Pepper Crusted Pastrami, Dijon Mustard

Teriyaki Marinated Flank Steak  
Roast Pork Loin, Apricot-Whole Grain Mustard  
Roast Suckling Pig, Applesauce Chutney  
Roast Leg of Lamb, Mint Jelly

## *Dessert*

Custom Tiered Wedding Cake, Berry Coulis Painted Plate  
Almond Tuille Cup with Vanilla Ice Cream, Chocolate Ganache  
Served with a Chocolate Covered Strawberry

Freshly Brewed Regular and Decaffeinated Coffee and Tea

*Wine Served with Dinner ~ After Dinner Cordials*

*Five Hours Continuous Premium Open Bar*

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## *Upgrade*

### *Viennese Table*

*Our Pastry Chef will create an assortment of delicious desserts especially for your party*

Layer Cakes

Carrot Cake ~ Black Forest ~ St. Honore ~ Italian Rum ~ Tiramisu ~ Maple Walnut  
Mocha ~ California Fruit Log ~ Strawberry Shortcake ~ Cannoli Filled Cake ~ Black & White

Cheese Cakes ~ Plain and Fruit Topping

Mousses ~ Whole Fruits in Season ~ Miniature French and Italian Pastries

Chocolate Dipped Fruits ~ Strawberries, Bananas & Apples Enrobed in Rich Dark & White Chocolate

### *Flaming International Coffees and Espresso*

Amaretto Di Sarrona, Averna, B&B, Bailey's, Bushmills, Drambuie, Frangelico,  
Gran Marnier, Harvey's Bristol Cream, Kahlua, Liqor 43, Sambucca Black & White, Tia Maria

### *Old Fashioned Ice Cream Cart*

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*Cherries Jubilee*

*Chocolate Fountain*

*Bananas Foster Flambé*

*Dessert Cheese Table*

# Wedding Reception Brunch Buffet Upgrades

## Action Stations

*Attended by Uniformed Staff*

### Omelette Station

*Attended by Uniformed Staff*

Fresh Eggs cooked to your order, including Omelettes, Fried, and Scrambled

### Wok Stir Fry Station

*Accompanied with Fried Rice, Fortune Cookies, Hot Chili Sauce, Soy Sauce, Duck Sauce*

*Please choose one:*

Happy Family - Chicken, Beef, Baby Shrimp & Vegetables in a Garlic Brown Sauce  
Lo Mein (Choose Chicken, Beef, Shrimp or Vegetable), Oyster Sauce  
Asian Beef and Broccoli, Hoisin Sauce  
Pepper Steak, Black Bean Sauce

### Captain's Pasta Station

*Accompanied with Parmesan Cheese, Crushed Red Pepper*

*Please choose one:*

Lobster Ravioli, in a Sherry Cream Sauce  
Mushroom Trio Tortellini, with Crispy Pancetta in a Delicate Alfredo Sauce  
Farfalle Chicken & Broccoli, with Sun-Dried Tomatoes Sautéed in Garlic & Olive Oil  
Mezzi Rigatoni, with Prosciutto, Asiago Cheese, Caramelized Onions, in a Sweet Basil Cream Sauce  
Fusilli, Sweet Italian Sausage & Eggplant, Garlic Tomato Basil Sauce

## Theme Displays

### Smoked Nova Scotia Salmon Display

Chopped Egg ~ Red Onion ~ Capers ~ Bagels & Cream Cheese

### Seafood Spectacular with Ice Carving

*Cocktail Sauce, Lemon Wedges*

Shrimp ~ Clams ~ Oysters

Lobster Tails

### Sushi Display

California Rolls ~ Sushi ~ Sashimi  
Pickled Ginger ~ Wasabi ~ Soy Sauce

### Ice Sculpture

*Please choose one:*

Heart with Lovebirds ~ Swan ~ Rose ~ Personalized \* *Additional Charge*