



# TRADE WINDS

## Plated Wedding Reception

### Package Inclusions

- Complimentary Overnight Suite the night of your wedding
- Personal Wedding Coordinator to guide you through the planning process, right up to your event
- Coordination of overnight accommodations for your guests
- Wedding Party Cocktail Room
- Five Hour Luxury Brands Open Bar
- Cocktail Hour with Display Stations, Hors d' Oeuvres & Specialty Action Station
- Champagne Toast
- Three Course Elegantly Plated Dinner (Salad, Intermezzo & Entrée)
- Specialty Dessert Station
- Cocktail Server to pass Wine and Champagne upon guest arrival
- Complimentary Daily Valet Parking for your guests the day of your wedding
- Complimentary White or Ivory Linen
- Complimentary Votive Candles for Cocktail Hour and Dinner Reception
- Complimentary Menu Tasting at one of our Wedding Tasting Events

### COCKTAIL RECEPTION

*(Service for One Hour)*

#### Seaview Farm Table

- Assorted Cheeses, Crudité, Tomato Bruschetta, Crackers, Banquettes

#### Hors D 'Oeuvres

*(Select Six served butler style)*

#### Cold Hors D 'Oeuvres

- Jumbo Shrimp in a Shot Glass of Bloody Mary Cocktail Sauce  
*\*contains alcohol*
- Tomato, Artichoke, Fresh Mozzarella, Kalamata Olive Skewer, Organic Basil Pesto
- Cucumber Cup, Boursin Cheese, Heirloom Cherry Tomato
- Prosciutto & Melon Skewer, Balsamic Drizzle
- Smoked Salmon, Boursin Roulade, Pumpnickel, Domestic Osetra Caviar
- Sesame Crusted Ahi Tuna, Wakami Salad, Wasabi Cream on Silver Spoon
- Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions

#### Hot Hors D 'Oeuvres

- Jumbo Lump Crab Cakes, Cornichon, Tarragon, Caper Tartar Sauce
- Shrimp Casino
- Onion Soup Boule
- Chicken Yakatori
- Mini Chicken Crostini

### ACTION STATION

*(Select One)*

*\*Chef Attendant Included per 100 guests*

#### Carved Maple Bacon Wrapped Pork Tenderloin\*

Maple Bacon Wrapped Pork Tenderloin, Onion Rolls, Bourbon Barbecue Sauce, Cole Slaw

#### Scampi Station\*

Fresh Shrimp, Roasted Garlic Butter Sauce, Fresh Herbs, Sun-Dried Tomatoes, Saffron Rice

#### Pasta Station\*

- Radiatore Pasta, Italian Sausage, Prosciutto, Arugula & Garlic, Fire Roasted Tomato Basil Ragù
- Crab Ravioli, Lemon Caper Butter Sauce
- Cheese Tortellini, Garlic Cream Sauce, Fresh Vegetables

#### Gourmet Grilled Cheese\*

Assortment of Mini Grilled Cheese Bites and Tomato Soup Shooters  
*(Gazebacho available in summer season)*

- "A Jersey Favorite": American Cheese, Farm Grown Jersey Tomato & Rustic White Bread
- Imported Ham, Cheddar Cheese on Buttery Brioche
- Poached Pear, Brie Cheese on Warm Sourdough

#### The Ultimate Guacamole Station\*

- Tequila Chicken Taquitos, Sour Cream
- Elote "Street Corn" Salad

Made Live on the spot, served with Housemade Tortilla Chips

- Seaview's Signature Crab Guacamole
- Traditional Guacamole

401 South New York Road Galloway New Jersey United States | 609.652.1800

- Maui Shrimp Spring Roll
- Artichoke and Boursin Bite
- Cheese Steak Dumpling
- Portobello Fries, Roasted Red Pepper, Goat Cheese Puree
- Saffron & Parmesan Arancini, Fra Diablo Sauce
- Buffalo Chicken Empanada, Bleu Cheese Dipping Sauce
- Roasted Pork, Broccoli Rabe, Provolone Spring Rolls, Seaview's Signature Ketchup
- Fried Pork Dumpling, Scallion Soy Sauce
- Vegetable Tiki, Curried Sour Cream
- Lobster Empanada, Tarragon Crema Fraiche
- Mini Brie & Raspberry Puffs, Apricot Marmalade
- Pancetta & Horseradish Wrapped Shrimp
- American Kobe Burger, Sir Kensington Spicy Ketchup
- Coconut Shrimp, Sweet Chili Mojo
- Bacon Wrapped Scallops, Balsamic Drizzle
- Goat Cheese & Honey Phyllo Tart, Pistachio Dust

## PLATED DINNER

### SALAD

*(Select One)*

#### La Provence

Mache, Frisee & Baby Lettuce, Goat Cheese, Cashews, Poached D'Anjou Pears, Champagne Vinaigrette

#### Spinach Salad

Creekside Farm Honey Pecans, Strawberries, Boursin Cheese, Grand Marnier Vinaigrette

#### Harvest Salad

Mixed Greens, Dried Cherries, Bleu Cheese Crumbles, Candied Walnuts, Maple Cider Vinaigrette

#### Traditional Caesar

Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Creamy Parmesan Dressing, Served in a Parmesan Cup

## LEMON INTERMEZZO

### ENTREE

*(Select Two Single Entrees OR One Duet Entrée)*

*Highest Priced Entree Prevails*

*Exact Entree Counts Are Required 72 Hours In Advance*

*All Entrees Include Chef Crafted Accompaniments*

*Seaview Proudly Serves USDA Choice Beef*

#### Tier One

##### Chicken Paillards

*Mozzarella, Spinach, Fire Roasted Peppers with Sambuca Demi-*

### Enhanced Stations *(added at a per person cost)*

#### Scallop Station

Pan-Seared Day Boat Scallops with Farro, Basil & Fresh Raspberry, Butternut Squash Salad, Raspberry Vinaigrette, Balsamic Reduction

#### Rack of Lamb

Slow Roasted Rack of Lamb, Mediterranean Cous Cous Salad, Mint Demi Glaze

#### Carved Locally Line Caught Mahi Mahi

Citrus & Aromatics, Blueberry, Grilled Corn & Quinoa Salad, Creekside Farm Honey Vinaigrette

## DESSERT FINALE STATION

Assorted Truffles, French Macarons, Cheesecake Pops  
Proudly serving Lavazza Italian Coffee Products, Flavored Syrups, Specialty Stirrers, Cinnamon Sticks, Whipped Topping

## PACKAGE BAR

### CHAMPAGNE TOAST

*(Select One)*

Classic Toast: Champagne with a Fresh Strawberry Garnish

Bellini Toast: Peach Schnapps and Champagne with a Peach Slice Garnish

French Toast: Chambord and Champagne with a Raspberry Garnish

### LUXURY BRANDS BAR

*5 Hour Open Bar Service*

### Wine and Champagne

La Marca Prosecco, Trinity Oaks Pinot Grigio, Chardonnay, Merlot, Cabernet, White Zinfandel

### Liquors

Titos Vodka, Tanqueray Gin, Bacardi Silver Rum, Malibu Coconut Rum, Jose Cuervo Silver Tequila, Jack Daniels, Captain Morgan's, Seagrams VO Whiskey, Johnnie Walker Red Label Scotch, Makers Mark Bourbon, Kahlua, Triple Sec, Peach Schnapps, M&R Sweet Vermouth, M&R Dry Vermouth

**Beer** *(Choice any Five below)*

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*Glaze*

**Grilled Salmon**

*Pinot Grigio Fennel Sauce*

**Bacon Wrapped Braised Short Rib**

*Red Wine Glaze over Sweet Potato Puree*

*Tier Two*

**Grilled New York Strip Steak**

*Caramelized Onion & Mushroom Ragout*

**Seaview Signature Crab Cakes**

*Lemon Beurre Blanc Sauce*

**Bronzed French Chicken Breast**

*Aromatic Veloute Sauce*

*Tier Three*

**Filet Mignon**

*Vintage Port Wine Demi Glaze*

**Spiced Rubbed Chilean Seabass**

*Lemon Beurre Blanc*

**Parmesan Crusted Atlantic Halibut**

*Chianti Beurre Blanc*

**Braised Oso Bucco**

*Cabernet Demi Glaze*

**Duet**

**Petite Filet Mignon & Seaview's Signature Crab Cake**

*Port Demi Glaze, Lemon Beurre Blanc Sauce*

**BEER (CHOOSE ANY FIVE BELOW)**

Select Beers:

Bud Light, Budweiser, Coors Light, Miller Light, Michelob Ultra, Yuengling

Premium Beers:

Amstel Light, Cape May IPA, Corona, Corona Light, Heineken, Heineken Light, Sam Adams Lager

*One Bartender included for first 100 guests, each additional will be \$110 per 100 guests*

**ELEGANTLY PLATED DINNER**

*Pricing based on entree selection, please inquire with our Catering Sales Staff at 609-748-7660*