

Weddings by Due Amici

"Exceeding your Expectations is our Signature Dish"



the knot
best of
weddings



HALL
OF
FAME

What's Included?

All Packages are Based on a 5 Hour Reception

**Your own Personal Event Planner/Coordinator to Assist in
Creating & Executing Your Wedding Day Vision**

Designing of all Room Layouts and Floor Plans to assure your Event Flows

Wedding Reception Itineraries /Timelines

Coordination with all other Vendors

Unlimited Hours of Consulting

Design of your Bar Selections & Signature Cocktails

Full Complimentary Food Tasting to pick out your Menu

**An Experienced & Seasoned Maître d' to Guarantee
the Success of your Wedding from Start to Finish**

Ensures Complete Guest Satisfaction

Caters to the needs of the Bride & Groom as well as the Bridal Party

Maintains Schedule of Itinerary/Timeline

Oversees all vendors & Coordinates with them throughout the night

Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct

Set Up and Breakdown of your personalized décor

Packing of Cars with all your Items at end of night

Wedding Cake

Variety of Flavors & Designs

**Full Service China, Glassware
and Silverware Floor Length Tablecloths
& Napkins in an Array of Colors**

**Professional & Courteous Restaurant
Quality Serving Staff**

Professional & Courteous Bartenders

**List of Professional & Experienced Vendors to
Help Facilitate Your Wedding Needs**

**A Culinary Team that Ensures the Ultimate in
Food Quality and Presentation**

**All Cuisine is prepared from Scratch and
Cooked On-Site to Order using the
Finest Quality of ingredients**

**Complete Soft Beverages, Bar Mixers &
Garnish Package**

**Assurance of Knowing that Your Special Day is
being facilitated by an Owner
Operated Business**

Emerald

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

6 Butlered Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres, 2 Premium Hors d' oeuvres & 1 Deluxe Hors d' oeuvre

1 Cocktail Station

Choose One from Standard Station

SIT-DOWN or BUFFET DINNER

Bread:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

Choose One Homemade Salads:

Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Entr e Choices

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Seafood:

Flounder Florentine, Seafood Involtini, Grilled Tilapia with chop tomatoes, Grilled Salmon

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Saut ed Vegetable Medley

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

Coffee & Tea Bar:

Freshly ground Regular and Decaf coffee and an array of Tea

S a p p h i r e

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudité, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

9 Butlered Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres , 4 Premium Hors d' oeuvres & 2 Deluxe Hors d' oeuvres

2 Cocktail Stations

Choose 1 Standard Station & 1 Premium Station

SIT DOWN or BUFFET DINNER

Bread Basket:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

Choose One Homemade Salads:

Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Homemade Strawberry Vinaigrette

Entrée Choices:

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Seafood:

Grilled Salmon, Jumbo Lump Crab Stuffed Flounder, Tilapia & Baby Shrimp, Pesto Crusted Salmon

Choose One Meat:

Braised Short Rib, Grilled Sirloin, Sirloin Involtini, Top Round Beef

Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Sautéed Vegetable Medley

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Wedding Cake- Variety of Styles & Flavors

Coffee & Tea Bar:

Freshly ground Regular and Decaf coffee and an array of Tea

Diamond

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

12 Butlered Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvres

3 Cocktail Station

Choose 1 Standard Station, 1 Premium Station & 1 Deluxe Station

SIT DOWN or BUFFET DINNER

Bread Basket:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

Choose One Homemade Salads:

Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with sz Homemade Strawberry Vinaigrette

Entr e Choices

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Meat:

Filet Mignon Gorgonzola, Filet Mignon Involtini, Filet & Crabmeat, Grilled Filet w/Onions & Mushrooms, Prime Rib

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Seafood:

Jumbo Lump Crab Cakes, Tilapia & Baby Shrimp, Jumbo Shrimp & Salmon Cartucci, Grilled Salmon

Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Saut ed Vegetable Medley

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert Bar:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Homemade Chocolate Chip Cookies, S'mores or Fried Oreos

Butlered with Shooters of Milk

Wedding Cake- Variety of Styles & Flavors

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas

Accompanied by an array of flavored syrups, candy, rolled wafers, homemade biscotti, and butter cookies

The Gourmet Cocktail Reception

Cocktail Hour

12 Passed Hors d'oeuvres

Choose 3 Standard Hors d' oeuvres, 4 Premium Hors d' oeuvres & 5 Deluxe Hors d' oeuvres

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

Dinner Stations

Homemade Bread & Salad Station:

**Homemade Italian Bread,
Roasted Pepper Bread & Garlic Knots**

Caesar Salad

Tossed with Herb Croutons, Parmigiana Cheese & Our Homemade Caesar Dressing

Tossed Garden Salad

Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad

Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola, Fusilli Pomodoro

Filet Mignon &

Mashed Potato Martini Station:

Homemade Garlic Mashed Potato with Grilled Filet Mignon Tips Topped with a Fresh Demi-Glaze Sauce served in a Martini Glass

Lettuce Wrap Station:

Diced Chicken, caramelized onions, pistachios, cherry tomatoes in a white wine reduction

Baby Shrimp, tossed in garden vegetables and cashews served in a garlic sauce

Garden Fresh Julianne Vegetables with roasted pecans and walnuts

Poultry Station

(Choose 2)

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini with Grilled Vegetables

Dessert

Gourmet Dessert Bar:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas. Accompanied by an array of flavored syrups, candy, rolled wafers, homemade biscotti, and butter cookies

Wedding Cake- Variety of Styles & Flavors

Butlered Homemade S'mores, Chocolate Chip Cookies or Fried Oreos served with Shooters of Milk

Sweetheart Stations Package

Cocktail Hour

14 Passed Hors d'oeuvres

Choose 4 Standard Hors d'oeuvres, 5 Premium Hors d'oeuvres & 5 Deluxe Hors d'oeuvres

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

Dinner Stations

Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola, Fusilli Pomodoro

Homemade Bread & Salad Station:

**Homemade Italian Bread,
Roasted Pepper Bread & Garlic Knots**

Caesar Salad

Tossed with Herb Croutons, Parmigiana Cheese & Our Homemade Caesar Dressing

Tossed Garden Salad

Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad

Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Poultry Station: (Choose 2)

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini accompanied with Grilled Vegetables

Carving Station: (All Served with Petite Rolls)

Fresh Roasted Pork Tenderloin & Roasted Turkey Breast served

Taco and Fajita Station:

Taco Station accompanied with:

Ground Beef, Lettuce, Tomato, Cheese, Jalapenos, Onions, Nachos, Queso Dip, Hot Sauce and Guacamole

Beef/Chicken/Shrimp Fajitas Station:

Saut ed with fresh peppers and onions in a lightly seasoned sauce with corn tortillas

Seafood Station:

Shrimp & Salmon Cartucci

Jumbo Shrimp Stuffed with Crab Imperial wrapped with Salmon & Served in a Garlic Lemon Sauce with Capers

Jumbo Lump Crab Cakes

Broiled to Perfection served with Lemon wedges and Cocktail Sauce

Accompanied with Vegetable Risotto

Filet Mignon & Mashed Potato Martini Station:

Homemade Garlic Mashed Potato with Grilled Filet Mignon Tips Topped with a Fresh Demi-Glaze Sauce served in a Martini Glass

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas accompanied by an array of flavored syrups, candy, rolled wafers, biscotti, and butter cookies

Butlered Homemade S'mores, Chocolate Chip Cookies or Fried Oreos served with Shooters of Milk

Wedding Cake- Variety of Styles & Flavors

The Grand Finale

Bottle Water, Philly Soft Pretzels with mustard and your choice of Cheeseburger Slider, Hot Dog or Philly Cheese Steaks TO GO

Standard

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$.95 ea. per piece

Sausage & Broccoli Rabe Puff Pastries

Potato Puffs

Quesadillas

Potato Pancakes

Assorted Stromboli's

Beef Franks in Puff Pastry

Meatballs

Chicken Franchise

Sausage & Pepper Puff Pastries

Veggie Stuffed Mushroom

Spinach & Ricotta Puffs

Grilled Vegetable Skewer

Stations:

To add in as additional station \$4.99pp

I only have fries for you

French Fries, Tater Tots & Sweet Potato Fries
Served with Bacon Jalapeno Mayonnaise, Ketchup, Hot Sauce, Maple Syrup, Cinnamon, Old Bay, Salt, Pepper, Cheddar Cheese

Nacho Station

Assorted Tortilla Chips served with fresh homemade chili, sour cream, onions, tomatoes, lettuce, queso (melted cheese), guacamole, jalapenos, salsa, hot sauce

Pasta Bar

Tortellini Gorgonzola, Fusilli Pomodoro & Penne Vodka,
Table is garnished with Parmesan & Crushed Red Peppers

Mediterranean Station

Choose 3 types of Hummus

Original Hummus / Mediterranean Vegetable / Roasted Red Pepper Hummus / Tahini Hummus / Sun-Dried Tomato Hummus / Roasted Garlic Hummus / Classic Babaganoush
Station is garnished with Feta cheese, crackers, pita bread and accompanied with an array of olives & grapes

P r e m i u m

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.25 ea. per piece

Scallops Wrapped with Bacon
Cheese Steak Spring Rolls
Buffalo Chicken
Sesame Chicken
Seafood Strudels
Crab Stuff Mushrooms
Salmon & Cream Cheese Canopies
Baked Macaroni & Cheese Canopy
Fresh Hummus on toasted pita bread topped with cherry tomato
Pepperoni & Cream Cheese Olive served on a Crostini with arugula & Dijon mustard
Fresh Lime & Italian seasoned Cream Cheese topped with Shrimp served on a Cucumber Slice
Cajun Sausage Puffs
Meatball Garlic Knot Slider
Chicken & French Fry Cone
Tomato Bisque & Grilled Cheese

Stations:

To add in as additional station \$5.99pp

You're the Mac to my Cheese

Gorgonzola, White Cheddar and Romano with Bow-tie Pasta, Classic Cheddar served with Elbow Macaroni & Pot Pie Mac and Cheese

Taco Bout it

Taco Station with Ground Beef
Served with Lettuce, Tomato, Cheese, Jalapenos, Onions, Hot Sauce and Guacamole, Sour Cream

Fajita Station

Beef/Chicken/Shrimp Fajitas
Sautéed with fresh bell peppers & onions in a lightly seasoned sauce with corn tortillas
Served with sour cream, guacamole, salsa & shredded cheese

Mashed Potato Martini Station

Homemade Garlic Mashed Potatoes & Mashed Sweet Potato served in a Martini Glass with toppings:
Butter, Sour Cream, Chives, Bacon, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese,

Stir Fry Station

Chicken, Shrimp and Beef stir fry with an array of fresh garden vegetables served in a soy ginger garlic sauce served with steamed white Rice.

Lettuce Celebrate Love

Choose 3 Lettuce Wraps

Diced Chicken, caramelized onions, pistachios, celery & cherry tomatoes in a white wine reduction

Baby shrimp tossed with garden vegetables and cashews served in a garlic sauce

Diced Roast Pork, onions, celery, diced potatoes and carrots served in a pork reduction

Julienned Marinated Steak, peppers, caramelized onions and mushrooms in a garlic ginger sauce

Garden Fresh Julianne Vegetables with roasted pecans and walnuts

Brown Sugar, Marshmallows, Brown Beef Gravy & Chicken Gravy

Deluxe

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.75 ea. per piece

Shrimp wrapped with Bacon
Crabmeat & Spinach Spring Rolls
Crab balls
Shrimp Salad Boats
Fried Shrimp
Salmon Moose Crostini topped with Ahi tuna dressed in sesame seeds
Ahi Tuna & Avocado Canopy dressed with a Soy Sauce sesame oil dressing topped with baby sprouts
Chicken & Waffle Slider
Shrimp Po Boy
Shrimp Jambalaya Puff
Prosciutto wrapped asparagus with baby shrimp garlic & oil sauce
Amaretto Sea Scallop
Jumbo Lump Crab Salad with tomatoes served on a cucumber

Stations:

To add in as additional station \$6.99pp

Carving Station

Choose 1 Meat served with petite rolls

Top Round Roast Beef, Fresh Baked Turkey Breast or
Roasted Pork Loin served with reduction sauce

Ravioli Station

Heart Shaped Lobster Ravioli

served in a Lobster Cream Reduction

Heart Shaped Cheese Ravioli

served in a Fresh Basil Pomodoro Sauce

Spinach & Cheese Stuffed Ravioli

served in a Parmesan Cream Sauce

Garnished with Parmigiana and Crushed Red Pepper

Slider Station

Choose 3 Sliders

BBQ Pulled Pork Slider, Buffalo Chicken Sliders served with bleu cheese, Cheeseburger Sliders served with pickles & ketchup, Sausage & Pepper Sliders, Meatball Sliders, Crab Cake Sliders served with a remoulade

Creole Station

Jambalaya, Shrimp Po Boy Slider, Southern Pulled Pork
Served with Petite Rolls
Garnished with Hot Sauce, Cole Slaw, Sweet Pickle
Chips & Marinated Onions

Enhancements

The Grand Finale

\$5.50 per person

Bottle Water, Philly Soft Pretzels with mustard and your choice of Cheeseburger Slider, Hot Dog or Philly Cheese Steaks TO GO

Let your guest know how much you appreciate them with an unforgettable TO GO station

(All TO GO stations will be set up 30 minutes before the end of your event)

Candy Bar

\$4.99 per person

Assortment of 10 different candies

All Candy Bars will be dressed in tool and ribbons to match Color scheme of Wedding

Candy choices based on availability:

M& M's (plain and peanut), Gummy Bears, Hersey Kisses, Mini Tootsie Rolls, Cow tails, Assorted Miniature Hersey Bars, Skittles, Swedish Fish, Good & Plenty, Mike & Ike's, Double Bubble assorted Bubble Gum, Miniature Milky Way, Snickers & Three Musketeers, Chocolate Covered Raisins, Carmel's, Sweet Tarts, Sour Patch Kids, Gum Drops, Neapolitan Taaffe, Old Fashion Candy Sticks, Jelly Beans, Spiced Drops, Whoppers, Dots, Gobstoppers, Sweethearts Candy Heart

Butlered Fried Oreo's, Homemade S'mores or Warm Chocolate Chip Cookies

\$2.99 per person

Served with Shooters of Milk

Ice Cream Bar or Milk Shake Bar

\$5.99 per person

Served with Chocolate, Vanilla and Strawberry Ice Cream

Self-Serve Toppings Bar Includes: Crushed Oreos, Peanut Butter Cups, Walnuts, Heath Bar, Chocolate chips, Whipped Crème, Jimmies and Cherries

Donut you know? I love you

\$3.99 per person

Donut Wall Display with

Glazed Donuts, Chocolate Frosted Donuts, Vanilla Frosted Donuts & French Crullers

Waffley Wedded

\$6.99 per person

Belgian Waffles served with choice of Chocolate or Vanilla Ice Cream

Toppings Bar includes: Carmel Sauce, Chocolate Syrup, Crushed Oreos, Whipped Cream, Peanut Butter cup pieces, Rainbow Sprinkles, Chopped nuts, Cherries & Seasonal Fresh Berries

Espresso & Cappuccino Bar with Barista's

\$6.99 per person includes Barista's

Made to order Cappuccino and Espresso served with biscotti, wafers, flavored syrups, and accoutrements

Raw Bar

*Little neck Clams on the Half Shell: 250 pieces for \$200.00

*Oysters on the Half Shell: 100 pieces for \$240.00

*Jumbo Shrimp Cocktail Shooters: 100 pieces for \$185.00

*Mussels steamed in a Red Saffron: \$1.50 per person

Table is garnished with Cocktail Sauce, Horseradish Sauce, & Lemon Wedges

Savory Crepe Station

\$6.99 per person

Chicken & Spinach Crepe

Homemade Crepe filled chicken breast and fresh Spinach served in an alfredo cream sauce

Vegetable Crepe

Homemade Crepe filled with fresh garden vegetables served with a fresh Pomodoro sauce.

Baby Shrimp & Scallops

Homemade Crepe filled with Baby Shrimp & Baby Scallops tossed with sweet corn, chopped asparagus, Juliann carrots topped with a tomato Béchamel Sauce

Sweet Crepe Station

\$6.99 per person

Chocolate & Vanilla Crepes served with:

Fresh Berries: Assorted berries served in a sweet glaze

Caramel Apple: Sliced apples in a sweet caramel sauce

Chocolate & Banana: Sliced bananas in a chocolate sauce

Self-Serve toppings include:

Whipped Cream, Crushed Oreos, Walnuts, Jimmies, Chocolate chips, Chocolate Syrup & Caramel Sauce

Chocolate Fountain

Choice of Milk, Dark or White Chocolate

\$950.00

Includes: Oreos, Graham Crackers, Rice Krispy Treats, Pretzels and Marshmallows
Fruit: Seasonal (options include cantaloupe, strawberries, pineapple, apples, etc.)

2024

Price List

The estate at eagle lake

All prices are based on a Minimum of 100 Guests

For Under 100 guests: 75-99 guests additional \$800.00

All prices are subject to NJ Sales Tax & 22% Staffing Service Fee

For 2025 Add \$3.00 per person & an additional \$3.00 per person for every year thereafter

Emerald Package

\$78.99 per person

Sapphire Package

\$90.99 per person

Diamond Package

\$102.99 per person

Gourmet Cocktail Reception

\$96.99 per person

Sweetheart Stations Package

\$115.99 per person

Additional Costs:

For Receptions:

Kitchen Fee: \$800.00

If Additional Tables or Different Chairs are needed Due Amici can rent

Venue Rental Fee Must be Paid Directly through Venue

