

The Estate at Eagle Lake
Presented By
Summit Catering

"Life is Just Better with Good Food"



www.SummitCatering.com

 @Summit_Catering_NJ

 Summit Catering NJ



Table of Contents:

About Us	1
Awards & Accolades.....	2
Whats Included.....	3
Pricing List.....	4-5
Cocktail Hour.....	6-7
First Course.....	8
Dinner.....	9-11
Dessert.....	11
Bar.....	12
Delectable Delights.....	12
Upgraded Cocktail Hour Stations.....	13
Late Night Snacks.....	14
Sweet Upgrades.....	15
Ballroom Customizations.....	16
On-Site Ceremony Customizations.....	17
Added Elegance.....	17





About Us

Summit Catering officially opened in 1991 by Chef Joe Valeriano and Event Planner Dory Valeriano. Joe found his love for culinary art while working under Dory's father who received the finest culinary training in Munich, Germany. A couple years later, they welcomed their four children (Gus, Jake, Tori, and Nina) that would become involved in the family business as well. In 2018, Summit welcomed Executive Chef Kevin Jennings who received award winning culinary training in France. Following Kevin, in 2022 Head Chef Aaron Stewart joined the team with over 20 years of experience in the kitchen. In 2020, Summit Catering introduced a new lead event planner, Tori Valeriano. Shortly after we brought Event Planner Francesca Michealis on the team in January 2023. Tori and Francesca work hand in hand to ensure all events, from weddings to birthday parties, exceed our clients expectations! After 29 successful years of serving Southern New Jersey, Joe, Dory, Kevin, Aaron, Tori and Francesca are ready and eager to make your wedding not only memorable but a culinary experience!

"Life is just better with good food"



Awards and Accolades

The Winning Caterer in TLC Networks "Four Weddings"
TV Show

Won "Best Caterer" from Readers of the Courier Post
Newspaper from 1998 to 2024

Wedding Wire's Brides/Couples Choice Awards
from 2009 to 2024

South Jersey Magazine's Best of Weddings
from 2016 to 2024

New Jersey Bride's "Love It" Award
from 2012 to 2024



What our *ALL-INCLUSIVE* traditional package includes to ensure a worry free wedding day!



All Necessary Kitchen Rentals

Option to Have Cocktail Hour on The Roof Top

Onsite Ceremony

Custom Buttercream Wedding Cake in your Choice of Flavors and Design

Full-Service China, Silverware, and Glassware

Accommodations for All Food Allergies and Restrictions

Vegan, Vegetarian, Gluten Free, Dairy Free, Kosher Style, and Halal

Floor Length Linen in your Choice of Color

Complete Non-Alcoholic Beverage and Garnish Package with Bartenders and Liquor Liability Insurance

Comfort of Knowing you're Working with an Owner Operated Business

24 Hour Consultation and Assistance in Your Wedding Day Planning

Brunch and Vegan Packages are Available

A Personal Assistant That Waits on the Happy Couple



Pricing & Minimum's

The Estate at Eagle Lake

150 Guest Minimum \$98.50

75 Guest Minimum \$105.99

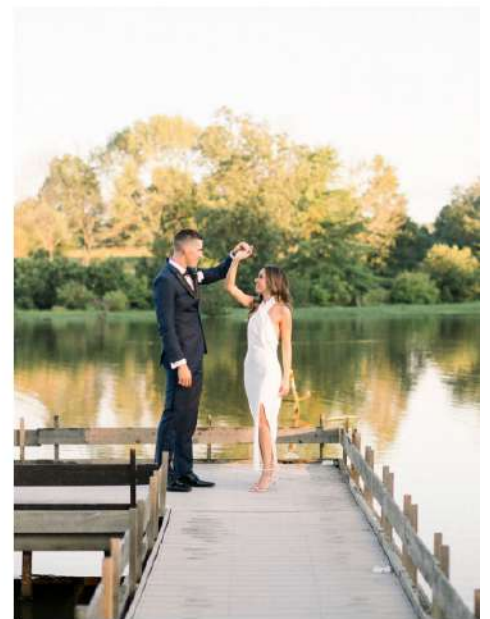
100 Guest Minimum \$100.50

50 Guest Minimum \$109.99

Add \$6.00 to all Guest Minimum Pricing for Family Style Dinner

All Above Pricing is Valid Through 2025 & Subject to NJ Sales Tax and 20% Staff Service Fee

For 2026 pricing add \$2.00 to all minimum guest counts at all locations



Cocktail Hour

COCKTAIL HOUR- Choice of Three Stations for Cocktail Hour

SLIDER STATION

Choice of Two: Black Angus Beef Burgers, Impossible Vegan Burgers, Buffalo Fried Chicken, Grilled Chicken, or Pulled Pork Customized Sliders with an Array of Toppings!

ITALIAN STATION

PEI Mussels (Either White or Red Sauce), Mini Italian Meatballs, Penne Ala Vodka, Freshly Toasted Garlic Bread, Crushed Red Peppers, and Pecorino Romano

PRETZEL BITE STATION

Soft Pretzel Bites with Dipping Sauces: Chocolate, Caramel, Beer Cheese, Spicy Mustard, Honey Mustard, Yellow Mustard, and Cinnamon & Sugar Butter

CRISPY BACON BAR

Hickory Smoked Bacon, Chocolate Covered Bacon, Bacon BLT Skewers, Sriracha Bacon, Candied Bacon. Guests Can Also Make Bacon S'Mores!

ASIAN INFUSION STATION

Vegetable Eggrolls, Orange Ginger Sauce, Vegetable Lo-Mein – Served with Chinese Take-Out Containers and Chop Sticks

MAC & CHEESE BAR

Gemelli Pasta in Melted Down Aged Cheddar Cheese. Toppings include: Bacon Bits, Jalapeno's, Scallions, Sweet Roasted Peppers, Pico De Gallo, Broccoli, Breadcrumbs, and Fried Onions

COCKTAIL HOUR HORS D'OEUVRES- Choice of EIGHT Butlered

SHORT RIB SLIDER

Truffle Aioli

BEEF SLIDER G/F with No Bun

Sriracha Aioli

BUFFALO CHICKEN SLIDER

Bleu Cheese Aioli

COCKTAIL STYLE MEATBALLS

Choice of Italian, Swedish, or Sweet & Sour

MINI CRAB CAKES

Caper Tartar

SPANAKOPITA

SPINACH & ARTICHOKE FILOS

CHICKEN & CHEESE QUESADILLA

Smokey BBQ

TERIYAKI BEEF SATAY Can be G/F

GRILLED CHEESE

Tomato Bisque Dipping Sauce



TUNA POKÈ

Wasabi Aioli

RICOTTA CROSTINI G/F with No Crostini

Honey Drizzle

BACON WRAPPED DATES G/F

Stuffed with Goat Cheese

COCONUT SHRIMP

Thai Chili Aioli

TERIYAKI CHICKEN MINIS

BBQ BEEF BRISKET SLIDERS G/F with No Bun

House Made Slaw

CHICKEN & WAFFLES

Sriracha Syrup

MINI SHEPHERD'S PIE

BUFFALO CHICKEN EGGROLLS

Bleu Cheese

MINI COCKTAIL FRANKS

Dijon Mustard



Cocktail Hour

COCKTAIL HOUR HORS D'OEUVRES- Choice of EIGHT Butlered- Continued

PROSCIUTTO & CHEESE STUFFED FILO

MINI BAKED BRIE BITES

SLICED SEASONAL FRUIT KEBAB **G/F**

MARGHERITA FLATBREAD

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

PROSCIUTTO FLATBREAD

Prosciutto, Fig Jam, Mozzarella, Balsamic Reduction, Arugula

WHITE FLATBREAD

Ricotta, Roasted Garlic, Mozzarella, Spinach, Sun-Dried Tomatoes

HOMEMADE CRAB DIP **G/F with No Bread**

In Hollowed Italian Bread, Toasted Pitas, Crostini Bread

CHICKEN SATAY

Thai Peanut Sauce

ARANCINI MUSHROOM & RICE BALLS

Marinara

BUFFALO SHRIMP **Can be G/F**

Blue Cheese

BATTERED AVACADO SLICES

Chipotle Aioli

TERIYAKI CHICKEN MINI'S

BEEF EMPANADA

Sour Cream Dip

STUFFED MUSHROOMS

Choice of Crabmeat, Double Stuffed, or Boursin Cheese **G/F**

MEDITERRANEAN CROSTINI **G/F with No Crostini**

SHRIMP SPRING ROLLS

Orange Ginger Sauce

CRUDITÉ **G/F**

Assorted Raw Vegetables, Blue Cheese, Ranch, Tzatziki

HOUSEMADE BRUSCHETTA **G/f with No Crostini**

On Toasted Crostini

SPINACH & ARTICHOKE DIP **G/F with No Crostini**

In Hollowed Pumppernickel Bread with Toasted Pitas and Crostini Bread

SEARED SCALLOPS **G/F**

Thai Chili Aioli

BAKED MAC & CHEESE BITES

Choice of Four Cheese or Bacon & Chive

TURKEY & BRIE EGGROLLS

Cranberry Aioli

AHI TUNA TARTAR

On a Wonton Crisp

FRIED WHITE CHEEDAR CURDS

Marinara

ITALAIN BRUSCHETTA

On Toasted Crostini with Balsamic Reduction

SCALLOPS WRAPPED IN BACON

Dijon Mustard

PHILLY CHEESTEAK EGGROLLS

Spicy Ketchup

FRIED ARTICHOKE

Lemon-Basil Aioli



First Course

Choice of One Salad Served French Style to Your Guests

Includes Toasted Garlic Bread and Assorted Dinner Rolls

Fresh Crisp Tossed Garden Salad G/F

Sliced Cucumbers, Tomatoes, Carrots, Shredded Cabbage

Exotic Spring Mix Salad G/F

Mandarin Oranges, Walnuts

Field Greens Salad G/F

Dried Cranberries, Feta Cheese, Candied Pecans

Spinach Salad G/F

Goat Cheese, Fresh Strawberries, Red Onion, Candied Pecans

Homemade Caesar Salad

Hard Boiled Eggs, Homemade Croutons, Pecorino Romano

Your Choice of Two Dressings

Gluten Free Balsamic Vinaigrette, Creamy Italian, French, Gluten Free Ranch, Bleu Cheese, Gluten Free Honey Mustard, Raspberry Vinaigrette, Raspberry-Poppy Vinaigrette, Asian Sesame

Dinner Course

Premium Entrees – Choice of One (1) for a Buffet/Family Style or Two (2) for a Plated Dinner

Stuffed Shrimp

Mexican Wild Caught Jumbo Shrimp, Homemade Jumbo Lump Crab Meat

Prime Rib G/F

Slow Roasted, Au Jus, Homemade Horseradish, Carved to Order on Buffet

Chicken Saltimbocca Can be G/F

Sautéed Chicken Breast, Prosciutto, Fresh Spinach, Mozzarella, Marsala Demi-Glace

Braised Shirt Ribs

Red Wine and Mirepoix Braised Beef Short Ribs

Jumbo Shrimp

Sautéed Jumbo Shrimp in a Sun-Dried Tomato Cream Sauce with Asparagus and Fresh Mozzarella Over Penne Pasta

Chicken Parmigiana

Breaded Chicken Breast, San Marzano Tomato Sauce, Italian Cheese Blend

Stuffed Flounder

Jumbo Lump Crab Meat, Flounder, Lemon Beurre Blanc Sauce

Grilled Salmon G/F

Grilled Faroe Island Wild Salmon, Citrus Shallot Wine Sauce

Shrimp Scampi G/F

Sautéed Jumbo Shrimp, Lemon-Garlic White Wine Sauce

Herb Crusted Sirloin of Beef G/F

Herb & Roasted Garlic Crusted Top Sirloin, Red Wine Au Jus, Homemade Horseradish Sauce, Carved to Order on Buffet Only

Flat Iron Steak Can Be G/F

Choice Cut Flat Iron, Sweet Asian Soy Glaze – *Plated Style Dinner Only*

Grilled Mahi-Mahi G/F

With Citrus Butter. Topped with Mango Salsa and Coulis

Prime Pork NY Strip G/F

Prime Cut Pork Chop Topped with a Dijon Mushroom Cream Sauce – *Plated Style Dinner Only*

Filet Mignon No Fried Onion G/F

Center Cut Tenderloin, Cabernet Demi-Glace – *Plated Style Dinner Only*

Chateaubriand G/F

Entire Tenderloin with a Cabernet-Merlot Reduction

Herb Roasted Chicken G/F

Bone-In, Pan Seared, Herb Crusted Chicken Breast in a Demi-Glace

Gourmet Duck Breast G/F

Maple Leaf Duck Breast with a Raspberry Gastrique



Dinner Course- Continued

Classic Entrees — Choice of Three (3) for a Buffet/Family Style or Two (2) for a Plated Dinner

***Note for both dinner styles you must have one pasta/vegetarian entrée*

Top Round of Beef **G/F**

Black Angus Beef Top Round, Beef Gravy, Homemade Horseradish, Carved to Order on Buffet – *Buffet Only*

Mongolian Beef **Can Be G/F**

Sliced Flank Steak in a Sweet Asian Sesame Glaze

Roasted Turkey **G/F**

Slow Roasted Whole Turkey, Cranberry Sauce, Homemade Gravy

Chicken Marsala **Can Be G/F**

Sautéed Chicken Breast, Wild Mushrooms, Sweet Marsala Demi-Glace

Chicken Picante **Can Be G/F**

Sautéed Chicken Breast, Lemon-Caper, White Wine Sauce

Chicken Milano **Can Be G/F**

Sautéed Chicken Breast, Sun-Dried Tomato Parmesan Cream Sauce

Chicken Margherita **G/F**

Marinated Grilled Chicken Breast, Fresh Mozzarella, Pomodoro Sauce

Chicken Ala Nina

Sautéed Chicken Strips with a Parmesan-Mushroom Cream Sauce over Linguini

Stuffed Pork Lion **G/F**

Sautéed Spinach, Mozzarella, Prosciutto Stuffed Pork Lion

Tilapia

Parmesan Crusted with Roasted Corn Salsa & Chipotle Remoulade

Jagerschnitzel

Breaded Pork Medallions, Wild Mushrooms Demi-Cream Sauce

Eggplant Rollatini

Ricotta Cheese Blend Stuffed Eggplant with Fresh Mozzarella and Marinara

Fettuccini

Homemade Spinach Fettuccini with Alfredo Sauce

Tortellini Alfredo

Three Cheese Filled Tortellini in a Alfredo Cream Sauce

Pasta Primavera

Penne Pasta with Fresh Seasonal Vegetables in an Alfredo Sauce

Penne Ala Vodka

Penne Pasta Tossed in a Tomato Vodka Cream Sauce

Penne Pasta

Asparagus, Sun-Dried Tomatoes, Fresh Mozzarella, Blush Sauce

Tortellini Carbonara

Three Cheese Stuffed Tortellini with Prosciutto and Peas in a Romano Cream Sauce



Dinner Course - Continued

Sides- *Choice of Two (2) Total For a Buffet/Family Style or Two (2) For Each Entrée for a Plated Dinner*

Glazed Baby Carrots

Steamed Broccoli

Rice Pilaf

Scalloped Potatoes

Spanish Rice

Garlic & Oil Haricot Green Beans

Creamy Parmesan Risotto

Green Beans Almondine

White Rice

Fresh Vegetable Medley

Roasted Garlic Mashed Potatoes

Sautéed Brussel Sprouts w/ Bacon & Balsamic Glaze

Roasted Rosemary Red Bliss Potatoes

Wild Mushroom Risotto

Au Gratin Potatoes

Parmesan Truffle Roasted Potatoes

Mashed Potatoes

Brown Rice

Asparagus

Double Stuffed Baked Potatoes

Dessert Course

DESSERT- Always Included:

Custom Wedding Cake

Your Choice of Included Flavors, Filings, and Design in Buttercream Icing

DESSERT- Choice of One:

Famous Dessert Parade

Trays of European Sweets and Pastries for Each Guest Table
Butlered Specialties to include Ice Cream Sundaes,
Milkshakes, Cookies & Milk, Apple Pie Eggrolls, and Colonel
Sorbet



Donut Wall Station

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles, Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder.



Belgium Waffle Station

Freshly Prepared Belgium Waffles. Toppings Include: Vanilla Ice Cream, Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's, Chocolate Chips, Reese's Pieces, Rainbow Jimmies, and Chocolate Jimmies

Bar

Complete Non-Alcoholic Beverage & Garnish Package

Water, Sodas, Seltzer, Tonic, Ice, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Bitters, Sour Mix, Half & Half, Grenadine, Simple Syrup, Lemons, Limes, Oranges, Cherries, Olives, Bartenders, and Complete Liquor Liability Insurance

Coffee & Tea Station

Decaf Coffee, Regular Coffee, Assorted Hot Teas, Sugar, Splenda, and Creamers

Delectable Delights

Hors D'oeuvres Upgrades

Beef Tenderloin Slider +\$3.00
Shaved Parmesan, Caramelized Onions, Sriracha Mayo

Pan Seared Ahi Tuna +\$3.00
Soy Wasabi and Pickled Ginger

Drunken Steamers +\$2.50 **G/F with No Bread**
with Toasted Crostini Bread

Mussels in White or Red +\$2.50 **G/F with No Bread**
With Toasted Crostini

Mini Beef Tenderloins Wrapped in Bacon +\$3.50 **G/F**

Assorted Homemade Sushi + Market Price
California Rolls, Spicy Tuna Rolls, Tuna Sushi, Salmon
Sushi, Tuna Sashimi, Salmon Sashimi, Soy Wasabi Dip

Jumbo Shrimp Cocktail Shooters +\$2.25 **G/F**

Beef Tenderloin Crostini +\$3.00

Lamb Lollipops + Market Price **G/F**
Mint Pesto



Entree Upgrades

Filet Oscar +\$4.99 **G/F**
Center Cut Filet Mignon with Lump Crab Meat and
Béarnaise Sauce

South African Cold Water Lobster Tail + Market Price **G/F**

Filet Bleu +\$2.50 **G/F**
Topped with Bleu Cheese Crumbles and Balsamic
Reduction

Jumbo Lump Crab Cakes + Market Price

14 oz NY Strip Steak +\$8.50 **G/F**

Any Listed Premium Entrée +\$10.00

Any Listed Classic Entrée +\$6.00

Rack of Lamb + Market Price **G/F**

Any Listed Side +\$2.50

Upgraded Cocktail Hour Stations

Fresh Raw Bar – Market Price

Shucked Middle Neck Clams, Shucked Cape May Blue Point Oysters, Jumbo Wild Caught Shrimp – 3 per person, Snow Crab Cocktail Claws, Homemade Cocktail Sauce, Mignonette Sauce, Tabasco Sauce, Lemon Wedges



World Famous Mac & Cheese Bar +\$6.50 Per Person

Gemelli Pasta in an Aged Cheddar Cheese Sauce- Served in a Martini Glass. Toppings: Jumbo Lump Crab Meat, Bacon Bits, Jalapeno Peppers, Scallions, Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Breadcrumbs, Fried Onions

Gourmet Pasta Station +\$5.50 Per Person

Chef Manned Action Station

Your Choice of Three Pastas: Penne, Capellini, Gemelli, Whole Wheat Penne, Three Cheese Stuffed Tortellini, or Cavatappi
Choice of Three Sauces: Alfredo, Vodka, Marinara, or Pesto
Includes Crushed Red Pepper and Pecorino Romano Cheese



Egg Roll Station +\$7.50 Per Person

Kimchi or Vegetable Lo Mein, Your Choice of Three Eggrolls: Vegetable, Philly Cheesesteak, Shrimp, or Turkey. With Take-Out Containers and Chopsticks *(Can also be a To-Go Station)*

Slider Bar +\$6.50 Per Person

All Beef Burgers and BBQ Slowed Roasted Pulled Pork on Artisan Rolls. Toppings Include: Aged Sharp Cheddar, Cole Slaw, Fried Onions, Tomatoes, Lettuce, Bacon Strips, Spicy Ketchup, and Smokey BBQ Sauce

Healthy Lettuce Wrap Station +\$10.00 Per Person

Choice of Two: Sautéed Ground Chicken Breast, Marinated Tender Beef Flank Steak – Sliced to Order, or Marinated Mexican Shrimp
Toppings Include: Pickled Carrot Match Sticks, Crispy Rice Noodles, Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard, and Bean Sprouts



Nacho Average Wedding Station +\$7.00 Per Person

Pulled Chicken and Ground Sirloin. Toppings Include: Shredded Aged Cheddar Cheese, Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream, Hot Sauce, Jalapenos, Pico De Gallo, and Homemade Jumbo Tortillas

Mashed Potato Bar +\$5.00 Per Person

Your Choice of Two: Red Bliss Mashed Potatoes, Garlic Mashed Potatoes, Wasabi Mashed Potatoes, Sweet Potatoes, or Lobster Mashed Potatoes Served in a Martini Glass.
Toppings Include: Whipped Butter, Sour Cream, Bacon Bits, Chives, Scallions, Roasted Garlic, Fried Onions, Beef Gravy, and Shredded Cheddar Cheese.

Flatbread Station +\$6.00 Per Person

Your Choice of Three: Buffalo Chicken, Mushroom, Pepperoni, Margherita, Prosciutto, Mexican, or Grilled Vegetable

Crispy Bacon Bar +\$5.00 Per Person

Hickory Smoked Bacon, Chocolate Covered Bacon, Bacon BLT Skewers, Sriracha Bacon, Candied Bacon. Guests Can Also Make Bacon S'Mores!!

Late Night Snacks

Philly Cheesesteak Station +\$7.99 Per Person

Beef Steak, Chicken Steak, Vermont Cheddar Cheese Sauce, Sharp Provolone, Shredded Lettuce, Tomatoes, Caramelized Onions, Sautéed Mushrooms, Ketchup, Marinara Sauce, Hot Peppers, and Italian Rolls

Taste of Philly Station +\$6.99 Per Person or \$4.00 Per Person without the Hoagies

Prepared Italian Hoagies with Provolone Cheese, Capicola, Prosciutto, and Salami on a Fresh Baked Roll
Toppings Include: Shredded Lettuce, Tomatoes, Sliced Onions, and Sweet & Hot Peppers.
Also Includes Fresh Baked Philly Soft Pretzels with Spicy Mustard and Assorted Tastykakes

Popcorn Machine +\$4.00 Per Person

Old Fashioned Pop Corn Machine with To-Go Pop Corn Cones

Breakfast Sandwiches +\$5.00 Per Person

Bacon, Egg, & Cheese, Pork Roll, Egg, & Cheese, Sausage, Egg, & Cheese, and Egg & Cheese Displayed in To-Go Containers

Bottled Water and Philly Soft Pretzel Station +\$2.99 Per Person

Hot Dog Station +\$4.75 Per Person

All Beef Hot Dogs on Fresh Rolls. Toppings to Include: Onions, Sauerkraut, Cheese Sauce, Chili, Spicy Mustard, Ketchup, and Relish

Pretzel Bite Station +\$4.75 Per Person

Soft Pretzel Bites with Dipping Sauces: Chocolate, Caramel, Beer Cheese, Spicy Mustard, Honey Mustard, Yellow Mustard, and Cinnamon & Sugar Butter

Cereal Station +\$4.00 Per Person

Sugar Pops, Apple Jacks, Mini Wheats, Frosted Flakes, Fruit Loops, Raisin Bran, Rice Krispies, Whole Milk, and Skim Milk. Toppings include: Blueberries, Bananas, Chocolate Chips, Strawberries, and Raspberries



Sweet Upgrades

Candy Buffet +\$6.50 Per Person

Over 20 Different Assorted Name Brand Candies with Take Out Boxes

Belgium Waffle Station +\$6.00 Per Person

Freshly Prepared Belgium Waffles. Toppings Include: Vanilla Ice Cream, Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's, Chocolate Chips, Reese's Pieces, Rainbow Jimmies, and Chocolate Jimmies



Indoor/Outdoor S'mores Station +\$4.00 Per Person

Graham Crackers, Ghirardelli Milk Chocolate, White Chocolate, Dark Chocolate, Caramel Milk Chocolate, and Assorted Marshmallows

Hot Cocoa & Hot Cider Bar +\$4.50 Per Person

With Mini Marshmallows, Milk Chocolate, Cinnamon, Nutmeg, Whipped Cream, Colored Sugars, Assorted Syrups, Peppermint Sticks, and Cinnamon Sticks



Dark Chocolate Fountain +\$6.00 Per Person

With Fresh Fruits, Pretzels, Graham Crackers, Marshmallows, Fresh Baked Cookies, Pound Cake, and Biscotti

Donut Wall Station +\$5.99 Per Person

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles, Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder. Includes a "Dunk Zone"- Where Guests Can Make Their Own Cup of Coffee.



Spirits & Cigar Bar +\$200.00 Fee

With Our Bartender, Liquor Liability Insurance, We Serve your Supplied Cigars and Whiskey/Brandy

Ballroom Customizations

Solid Colored, Standard Linen Topper For Guest Tables +\$15.00 Per Table

Organza Overlay for Guest Tables +\$30.00 Per Table

Any Other Upgraded Linen Fabric Toppers for Guest Tables +\$50.00 to \$75.00 Per Table

Satin, Polyester, or Pin-Tuck Table Runner of Guest Tables +\$20.0 Per Table

Burlap Runners +\$15.00 Per Table

Outdoor White or Black Padded Folding Chairs +\$6.00 Per Chair

+\$1.75 more for Natural or Fruit Wood

Gold, Silver, Black, White, or Mahogany Chiavari Chairs with Pads +\$10.50 Per Chair

High Top Linen Rentals +\$35.00 for Each

Table Pin Spotting: +\$25.00 Per Table for 1 Fixture or +\$40.00 Per Table for 2 Fixtures

Ambient Up-Lighting + Call For Pricing

Rustic Farm Tables – \$200.00 Per Table

Walnut Farm Tables- \$250.00 Per Table

Walnut Cross Back Chairs- \$14.00 Per Chair plus \$5.00 for Chair Pads

Gold, Silver, Black, White or Mahogany Chiavari Barstools with Pads +\$25.00 Per Chair

Ivory and White Chair Pads are Included in the Pricing. If Other Color is Desired +\$1.50 Per Chair to Above Pricing



On-Site Ceremony Customizations

Rose Petal Lined Ceremony +\$175.00
Your Choice of Color

Additional Hour for Reception +\$800.00

Lemonade & Iced Tea Bar +\$3.00 Per Person
Lemonade, Iced Tea, and Water. Accompanied by Lemon Wedges, Lime Wedges, Orange Wedges, Disposable Cups, and Straws

Wedding Officiator Fee +\$350.00

Rental of Wooden Arch with Fresh Flowers and Sash +\$495.00

Additional ½ Hour for Reception +\$400.00



Added Elegance

Customized Monogram on the Dance Floor or on a Wall/Curtain at Select Locations +\$450.00

First Dance Snow +\$750.00

Sparkler Send Off +\$3.75 Per Person
Extra Long Sparklers, Lighters, Metal Buckets, and a Sign

Beverage Stewards to Greet Your Guest at the Door with Beer, Wine, and Champagne and Then Offer Wine to Guests During Dinner +\$350.00 Per Team (One Team per 100 Guests)

Inflatable Photo Booth +\$850.00 for 4 Hours or +\$1,050.00 for 5 Hours

Magic Mirror Photo Booth +\$1,150.00 for 4 Hours or +\$1,400.00 for 5 Hours

Phone Booth with Audio Guest Book +\$1,000.00
Includes the phone booth with Flower wall, Audio Guest Book in White or Bronze, all messages will be virtually sent to the couple after the wedding!

Audio Guest Book +\$400.00
Audio Guest Book in White or Bronze and all messages will be virtually sent to the couple after the wedding!

Cold Spark Fountains +\$750.00 for 2, +\$1,250.00 for 4, or +\$1,750.00 for 6

Dancing on a Cloud +\$475.00

Ice Sculpture – Based on Design Selection

Plate Chargers in Gold, Silver, or White +\$1.95 Per Person

Photo Booth Lounge or Open Air Photo Booth That Can Fit Up to 16 People +\$775.00 for 4 Hours or +\$825.00 for 5 Hours

Reflections Photo Booth +\$895.00 for 4 Hours or +\$1,045.00 for 5 Hours

360 Platform Photo Booth +\$825.00 for 3 Hours or +\$1,100.00 for 4 Hours

All of Our Photo Booths Include the Following: Props, Custom Logo on Each Print, Prints for Guests, Copy of Prints on a convenient Online Gallery, a Memory Scrapbook, and Photo Booth Attendant





Stations Style Wedding Package

The Estate at Eagle Lake

150 guest minimum: \$108.99

100 guest minimum: \$110.99

125 guest minimum: \$109.99

75 guest minimum: \$114.99

All Above Pricing is Valid Through 2025 & Subject to NJ Sales Tax and 20% Staff Service Fee

For 2025 pricing add \$2.00 to all minimum guest counts at all locations



Stations Style Wedding Package

Cocktail Hour

Same as Traditional Package

First Course

Same as Traditional Package

Dinner Stations

Client's Choice of Four (4) Stations to be Served for Two (2) Hours

Carving Station- *Choice of Two (2) Cuts of Meat and One (1) Side*

Always comes with Assorted Dinner Rolls and Butter
Black Angus Top Round of Beef with Homemade Gravy and Horseradish Sauce on the Side
Pork Pernil with Citrus Gravy on the Side
Fresh Spinach & Cheese Stuffed Pork Loin with Homemade Gravy on the Side
Virginia Baked Ham Served with a Savory Sweet Sauce on the Side
Roasted Turkey with Homemade Gravy and Freshly Prepared Cranberry Sauce
Sides: Garlic Mashed Potatoes, Sweet Potato Mashed Potatoes, Rice Pilaf, or Spanish Rice



World Famous Mac & Cheese Bar

Gemelli Pasta in an Aged Cheddar Cheese Sauce- Served in a Martini Glass.
Toppings: Jumbo Lump Crab Meat, Bacon Bits, Jalapeno Peppers, Scallions
Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Breadcrumbs, Fried Onions

Gourmet Pasta Station

Chef Manned Action Station
Comes with Garlic Bread and Assorted Dinner Rolls with Butter
Your Choice of Three Pastas: Penne, Capellini, Gemelli, Whole Wheat Penne
Three Cheese Stuffed Tortellini, or Cavatappi
Choice of Three Sauces: Alfredo, Vodka, Marinara, or Pesto
Includes Crushed Red Pepper and Pecorino Romano Cheese



Taste of Philly Station

Beef Steak, Chicken Steak, Vermont Cheddar Cheese Sauce, Sharp Provolone, Shredded Lettuce, Tomatoes, Caramelized Onions, Sautéed Mushrooms, Ketchup, Marinara Sauce, Hot Peppers, and Italian Rolls. Prepared Italian Hoagies with Provolone Cheese, Capicola Prosciutto, Shredded Lettuce, Tomatoes, and Salami on a Fresh Baked Roll. Toppings on the Side Include: Sliced Onions and Sweet & Hot Peppers. Also Includes Fresh Baked Philly Soft Pretzels with Spicy Mustard and Cheddar Cheese Sauce

Potato Pancake Station

Homemade Potato Pancakes with Toppings to Include: Smoked Salmon, Capers, Bacon, Cheddar Cheese, Scallions, Applesauce, and Sour Cream

Gourmet Wing Station

Honey Mustard Wings, Hot Wings, and Thai Chili Wings. Sides of: Celery Sticks, Bleu Cheese Dip, and Ranch

Soup Station

Choice of Two: Tomato Bisque with Croutons, Broccoli Cheddar, Chicken Noodle, Loaded Potato, New England Clam Chowder, Split Pea with Sour Cream, Cream of Mushroom, or Corn Chowder

Nacho Average Wedding Station

Pulled Chicken and Ground Sirloin. Toppings Include: Shredded Aged Cheddar Cheese, Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream, Hot Sauce, Jalapenos, Pico De Gallo, and Homemade Jumbo Tortillas

Dinner Stations- *Continued*

Mashed Potato Bar

Choice of Two: Wasabi Mashed Potatoes, Lobster Mashed Potatoes, Truffle Mashed Potatoes, Red Bliss Mashed Potatoes and Garlic Mashed Potatoes. Toppings Include: Whipped Butter, Sour Cream, Bacon Bits, Chives, Scallions, Roasted Garlic, Fried Onions, Beef Gravy, and Shredded Cheddar Cheese.

Egg Roll Station

Vegetable Fried Rice or Vegetable Lo Mein, Your Choice of Three Eggrolls: Vegetable, Philly Cheesesteak, Shrimp, Buffalo Chicken or Turkey. With Take-Out Containers and Chopsticks

Slider Bar

Choice of Two: Pulled Pork, All Beef, Grilled Chicken, Buffalo Fried Chicken, or Vegan Burgers.

Toppings Include: Aged Sharp Cheddar, Fried Onions, Tomatoes, Lettuce, Coleslaw, Pickle Chips, Bacon Strips, Spicy Ketchup, and Smokey BBQ Sauce

Healthy Lettuce Wrap Station

Choice of Two: Sautéed Ground Chicken Breast, Marinated Tender Beef Flank Steak – Sliced to Order or Marinated Mexican Shrimp. Toppings Include: Pickled Carrot Match Sticks, Crispy Rice Noodles, Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard, and Bean Sprouts

Dessert Course

DESSERT- *Always Included:*

Custom Wedding Cake

Your Choice of Included Flavors, Filings, and Design in Buttercream Icing

DESSERT- *Choice of One:*

Famous Dessert Parade

Trays of European Sweets and Pastries for Each Guest Table
Butlered Specialties to include Ice Cream Sundaes, Milkshakes, Cookies & Milk, Apple Pie Eggrolls, and Colonel Sorbet



Belgium Waffle Station

Freshly Prepared Belgium Waffles. Toppings Include: Vanilla Ice Cream, Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's, Chocolate Chips, Reese's Pieces, Rainbow Jimmies, and Chocolate Jimmies

Donut Wall Station

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles, Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder.

Bar

Same as Traditional Package

Coffee Station- *Available all Evening*

Regular Coffee, Decaf Coffee, Assorted Hot Tea, Creamer, Splenda, and Sugar



Brunch Style Wedding Package

The Estate at Eagle Lake

150 guest minimum: \$108.99

100 guest minimum: \$110.99

125 guest minimum: \$109.99

75 guest minimum: \$114.99

All Above Pricing is Valid Through 2025 & Subject to NJ Sales Tax and 20% Staff Service Fee

For 2025 pricing add \$2.00 to all minimum guest counts at all locations



Brunch Style Wedding Package

Cocktail Hour

Hors D'oeuvres- *Butlered*

French Toast Shooter with Maple Syrup
Chicken & Waffles with Siracha Syrup
Turkey Egg Rolls with Brie Cheese, Fig Jam, Granny Smith Apples, and Cranberry Aioli
Smoked Gouda Grilled Cheese with Tomato Bisque Dip
Mushrooms Stuffed with Crabmeat
Tuna Poke
Bacon and Chive Mac & Cheese with Ranch Aioli
Beef Empanadas with Sour Cream
Bacon Skewer with Cinnamon Drizzle



Hors D'oeuvres- *Grazing Table*

Fresh Sliced Seasonal Fruits Paired with Meat & Cheeses and Crackers
Homemade Spinach & Artichoke Dip in Hollowed Pumpernickel Bread with Crostini



First Course

Same as Traditional Package

Dinner Stations

Stations to be Served for Two (2) Hours

Carving Station

Roasted Turkey Breasts with Homemade Gravy and Cranberry Sauce
Buttermilk Biscuits
Garlic Mashed Potatoes

Belgium Waffle Station

Freshly Prepared Belgium Waffles. Toppings Include: Vanilla Ice Cream
Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's
Chocolate Chips, Reese's Pieces, Rainbow Jimmies, and Chocolate Jimmies



Dinner Stations- *Continued*

Continental Station

Grilled Salmon in a Shallot Wine Sauce
Penne Ala Vodka
Mongolian Beef
Fresh Vegetable Medley
Assorted Dinner Rolls with Butter



Dessert

Donut Wall Station

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles
Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder.
Includes a "Dunk Zone"- Where Guests Can Make Their Own Cup of Coffee.

Custom Wedding Cake

Your Choice of Flavors, Filings, and Design in Buttercream Icing

Bar

Same as Traditional Package

Coffee Station- *Available all Evening*

Regular Coffee, Decaf Coffee, Assorted Hot Tea, Creamer, Splenda, and Sugar

