

BRANCHES

BANQUETS • WEDDINGS
& EVENTS

THE PERFECT *Wedding Day*

5 HOUR EVENT INCLUDES

- Cocktail Hour
- Champagne Toast
- Premium Open Bar
- Sit Down Plated Dinner
- Wedding Cake
- Maitre D' & Event Coordination
- Private Bridal Suite

BRANCHES

ELEGANT COCKTAIL RECEPTION



PASSED HORS D'OEUVRES

Please Choose Six



COLD DISPLAYS

Please Choose Three:

Crisp Vegetable Crudite with Dip
Assorted Cheese & Cracker Display
Guacamole & Salsa
with Tri Colored Chips

Seasonal Fruit Display
Fresh Mozzarella, Tomato, Roasted
Red Peppers & Basil with Balsamic Drizzle
Antipasto Display



CHEF ATTENDED STATIONS

Please Choose Two:

Pasta Station
Choose Two:
Four Cheese Beggars Purse with
Creamy Alfredo Sauce
Penne Vodka with Crispy
Pancetta & English Peas
Rigatoni Pomodoro & Basil
Grilled Vegetable Ravioli
with Sage Bisque
Tortellini Bolognese

Asian Wok Station
Mashed Potato Bar
Macaroni & Cheese Bar

Paella Station
Chicken, Sausage &
Seafood

Shrimp Cocktail Bar*

Oyster Bar*

Seafood & Raw Bar*
Shrimp Cocktail • Crab Claws •
Little Neck Clams •
Oysters on the Half Shell



CARVING STATION

Please Choose One:

Roasted Pork Loin
Virginia Glazed Ham
Roasted Turkey

Prime Rib*
Leg of Lamb*
Flank Steak*
Filet Mignon*



COCKTAIL HOUR LIBATION STATION

Add on for additional cost per person • Please Choose One:

Martini Bar • Mojito Bar • Sangria Bar • Vodka Bar • Frozen Margarita Station

**Available at an additional cost per person. See our banquet manager for details.*

BRANCHES

ELEGANT COCKTAIL RECEPTION



PASSED HORS D'OEUVRES

Please Choose Six:

TIER 1 – Choose 3

Raspberry & Brie in Phyllo

Edamame Dumplings
with Teriyaki Sesame Sauce

Vegetable Dumpling
with Thai Chili Sauce

Pistachio & Goat Cheese Lollipop

Thai Spring Roll
with Orange Ginger Glaze

Mini Eggplant Rollatini

Caprese Skewers
(Mozzarella, Tomato, Basil)

Wild Mushroom Risotto Cake
with Truffle Glaze

Franks in a Blanket

Mini Reuben

Mini Quesadilla
(Chicken or Beef)

Candied Bacon Strips

Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese

Mushrooms Stuffed
with Sausage & Mozzarella

Bacon Wrapped Dates
with Cream Cheese

Sesame Chicken with Ginger Glaze

Watermelon & Feta with Microbasil

TIER 2 – Choose 3

Panko Crusted
Orange & Ginger Shrimp

Coconut Shrimp

Tequila Marinated
Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili

Shrimp Kebab
with Roasted Garlic Aioli

Crab Cake with Chipotle Mayo

Citrus Crab Salad in Endive

Crabmeat, Pineapple,
Cilantro Asian Spoons

Bacon Wrapped Scallops

Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna

Baked Clams Oreganata

Lamb Chops with Chutney

Petit Filet Mignon with
Caramelized Onions on Brioche

Filet Mignon Crostini
with Horseradish Cream

BRANCHES

SIT DOWN DINNER

CHAMPAGNE TOAST



SALAD

Please Choose One:

§ **Classic Caesar Salad**
Romaine, Shaved Parmesan &
Garlic Herb Croutons in Our
House-Made Creamy
Caesar Dressing

Spring Mix
Dressed with French Vinaigrette

§ **Squire House Salad**
Romaine, Cucumber, Tomato, Red
Onion, Seasoned Croutons, Cheddar
Cheese & Craisins Dressed in Our
House-Made Apple Cider Vinaigrette

Additional Dressings:
Champagne Vinaigrette • Apple Cider Vinaigrette



ENTRÉES

Please Choose Three:

Served with Chef's Selection of Starch & Vegetable • Vegan & Gluten-Free Options Available

Fresh Atlantic Salmon
Citrus Dill Beurre Blanc or Mango Salsa

Miso Glazed Salmon

Jumbo Crabmeat Stuffed Shrimp
Over Tri Colored Orzo

§ **Parmesan & Panko Crusted Halibut**
Citrus Beurre Blanc Sauce

Herb Crusted Mahi Mahi
Lobster Cream Sauce

Chicken Ariana
Chicken Breast Stuffed with Roasted
Red Peppers, Prosciutto, Mozzarella &
Balsamic Reduction Demi Glaze

Chicken Carciofi
Lemon Butter, White Wine,
Artichoke Hearts, Basil,
Plum Tomatoes & Scallions

Chicken Francaise
Egg Batter Dipped with
Parmesan, Sautéed with Shallots,
Lemon Butter & White Wine

Frenched Chicken
Breast of Chicken on the Bone,
Roasted with Herbs Over Maple
Scented Sweet Potato Purée

Pasta Primavera
Vegetables, Garlic,
Olive Oil & White Wine

**Grilled Vegetable
Napoleon En Croute (V)**
Grilled Eggplant, Red Peppers, Zucchini,
Portabella Mushroom, Red Onions &
Mozzarella Stacked in Golden Pastry

§ **Braised Boneless Short Rib**
Topped with Frizzled Onions

NY Strip Steak*

Roasted Prime Rib Au Jus*

Chateaubriand*
Tenderloin of Beef with
Red Wine Mushroom Sauce

Roast Rack of Lamb*

Land & Sea*
6 oz Filet with 6 oz Lobster Tail



DESSERT

Coffee & Tea - Decaf Options Available
**Display of Italian Miniature Pastries & Assorted Cookies
to Complement Your Wedding Cake**

**Available at an additional cost per person. See our banquet manager for details.*

BRANCHES

SUGGESTED ADD-ONS



VIENNESE PRESENTATION

+ *Add on for additional cost per person*

Variety of Cakes

Cheesecake, Carrot Cake,
Key Lime Pie, Triple Fudge Cake

Chocolate Mousse

Bailey's White Chocolate Mousse

Belgian Waffles with
Flambeed Strawberries

Crème Brûlée

Chocolate Chip Cookie &
Milkshake Shooters

Ryan's Homemade Ice Cream Sundae Bar

Toppings:

Sprinkles, Fudge, Caramel,
Peanut Butter Sauce, Whipped Cream,
Crushed Oreos, M&M's



AFTER PARTY STATIONS

Made To-Go • Add on for additional cost per person

New Jersey Breakfast

Pork Roll, Egg & Cheese *or*
Bacon, Egg & Cheese

Italian Boardwalk

Meatball Submarine with
Pomodoro & Mozzarella *or*
Sausage, Peppers & Onions
Both Served on Hoagie Roll

American Sliders - Onions, Pickles, American
Cheese *or* **Squire Sliders** - Specialty Burger
Blend of Angus Brisket, Beef Chuck & Short Rib
Topped with Cheddar Cheese & Our Special
Tomato Bacon Onion Jam & Pickled Jalapenos

Shore Classics

Nathan's Famous Hot Dogs *or* Cheesesteaks

Coffee To-Go & Water Bottles*



ON SITE CEREMONY

Add on for additional cost per person

Ceremony Set Up • Space for Floral & Décor • AV



ADDITIONS TO SPACE

Kings Throne Loveseat for Bride & Groom*

Floral Backdrop *or* Photowall*

Uplighting*

**Available at an additional cost per person. See our banquet manager for details.*