

Brigalias

396 Williamstown Road • Sicklerville, NJ 08081

Phone: 856-629-4545

Wedding Package

(Five Hour / Sit Down / Two room package)

Top Shelf Open Bar

Champagne Toast & Greeting

One Hour of Butlered Hors D'Oeuvres

Assortment of Chafing Dishes

Pasta Station

Oriental Stir-Fry Station or Slider Station

Tuscano Table

Soup

Salad

Intermezzo

Entree Selection

Vegetables

Potato

Viennese Table

Flambe Station

Wedding Cake

Center Pieces for All tables

Fully Dressed Bridal Table

Decor-including table numbers, card cage and cake stand

7% Sales Tax Total Bill ♦ 10% Gratuity Total Bill ♦ 10% Administrative Fee

(Optional) Some people after receiving Extraordinary Service, Desire to leave a tip for the staff, It is always Appreciated

Hors d'oeuvres

Cocktail Hour

Hot Butlered Hors d'oeuvres

Clams Casino, Scallops wrapped w/ bacon, Franks in a Blanket,
Fried Ravioli, Eggrolls, Crab Cannoli, Stuffed Mushrooms,
Mini Chicken Cordon Bleu, Thai-Chili Chicken, Spinach,
Cheese Phyllo Pie & Fried Mac & Cheese Bites

Hot Chafing Dishes

Meatballs Marinara, Breaded Shrimp w/cocktail sauce for dipping
Mini Sausage Peppers & Onions, Chicken Cacciatore

Pasta Station

Pasta & Two Sauces

Vodka Blush and Alfredo

Oriental Stir-Fry Station

Beef and Chicken

or

Slider Station

Mini hamburger or cheeseburger sliders with all the toppings

Tuscano Table

International Cheese, Fruit and Garden Vegetable Crudite' garnished with crackers and assorted breads,
Antipasto display with a variety of Meats, Marinated Mushrooms, Pepperoni, Roasted Peppers,
Mixed Olives, Fresh Mozzarella, Assortment of Dips and Imported Cheese Spreads

Salads

Choice of One

Caesar Salad

*Romaine Lettuce tossed with a Home Made Croutons,
Parmesan Cheese, Creamy Caesar Dressing*

Brigalias Salad

*Spring Mix and Iceberg Lettuce tossed with Mandarin Oranges,
Candied Walnuts and Feta Cheese in a light Raspberry Vinaigrette*

Garden Salad

*Iceberg Lettuce with Tomato, Cucumber, Olive with choice of
Italian Dressing or Homemade Vinaigrette*

Soups

Choice of One

*Chicken Orzo, Cream of Chicken, Minestrone, Italian Wedding (Escarole)
Pasta Fagioli, Mahattan Clam Chowder, Seafood Bisque*

Intermezzo

Lemon

Meat Entree

Choice of One

**Additional Charges Apply*

Prime Rib -

Served with a natural glaze

Filet Mignon 8oz.-

Wrapped in bacon

Veal -

layered with mozzarella and fresh tomato sauce

Veal Marsala

Sauteed with mushrooms in a marsala sauce

Veal Francise

Sauteed veal egg dipped, topped with a lemon white wine sauce

Stuffed Pork Loin -

Spinach, prosciutto and roasted peppers in a port wine sauce

** Rack of Lamb -*

Served with a natural glaze

** Filet Mignon and Lobster Tail
(surf & turf)*

** Filet Mignon & Stuffed Shrimp*

** Filet Mignon & Crabcake*

** Veal Oscar*

** Veal Chop - 12 oz.*

Chicken Entree

Choice of One

*Additional Charges Apply

Chicken Francaise -

dipped in a egg batter and pan fried with a white wine and lemon butter sauce

Chicken Marsala -

sauteed with mushroom in a marsala sauce

Chicken Champagne -

french cut chicken stuffed with asparagus, rice, mushroom in a light cream sauce

Chicken Cordon Bleu -

chicken breast stuffed with ham and swiss cheese

Chicken Florentine -

french cut chicken stuffed with bacon, spinach, finished with a sherry cream sauce

Chicken Saltimbocca -

sauteed chicken breast, topped with prosciutto, provolone cheese and sherry mushroom sauce

Chicken Italiano -

stuffed with prosciutto, roasted peppers and provolone cheese in a fresh tomato basil cream sauce

Chicken Parmesan

breaded chicken topped with tomato sauce & mozzarella cheese

* *Chicken Arugala -*

french cut chicken stuffed with roasted peppers, mushroom and arugala finished with a sherry & shrimp cream sauce

* *Chicken Nicole -*

breaded and pan fried, layered with lobster, shrimp and crabmeat finished with a grain mustard cream sauce

* *Chicken Oscar -*

boneless breast layered with asparagus and crabmeat

Fish Entree

Choice of one

**Additional Charges Apply*

Baked Salmon -

finished with a white cream sauce

Salmon Florentine -

with spinach and bacon

Baked Tilapia -

encrusted with japanese bread crumbs and topped with a lemon butter sauce

Crab Cakes -

homemade with jumbo lump crabmeat

Stuffed Flounder -

stuffed w/jumbo lump crabmeat

Stuffed Shrimp -

with crabmeat imperial and broiled to perfection

Mahi Mahi -

broiled w/mango sauce

** Stuffed Salmon -*

with shrimp and crab in a light cream sauce

** Tilapia -*

layered with shrimp and crab in a roasted tomato cream sauce

** Lobster Tail -*

** Stuffed Lobster Tail -*

with crabmeat

** Chilean Sea Bass -*

served with julienne peppers, onions and tomato in a creamy butter sauce

Brigalias

VIENNESE TABLE

VANILLA AND CHOCOLATE MOUSSE

CLASSIC NEW YORK CHEESE CAKE

CHEERRY CHEESE CAKE

STRAWBERRY SHORT CAKE

CARROT CAKE

FLAMBE STATION (BANANAS FOSTER & CHERRY JUBILEE)

ECLAIRS

CREAM PUFFS

CHOCOLATE COVERED STRAWBERRIES

FRUIT TARTS

CANNOLIS

FRESH FRUIT DISPLAY

COOKIE TRAY

FRESH WHIPPED CREAM & STRAWBERRIES

COFFEE & TEA SERVED AT ALL TABLES

The Following Selections are included in your top shelf open bar:

Beer (Select Two)

*Miller
Miller Light*

*Coors Light
Yuengling Lager*

*Budweiser
Bud Light*

Liquor

*Absolut Vodka
Captain Morgan
Seagrams 7
Baileys Irish Cream
Kahlua
Apple Pucker
Dry Vermouth*

*Disaronno Amaretto
Dewars Scotch
Jose Cuervo
Crown Royal
Peach Schnapps
Southern Comfort
Tangeray Gin*

*Bacardi Light Rum
Seagrams VO
Malibu Coconut Rum
Jack Daniels
Gordons Gin
Sweet Vermouth
Hennessy Cognac*

Flavored Vodkas: Cherry and Vanilla

Wines

Cabernet/Merlot

Chardonnay

White Zinfandel

Please Note:

There will be no substitutions for any of the above listed liquor. If there is something that you would like to add to the top shelf open bar, then we can do a per bottle charge, and at the discretion of the director of catering, there will be a minimum amount of bottles that you will have to purchase.