

Brigalias

396 Williamstown Road • Sicklerville, NJ 08081

Phone: 856-629-4545

www.brigalias.com

Wedding Package

(Five Hour / Sit Down)

Open Bar

Champagne Toast

One Hour Butlered Hors d' Oeuvres

Four Chafing Dishes

Pasta Station

Oriental Stir-Fry Station

Tuscano Table

Soup

Salad

Intermezzo

Entree

Vegetables

Potato

Viennese Table

Wedding Cake

Center Pieces for All tables

Fully Dressed Bridal Table

Cocktail Hour

Hot Butlered Hors d'oeuvres

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

Hot Chafing Dishes

4 Dishes for Cocktail Hour

*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

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*

Hors d'oeuvres

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
Cucumber Dill or Homemade Vinaigrette*

Soups

Choice of One

*Chicken Orzo, Cream of Chicken, Minestrone, Italian Wedding (Escarole)
Pasta Fagoli, Mahattan Clam Chower, 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

** Filet Mignon and Lobster Tail*

(surf & turf)

** Filet Mignon & Stuffed Shrimp*

** Filet Mignon & Crabcake*

Veal -

layered with mozzarella and fresh tomato sauce

Veal Marsala

** Veal Oscar*

Veal Francise

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

** Veal Chop - 12 oz.*

Rack of Lamb -

Served with a natural glaze

Stuffed Pork Loin -

Spinach, prosciutto and roasted peppers in a port wine sauce

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 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

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

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*

*Stuffed Flounder -
stuffed w/jumbo lump crabmeat*

* *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*

*Stuffed Shrimp -
with crabmeat imperial and broiled to perfection*

*Mahi Mahi -
broiled w/mango sauce*

Brigalias

VIENNESE TABLE

VANILLA AND CHOCOLATE MOUSSE

CLASSIC NEW YORK CHEESE CAKE

CHERRY 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

CREPES CHOCOLATE & STRAWBERRY

COOKIE TRAY

FRESH WHIPPED CREAM & STRAWBERRIES

COFFEE & TEA SERVED AT ALL TABLES

Selections Included in your Top Shelf Open Bar

Beer

Liquors

Wines

<i>Budweiser</i>	<i>Absolute Vodka</i>	<i>Jack Daniels</i>	<i>Cabernet/Merlot</i>
<i>Coors Light</i>	<i>Amaretto</i>	<i>Kahlua</i>	<i>Chardonnay</i>
<i>Yuengling Lager</i>	<i>Bacardi Rum</i>	<i>Malibu Rum</i>	<i>White Zinfandel</i>
	<i>Captain Morgan</i>	<i>Peach Schnapps</i>	
	<i>Dewars Scotch</i>	<i>House Gin</i>	
	<i>Seagrams VO</i>	<i>Sour Apple Pucker</i>	
	<i>House Tequila</i>	<i>Southern Comfort</i>	
	<i>House Vodka</i>	<i>Sweet Vermouth</i>	
	<i>Irish Cream</i>	<i>Tanqueray Gin</i>	

*Upgraded selections are available at an
additional per person charge.*