

# Brigalias

396 WILLIAMSTOWN ROAD,  
SICKLERVILLE NJ 08081  
(856) 629-4545

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## *All Wedding Packages Include:*

### *5 Hour Wedding Package:*

Enjoy a lavish, one-hour Cocktail Hour, followed by a selection of Buffet or Sit Down Courses. Our signature Viennese selection will cap off the night with a variety of sweet combinations, enjoyable for everyone.

### *Top Shelf Open Bar:*

Guests will have access to the open bar for the entire 5 hours of the reception.

### *Champagne Greeting & Toast:*

A congratulatory Champagne Toast will be served to your guests once they enter cocktail hour. During the reception speeches, a champagne toast will also be available for your guests.

### *Customized Wedding Cake:*

Each Bride & Groom will have the option of customizing their wedding cake through our exclusive baker, Potitios Bakery, located in South Philadelphia.

### *Décor:*

White or ivory floor length linen, with your choice of napkin color. Complimentary centerpieces, table numbers, & 4 votive candles adorn each table. Sweetheart and/or bridal table decoration is customized per each bride and groom, as well as customized decoration for the cocktail room. Card cage, cake stand, and customized up-lighting are all included.

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## *Hot Hors d'oeuvres Selection*

*(Platinum Only Includes All Selections Below in Butlered Chafing Dishes)  
(Gold and Silver Packages Limited to 8 selections in Chafing Dishes)*

<i>Bacon Wrapped BBQ Shrimp</i>	<i>Fried Eggplant</i>
<i>Fried Shrimp</i>	<i>Beef Wellington</i>
<i>Scallops Wrapped with Bacon</i>	<i>Roast Pork</i>
<i>Fried Scallops</i>	<i>BBQ Pulled Pork</i>
<i>Crab Rangoon</i>	<i>Mini Chicken Pot Pies</i>
<i>Mini Crab Cakes</i>	<i>Franks in a Blanket</i>
<i>Cajun Crab Cakes</i>	<i>Sausage, Peppers, &amp; Onions</i>
<i>Vegetable Egg Rolls</i>	<i>Homemade Meatballs Marinara</i>
<i>Shrimp Egg Rolls</i>	<i>Chicken Parmesan Bites</i>
<i>Boneless Buffalo Bites</i>	<i>Broccoli Tempura</i>
<i>Potato Skins</i>	<i>Taco Salad</i>
<i>Baby Lamb Chops</i>	<i>Hard &amp; Soft Shell Tacos</i>
<i>Mini Chicken Cordon Bleu</i>	<i>Chicken Cacciatore</i>
<i>Stuffed Mushrooms</i>	<i>Hawaiian Pineapple Chicken</i>
<i>Thai- Chili Chicken</i>	<i>Cheesesteak Egg Rolls</i>
<i>Spinach &amp; Cheese Empanada</i>	<i>Fried Ravioli</i>
<i>Fried Macaroni &amp; Cheese Bites</i>	<i>Homemade Assorted Stromboli's</i>

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## *Tuscano Display*

*(Included In All Packages)*

<i>Vegetable Crudit�</i>	<i>Roasted Peppers</i>
<i>Sharp Provolone</i>	<i>Marinated Mozzarella Balls</i>
<i>Hot Pepper Cheese</i>	<i>Assorted Mediterranean Olives</i>
<i>Cheddar Cheese</i>	<i>Marinated Mushrooms</i>
<i>Cranberry Cheese</i>	<i>Grilled Chicken Pasta Salad</i>
<i>Pear Mango Cheese</i>	<i>Spinach &amp; Garlic Noodle Salad</i>
<i>Stripy Jack Cheese</i>	<i>Cheese Tortellini Salad</i>
<i>Champagne Cheddar</i>	<i>Shrimp Salad</i>
<i>Dry Aged Gouda</i>	<i>Buffalo Chicken Dip</i>
<i>Prosciutto</i>	<i>Spinach &amp; Cheese Bread Bowl</i>
<i>Pepperoni</i>	<i>Crab Dip</i>
<i>Genoa Salami</i>	<i>Italian Meat Dip</i>
<i>Pepper Shooters</i>	<i>Tomato Bruschetta</i>
<i>Antipasto Salad</i>	<i>Beef Bruschetta</i>

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## *Interactive Stations*

Choice of 2

(Included in Platinum Package Only)

Each Station will include a separate attendant

### *Slider Station*

Mini hamburger and cheeseburger selections, customized with all toppings on the side: Chopped Bacon, Tomatoes, Onions, Lettuce, & Tomato. Accompanied with Mozzarella Sticks & French Fries

### *Pasta Station*

Served with Penne & Cheese Tortellini Pasta, along with Vodka Blush & Alfredo Sauce

### *Sushi Bar*

Selection of the following items: California Roll, Cucumber Roll, Tuna Roll, Salmon Roll, Vegetable Rolls, and Avocado Rolls. Accompanied by Wasabi, Pickled Ginger, and Soy Sauce.

### *Mashed Potato Bar*

Four selections of potatoes: Yukon Gold, Red Bliss, Sweet Potatoes, Garlic Potatoes. Served with all condiments on the side: Sour cream, Chives, Red Onions, Mushrooms, Chopped Bacon, Broccoli, Mozzarella Cheese & Cheddar Cheese

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## *Raw Seafood Bar*

(Included in Platinum Package Only)

Fresh Jumbo Chilled Shrimp, garnished with Lemon & Served w. Cocktail Sauce

Fried Calamari

Mini Lobster Tail

Sesame Crusted Ahi Tuna, Served with Wasabi & Pickled Ginger

Sautéed Mussels & Clams in Marinara Sauce

# 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 tossed with Tomatoes, Cucumbers and Olives  
with a choice of Italian Dressing or Homemade Vinaigrette*

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# Soups

Choice of One

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

# Intermezzo

*Lemon*

# *Meat Entree*

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*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*

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*\* 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

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## 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*

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### \* *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*

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## *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*

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*\* 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

## Buffet Package

### Circle One -

Parsley Potatoes  
Scalloped Potatoes  
Whipped Potatoes  
Potatoes Au Gratin  
Mashed Sweet Potatoes

### Circle Two -

Potato Salad  
Macaroni Salad  
Cole Slaw  
Pasta Salad  
Tortellini Salad  
Spinach & Garlic Noodle Salad  
Grilled Chicken Pasta Salad  
Shrimp & Crab Pasta Salad

### Circle One -

Chicken Marsala  
Chicken Florentine  
Chicken Francaise  
Chicken Cordon Bleu  
Chicken Parm  
Stuffed Chicken

### Circle One -

Filet Mignon  
Filet Mignon Pepper Steak  
Steak Pizzaiola  
Prime Rib of Beef Au Jus

### Circle One -

Stuffed Flounder  
Crab Cakes  
Seafood Newburg/over Penne or Rice  
Shrimp Scampi  
Brigalia's Combo Seafood Medley  
Stuffed Boneless Chicken Neptune  
(Seafood stuffing with tomato brandy sauce)

### Circle One -

Zucchini in a Marinara Sauce  
Mixed Vegetables  
String Bean Almondine  
Glazed Carrots  
Butter Broccoli  
Corn

### Circle One -

Stuffed Shells  
Baked Ziti  
Gnocchi Bolognese  
Rigatoni / Peas & Prosciutto  
Penna a la Vodka  
Cheese Tortellini w/Blush Sauce



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## *Signature Cocktails*

Guests will enjoy one or two signature cocktails, hand-crafted by each bride and groom, throughout the entire reception. Incorporate any item on the Top Shelf Liquor selection for this complimentary option. Any additional liquor, not included on our liquor list, must be purchased through our distributor.

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### *Upgrade Espresso/Coffee Bar Station:* \$300 plus Tax & Gratuity

Add this enhancement to any package for guests to enjoy during dessert hour. Set out during the last hour of the reception, guests will be greeted at this station with one of our trained staff with customized options for espresso & coffee. This station includes a display of Flavored Coffee & Espresso, and accompanied with the following cordials: Baileys Irish Cream, Frangelico, Hennessy Cognac, Sambuca, Kahlua, Dissaronna Amaretto, & Jameson. Whipped Cream, Chocolate Shavings, Cinnamon, Biscotti's, Marshmallows, and peppermint along side for added flavor.

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### *Upgrade Ice Sculpture:*

#### *Signature: \$300 Plus Tax & Gratuity*

Choose from a selection of one-block ice sculptures, paired with a signature color lighting during the Reception.

#### *Martini Luge: \$700 Plus Tax & Gratuity*

Create one signature drink, customized to flow through the luge with one of our skilled attendants serving each guest. Paired with a signature lighting and served during the reception.

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## *Viennese Dessert Selection*

*Enjoy the following selections during the last hour of the reception.  
A portion of your customized wedding cake will be displayed during dessert.  
Coffee & Tea will be served to all guests at each table.*

*(All Desserts Included In Platinum Package)  
(Gold and Silver Packages Limited Selections)*

*Classic New York Cheese Cake*

*Cherry Cheese Cake*

*Apple Cheese Cake*

*Light Side of the Moon Cake*

*Dark Side of the Moon Cake*

*Carrot Cake*

*Double Chocolate Layered Cake*

*Strawberry Short Cake*

*Potitio's Famous Cannoli's (Regular & Chocolate Covered)*

*Cream Puffs*

*Éclairs*

*Fruit Tarts*

*Fresh Fruit Display*

*Chocolate Covered Strawberries*

*Caramel Nut Brownies*

*Homemade Chocolate Chip Cookies*

*Vanilla & Chocolate Mousse Towers*

*Red Velvet Mousse Towers*

*Confetti Mousse Towers*

*Cannoli Towers*

*Devil's Food Bunt Cake*

*Coconut Snowball*

*Peanut Butter Truffle*

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## *Interactive Stations*

*(Included in Platinum Package Only)*

*Each Station will include a separate attendant*

### *Flambé Station*

*A Brigalias signature of homemade Banana's Foster*

### *Ice Cream Sundae Bar*

*Variety of Ice Cream flavors (choice of cone, cup or waffle bowl) accompanied with Chocolate Syrup, Nuts, Cherries, Pineapple, Chocolate Chips, Sprinkles, Peanut Butter Cups, Oreo Pieces & Whipped Cream on the side.*

### *S'mores Station*

*Homemade s'mores (choice of chocolate or peanut butter), accommodated with freshly made Donuts, Cronuts with cannoli filling & Cinnamon Pinwheels*

### *Fresh Popcorn Station*

*Using a vintage popcorn display, guests will enjoy this salty combination with the sweets of the dessert room.*

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## *Top Shelf Open Bar*

The following selections are included and available for the entire 5-hour reception. Please note, any specialty requests for additional liquor must be handled through Brigalias and purchased through our distributor.

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### *Beer* (Choose Three Selections)

*Miller Lite*

*Yuengling Lager*

*Bud Light*

*Miller*

*Coors Lite*

*Budweiser*

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### *Liquor*

*Ketel One Vodka*  
*Absolut Vodka*  
*Smirnoff Vodka*  
*Smirnoff Cherry*  
*Smirnoff Vanilla*  
*Smirnoff Orange*  
*Captain Morgan*  
*Bacardi Rum*  
*Malibu Coconut Rum*  
*Jim Beam*  
*Tanqueray Gin*

*Gordon's Gin*  
*Disaronna Amaretto*  
*Dewar's Scotch*  
*Seagram's 7*  
*Seagram's VO*  
*Jack Daniels*  
*Southern Comfort*  
*Jameson*  
*Crown Royal*  
*Jose Cuervo*  
*Hennessy Cognac*

*Sambuca*  
*Sweet Vermouth*  
*Dry Vermouth*  
*Baileys Irish Cream*  
*Frangelica*  
*Kahlua*  
*Triple Sec*  
*Peach Schnapps*  
*Apple Pucker*  
*Blue Curacao*

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### *House Wines*

*Cabernet Sauvignon*  
*Merlot*

*White Zinfandel*  
*Chardonnay*

*Pinot Grigio*