

# *Brigalias*

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

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## *All Wedding Packages Include:*

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### *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 Greetings & Toast:*

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

### *Customized Wedding Cake:*

Each Bride and Groom will have the option of customizing their wedding cake through our exclusive baker.

### *Decor:*

Ivory floor length linen, with your choice of napkin color. Complimentary centerpieces, table numbers, & 4 votive candles adorn each table. Sweetheart table 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 Package Includes All Selections Below in Butlered Chafing Dishes)*

*(Gold and Silver Packages Include 8 selections in Chafing Dishes)*

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Bacon Wrapped BBQ Shrimp  
Fried Shrimp  
Scallops Wrapped with Bacon  
Fried Scallops  
Crab Rangoon  
Mini Crab Cakes  
Cajun Crab Cakes  
Vegetable Egg Rolls  
Shrimp Egg Rolls  
Boneless Buffalo Bites  
Potato Skins  
Baby Lamb Chops  
Mini Chicken Cordon Bleu  
Stuffed Mushrooms  
Thai-Chili Chicken  
Spinach & Cheese Empanada  
Fried Macaroni & Cheese Bites

Fried Eggplant  
Beef Wellington  
Roast Pork  
BBQ Pulled Pork  
Mini Chicken Pot Pies  
Franks in a Blanket  
Sausage, Peppers & Onions  
Homemade Meatballs Marinara  
Chicken Parmesan Bites  
Broccoli Tempura  
Taco Salad  
Hard & Soft Shells Tacos  
Chicken Cacciatore  
Hawaiian Pineapple Chicken  
Cheesesteak Eggrolls  
Fried Ravioli  
Homemade Assorted Strombolis

## *Tosceno Display*

*(Included in All Packages)*

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Vegetable Crudit e  
Sharp Provolone  
Hot Pepper Cheese  
Cheddar Cheese  
Cranberry Cheese  
Pear Mango Cheese  
Stripy Jack Cheese  
Champagne Cheddar  
Dry Aged Gouda  
Prosciutto  
Pepperoni  
Genoa Salami  
Pepper Shooters  
Antipasto Salad

Roasted Peppers  
Marinated Mozzarella Balls  
Assorted Mediterranean Olives  
Marinated Mushrooms  
Grilled Chicken Pasta Salad  
Spinach & Garlic Noodle Salad  
Cheese Tortellini Salad  
Shrimp Salad  
Buffalo Chicken Dip  
Spinach & Cheese Bread Bowl  
Crab Dip  
Italian Meat Dip  
Tomato Bruschetta  
Beef Bruschetta

## *Interactive Stations*

### *Choice of 2*

*(Included in Platinum Package Only)*

*Each Station will include a separate attendant*

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#### *Slider Station*

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

#### *Pasta Station*

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

#### *The Oriental Station*

Assorted Dumplings, Eggrolls, Lomein Noodles, Rice, Beef & Broccoli, Pineapple Chicken

#### *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

## *Seafood Bar*

*(Included in Platinum Package Only)*

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Fresh Jumbo Chilled Shrimp, garnished with Lemon & Served with 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 1*

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### *Caesar Salad*

Romaine Lettuce tossed with Homemade Croutons, Parmesan Cheese, and Creamy Caesar Dressing

### *Garden Salad*

Iceberg Lettuce tossed with Tomatoes, Cucumbers and Olives with a choice of Italian Dressing or Homemade Vinaigrette

### *Brigalias Salad*

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

## *Soups*

*Choice of 1*

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Chicken Orzo

Minestrone

Manhattan Clam Chowder

Cream of Chicken

Italian Wedding (Escarole)

Seafood Bisque

Pasta Fagioli

## *Intermezzo*

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Lemon

## *Meat Entree*

Choice of 1

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### *Prime Rib*

Served with a natural glaze

### *Filet Mignon 8oz*

Wrapped in bacon

### *Veal*

Layered with mozzarella and fresh tomato sauce

### *Veal Marsala*

Sautéed with mushrooms in a marsala sauce

### *Veal Francaise*

Sautéed 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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*Available for an Additional Charge*

### *Rack of Lamb*

Served with a natural glaze

### *Filet Mignon and Lobster Tail*

(surf & turf)

### *Filet Mignon and Stuffed Shrimp*

### *Filet Mignon and Crab Cake*

### *Veal Oscar*

### *Veal Chop 12oz*

## *Chicken Entree*

### *Choice of 1*

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#### *Chicken Francaise*

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

#### *Chicken Marsala*

Sautéed with mushrooms in a mushroom sauce

#### *Chicken Champagne*

Breast of chicken, stuffed with rice and mushroom in a light cream sauce

#### *Chicken Cordon Bleu*

Chicken breast stuffed with ham and swiss cheese

#### *Chicken Florentine*

Breast of chicken stuffed with fresh spinach, ricotta and asiago cheese in an alfredo sauce

#### *Chicken Saltimbocca*

Sautéed chicken breast, topped with prosciutto, provolone cheese, and 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 and mozzarella cheese

#### *Chicken Oscar*

Boneless breast layered with asparagus and crabmeat in a light cream sauce

*Fish Entree*  
*Choice of 1*

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*Baked Salmon*

Finished with a butter wine sauce

*Salmon Florentine*

With spinach and bacon and a light cream sauce

*Crab Cakes*

Homemade with jumbo lump crabmeat

*Stuffed Flounder*

Stuffed with jumbo lump crabmeat

*Stuffed Shrimp*

With crabmeat imperial and broiled to perfection

*Stuffed Salmon*

With shrimp and crab in a light cream sauce

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*Available for an Additional Charge*

*Lobster Tail*

*Stuffed Lobster Tail*

With crabmeat

*Chilean Sea Bass*

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

# *Buffet Package*

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## *Choice of 1*

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

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## *Choice of 1*

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

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## *Choice of 1*

Chicken Marsala  
Chicken Florentine  
Chicken Francaise  
Chicken Cordon Bleu  
Chicken Parmesan  
Stuffed Chicken

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## *Choice of 1*

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

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## *Choice of 1*

Stuffed Flounder  
Crab Cakes  
Seafood Newberg - over Penne or Rice  
Shrimp Scampi  
Brigalia's Combo Seafood Medley

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## *Choice of 2*

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

## *Choice of 1*

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



## *Viennese Dessert Selections*

*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 Selection*

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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

Cream Puffs

Éclairs

Fruit Tarts

Fresh Fruit Display

Chocolate Covered Strawberries

Homemade Chocolate Chip Cookies

Vanilla & Chocolate Mouse Towers

Devil's Food Bundt Cake

Coconut Snowball

Peanut Butter Truffle

## *Interactive Dessert Stations*

*Each Station will include a separate attendant*

*(Included in Platinum Package Only)*

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### *Flambe Station*

A Brigalias signature of homemade Banana's Foster

### *Ice Cream Sundae Bar*

Variety of Ice Cream Flavors 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)

### *Fresh Popcorn Station*

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

## *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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### *Signature Drink*

Incorporate any item on the Top Shelf Liquor selection for this complimentary option

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### *Beer*

*(Choose 3 Selections)*

Miller Lite  
Miller

Yuengling Lager  
Coors Lite

Bud Lite  
Budweiser

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### *Liquor*

Tito's Vodka  
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  
Disaronno 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  
Bailey's Irish Cream  
Frangelica  
Kahlua  
Triple Sec  
Peach Schnapps  
Apple Pucker  
Blue Curacao

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### *House Wines*

Cabernet Sauvignon  
Merlot

White Zinfandel  
Chardonnay

Pino Grigio  
Moscato