

Brigalias

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

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.

Décor:

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.

• Onsite Ceremony can be provided at an additional cost. ½ hour in our chapel or outside pavilion will be available.

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, & 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 & 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 & Cheese Empanada</i>	<i>Fried Ravioli</i>
<i>Fried Macaroni & Cheese Bites</i>	<i>Homemade Assorted Stromboli's</i>

Tuscano Display

(Included In All Packages)

<i>Vegetable Crudité</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 & 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 & 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>

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

The Oriental Station

Assorted Dumplings, Eggrolls, Lomein Noodles, Rice, Beef & Broccoli, Pine Apple 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)

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*

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

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

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

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.

Upgrade Espresso/Coffee Bar Station:

\$400.00

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.

Upgrade Ice Sculpture:

Signature: \$400.00

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

Martini Luge: \$900.00

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.

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

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

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.

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.

Beer (Choose Three Selections)

Miller Lite

Yuengling Lager

Bud Light

Miller

Coors Lite

Budweiser

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
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

House Wines

Cabernet Sauvignon
Merlot

White Zinfandel
Chardonnay

Pinot Grigio
Moscato