

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 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.

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)

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

Toscane Display

(Included in All Packages)

Vegetable Crudit 
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

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)

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

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

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

Intermezzo

Lemon

Meat Entree

Choice of 1

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

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

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

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 mushroom sauce

Chicken Saltimbocca

Sautéed 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 and mozzarella cheese

Available for an Additional Charge

Chicken Arugula

French cut chicken stuffed with roasted peppers, mushrooms and arugula, 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 1

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 with jumbo lump crabmeat

Stuffed Shrimp

With crabmeat imperial and broiled to perfection

Mahi Mahi

Broiled with mango sauce

Available for an Additional Charge

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

Buffet Package

Choice of 1

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

Choice of 1

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

Choice of 1

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

Choice of 1

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

Choice of 1

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

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*

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)

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.

Signature Drink

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

Beer

(Choose 3 Selections)

Miller Lite
Miller

Yuengling Lager
Coors Lite

Bud 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
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

House Wines

Cabernet Sauvignon
Merlot

White Zinfandel
Chardonnay

Pino Grigio
Moscato