



Wedding Menu Details



PERFECT CATERED AFFAIRS
for on & off-site events

123 MONMOUTH ROAD (RT. 71N), WEST LONG BRANCH, NJ 07764

(732) 542-5050 | WWW.BRANCHESCATERING.COM

ALL PRICES SUBJECT TO CHANGE

Cocktail Hour

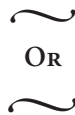


BEER BRANDS INCLUDE:	PREMIUM BAR INCLUDES:	
<p>DOMESTIC BEER BUDWEISER COORS LIGHT MILLER LITE O'DOUL'S (NA)</p> <p>IMPORTED BEER AMSTEL LIGHT CORONA HEINEKEN</p> <p>PREMIUM WINE SELECTIONS CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, CHARDONNAY & WHITE ZINFANDEL</p>	<p>ABSOLUT CITRON ABSOLUT VODKA AMARETTO DI SARONNO BACARDI RUM BAILEY'S IRISH CRÈME BEEFEATER GIN CAMPARI CANADIAN CLUB WHISKEY SPICED RUM CUTTY SARK WHISKEY DEWAR'S WHITE LABEL SCOTCH FRANGELICO HARVEY'S BRISTOL CREAM JACK DANIELS JAMESON IRISH WHISKEY JOSE CUERVO TEQUILA</p>	<p>KAHLUA COFFEE LIQUEUR MALIBU RUM MELON LIQUEUR METAXA OUZO PEACH SCHNAPPS PEPPERMINT SCHNAPPS SAMBUCA SEAGRAM'S 7 WHISKEY SEAGRAM'S VO SOUR APPLE LIQUEUR SOUTHERN COMFORT LIQUEUR STOLICHNAYA ORANGE STOLICHNAYA VODKA TANQUERAY GIN TIA MARIA WILD TURKEY</p>

PREMIUM BAR ENHANCEMENTS

ON A CONSUMPTION BASIS
 PER COCKTAIL

- KETEL ONE.....\$4.00
- CAPTAIN MORGAN.....\$4.00
- GREY GOOSE.....\$6.50
- BOMBAY SAPPHIRE.....\$6.50
- JOHNNY WALKER BLACK..\$6.50
- CHIVAS REGAL.....\$5.00
- GRAND MARNIER.....\$5.00
- REMY MARTIN.....\$5.00
- COURVOISIER V.S.O.P.\$5.00



\$9 PER PERSON OPEN BAR ADDED TO
 YOUR PACKAGE FOR ALL PREMIUM
 BRANDS INDICATED TO THE LEFT



Cocktail Hour

CHOOSE THREE OF THE FOLLOWING COLD STATIONARY HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESE DISPLAY

COLD VEGETABLE CRUDITÉ

FRESH SEASONAL ARRAY OF FRUIT

MIDDLE EASTERN MEZZE: HUMMUS, TZATZIKI, CAPONATA, OLIVES, PITA BREAD

CHEF'S TABLE CHOICES...PLEASE SELECT THREE

PASTA PRIMAVERA WITH VEGETABLES, GARLIC, HERBS, WHITE WINE AND ROMANO CHEESE

CLASSIC PENNE ALLA VODKA

PENNE WITH MUSHROOMS, ROASTED RED PEPPERS, GARLIC, WHITE WINE AND AROMATICS

PENNE ALFREDO (RICH CREAM SAUCE WITH CHEESE)

TOASTED RAVIOLI WITH MARINARA

EGGPLANT ROLLATINNI

MEATBALLS IN MARINARA SAUCE OR SWEDISH STYLE

GINGERED BEEF STIR-FRY, ASIAN STYLE

ITALIAN SAUSAGE WITH ROASTED PEPPERS

MINI FLOUR TACOS

MINI QUESADILLAS

CHINESE VEGETABLE & CHICKEN STIR-FRY

MEDALLIONS OF CHICKEN MARSALA OR PICCATA

SEAFOOD, CHICKEN OR BROCCOLI CREPES

FRIED CALAMARI WITH POMODORO SAUCE

SHRIMP SCAMPI-STYLE

SHRIMP POACHED IN COCONUT MILK WITH LEMONGRASS

TEMPURA VEGETABLES

SWEET POTATO FRIES WITH ASSORTED DIPPING SAUCES

GRILLED PORTABELLO MUSHROOMS WITH LEMON AND FRESH HERBS

SPRING ROLLS WITH PONZU (CITRUS-SOY) SAUCE

COUSCOUS WITH RAISINS, OLIVES AND LEMON ZEST

STEAMED VEGETABLES WITH TARRAGON AIOLI



Wedding hors d'oeuvres

(PLEASE SELECT EIGHT, PLUS OUR CHEF WILL PROVIDE TWO COMPLIMENTARY CHOICES)

≈ MEAT ≈

SPICY CAJUN CHICKEN SKEWERS

STEAMED CHICKEN DUMPLINGS ~ HOISIN

CHICKEN TERIYAKI SKEWERS

CRISPY CHICKEN WONTONS

MINI CHICKEN DUMPLINGS

MINI BEEF WELLINGTON

COCKTAIL FRANKS

CRISPY BEEF EMPANADAS

SESAME BEEF SATAY

MINI SLIDERS (CHEDDAR, BLEU CHEESE ETC.)

MINI CORN DOGS

LAMB CHOPS (ADD \$4 PER PERSON)

DELI ROLLS (TURKEY, PASTRAMI, CORNED BEEF)
WRAPPED IN PUFF PASTRY,
WITH MUSTARD-HORSERADISH DIP

CHICKEN CORDON BLUE CRISPS

COCONUT CHICKEN

COCKTAIL MEATBALLS

ASIAN HOT & SOUR CHICKEN MEATBALLS

BACON, BRIE AND ONION TARTE

TENDERLOIN & BLUE CHEESE BRUSCHETTA

BEEF TENDERLOIN CROSTINI WITH
HORSERADISH AIOLI

CRISPY CHICKEN AND GOAT CHEESE
DUMPLING WITH HERBED OIL

MINI SHEPARD'S PIE

≈ VEGETARIAN ≈

BAKED BRIE WITH RASPBERRY

BRUSCHETTA WITH MOZZARELLA & BASIL

MINI QUESADILLAS

MOZZARELLA AND ROASTED TOMATO PIZZA

FILLO & ARTICHOKE TARTLETTES
WITH GOAT CHEESE

SWEET POTATO FRIES WITH
LEMONGRASS AND PESTO DIPPING CONDIMENTS

TOASTED CHEESE RAVIOLI

VEGETABLE SPRING ROLLS

BOCCONCINI MOZZARELLA SKEWERS
WITH TOMATO & BASIL

TOMATO BRUSCHETTA ON GARLIC CROSTINI

PORCINI MUSHROOM TARTS TOPPED
WITH GOAT CHEESE

GORGONZOLA, SUN-DRIED TOMATO
AND BLACK PEPPER CROUSTADE

Wedding hors d'oeuvres

(continued)

≈ SEAFOOD ≈

SHRIMP SHOOTERS

LOBSTER BISQUE DEMI-TASSE

MINI CRAB CAKES WITH REMOULADE

TEQUILA LIME SHRIMP MINI TACOS

SCALLOPS STUFFED WITH LOBSTER MOUSSE

SHRIMP TEMPURA

SHRIMP AND CORN CAKES

GOURMET POTATO SKINS WITH
SMOKED SALMON AND GOAT CHEESE
OR...BACON AND CHEDDAR

SWEET & SOUR SHRIMP

SCALLOPS WRAPPED IN BACON

SPICY SHRIMP TOSTITOS

WASABI SALMON TARTARE

STUFFED MUSHROOMS (CRABMEAT)

SHRIMP & SCALLOP CEVICHE (SPOONS)

CRAB QUESADILLAS

SHRIMP SHUMAI (OPEN-FACED DUMPLING)



Attended Station Selection

- ☞ CARVING STATION
- ☞ NEW YORK DELI STATION
- ☞ SALAD STATION (CAESAR, MESCLUN, FLORIDA)
- ☞ RISOTTO STATION
- ☞ ASIAN-STYLE WOK STATION
- ☞ SATAY STATION

- ☞ PAN-ASIAN SHRIMP, CHICKEN, PORK AND BEEF STIR-FRY
- ☞ SHRIMP AND SCALLOP STATION
- ☞ MEDITERRANEAN PASTA STATION
- ☞ CALIFORNIA GRILLE STATION
- ☞ DIM SUM STATION
- ☞ MOO SHU PANCAKE STATION

Plated Dinner Service



FIRST COURSE

(PLEASE SELECT ONE)

SEASONAL FRUIT PLATE

golden pineapple, fresh berries & a mango coulis

PENNE PASTA & GRILLED CHICKEN

tossed with Shiitake mushrooms, roasted peppers, extra virgin olive oil, garlic & fresh aromatics

LOBSTER RAVIOLI

with Sherry~Lobster sauce

FARFALLE PASTA, BROCCOLI & SUN-DRIED TOMATOES

with mushrooms, olive oil, white wine, garlic & fresh aromatics

LOBSTER BISQUE

with puff pastry buttons

CREAM OF POTATO SOUP

fresh dill & cheddar, floated with buttery croutons

EGGPLANT ROLLATINI

sautéed eggplant stuffed with ricotta cheese, served with marinara

PORTOBELLO AND GRILLED VEGETABLE TURNOVER

Balsamic reductions, tomato coulis, pesto

SECOND COURSE

(PLEASE SELECT ONE)

CLASSIC CAESAR SALAD

with creamy Caesar dressing, garlic croutons & parmesan cheese

MESCLUN AND BLUE CHEESE SALAD

tender lettuce leaves with roasted tomato, Blue Cheese~dusted croutons, raisins and Blue Cheese Vinaigrette Dressing

SALAD OF MESCLUN AND FIELD GREENS

House dressing

SLICED TOMATO WITH BUFFALO MOZZARELLA

pesto-vinaigrette

GREEN APPLE SALAD WITH PECANS

field greens tossed with roasted pecans and sliced Granny Smith Apples with raspberry vinaigrette

ENTRÉE

(PLEASE SELECT THREE. INCLUDES CHEF'S ACCOMPANIMENTS. A VEGETARIAN OPTION IS ALWAYS AVAILABLE)

CHICKEN WELLINGTON

with wild mushrooms and spinach in a puff pastry crust

CHICKEN FONTINA

with portobello mushrooms, spinach and fontina cheese

STUFFED BREAST OF CHICKEN

*with a medley of roasted vegetables and peppers, fresh basil, mozzarella cheese
garnished with a roasted pepper cream sauce*

CHICKEN CARCIOFE

*dipped in a light egg batter with fresh basil, parmesan cheese, plum
tomatoes, artichoke hearts, lemon butter, white wine & chives*

CHICKEN MADEIRA

sautéed chicken with mushrooms, shallots, tomatoes with a Madeira wine sauce

TENDERLOIN OF BEEF CHATEAUBRIAND

*very tender beef sliced to order, accompanied by fresh vegetable and decorative swirled potato.
Served with green peppercorn sauce*

OR

an elegant red wine mushroom sauce

FILET MIGNON OF BEEF

seared & deglazed with brandy and served with green peppercorn sauce

OR

an elegant red wine mushroom sauce

SLOW-ROASTED PRIME OF BEEF AU JUS

served medium-rare

SHRIMP-ENCRUSTED SALMON

seasoned with herbs, served with saffron sauce

FILLET OF SALMON

served with citrus-dill beurre blanc, mango salsa, or pesto cream sauce

FILLET OF SOLE

stuffed with crabmeat with a lobster-cream sauce

DOUBLE CRAB CAKES

served with fresh vegetable and tropical salsa

VEGAN OPTIONS

GRILLED VEGETABLE NAPOLEON EN CROUTE

*grilled eggplant, red peppers, green & yellow
zucchini stacked inside a golden pastry
triangle, garnished with tomato coulis,
balsamic reduction & Pesto*

PASTA PRIMAVERA

with fresh, vegetables, white wine & olive oil

INDIAN HARVEST JEWEL BLEND GRAINS

*served en casserole and topped with an assortment
of grilled vegetables*

Congratulations on your Engagement!

When planning your wedding, everything counts... especially choosing a facility where you are confident and comfortable. Planning a wedding doesn't have to be stressful, we are dedicated to helping plan an elegant event for you and your guests.

WEDDING CAKE

Branches' works with the following local bakery, please schedule an appointment at least 4 months prior to your wedding. Bring any pictures or ideas you may have. They are fantastic and accommodating.

☞ *Chocolate Carousel, 2510 Belmar Blvd. Wall, NJ
(732)280-0606*

CEREMONY REHEARSAL

If you are having your ceremony here at Branches or on the beach, we encourage you to setup a rehearsal time with your coordinator. Check with your Branches coordinator to determine the best time and date before making all your arrangements, as the space and availability needs to be determined.

MENU SELECTIONS

Meet with your Branches coordinator to choose your menu. Your final menu selections should be received no later than One month prior to your wedding. This includes hors d'oeuvres selection, plated or buffet selections, dessert, ice carving and any other enhancements that you have decided upon.



FINAL DETAILS

You should schedule an appointment with your Branches coordinator about 2 weeks prior to your wedding. At this final appointment you should bring:

- ⇒ *Final Floor Plan: Any changes to this floor plan should be done with your coordinator. It will detail each table with a table number and amount of seats. Below is how each table should be detailed.*

- ⇒ *Reception Items: You will probably have many items to bring to Branches, which may include toasting glasses, cake server and knife, cake topper, place cards, favors, hospitality baskets. You should consider bringing these in 10 days prior to your wedding. She will then go over these items with you to discuss where each item should go. Please note the following:*
 - *Place cards should be in alphabetical order*
 - *Any items that need to be put out must be unwrapped, i.e. candles, cameras, etc. Toasting glasses and cake knife may be left in the original box.*
 - *Please place all items in a box and label very clearly with your last name, your fiancé's last name and the date of your event.*

- ⇒ *Centerpiece/Decoration Set-up: Our service staff generally sets up 2 hours prior to the start of your wedding. Please let your event planner or florist know that they can have access to the room 1 1/2 hours prior to the start of your wedding. If your wedding cake needs to be decorated, please let the bakery know to have your cake here two hours prior to your wedding beginning. Should your florist have any questions, please have them contact your Branches coordinator directly.*

Thank you for considering us for one of the most important events in your life. You will have our complete dedication to making your wedding memorable!



Celebrating your Wedding at Branches

TIME OF WEDDINGS

Weddings can be held any day of the week, although typically Friday - Sunday. Saturday weddings begin between 11:00 AM and 12:00 PM and must conclude by 5:00 PM. Evening weddings commence begin between 5:00 PM and 7:00 PM.

Minimum guest counts may apply depending on the season. Friday and Sunday start and end times are somewhat flexible.

DEPOSIT REQUIRED TO HOLD A DEFINITE DATE

When Branches commits a date to you, we take it “off market” and, therefore, turn away potential business. When a final date is determined, a binding contract is signed and must be accompanied by a non-refundable deposit of \$1,250. A deposit totaling 25% of the estimated total, including tax and any other charges is required within 30 days. A subsequent deposit schedule is included in the wedding contract, spreading payments out. Your ‘guarantee’ is the minimum number of adult guests you are obliged to pay for; specific minimum guest counts may be applicable in order to hold specific space. All weddings must be prepaid prior to the event and in accordance with the contract.

All deposits are non-refundable. After you have booked your wedding with us, any questions regarding deposits or payments should be made directly to the Business Office. You can reach them directly at 732-542-7790.

MENU ENHANCEMENTS

An enhancement menu is available to customize any of our events.

SALES TAX

All prices are subject to 7% New Jersey sales tax, or the tax in effect at the time of your wedding.

CHILDREN’S PRICING

There is no charge for children age 5 and under. Please advise us regarding booster or high chair needs. All other guests under age 21 are charged a pre-determined discount. Concessions are made for specific children’s meals and pricing for professional vendors.



Notes

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