



**CROWNE PLAZA®**  
ENGLEWOOD, NJ

# *Romance Wedding Package*

*Your reception will include the following:*

*Cocktail Hour for the Bridal Party in a Separate Room*

*Four-Course Plated Dinner*

*Five Hour Premium Open Bar*

*Elegant Custom-Designed Tiered Wedding Cake*

*Floor Length Linens*

*Complimentary Place Cards*

*Invitation Enclosures Outlining Discounted Room Rates for Your  
Out-of-Town Guests and Directions to the Hotel*

*Complimentary Overnight Accommodations for the Newlyweds  
and a Bottle of Champagne with Strawberries*

*Your Very First Breakfast Together as Husband and Wife in Our  
Restaurant, Compliments of the Crowne Plaza Englewood*

## Cocktail Hour

*Hors D'oeuvres to be Butler Passed  
on Silver Trays*

### Hot

(Choice of Six)

*Chicken Tenders with Honey Mustard  
Spring Rolls with Duck Sauce  
Mushroom Caps Stuffed with Lump Crab Meat  
Cocktail Franks en Croute  
Spanakopita  
Sesame Chicken  
Raspberry Brie en Croute  
Miniature Maryland Crab Cakes  
Beef Wellington  
Beef Teriyaki Skewers  
Chicago-Style Pizza Bites  
Miniature Assorted Quiche  
Coconut Shrimp*

### Cold

(Choice of Three)

*Endive Leaves Piped with Salmon Mousse  
Assorted Canapés  
Seafood Salad on Cucumber Wheels  
Deviled Eggs  
Bruschetta  
Cherry Tomato Stuffed with Smoked Salmon Mousse*

***Cold Displays***  
***(Choose Three)***

*Vegetable Crudité*  
*Fresh Garden Vegetables Served with Bleu Cheese Dip*

*Imported and Domestic Cheeses with an Assortment of Crackers*

*Traditional Antipasto*  
*Marinated Mushroom Salad, Pepperoni, Artichoke Salad*  
*Provolone Cheese, Mozzarella, Assorted Olives*

*Grilled Vegetable Platter*  
*Roasted Eggplant, Zucchini, Yellow Squash,*  
*Mushrooms, Roasted Red Peppers*  
*with Italian Herbs and Extra Virgin Olive Oil*

*Sliced Fresh Seasonal Fruits*  
*Sliced Honeydew, Cantaloupe, Pineapple, Watermelon*  
*Strawberries and Grapes*

***Hot Stations***  
***(Select Two)***

***Carving Station***  
***(Select One Item)***

*Roast Turkey Breast with Mini Rolls and Cranberry Chutney*

*Honey Glazed Ham with Mini Rolls and Mustard*

*Roast Beef with Mini Rolls and Horseradish Sauce*

*Pastrami with Mini Rolls*  
*and Mustard*

***Hot Stations***

*Continued*

*Pasta Station*

*(Select Two Items)*

*Penne Pasta with Crushed Tomato Basil Sauce*

*Tortellini Alfredo*

*Rigatoni Bolognese*

*Penne in Pink Vodka Sauce*

*Fusilli in Pesto Sauce*

*Bow Tie Pasta Primavera*

*Wok Station*

*Chicken, Beef or  
Shrimp Stir Fried with Oriental Vegetables*

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***Cocktail Reception Upgrades***

*Cold Seafood Display  
Jumbo Shrimp Cocktail, Clams and Oysters on a half shell  
Served with Lemon Wedges and Cocktail Sauce  
\$15.00 Per Person*

*Caviar Vodka Station  
Black and Red Caviar Presented with Chopped Onion, Chopped Eggs  
Black Bread and Assorted Flavored Vodkas  
\$15.00 Per Person*

## **Dinner**

*Champagne Toast*

### **Appetizer**

*(Choose One)*

*Sliced Fresh Seasonal Fruit*

*Penne à la Vodka*

*Wild Mushroom Ravioli*

*Crabcake with Remolade Sauce*

*Buffalo Mozzarella with Tomato, Fresh Basil,*

*Balsamic Vinegar & Extra Virgin Olive Oil*

### **Salad**

*(Choose One)*

*Tossed Garden Salad*

*Mixed Field Greens*

*Caesar Salad*

*Spinach Salad with Bacon and Warm Vinaigrette Dressing*

### **Entrées**

*(Choose Two)*

*Boneless Chicken Breast*

*Choose from Francese, Marsala, or Piccata*

*Breast of Chicken*

*Stuffed with a blend of Fontina Cheese, Proscutto and Fresh Herbs*

*Broiled Salmon Fillet*

*in a White Wine Dill Sauce*

*Fillet of Sole Stuffed with Crabmeat*

*Filet Mignon*

*Topped with Gorgonzola Cheese and Red Wine Reduction*

*Prime Rib of Beef Au Jus*

***Entrée Accompaniments:***

*Chef's Selection of Potato/Rice and Fresh Seasonal Vegetables  
Fresh Rolls with Butter*

***Dessert***

*Customized Tiered Wedding Cake  
Choice of Design, Filling, Icing, and Color*

*(Select One)*

*Chocolate Mousse in a Chocolate Cup*

*Fresh Fruit Tart*

*Platter of Miniature Pastries on Each Table*

*Coffee, Tea, and Decaffeinated Coffee*