



D.H. Fine Catering

Gold Wedding Package

We are so excited that you have considered D.H. Fine Catering to host your most special day! We are proud to offer you our customized Gold Wedding Package for your Wedding Reception. These arrangements reflect our client's most requested selection and have been designed to simplify and facilitate both menu planning and budgeting. We are also pleased to offer the experience and convenience of our Executive Wedding Sales Consultants in order to tailor a special package according to your individual tastes and specific requirements.

Your Wedding Package Will Include:

- Elegantly decorated hors d' oeuvres and cocktail hors d' oeuvre stations
- Champagne toast with our select house champagne
- Tableside wine service with dinner
- Wedding cake designed by our exclusive partnering vendor
- Wide color selection for your table linens and napkins
- Personalized menu cards
- Direction cards and place cards

To Enhance Your Wedding Reception, the following May be Added at an Additional Cost:

- Upgraded top shelf liquor brand liquors
- On-site wedding ceremony
- Signature cocktail creation
- Personalized ice sculptures
- Wedding cake enhancements
- An array of Sumptuous Dessert Displays and "To-Go" Stations

Five Hour Open Premium Bar

Champagne, Miller lite, Heineken, Budweiser, Sam Adams Seasonal, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Absolut, Beefeaters, Dewars, Sauza Tequila, Bacardi, Captain Morgan, Malibu Rum, Jack Daniels, Seagrams 7, Southern Comfort, Sweet & Dry Vermouth, Apple Pucker, Triple Sec, Amaretto, Kahlua, Peach Schnapps, Assorted Sodas, Fruit Juices, Sparkling Water

(Top Shelf Liquor Package is Available for an Additional \$16 Per Person)



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As Your Guests Arrive, Servers Will Greet Them With "Delicious Heights Own" Pomegranate Champagne Cocktail with Fresh Seasonal Berries

Butler Passed Hors D' Oeuvres

One-Hour Cocktail Service

Please Select Eight (8) of the Following Hors d' oeuvres...

Hot Selection

Tempura Style Shitake Mushrooms, White Truffle Mayonnaise
Wild Mushroom "Cappuccino"
Miniature Grilled Brie Cheese Sandwich with Tomato-Raspberry Ketchup
Mini Sheppard's Pie in Savory Pastry
Mini Cheeseburger Slider with American Cheese and Melted Onions
Coconut Shrimp, Apricot Dipping Sauce
Chicken Sate with Sesame Scented Peanut Sauce
Bourbon Glazed Filet Mignon Skewers
Spinach and Feta Cheese Miniature Tartlets with Micro Greens Top
Parmesan Risotto Croquettes
Phyllo Wrapped Asparagus & Goat Cheese Bundles
Bacon Wrapped Sea Scallop
Pan Fried Roasted Pork or Vegetable "Dim Sum"
Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Crispy Potato Pancaked with Apple Dipping Sauce
Fine Herb Lamb Chops with Pommery Mustard Crust
Pigs-In-A-Blanket with Spicy Boardwalk Mustard
Mini Loaded Potato Skins with Aged Cheddar and Bacon
Tuscan Stuffed Clams with a Parmesan Crust
Shrimp and Cajun Sausage Brochette
Sesame Chicken Morsels, Sweet Asian Chili Sauce

Cold Selection

Rare Cajun Beef on Garlic Croutons with Creole Aioli
Prosciutto & Provolone Roulades with Light Garlic-Mascarpone Spread
Fresh Avocado Guacamole in a Roasted Corn Phyllo Cup
Personal Crudit  with Ranch Dipping Sauce



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Asian Vegetable Nori Rolls, Wasabi and Pickled Ginger
Lobster Gazpacho Shooter
Cured & Smoked Salmon Mousse on Russian Black Bread
Personal Shrimp Cocktail
Seared Ahi Tuna with Hoisin Dressing on a Crispy Rice Crouton
Prosciutto Wrapped Breadstick Brushed with Citrus Honey
Skewers of Ripe Tomato & Fresh Mozzarella with Folded Basil Leaves
Truffled Beef Carpaccio with Shaved Shallot and Fresh Chive

Delicate China Spoons

Truffled Egg Salad with American Sturgeon Caviar and Red Onion
Latino Tuna Tartare with Coconut Milk & Cilantro
Coconut Chicken Salad with Crispy Wontons
Maryland Crab Cakes with Pecan Spiced Tartar Sauce
Chilled Lobster & Melon Salad

Cocktail Hour Service

(Continued)

Delicious Heights Market Table

We Take Great Care to Obtain the Finest Ingredients from Farmers and Artisan Dedicated to Creating Their Delicacies with Patience, Attention to Quality and a Respect for the Earth. Our Signature Cocktail Hour Station Features Four of Our Most Requested Displays:

An Inspired Arrangement of Imported and Domestic Cheeses

Garnished with Dried and Fresh Fruits and Nuts Balsamic Shallots and Slow Roasted Sweet Garlic Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers
Served Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls and Herbed Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with Extra Virgin Italian Olive Oil and Cracked Black Pepper Crisp Garden State Vegetables with Two Hand-Blended Dips



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Garden State's Best Display of Locally Produced House Made Salads, Such as...

Tomatoes with Garden Basil and Fresh Mozzarella, Oven Dried Tomatoes with Grilled Artichokes, Roasted Asparagus with Fresh Ginger, Fire Roasted Tri-Colored Peppers and Balsamic Eggplant, Sweet Jersey Corn Salad with Crumbled Feta Cheese

And Your Choice of One (1) of the Following Chafing Dish Items

Italian Sausage and Peppers, Crushed Tomato and Fresh Basil
Pulled Pork Sliders, Sweet potato Hay
Warm Spinach and Brie, Pita and Tortilla Chips
Pasta of your Choosing (See Pasta Station for Options)
Fried Rings of Calamari, Plum Tomato Marinara
Drunken Mussels, Garlic, Herb & White Wine Broth
Tuscan Stuffed Clams, Parmesan Crust
(Additional Chafing Dish Items are Available at \$5 Per Person)

Your Choice of One (1) of the Following Stationary Display

Designer Mac-n-Cheese Bar

A Selection of Three House Make Mac-n-Cheese Creations: Rich Vermont White Cheddar, Lightly Spiced Chipotle-Pepper Jack and Smooth Smoked Gouda & Fontina Served with a Topping Bar of Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

Self-Serve Nacho Bar

Freshly Fried Tri-Colored Corn Chips, Sliced Black and Green Olives, Dairy Fresh Sour Cream, Traditionally Seasoned Ground Angus Beef, Pickled Jalapenos, Shredded Cheddar and Monterey Jack Cheeses, Freshly Made Guacamole and Salsa Roja

Antipasto Display

Imported Provolone, Sopressata, Prosciutto di Parma, Dry Aged Salami, Shallot Balsamico, Marinated Artichoke Hearts, Roasted Garlic Peppers, Bocconcini, Caponata, Dried Salami, Olives and Preserved Cherry Peppers with Bastone and Crostini Breads



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American Bistro

Philadelphia Cheesesteak Sliders, Watermelon-Feta Cheese Salad, Bistro Caprese Salad, Fried Mac & Cheese Bites, Onion Rings, Crispy Pomme Frits

Far Eastern Station

Steamed Fried Vegetable Potstickers, Boneless Spareribs and Japanese Crispy Bean Curd with Sweet Chili Sauce and Crispy Noodles, Complemented by Edamame Stir-Fried Rice, Mirin Dumpling Sauce, Spicy Chili Oil, Sriracha Aioli and Authentic Chopsticks

Cosmopolitan Potato Bar

Hot Mashed Golden Yukon Potatoes Served with a Service Bar of Condiments to Include Green Spring Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Whipped Ancho and Sweet Butters, Crème Fraiche, Crispy Bacon Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheeses and Crumbled imported Feta with Warm Butter Braised Leeks and Minced Broccoli Persillade

Upgraded Stationary Displays:

(These Stations Require a Supplemental Fee)

American Raw Bar

\$16 Additional Per Person

An Elaborate Shaved Iced Display of Citrus Poached Jumbo Shrimp Chesapeake or Blue Point Oysters, Little Neck and Cherrystone Clams and North Atlantic Crab Claws Served with Spicy Cocktail and Mignonette Sauces with Freshly Grated Horseradish and Fresh Lemon

The Smoke House

\$12 Additional Per Person

Cured and Hickory Smoked Norwegian Salmon Accompanied by Smoked Rainbow Trout Served with Potato Pancaked, Russian Black Bread and Toasted Seeded Rye Bread with Grated Horseradish, Brined Capers, Chopped Bermuda Onions, Chopped Egg Whites and Yolks



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Ceviche Station

\$14 Additional Per Person

A Selection of 3 Grade "A" Ceviche to Include...

Salmon with Horseradish and Herbs; Spicy Tuna and Mango; Hamachi with Coconut and Lime

Served in Flower Petal Ice Bowls and Accompanied by Rainbow Tortillas, Guacamole and Fresh Heirloom Tomato Salsa

Japanese Sushi and Sashimi Selection

\$16 Additional Per Person without Chef

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Brewed Soy Sauce

Turn your Sushi and Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs
Add \$500.00

Specialty Cocktail Display

\$9 Additional Per Person

Made & Displayed for your cocktail hour. Our resident Mixologists will be able to present you a cocktail based on our requests whether they be seasonal or spirit based. With a vast array of Bitters, Elixirs, Tinctures, Housemade Infusions many flavor and color combinations can be achieved. Choice of One (1) Cocktail with custom Display Name as well as signature Garnishes.



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Your Choice of One (1) of the Following Attended Stations...
A Uniformed Chef Will Carve or Prepare...

The Hibachi Station

Please Select Three (3)

On Wrought Iron, We Will Cook your Choice of...

Skewered Beef, Portabella Mushrooms, Skewered Shrimp, Pork Tenderloin, Tuna or Chicken Sate, Served with Thai Peanut Dipping Sauce & Assorted Chutneys and Vegetable Fried Rice

Crepe Station:

Spinach Filling with Herbed Goat Cheese and Farm Fresh Cream

Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in

Asian Moo Shu Pancakes with Plum Sauce

Pasta Station Selections

Your Pasta Station Will Include a Pepper Mill for grinding, Grated Parmesan Cheese, Herb Marinated Olives and Hot Pepper Flakes

Please Select Two (2)

Tubes of Rigatoni Pasta with Cherry Tomatoes, baby Spinach and Basil Champagne Sauce

Conchiglie Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream

Penne Pasta with Fresh Peas, Prosciutto de Parma and Triple Distilled Vodka Sauce

Sea Shell Pasta with Fennel, Baby Shrimp, Chorizo and Red Onion with Chipotle Cream

Farfalle Pasta with Sweet Peas and Fresh Artichokes with White Pecorino Alfredo Sauce

Cavatelli & Broccoli, Sautéed Garlic & Broccoli Tossed in Classic White Wine Garlic Sauce

Bow Tie Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce

Slider Shop

Please Select Two (2)

Angus Burger with Vermont Cheddar, Pulled Pork with Housemade BBQ Sauce, Buffalo Chicken with Danish Blue Cheese, Blackened Chicken & Muenster Cheese, with Fixins to include Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo



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Carving Station

Please Select Two (2)

Black Peppercorn Crusted Rib Eye of Beef, Port Wine Reduction and Horseradish Cream
Smoked and Roasted Smithfield Ham, Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork, Soya Reduction
Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote
Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish

Stir Fry Noodle Station

In a Hand Hammered Wok, a Uniformed Chef will Prepare Lo Mein or Chow Fun Noodles,
Accompanied by Mung Bean Sprouts, Shiitake Mushrooms, Scallions, Snow Peas

Unique Upgraded Chef Attended Stations

(These Stations Require a Supplemental Fee)

Peking Roasted Florida Black Grouper Wraps

\$8 Additional Per Person

Spoon Flaked Asian Marinated Florida Mutton Grouper with Lightly Spicy Sprouts, Carrot
Threads, Crisp Cucumber and Citrus Hoisin Sauce, Rolled in Spinach and Herb Pancakes

Spanish Paella

\$16 Additional Per Person

Shrimp, Lobster, Mussels, Chicken and Spanish Chorizo Sausage Steamed Together Served with
Saffron Scented Rice



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Dinner Dance Service

-Champagne Toast-

First Course Selection – Served to Table

Please Select One (1)

Hearts of Romaine “Caesar Salad Style”

Dry Aged Jack Cheese and Extra Virgin Olive Oil

Organic Field Greens Salad

Kiln Dried Cranberries, Sweet Roasted Walnuts and Granny Smith Apple
Strawberry Balsamic Dressing

Greek Salad

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing

Sage Scented Gnocchi

Roasted Wild Mushrooms Over Sautéed Baby Spinach with Reggiano Parmesan and Toasted Pignoli Nuts

Parmesan Stuffed Rice Ball

Hand Grated Reggiano, Ribbons of Fresh Basil and Roasted Tomato “Gravy”

Durum Wheat Penne with Triple Distilled Vodka Sauce

Fresh Prosciutto de Parma Chiffonade

Baby Spinach Salad

Grilled Marinated Asparagus, Red Onion and Local Mushrooms
Orange Citrus Vinaigrette

Baby Arugula Salad

Fire Roasted Corn, Marinated Red and Yellow Peppers
Candied Pecans and Sherry Wine-Honey Vinaigrette



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Dinner Dance Service

Freshly Baked Warm Dinner Rolls with Sweet Creamy Butter

Each Entrée will be Accompanied by the Freshest Seasonal Vegetables and Starch

Entrée Selection

Please Select Three (3) From Different Collections

Our Kitchen is Prepared to Create Memorable Vegetarian Entrees Upon Request

Beef Collection:

Roasted & Sliced Dry Aged Prime Rib, au Jus
Red Wine Braised Short Ribs, Natural Reduction
Soy Glazed Pork Loin, Apple Cider Reduction
Carved NY Sirloin Steak, Mushroom Bordelaise
Sliced Chateaubriand, Classic Demi Glace
Chili Rubbed Tenderloin, Smoked Tomato Sauce
Individually Roasted Steaks Require a Supplemental Fee

Chicken Collection:

Lemon Braised Chicken, Lemon Beurre Blanc
Citrus Glazed Chicken, Basil Butter Sauce
Chicken Parmigiana, Tomato "Gravy"
Sautéed Free Range Chicken, Madeira Sauce
Breast of Capon, Lobster Butter Sauce
Boursin Chicken, Garlic-Cream Cheese Alfredo

Seafood Collection:

Pan Baked African Grouper, Tomato
Ginger Butter
Roasted Salmon Fillet, Citrus Butter
Tilapia Fillets, Sherry-Soya Butter
Basted Golden Rosefish, Lemon Beurre
Blanc
Norwegian Salmon, Horseradish Shallot

Pasta Collection:

Tubes of Rigatoni with Roasted Shrimp,
Grape Tomatoes, Baby Spinach, and
Toasted Garlic Champagne Sauce
Eggplant Rollatini Topped With
Marinara, Balsamic Glaze & Unfiltered
Basil Oil
Penne Pasta with Fresh Peas, Prosciutto
de Parma and Triple Distilled Vodka
Sauce
Conchiglie Pasta with Crushed Plum
Tomatoes, Andouille Sausage and Greek
Olives



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Dessert

Custom Tiered Wedding Cake

Garnished with Chocolate Covered Strawberry

Tableside Coffee and Tea Service

Freshly Brewed Delicious Heights Blended Coffee-Regular and Decaffeinated
Assorted Teas for Steeping

Unique Upgraded Desserts Stations

(These Stations Require a Supplemental Fee)

Pedestals of Petit Fours

\$6 Additional Per Person

An Assortment of Housemade Delicate Mini Desserts with Freshly Baked Brownies and Cookies

Ice Cream & Gelato Bar

\$6 Additional Per Person (Plus \$85 Attendant Fee)

Artisan Vanilla & Chocolate Ice Cream with an Authentic Italian Gelato Scooped to Order
Assorted Topping to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries,
M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy
Bears

Apple Cinnamon Crepe Station

\$6 Additional Per Person (Plus \$85 Attendant Fee)

Sautéed Granny Smith Apples in Whole Butter, Brown Sugar and Calvados Brandy
Flambéed and Wrapped in French Crepes, Topped with Vanilla Bean Ice Cream

Banana Foster Station

\$6 Additional Per Person (Plus 85 Attendant Fee)

Bananas, Flambéed with Brown Sugar & Rum, Topped with Vanilla Bean Ice Cream

Venetian Display

\$16 Additional Per Person (Plus \$85 Attendant Fee)

Assorted Miniature Pastries to Include...Mocha Eclairs, Flavored French macarons,
Chocolate Truffles & Bon-Bons, Layered Tortes, Freshly Baked Brownies,
House Baked Strawberry Short Cake, Assorted Petit Fours, Summer Delight,
Chocolate Royal, Classic Opera Torte, Traditional Tiramisu



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Swiss Chocolate Fondue

\$9 Additional Per Person (Plus \$85 Attendant Fee)

Melted Belgian Dark Chocolate With Assorted “Dippables” such as Fresh Strawberries, Pretzel Logs, Rice Crispy Treats, Sugar Wafers, Vienna Fingers, Pretzel Rods, Nilla Wafers, Twizzlers and Sweet Marinated Cherries, Bananas, and Giant Marshmallows

International Coffee Bar

\$12 Additional Per Person

Cappuccino, Espresso, Late & Macchiato Made to Order with a Selection of Jameson, Sambuca, Baileys, Kahlua & Amaretto All Accompanied by a Variety of Flavored Sweeteners, Creamers and Imported Italian Flavored Syrups

“To Go” Stations / Late Night Snack

Treat your guests to a “Favor” with one of our creative Carryout Stations!

Cider Mill

\$6 Additional Per Person

Sugar Doughnuts, Warm Cinnamon Spiced Apple Cider

Grilled To Go

\$9 Additional Per Person

Angus Beef Slider, Housemade Potato Chips, Bottled Water

Jersey Strong

\$9 Additional Per Person

Pork Roll, Egg and Cheese Sandwich, Hash Brown Potato, Bottled Water

Outt’a Left Field

\$6 Additional Per Person

Warm Salted NY City Pretzel, Cracker Jacks, Bottled Water

Cia Bella Bakery

\$6 Additional Per Person

Choice of Large Black & White Cookie or Homemade Chocolate Chip Cookie, Ice Cold Whole and Chocolate Milk Boxes



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All Menu Prices are subject to 20% Service Charge and Applicable Sales Tax

Guest Minimums

Friday, Saturday afternoon 12:00pm to 5:00pm, and Sunday Receptions – Minimum 75 guests
Saturday Evening - -Minimum 125 Guests