Wedding Menu
Butlered Hors D’Oeuvres

Cocktail Hour

Cocktail Franks
Potato Samosa
Baby Lamb Chops
Broccoli Cheese Puffs
Spanakopita
Bruschetta
Pork Dumplings
Coconut Shrimp
Pot Stickers
Sesame Chicken
Chicken Cordon Bleu
Coconut Chicken
Chicken Tenders
Mushroom Stuffed with Crabmeat
Shrimp Cocktail
Buffalo Shrimp
Scallops Wrapped in Bacon
Shrimp Parmesan
Assorted Quiche
Beef Brochette
Spicy Beef Thai Money Bags
Seafood Strudel
Crab Wontons
Thai Chicken Burrito
Crab Mac & Cheese
Vegetable Quesadillas
Chicken Cheesesteak Spring Rolls
Vegetable Spring Roll
Lobster Puff
Asparagus Prosciutto Wrap
Lemon Spice Chicken Prosciutto Wrap
Boursin Cheese Tart

**The Merion is Proud to Serve Only the Finest in Locally Grown & Seasonally Fresh Produce**
The Merion Signature Themed Stations

Cocktail Hour

PASTA STATION (Included)
(ATTENDED)

Choice of (2)

Gemelli Folanari: Tossed with Prosciutto in a Light Pesto Cream
Ravioli Bastini: Spinach Ravioli with Garlic Sage Sauce
Penne Ala Pollo: Tossed in Blush Alfredo with Grilled Chicken and Broccoli
Tri Colored Gemelli Primavera: Assorted Bountiful Garden Vegetables Tossed in Light Garlic Alfredo Sauce
Pasta Genovese: Bowtie Pasta Tossed in a Light Garlic Sauce with Baby Shrimp & Sun Dried Tomatoes
Penne Tuscan: Served with Homemade Mozzarella, Grilled Chicken Marinara Sauce
Gemelli Bolognese: Bolognese Meat Sauce Served with Side of Ricotta Cheese
Rigatoni Arribiata: Tossed in a Light Spicy Marinara with Prosciutto
Penne Ala Voula: Vodka Blush Sauce with Peas, & Crispy Prosciutto
Carbonara: Rigatoni in Alfredo Sauce with Peas & Pancetta

PAN ASIAN STATION (Included)
(ATTENDED)

Choice of (1)

General Tso’s Chicken, BBQ Pork Lo Mein, Spicy Orange Crispy Beef, Shrimp Szechuan
Includes: Housin Duck, Beyo Buns, Assorted Dim Sum, Chicken Thai Lettuce Wraps

TOSCANO TABLE STATION (All Included)

Parmesan Asparagus Tips
Home-Made Fresh Mozzarella
Marinated Wild Mushrooms
Yellow and Vine Ripe Tomatoes
Soppersata
Roasted Pepper Caponata
Grilled Vegetables
San Danielle Prosciutto

Focaccia Bread
Parmesan Reggiano
Whole Asaigo
Aged Provolone
Honey Dew Melon Wrapped in Prosciutto
Hot Roasted Italian Peppers
Mediterranean Olives
White Cannelloni Bean Salad

MASHED POTATO BAR/ FILET TIP BOURGAOUN/ POTATO SKINS (INCLUDED)
(ATTENDED)

Potato Skins, Chive Mashed Potatoes, Accompanied with Sour Cream, Chives, Red Onion, Mushrooms, Bacon, Broccoli, Mozzarella/Cheddar Cheese & Filet Tip Bourguignon Gravy
RAVIOLI, RISOTTO, AND VEAL OSSO BUCCO STATION
(ATTENDED)

Choice of (2)

Cheese Ravioli, Spinach Ravioli, Lobster Ravioli
Wild Mushroom Risotto with Truffle Butter
Pescatore Risotto

MEDITERRANEAN STATION
(ATTENDED)

Choice of (1)

Lamb Gyro ~ Whole Roasted Lamb
(Gyro meat cooked on a flat top grill)
Halloumi Cheese Breaded and Flambéed with Brandy

Accompanied with Stuffed Grape Leaves, Tzaziki Cucumber Sauce, Hummus,
Feta Cheese, Pita Bread, Babaganoush, Kalamata Olives

CAVIAR / BLINI / POTATO LATKES STATION
(ATTENDED)

Buckwheat Blinis (Mini-Russian Pancakes) and Potato Latkes (Potato Pancakes)
Served with Red, Black and Gold Caviar, Crème Fraiche, Chives, Diced Red Onions and Apple Sauce
Beluga or Sturgeon Caviar: Additional Cost

SMOKED FISH STATION
(ATTENDED)

Sliced Smoked Salmon and White Fish Salad, Poached Whole Salmon with Cold Dill Sauce,
Sliced Pastrami Salmon

All Accompanied with Chopped Onions, Whole Capers, Sliced Egg,
Grape Tomatoes, Pumpernickel Squares, and Mini Bagels
(Cocktail Hour Continued)

SOUTHWESTERN STATION
(ATTENDED)

Chicken ~ or ~ Beef Fajitas
Served with Grilled Red & Green Bell Peppers, Sautéed Onions, Diced Tomatoes, Jalapenos,
Grated Cheddar & Monterey Jack Cheese, Salsa, Guacamole, Sour Cream, and Soft Flour Tortillas

Accompanied by Ground Beef, White Corn Tortilla Chips, Warm Cheddar Cheese Sauce

STREET VENDOR STATION
(ATTENDED)

Choice of (3)

Select (1) from the following:
Italian Hot Dog Cart ~ Traditional Ball Park Cart
Grilled Cheese Steaks

Select (2) from the following:
Roasted Pork accompanied by Long Hots
BBQ Pulled Pork Sandwich ~ Mini Hamburger
Hand Rolled Assorted Stromboli ~ Sausage Peppers & Onions ~ Meatball Sandwiches

STEAKHOUSE STATION
(ATTENDED)

Choice of (1)

Flank Steak ~ NY Strip Steak~ Angus Prime Rib ~ Steak Au Poive
Accompanied with the following:
Scalloped Potatoes, Creamed Spinach, Onion Rings

GROOMS STATION
(ATTENDED)

Choice of (3)

Mamma’s Meatloaf ~ Boneless Buffalo Wings ~ Jack Daniels Fried Shrimp
Brats Simmered in Beer & Onions ~ Roast Beef & Cheddar Served on an Onion Roll
Meatball Parmesan Subs ~ Boneless BBQ Ribs ~ Steamed Clams~ Taco Bar~
Fried Pickles with Chipotle Mayo Dipping Sauce

INCLUDES: Ice Sculpture of Favorite Sports Team Logo & Mini Draft Beer Keg
Cocktail Hour Continued

CARVING STATION
Additional Cost
(ATTENDED)

Choice of (2)

Herb Roasted Turkey Breast with Cranberry Sauce and Gravy Toppings
Bone In Honey-Glazed York Ham Served with Assorted Mustards, and Assorted Rolls
Beef Tenderloin Pepper-Crusted with Cognac Sauce
Suckling Baby Pig with Roasted long hot peppers, and pork au jus
Bacon wrapped pork loin stuffed with spinach, red roasted peppers, and smoked Gouda cheese
Steam Ship Leg of Beef or Veal

SEAFOOD STATION
Raw Bar and Seafood Grill
Additional Cost
(ATTENDED)

Cold Water Lobster Tails, Jumbo Shrimp Cocktail, Blue-Point Oysters, Littleneck Clams on the Half Shell, Snow Crab Cocktail Claws
Displayed on Crushed Ice with Wrapped Lemons, Oysters and Clams shucked at station Served with Spicy Cocktail Sauce, and Horseradish
Seafood Grill (Included): Mini Maryland Crab Cakes and Jumbo Scallops Satay

UPGRADE

SUSHI STATION
Additional Cost

Assorted California Rolls, Cucumber Rolls, Avocado Rolls, Vegetable Rolls, Salmon, & Tuna Rolls
Accompanied by Wasabi, Pickled Ginger, Soy Sauce, and Seaweed Salad
Attended by a Sushi Chef
Hot Appetizers
Additional Charge
$5.00 pp

Broiled Crab Cakes
Wild Mushroom Chicken Strudel
Coquilles St. Jacques

Crab Stuffed Shrimp
White Truffle Risotto with Shrimp
Stuffed Portabella with Roasted Vegetables

Soups
*Denotes Additional Charge

Choice of (1)

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Chicken Orzo
Italian Wedding
Tuscan Minestrone
Matzo Ball Soup
Cream of Chicken

Cream of Wild Mushroom
Potato Leek
Escarole and Bean
*Tomato Crab Bisque
*Lobster Bisque

Fresh Salads

Choice of (1)

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Bosh Pear & Sharp Provolone
Flank by Candied Walnuts & Craisins over Mixed Field Greens topped with a Citrus Vinaigrette

Arugula
Baby Arugula, Cherry tomatoes, White Onion, Shaved Parmesan, Sea Salt finished with Extra Virgin Olive Oil and Red Vinegar

Merion
Assorted Greens, Mandarin Oranges, Sliced Almonds, Feta Cheese Tossed with a creamy white Balsamic

Greek
Romaine, Mixed Greens, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion, and Feta with Greek Vinaigrette

Caesar
Romaine with Lemon Parmesan Croutons

Mista
Mixed Greens, Grape Tomatoes, Shredded Carrots

Lemon Sorbet Intermezzo
Chicken Entrées

Choice of (1)

Chicken Oscar
Pan Seared Chicken Breast Topped with Lump Crabmeat, Asparagus Tips, Finished with a Lemon Buerre Blanc

Chicken Gardenier
French Cut Chicken Breast Stuffed with Grilled Vegetables, Boursin Cheese, Pan Roasted and Served with Lemon Pesto Buerre Blanc

Chicken Athenian
French Cut Chicken Breast Marinated and Char Grilled Topped with Feta and White Wine Lemon Thyme Juslie, Paired with Spinach and Tomato Orzo

Champagne Chicken
French Cut Chicken Breast Stuffed with Spinach, Mushroom, Prosciutto and Boursin Cheese, Pan Roasted and Served with Champagne Honey Buerre Blanc

Chicken Margarita
French Chicken Breast Stuffed with fresh homemade mozzarella cheese, tomatoes & fresh basil, served with Rosa cheese ravioli topped with garden vegetable Carpanota

Chicken Normandy
French Chicken Breast Stuffed with Herb Bread Apple Cranberry stuffing roasted & served with Madeira Demi Glace

Chicken Frutti di Mare
French Chicken Breast stuffed with an assortment of Crabmeat & Shrimp served with a Lobster Cardinal Sauce

Chicken Forestshire
Marinated Grilled French Chicken Breast served with Roasted Garden Vegetables & Potatoes served with an assortment of Gourmet Mushrooms and a Marsala Wine Sauce

Chicken Balsamic
Marinated Grilled French Chicken Breast served with Pesto Orzo Pasta served with Roasted Tomato Balsamic Demi Glace
Meat Entrées

* Denotes Additional Cost

Choice of (1)

Roasted Prime Rib
Served with Creamy Horseradish and Au Jus

Beef Short Ribs
Braised Slow Roasted Beef Short Ribs with a Roasted Gardenier of Vegetables paired with either Soft Polenta or Garlic Mashed Potatoes than finished with a Demi Glace

Chateau Briand
The Classic Sliced Filet of choice Beef Tenderloin, topped with a Port Wine Reduction or Mushroom Bordelaise

Pork Loin Chop
Stuffed with Shitake Mushrooms, Spinach, Roasted Red Peppers, topped with Apple Madera Demi Glaze

Grilled Rib Eye Steak
Marinated and Grilled to Perfection and Finished with Merlot Demi Glaze

*Grilled Filet Mignon
Served with Sautéed Wild Mushrooms and Bordelaise Sauce or Roasted Shallot Port Wine Demi Glaze

*Grilled Filet Mignon Oscar
Topped with Jumbo Lump Crabmeat, Baby Asparagus Tips, Home-Made Mozzarella and Merlot Demi Glaze

*Veal Chop
Marinated and Grilled, Served with Roasted Potatoes, Broccoli Rabe, and Wrapped Lemon Wedge Topped with a Marsala Demi Glaze

*Veal Osso Bucco
Braised Slow Roasted Veal Shank with a Tomato Vegetable Demi Glace served with Saffron Risotto

*The Merion Surf & Turf
Roasted Filet Mignon with a Slow Roasted Cold Water Lobster Tail
**Fish Entrées**

* Denotes Additional Cost

Choice of (1)

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**Filet of Scottish Salmon with choice of:**
- Choron: Baby Spinach, Roasted Peppers, & Gruyere Cheese finished with Sauce Choron
- Mandarin: Mandarin Teriyaki glaze paired with Ginger Rice and baby Bok Choy
- Bruschetta: Tomato, Onion, Garlic, & Basil Topping

**Flounder**
Stuffed with Crabmeat in a White Wine Lemon Beurre Blanc

**Pan Roasted Striped Bass**
Hybrid Farm Raised Striped Bass Dredge in Seasoned Flour then seared crispy & served with Potato & Bacon Gardenier than finished with a Dijon Lemon Beurre Blanc

**Grilled Sword Fish Puttanesca**
Grilled Filet of Swordfish topped with Tomatoes, Anchovies, Roasted Garlic & served with Pesto Risotto

**Salmon & Flounder Florentine**
Salmon & Flounder pin wheeled with Spinach stuffing & topped with Lemon Beurre Blanc

**Crab Crusted Scallops**
Jumbo Scallops topped with Crabmeat Imperial, slow roasted, & served with Lemon Beurre Blanc

* **Chilean Sea Bass Beurre Blanc**
Chilean Sea Bass finished with a Lemon Beurre Blanc Sauce

* **Chilean Sea Bass Cashew Confeit**
Pan Seared Chilean Sea Bass topped with Roasted Cashew & California Raisins finished with Soy Beurre Blanc

* **Maryland Crab Cakes**
Homemade with Jumbo Lump Crab Meat, topped with Meyer Lemon Roasted Garlic Aioli

* **Halibut**
Pan Seared with Poached Clams, Grilled Shrimp, Served with Saffron Risotto and topped with a Roasted Fennel Shrimp Broth

* **St. Regis**
Pan Seared Chilean Sea Bass served with Clams, Grilled Shrimp, Chorizo Sausage, Roasted Potato topped with a Smoked Tomato Broth
**Dessert Buffet Stations**

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas Included

**BUTLERED DESSERT**

Miniature Peanut Butter and Jelly Sandwiches, Nutella Squares, Assortment of Warm Homemade Cookies, Butlered Assorted Ice Cream & Presented with Ice Cold Milk Shots.

**VIENNESE TABLE**

<table>
<thead>
<tr>
<th>White &amp; Dark Chocolate Mousse</th>
<th>Napoleons ~ Vanilla, Chocolate</th>
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<tbody>
<tr>
<td>Individual Tiramisu</td>
<td>Miniature French Pastries</td>
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<tr>
<td>Lemon or Grand Marnier Mousse</td>
<td>Individual Ricotta Cheese Cake Pies</td>
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<tr>
<td>Cream Puffs Dipped In Chocolate</td>
<td>Belgium Chocolate Torte</td>
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<tr>
<td>Éclair’s ~ Chocolate, Vanilla, Coffee</td>
<td>Crème Brule</td>
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**CREPE and FLAMBE STATION**

Orange & Grand Marnier Sauce Drizzled on Chocolate & Banana Filled Crepes, Sprinkled with Vanilla Sugar; Bananas Foster and Cherries Jubilee Combined with Vanilla Ice Cream

**BELGIAN WAFFLE AND ICE CREAM SUNDAE STATION**

Assorted Flavors of Ice Creams with Chocolate Sauce, Varied Nuts, & Other Assorted Toppings Served on Fresh Belgian Waffles
(Dessert Stations Continued)

CHOCOLATE FOUNTAIN

Warm Dark Chocolate with Skewers of:

Fresh Fruit, Strawberries, Pineapple, Marshmallows, Pretzels, and Rice Crispy Treats

INTERNATIONAL COFFEE BAR

Served at the Bar

Freshly Brewed Coffee, Cappuccino, and Espresso Served with:

Whip Cream, Chocolate Shavings, Cinnamon Sticks, and Raw Sugar

*Bailey’s Irish Cream, Kahlua, and Amaretto, Godiva, Tia Maria, Sambuca*

CHEESECAKE MARTINI BAR

Homemade Cheesecake Served in Elegant Martini Glasses, Served with an Assortment of

Toppings to include: Seasonal Fruits, Fresh Whipped Cream, and Oreo Cookie Crumbs

WEDDING CAKE DISPLAY

Wedding Cake is Cut and Served at your Dessert Hour

MILKSHAKE AND ROOTBEER FLOAT STATION

Freshly Made Milkshakes and Floats Made to Order for your Guests
New Viennese Dessert Room - Upgraded Stations

**Italian Station**
$8/per person
- Italian Rainbow Cookies
- Pignoli Cookies
- Italian Cannoli Cake
- Italian Rum Cake
- Tiramisu
- Mille Foglie
- Large Cannoli’s
- Biscotti
- Baca Di Dama
- Sfogliatelle
- Nougat
- Bhaba Rum Cake
- Zeppole’s

**Grooms Station**
*Starts at $6/per person (custom-made)*
- Custom Made Dessert Station Based on Grooms favorite desserts
- Custom Made Surprise Grooms Cake

**French Station**
$8/per person
- Croquembouche (French Wedding Cake)
- Madeleine’s
- Large Custard Eclairs
- Classic French Apple Tart (Large Tart)
- Dobos Torte (Large Cake)
- Chocolate Nutella Mousse Tart
- Pate De Fruit
- Cheese/ Fruit Platter
- French Macaroons
- Mille Feuille

**VIP Chocolate Station**
$8/per person
- Chocolate Chip Cookie Sandwiches
- Chocolate Pecan Diamonds
- Chocolate Covered Jumbo Strawberries
- Pure Chocolate Slabs: 55%, 73%, 85%
- Chocolate Covered Pretzels Pretzel Rods
- Chocolate Truffles
- Chocolate Covered Rice Krispie Treats
- Chocolate Bon Bon’s
- Chocolate Bark
- Chocolate Covered Marshmallows
Sweet Dreams Candy Station #1
$4/ per person
- Swedish Fish
- Dum Dum Lollipops
- Tootsie Rolls and Pops
- Gummy Bears
- Gummy Worms
- Reese Peanut Butter Cups
- Jolly Ranchers
- Jelly Belly Jelly Beans
- Bubble Gum Balls
- Licorice

Sweet Dreams Candy Station #2
Starts at $6/ per person (custom-made)
- Custom made candy station to fit your event style. Choose your own candy based on theme, colors, or style.

Mazel Tov Station
$6/ per person
- Hamantaschen
- Rugelach
- Babka
- Black and White Cookies
- Raspberry Straws
- Chocolate Covered Pretzels
- Chocolate Covered Marshmallows

Greek Station
$4/ per person
- Baklava
- Olive Oil Cake
- Kataifi
- Greek Yogurt and Fruit Parfaits with Honey
- Lukamata

Indian Station
$6/ per person
- Rasogolia
- Cham Cham
- Rajbhog
- Rasjulla
- Cake Rusk
- Soan Papdi
- Bakar Khani
- Mango Juice
- Thumb’s Up Cola
- Limca
- Fanta Orange
Wedding Cake Flavors

Please pick three combinations for your personalized tasting with the Executive Pastry Chef

Vanilla Butter Cake + Vanilla Bean Buttercream
Vanilla Butter Cake + Raspberry Jam + Vanilla Bean Buttercream
Vanilla Butter Cake + Apricot Jam + Almond Buttercream
Vanilla Butter Cake + Orange Marmalade + Grande Marnier Buttercream
Vanilla Butter Cake + Strawberry Jam + Almond Buttercream
Chocolate Devils Food + Vanilla Bean Buttercream
Chocolate Devils Food + Orange Marmalade + Grand Marnier Buttercream
Chocolate Devils Food + Pistachio Buttercream*
Chocolate Devils Food + Peanut Butter Buttercream*
Chocolate Devils Food + Raspberry Jam + Pistachio Buttercream*
Chocolate Devils Food + Hazelnut Buttercream*
Almond Cake + Coffee Buttercream*
Almond Cake + Raspberry Jam + Vanilla Bean Buttercream
Almond Cake + Apricot Jam + Amaretto Buttercream
Almond Cake + Orange Marmalade + Vanilla Bean Buttercream
Black and White + Vanilla Bean Buttercream
Black and White + Mocha Buttercream*
Black and White + Peanut Butter Buttercream*
Black and White + Raspberry Jam + Pistachio Buttercream*
Black and White + Strawberry Jam + Vanilla Bean Buttercream
Red Velvet + Vanilla Bean Buttercream
Red Velvet + Mocha Buttercream*
Additional Seasonal Flavor Offerings

(Upgrades)

Winter
Gingerbread Cake + Caramel Buttercream *
Pear Linzer Cake + Cranberry Compote + Caramel Buttercream *

Spring
Coconut Cake + Coconut Custard + Vanilla Bean Buttercream
Lemon Cake + Raspberry Jam + Lemon Buttercream

Summer
Lemon Cake + Raspberry Jam + Lemon Buttercream
Vanilla Butter Cake + Vanilla Custard + Fresh Strawberries + Vanilla Bean Buttercream
Almond Cake + Fresh Mixed Berries + Vanilla Bean Buttercream

Fall
Pumpkin Spice + Brown Sugar Buttercream*
Apple Cake + Caramel Buttercream *

Upgrades:
Fondant: $3.00/ Slice
Seasonal Flavor Profiles: $1.00/ Slice
Additional Flavor Tiers: $40.00 for each different flavor combination
Sugar Flowers/ Bows/ Specialty Decorations: Custom price based on design

*Denotes Buttercream will not be white.