

❧ *Imperial Topaz* ❧

We can offer this as a Six Hour Wedding Package (Seasonally)

Fifteen Minute Private Dining Interlude Following Ceremony
Exclusively for the Newlyweds! / Cocktails & Appetizers Served

White Gloved Staff will Greet Your Guest with Passed Champagne & Signature Cocktail



“Top Shelf” Five Hour Open Bar



Entrance Greeter
Maître’ D & Bridal Attendant



Oceanside Gazebo for your Ceremony & First Look



Tablesides Wine Service with Entree’



Custom Wedding Cake



Boardwalk Blowout, Cannoli Station, Ice Cream Sundae Bar



Espresso & Biscotti Bar with Cordial Varieties



Choice of Assorted Linen & Napkin Colors



Lanterns at Cocktail Hour
Votive Candles to compliment your Centerpieces



Direction Cards



Bridal Suite available 2 hours prior / Champagne & Snacks for Bridal Party

IMPERIAL TOPAZ COCKTAIL HOUR

"Top Shelf" Open Bar / Passed Champagne & Signature Cocktail

Seafood Station & Raw Bar

(Freshly Shucked by "Lusty Lobster")

Shrimp, Crab Claws, Clams & Oysters

Lemons, Cocktail Sauce, Cajun Remoulade & Tabasco

Ahi & Snapper Crudo

Brooklyn Carving Station

Carved New Zealand Lamb Chops

Braised Short Rib with Mango & Bleu Cheese

Dijon Mustard, Horseradish Sauce,

Sliced Crostini

Antipasto Charcuterie

Variety of Italian Meats - Cappicola, Prosciutto, Sopressata, Salami & Ham

Aged International & Domestic Cheeses - Aguor, Manchego, Gouda, Aged Provolone

Roasted Vegetables, Stuffed Cherry Peppers, Marcona Almonds, Dried Figs, Broccoli Rabe & Roasted Peppers, Marinated Mushrooms, Tomato & Mozzarella, Fire Roasted Tomatoes, Bruschetta, Hummus,

Olive Tapenade, Long Stem Grilled Artichoke Hearts, Crostini's, Pita Chips, Water Crackers,

Bread Sticks, Inez Crackers, Assorted Sliced Italian Breads

Seasonal Fruit – Whole Strawberries, Sweet Red & Green Grapes,

Sliced Hawaiian Pineapple & Sliced Melons

Sizzling Salad

Southwest Roasted Chicken, served with Grilled Corn, Fire Roasted Tomatoes, Grilled Peppers,

Diced Onion over Shredded Kale Topped with Avocado Lime Crema

Hand Rolled Sushi Station

California Rolls / Rainbow Rolls

Spicy Tuna Rolls / Red Snapper

Served with Soy, Wasabi & Ginger

Sides: *Edamame Bowl, Crab & Cucumber Salad*

Butler Style Hors D'oeuvres - Select Twelve (12)

Shrimp Maui: Phyllo pastry filled with Shrimp, Chili & Leeks

Beef Sate: Skewered, spiced & served with a Complimenting Sauce

Chicken Sate: Marinated Chicken Served with a Spicy Peanut Sauce

Mini Kobe Burgers: Served with A Honey Jalapeno Mayonnaise

Pork Carnitas Pork: Braised Pork with Smoked Chipotle Peppers

Mini Baked Brie: Rolled Brie & Raspberry with Smoked Chipotle Almonds in Phyllo Dough

****Stuffed Mushrooms:** Sausage, Crab or Garden Vegetables(Choose 1)

Coconut Chicken: Coconut crusted flash-fried chicken skewers

Crab Cake: Our Scrumptious Lump Crab Cake with Our Blend of Spices

Buffalo Chicken Tortilla Tart: Shredded Chicken Pieces with Wing Sauce Topped with Bleu Cheese

Clams Casino: Baked Clams on the half shell topped with bacon, bread crumbs, green pepper and parmesan cheese

****Fig, Bacon & Chorizo:** Chorizo Sausage Stuffed with Fig & Wrapped In Bacon

Spinach & Artichoke Tartlet: Sautéed Spinach with poached Artichokes in a Crispy Tart shell

Plantain Shrimp: Shrimp Coated with Green Plantains & Served with Mojo Mayonnaise Dipping Sauce

Mini Cubans: With Pork, Ham Swiss & Pickles

****Scallop & Bacon:** Sea Scallop Wrapped In Crispy Bacon Baked to Perfection

Steamed Chicken Shui Mei: Steamed Chicken Dumpling with Water Chestnuts

Chicken & Waffles: Topped with Hot Honey

****Fig & Prosciutto:** Fig Preserve topped with Prosciutto, Port Wine Caramelized Shallots and Shaved Asiago

Black Bean & Feta Empanada: Black Beans, Feta Cheese & Slivered Jalapeno

Philly Cheese Steak Spoon: Cajun Rubbed Thinly Sliced Flank Steak Topped with Aged Provolone & Caramelized Onions

Conch Fritter: Our Key West inspired Fritter Served with a Key Lime Mustard

Peking Duck Spring Roll: Roasted Duck Gently Rolled on a Wonton Wrapper with a Honey Sriracha Dip

Beef & Bleu: Beef Tenderloin with Gorgonzola Cheese Wrapped In Applewood Smoked Bacon

Short Rib Empanada: Short Rib Slowly Braised and Shredded, Topped with Manchego Cheese and Fried to golden perfection

****Melon & Prosciutto:** Seasonal Melon Wrapped in Italian ham

California Rolls: Surimi, Rice & Cucumber Wrapped In Seaweed

Spicy Tuna: Spicy Tuna and Rice Wrapped in Seaweed

Filet En Crostini: Our Famous Tenderloin Sliced Thinly By Hand and Topped with Horseradish Sauce

Sesame Tuna: Seared Rare with Black and White Sesame Seeds, with diced Cucumbers and Ponzu served in a Asian Spoon

Short Rib & Fontina Panini:

****Asparagus & Prosciutto:** Chilled Asparagus in a Prosciutto blanket

****Tuna Tartar:** Tuna Tartar served on a Cucumber Coupe topped with Caviar

****Shrimp Ceviche:** Our Cilantro & Lemon Cooked Shrimp With Diced Tomato & Celery Scented with Lemon In a Asian Spoon

Sriracha Chicken Meatballs: Asian Meatball with Sriracha Glaze Topped with Creamy /ricotta Sauce

Mango Chicken: Curry Rubbed Chicken Breast Chopped & Served with Ripe Mango & Jalapeno In a Corn Cup

Skirt Steak Fajita Scoop: Crispy Tortilla filled with Grilled Marinated Steak, Peppers & Onions

Goat Cheese on Flat Bread: Goat Cheese Served on Flat Bread with Fig & Balsamic

Pork Wonton: Pork Tenderloin On A Crispy Wonton Topped with Mandarin Orange & Honey Hoisin Sauce

****Balsamic Chicken:** Grilled Chicken & Mozzarella Wrapped with Prosciutto Topped with Balsamic Glaze

Mango Shrimp: Cilantro Sautéed Shrimp with Humus, Chorizo, Mango and Avocado in a plantain coupe

****Belgian Endive with Tuna Tartar:** Ahi Tuna Chopped with Red Onions and Capers served on Endive Leaf

Chorizo Tart: Chorizo sausage with Topped Caramelized Red Onions and Manchego Cheese

Sweet Potato Latke: Miniature Sweet Potato Latke Topped with Smoked Salmon Crème Fraiche & Caviar

Peppa Dew & Goat Cheese Poppers: Peppa Dew Peppers & Goat Cheese Coatd with Crunchy Bread Crumbs

****Denotes Gluten Free Appetizer**

IMPERIAL TOPAZ DINNER RECEPTION
Champagne Toast with Floating Berry / Lemon Water

Salad (Preset -Please Choose 1)

Pomegranate & Arugula Salad with Grilled Zucchini, Yellow Squash, Feta Cheese
Drizzled with a Fig Balsamic Dressing
Or

Baby Spinach Salad – Topped with Mandarin Oranges, Feta, Pepitas and Cranberries
Drizzled with Honey & Lime Dressing

Second Course

*Pan Seared Sea Scallop & Lump Crab on a bed of Kani Style Cucumber
Topped with Lemon & Lime Zest*

Entrée Selection

(Please Select 3 - NO PRE-COUNTS NECESSARY)

Tableside Wine Service with Entrée

8oz Filet Mignon Topped with Aged Creamy Bleu Cheese
Sauced with a Port Wine Reduction
Served With Herb Roasted Fingerling Potatoes & Grilled Asparagus

Chilean Sea Bass

Chilean Sea bass Pan seared topped with a Mango Jalapeno Glaze
**Wild Rice & Seasonal Vegetable*

Black Grouper

*Blackened Grouper Topped with Quick Pickled Onions, Roasted Pepper, Roasted Corn, Grape Tomato &
Diced Avocado*
*Served with *Wild Rice & Seasonal Vegetable*

8oz Lobster Tail – Crab, Scallop & Shrimp Stuffing-Additional \$10.00 per person
Sauced with a White Wine & Concasse Tomato Sauce
*Served with *Wild Rice & Seasonal Vegetable*

French Breast of Chicken Filled with Sautéed Spinach Feta

Topped with a Porcini Mushroom Demi-glaze
*Served with *Wild Rice & Seasonal Vegetable*

Vegetarian (Vegan) Selection upon Request

Grilled Eggplant Rolletini Filled with Grilled Asparagus
Over a bed of Lentils & Vegetables Topped with Roasted Tomatoes

**180 guests or more Herb Roasted Fingerling Potatoes with all entrees*

IMPERIAL TOPAZ DELECTABLE DESERTS

Traditional Tiered Wedding Cake

Boardwalk Viennese Table

Cake Pops - Chocolate, Strawberry mousse, Oreo, Devils food
Chocolate Shooters - Chocolate, Red Velvet, Strawberry Short Cake
Mini Cup Cakes - Chefs Selection of Assorted Mini Cup Cakes
Churros Filled with Dulce de Leche
Mini Chocolate Covered Pretzels Assorted
Mini Chocolate Brownies Bite
Classic Macaroons

Cannoli Station

Hand Piped, Chocolate Chip & Pistachio

Ice Cream Sundae Bar with Belgian Waffles & Assorted Toppings

Espresso Station with Biscotti / International Cordials served in Chocolate Cups

Freshly Brewed Colombian Coffee and Herbal Tea Service