

CRAVE EVENTS GROUP



at the Prallsville Mills
33 Risler Street, Stockton, NJ 08559

THE HUNTERDON PLATED WEDDING RECEPTION

Our Chefs are committed to serving truly seasonally-inspired cuisine.
Therefore, some of our items are only available at certain times of the year.

Our wedding packages are 5 hours with an additional hour for your ceremony and include:
Premium Open Bar, Passed Specialty Cocktail Inspired by You, Bridal Attendant, Maître D',
Your Color Choice of Linen, Tableside Wine Service, Champagne Toast, and our team
of memorymakers who will ensure that your wedding day is unforgettable.

COCKTAIL HOUR

Passed Specialty Cocktail Upon Arrival
A Sampling of Butler Style Passed Hors d'Oeuvres
(please select eight)

SIGNATURE STYLES

Catfish Taco / Housemade Mini Taco, Cornmeal-Crusted Catfish, Red Slaw, Secret Sauce
Seasoned Beef Slider / Red Onion Marmalade, Chipotle Catsup on a Brioche Bun
Everything Dogs in a Blanket / Mustard and Hot Onions (think everything bagel, yum!)
Tuna Slider / Hawaiian Roll, Wakame, Ginger Aioli
Mini Chicken Parmesan
BBQ Short Ribs on a Smoked Paprika Waffle
Smoked Gouda Grilled Cheese with Tomato Basil Soup Shooter
Truffle Frites with A1 Aioli served in Parchment Paper Cone
Sausage and Pepper Bread with Sundried Tomato Pesto
Prallsville B.L.T. / Newski Bacon, Micro Greens, Tomato, and Truffle Mayo on Soft Brioche

FROM THE MARKET

Caprese Skewer, Tomato, Mozzarella, Basil
Mini Portobello Tarts with Goat Cheese, Balsamic Syrup
Yukon Gold Potato Croquettes with White Truffle & Chives

UNDER THE SEA

Spicy Tuna, Tobiko, Spicy Japanese Mayo, Scallion, Wonton Crisp
Lardo-Wrapped Sea Scallop, Aglio Pepperoncino, Balsamic "Fico"
Mini Crab Cakes with Mango Salsa
Skewered Shrimp Oreganata

BIRDS OF A FEATHER

Duck Confit Crostini, Fig Jam, Sherry Glaze
Chicken & Lemongrass Pot Stickers with White Soy Sauce
Chicken Quesadilla topped with Pico de Gallo & Guacamole

FROM THE BUTCHER

Beef Tartare, Rosemary Crisp
Filet Mignon with Truffle Aioli and Parmigiano Reggiano on Sourdough Crisps
Mini Grass-Fed Burgers, Aged Cheddar Cheese, Apple-Smoked Bacon

LOCAL & IMPORTED SEASONAL CHEESE AND FRESH FRUIT & BERRIES

Havarti, NY Cheddar, Smoked Gouda, Goat Cheese, and Ricotta Salata garnished with Nuts, Dried Fruit, Flat Breads, and Crackers
Golden Pineapple, Honeydew Melon, Cantaloupe, Seedless Red Grapes, Assorted Berries

MEDITERRANEAN STATION

Roasted & Grilled Zucchini, Eggplant, Squash, Fennel, Red Peppers, Feta Cheese
Hummus, Dolmas, & Tabouleh
Assorted Pita Breads & Flatbreads

TUSCAN STATION

Marinated Olives, Mushrooms, Artichokes
Fresh Bocconcini, Tomato, Fresh Basil, Balsamic
Canellini Bean Salad with Lemon, Herbs and Tomatoes
Tomato Brushetta with Red Onion, Olive Oil, Herbs
Eggplant Capponatta with Roasted Garlic
Bread Crumb Stuffed Peppers in Extra Virgin Olive Oil
Assorted Focaccia Breads

PASTA STATION

Prepared by a Chef

(selection of two pastas and three sauces)

Freshly Baked Bread and Grated Reggiano Parmesan Cheese
Pasta / Penne, Orecchiette, Rigatoni, Cavatelli
Sauces / Pesto, Fresh Tomato, Alfredo, Vodka

Accompaniments / Sweet Sausage, Mushrooms, Broccoli Rabe, Tomato, Roasted Peppers, Onions, Peas

CARVING STATION

(please select two)

Top Round of Beef / Horseradish Sauce, Parker House Rolls
Pork Loin / Apple Compote, Roasted Fennel
Free-Range Turkey / Cranberry Relish, Candied Yams
Corned Beef / Whole Grain Mustard, Rye Bread, Sauerkraut
Bone-In Fresh Ham / Pineapple Chutney
Whole Faroe Island Salmon / Cucumber Salad with Green Goddess Dressing

DINNER RECEPTION

SALAD COURSE

(please select one)

Caesar Salad / Crispy Croutons, Shaved Parmesan
Traditional Mesclun Salad / Minced Shallots, Fines Herb, Dijon Red Wine Vinaigrette
Fresh Buffalo Mozzarella / Heirloom Tomatoes, Boston Lettuce, Pesto, Extra Virgin Olive Oil Drizzle
Arugula Salad / Julienned Pears, Crumbled Blue Cheese, Sun-Dried Cranberries, Raspberry Vinaigrette

ENTRÉE

(please select two)

Entrée served with Freshly Baked Breads and Whipped Butter

Braised Short Rib / Spinach, Roasted Garlic Mashed Potatoes
Pan-Seared Tilapia / Parmesan Crust, Vegetable Caponata, Whipped Potatoes, Tomato Coulis
Porcini-Crusted Chilean Sea Bass / Fingerling Potatoes, Wild Mushrooms, Red Wine Reduction
Grilled Filet Mignon / Roasted Vegetables, Herb Red Bliss Potatoes, Barolo Wine Sauce
Faroe Island Salmon / Spaghetti Squash, Asparagus, & Roasted Potatoes, Beurre Blanc Sauce
French-Cut Chicken Breast / Lyonnaise Potatoes, Asparagus, Mushroom Jus
Herb-Seared Sirloin / Broccoli Oreganato, Gruyère Mashed Potatoes, Wild Mushrooms, Peppercorn Sauce
Pan Seared Red Snapper with Caramelized Shallots, Baby Green Beans & Smashed Potatoes, Lemon Sauce
Roast Tenderloin of Pork with Apple Chutney, Garlic-Mashed Potatoes & Broccolini, Pork Jus
Vegetarian Entrées *(please select one)* / Seasonal Risotto, Roasted Root Vegetables with Balsamic Glaze,
Eggplant Parmesan

DESSERT

Custom Wedding Cake
Mini Pastries per table
Regular & Decaffeinated Coffee
Assorted Herbal Teas

BEVERAGES

Signature Cocktail passed upon arrival
Five-Hour Premium Open Bar
Premium Red & White Wine Served Tableside
Champagne Toast

\$150 per Guest plus all needed Rentals, 20% Service Charge, and New Jersey Sales Tax