

Adelphia

Restaurant Catering & Conference Center

Adelphia Pan Athenian Grand Ballroom Weddings

Your Wedding Reception Package Will Include-

- *Unparalleled Attention To Detail Throughout the Reception Planning*
- *Valet Parking Service for the Entire Guest List*
- * A "Chef Orchestrated" Culinary Event From Start to Finish*
- *Maitre D' Supervision and Personalized Guest Service*
- *Bridal Suite with Full Cocktail Hour Services & all Personal Amenities*
- *Separate Reception Room for Cocktail Hour*
- *An Extended 5 & 1/2 Hour Reception*
- *Ultra Premium Bar Selections*
- *Champagne or Sparkling Wine Toast and Premium Wine Service with Dinner*
- *A Dinner Menu Created Especially For You with Your Choice of Services*
- *The Wedding Cake and Sumptuous Sweet Table Presentation of Your Dreams including a Chocolate Lava Fountain & Ice Cream Bar*
- *Fresh Floral Centerpiece Selections*
- *Elegant Damask Linen Selections*
- *Hand Sculpted Ice Display*

1750 Clements Bridge Rd, Deptford NJ 08096 ~ 856-845-8200 ~ fax 856-848-8142

Cocktail Hour
Displayed Appetizer Stations-Select Four

Verdure alla Griglia-An assortment of garden vegetables seasoned & grilled with extra virgin olive oil and fresh herbs, and finished with balsamic syrup.

Formaggio al'Internationale- An assortment of domestic & imported cheeses.

Tavola Calda alla Pescatore- Clams Casino, Mussels Florentine, Garlic-roasted Shrimp, and Crab Tortoni surrounding a prepared "Catch of the Day" like grilled Red Snapper, poached Filet of Salmon or Pan-seared Ahi Tuna.

Taverna Grill-An assortment of skewered "Greek Taverna" style Kebabs.

Antipasto alla Trattoria-An array of Italian "antipasto" specialties including roasted peppers, fresh mozzarella, prosciutto di Parma and grilled foccacia.

Pasta-Razzi-A personalized pasta station with selections specially chosen for the wedding day.

Frutta Fresca- Assorted fresh seasonal fruit displayed on sculpted ice.

Mezedakia- An assortment of Greek appetizers including imported Greek cheeses, olives, stuffed grape leaves, roasted peppers and marinated artichokes, sausages & salami, and grilled paksimadia.

Rack of Lamb-Roasted rack of lamb, sliced into chops and seasoned with oregano and lemon.

Calamari Fritti-Fried calamari accompanied by a zesty Puttanesca sauce and lemon wedges.

Shrimp Cocktail-Chilled, Steamed Jumbo Shrimp displayed on sculpted ice with cocktail sauce and lemon wedges.

Seafood Iceberg- An assortment of chilled seafood including shrimp, snow crab clusters, crab cocktail claws, ceviche, smoked salmon and other "fruits of the sea", served with assorted condiments and lemon wedges on sculpted ice.

Cocktail Hour
**Ultra-Premium Bar Selections &
Butlered Hors d'Oeuvres**

**Select Eight*

*Hoisin-style Sea Scallops wrapped with Bacon
Coconut Shrimp with Pineapple-Cilantro salsa
Crab Imperial-stuffed Mushroom Caps
Bacon-wrapped Shrimp with a Barbecue-Horseradish sauce
Spinach and Feta Cheese Phyllo Spanakopita
Feta Cheese and Phyllo Teeropita
Bruschetta Assortimenti
Skewered Chicken and Pineapple Satay
Skewered Pork Adobo
Pistachio-crusted Chicken Fingers with Honey Mustard
Petite Quiche Assortment
Lemon Shrimp Kebabs
Prosciutto, Melon & Grape Skewers
Smoked Wild Irish Salmon Toast with Crab & Tomato Confit
Crab Tortoni with Garlic-Caper Aioli
Coconut Zucchini Stix with Mango mayonnaise
Paella-Stuffed Cherry Tomatoes
"Greek Taverna-Style" Chicken Souvlaki
Crab & Spinach stuffed Artichoke Bottoms
"Greek Taverna-Style" Pork Kalamaki
Pizzetta alla Margherita
"Greek Taverna-Style" Vegetable Souvlaki
Peanut Brittle Pork Satay Skewers
Chicken, Spinach, Pine Nuts & Kaseri Kotopita*

Dinner Service Course Selections

Freshly baked bread baskets with olive oil and butter services

Soups- Select One

Beef & Mushroom Barley

Cream of Potato-Leek

Italian Wedding Soup

Tarragon-Tomato Bisque

Minestrone

Vegetable Mulligatawny

Cream of Wild Mushroom

Avgolemono

Asparagus-Dill Avgolemono

Crab & Spinach Bisque

Smoky Lobster Bisque

Saffron Chicken with Tubetti

Beef Consomme with Bacon Dumplings

Chicken Consomme Oriental

Chicken, Spinach & Rice

Cream of Vegetable Supreme

Beef & Orzo

Shrimp & Asparagus Bisque

Shrimp, Black Bean & Rice

Tortellini, Tomato & Spinach

Salads- Select One

Greek Taverna-Classic Greek salad with crisp mixed greens, assorted bell peppers, red onions, fresh dill, tomatoes, cucumbers, kalamita olives, feta cheese in a zesty "taverna-style" vinaigrette.

Rustic Italian-An assortment of crisp, Italian greens tossed with colorful garden delights in a balsamic vinaigrette, topped with shredded Pecorino-Romano cheese.

Classic Caesar-Romaine lettuce tossed in a Classic Caesar dressing with parmesan croutons and topped with grated Parmigiano-Reggiano cheese.

Country Garden-Mixed greens and assorted "country garden" salad vegetables tossed in our creamy house dressing.

Primavera-Baby spring mix greens tossed in a Raspberry-Walnut vinaigrette with tomatoes and cucumber slices and topped with grated parmesan cheese.

Spinach Mandarin-Tender leaf spinach with shaved red onions, carrot curls, grape tomatoes and mandarin orange sections, finished with a citrus-vinaigrette.

Entrée Selections

Pan Athenian Service-Select Three • Plated Service-Select Two

Beef

Filet Mignon a la Chateaubriand-Center cut beef tenderloin steak finished with mushrooms and shallots in sauce bordelaise.

Filet Mignon a la Porto-char grilled Center cut filet wrapped with smokehouse bacon, topped with caramelized onions and sauce Porto, and finished with crumbled Maytag bleu cheese.

Filet Mignon Mavrodaphne-Mustard crusted beef filet finished with button mushrooms and onions in a rich Mavrodaphne infused demi-glace

Filet Mignon a la Zingara- Peppered "Gypsy-style" pan-seared beef filet finished with a wild mushroom mélange in sauce Madeira.

Filet Mediterraneo-Pan-Seared center cut filet seasoned with a sachet of Mediterranean herbs, cracked pepper, and topped with jumbo prawns in a rich lemon-garlic sauce.

Filet alla Pizzaiola-Fire-Roasted beef filet finished with mushrooms, assorted bell peppers and onions in "Pizzaiola-Style" tomato sauce, and finished with shavings of Reggiano-Parmigiano cheese.

Bistecca alla Fiorentina-Choice grade N.Y. Sirloin Strip Steak, char-grilled with olive oil, fresh herbs, garlic and lemon, and served, finished with Maitre d'Beurre.

Steak au Cognac-Prime Strip Sirloin Steak, char-grilled and finished with a peppered cognac-cream sauce.

Prime Rib au Jus-Choice Beef rib eye roasted to perfection, and served with horseradish-sour cream sauce and a "natural juices" glaze.

Veal

Veal Saltimbocca-Veal Cutlet rolled with mild provolone cheese, mushroom duxelles, imported prosciutto, and fresh sage and finished with a mushroom-marsala demi-glace.

Veal alla Caprese- Veal cutlet stuffed with plum tomato and fresh basil confit and fresh mozzarella, and finished with a light tomato sauce and grated Parmigiano-Reggiano cheese.

Veal Florentine-Veal cutlet stuffed with a spinach sauté and fontinella cheese and finished with a spinach cream sauce.

Veal Imperial-Veal Cutlet stuffed with asparagus and crab imperial, and finished with sauce Béarnaise.

Veal Cordon Bleu-Veal Cutlet stuffed with Danish ham and gruyere cheese and finished with mushrooms and shallots in sauce Ivoire.

Poultry

Chicken alla Primavera-Chicken cutlet stuffed with a spinach, roasted pepper and asparagus sauté, and mozzarella cheeses and finished with sauce Estragon.

Chicken Frangelico-Chicken cutlet stuffed with imported prosciutto, mild provolone, fresh sage and mushroom duxelles, and finished with a mushroom & a Frangelico-scented demi-glace.

Chicken Florentine-Chicken cutlet stuffed with a spinach sauté, rice and fontinella cheese, and finished with a creamy spinach sauce.

Chicken alla Boscaiola-chicken cutlet stuffed with a wild mushroom mélange, rice and mild provolone cheese and finished with mushrooms in sauce supreme.

Chicken Dolmades-Chicken cutlet stuffed with spinach, rice, plum tomatoes and feta cheese and finished with sauce dill scented sauce Aurore.

Chicken alla Venezia-Chicken cutlet stuffed with roasted peppers, mild provolone, mushroom duxelles and rice, and finished with a zesty lemon-garlic sauce.

Seafood

Salmon Supreme- Salmon filet stuffed with crab and finished with a dill beurre blanc.

Flounder Newburg-Filet of Flounder stuffed with crab and finished with shrimp in a rich Madeira-cream sauce.

Flounder Imperial-Flounder filet stuffed with Crab Imperial and finished with a creamy vin blanc sauce.

Sea Bass alla Puttanesca- Baked filet of Sea Bass finished with a zesty caper-black olive-tomato sauce.

Salmon Provencal-Grilled filet of Salmon finished with shrimp and scallops in a white wine-tarragon bordelaise sauce.

Stuffed Shrimp a la Homard-Crab Imperial-Stuffed jumbo Shrimp, topped with a panko-herb crumb and finished with a rich lobster sauce.

Sea Bass Genovese-Grilled filet of Sea Bass finished with julienned carrots, fennel and leeks, and finished with a sun-dried tomato pesto infused vin blanc.

Salmon Americaine-Baked Filet of Salmon finished with lobster and diced plum tomatoes in a creamy Beurre Blanc.