

Touch of Elegance



*Exclusive Caterers for
The Ballroom at Greenbriar Océanaire*

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Touch of Elegance's latest acquisition, the Ballroom at Greenbriar Oceanaire, is the perfect setting for your Wedding, Party or Special Event.

Nestled on a Championship 18-hole, Arthur Hills Designed Golf Course, we are located less than a mile off of **Exit 69 on the Garden State Parkway**; a short drive from 3 major airports, hotels and resorts; and minutes from Long Beach Island's fabulous beaches.

The perfect setting for your perfect day!

- ♥ Ballroom accommodates up to 300 guests
- ♥ Private Bridal Suite, for your use the full day of your wedding
- ♥ Extensive selection of linen colors and styles
- ♥ Outdoor & Indoor Ceremony space available
- ♥ Large dance floor
- ♥ Many scenic photo locations
- ♥ A directory of Preferred Wedding Professionals
- ♥ Professional on-site Wedding Coordinator
- ♥ And of course...

Owner & Chef, Joseph Dringus, and Executive Chef Lawrence Puzzello will assist with fabulous culinary creations and discuss menu selections customized to meet

your personal taste, style and budget.

Our concierge staff, led by Director of Operations Rebecca Reilly, will ensure every detail and aspect of your big day is met exceeding your highest expectations. Complete with on-site coordination and maître de service, we guarantee your big day will be perfect.

Touch of Elegance Catering

continues our excellence in **Off Site Catering**

We will help you create the perfect menu for your special occasion, whether it is your Wedding day, a large Gala or a small intimate affair. From a back yard BBQ, Graduation, Shower, Rehearsal Dinner, Corporate Event or simply a Celebration of one of Life's Special moments Touch of Elegance Catering will cater to all of your needs.

Touch of Elegance is a **Preferred Caterer** at many of the Jersey Shore's private homes, fashionable Yacht Clubs, Victorian B&Bs and Guest Houses.

Chef Joe Dringus has been delighting couples with his culinary wisdom for over 20 years.

Touch of Elegance will help you create the perfect menu for your special day.

We always start with the freshest ingredients, the finest quality prime cuts of beef, fresh locally grown fruits and vegetables to create delicious dishes that will WOW your guests.

Special requests are no problem, we offer a selection of gluten free, vegetarian and vegan options and can accommodate various dietary restrictions

Your wedding menu will be a big part of your day.

The first decision with a reception meal is how you would like it served...

Touch of Elegance offers you several service options:

Buffet Style - *Buffets are great for almost any wedding, in addition to giving guests the option to eat when they are ready, it also allows guests to choose the food they want. Buffets give your guests an array of options in addition to the entrée, they can take more of something they love and less of something they don't; they can go up for as much as they would like. With our flexible and extended service accommodations, your big day is sure to be over the top!*

Sit Down Style - *Sit Down dinners are the traditional choice for a formal wedding. With a traditional plated meal your wedding guests remain seated at their tables while servers bring out the meals they ordered on the response cards. It is often served in courses and is considered appropriate for more formal weddings.*

Station Style - *Stations receptions are where the food is spread out among different themed "stations" throughout the reception space. For example, there may be a carving station, an Italian station offering different pasta options, A South of the Boarder Station with tacos and fajitas, etc. Creative food stations and presentations are crowd pleasers; guests appreciate the wide variety of dishes and the interactive element.*

Unsure of what style is best for your big day? Why not incorporate a little bit of each style during your cocktail hour & reception! Chef Joe will be happy to customize a menu specific to your personal taste, style and budget and offer you a Complimentary Sample Tasting

All of our On-Premise Prices Include:

Standard china, glassware, flatware, serving pieces; a selection of standard linen colors; your Chefs and a personal on-site wedding coordinator/Maitre D.

We also provide certified bartenders at an additional charge of \$200 each

All of our Wedding Menus include:

90 Minute Cocktail Hour:

Your personal selection of stationed cold and passed hot Hors D'oeuvres for your Cocktail Hour

A Salad Selection:

Caesar Salad: Crisp Romaine, Creamy Caesar Dressing, Garlic Crouton, Shaved Parmesan

Cucumber wrapped field greens: with grape tomato, feta cheese & a Balsamic Vinaigrette

Mescaline Greens: with roasted candied walnuts, sun-dried cranberries, grape tomatoes, gorgonzola blue cheese, raspberry vinaigrette

Dessert

Wedding Cake or Cupcake Tower: Based on your Specifications

Full Service Coffee 100% Columbian Douwe Edgberts Regular and Decaffeinated Coffee & Tea

STATIONED COLD HORS D'OEUVRES

Our Cold hors d'oeuvres are served from a display station for you guests to help themselves. **Some** of the selections we offer are:

CHEESE & CRACKER DISPLAY

imported and domestic cheeses and assorted crackers

SKEWERED FRESH MOZZARELLA

prosciutto, roasted red pepper, grape tomato & balsamic glaze

VEGETABLE CRUDITE

cucumbers, celery, carrots, grape tomato, broccoli, buttermilk ranch dressing

FRESH TOMATO BRUSCHETTA

garlic and parmesan crusted melba toast

FRESH FRUIT SKEWERS

pineapple, honey dew, cantaloupe, red grape and strawberry cream cheese dipping sauce

STUFFED CHERRY PEPPERS

prosciutto and provolone

GRILLED MARINATED VEGETABLES

balsamic marinated eggplant, portabella mushrooms, zucchini, yellow squash, asparagus, roasted red peppers

Premium Options may include:

SHRIMP COCKTAIL

zesty cocktail sauce, lemon

ANTIPASTO DISPLAY

sopressetta, genoa salami, prosciutto, fresh mozzarella, provolone

ASSORTED SUSHI ROLLS (choice of 3)

spicy tuna, california, shrimp tempura, vegetarian, philadelphia: ginger, wasabi, soy

CALIFORNIA BLTS

stuffed cherry tomato w/ bacon, avocado, hint of mayo

SEARED FILET MIGNON ON A POTATO GAUFRETTE

crisp bacon, red onion, horseradish sauce

PEPPERCORN CRUSTED SUSHI TUNA GAUFRETTE

pan seared w/ wasabi aioli on a seedless cucumber

SOUTHWEST VEGAN CAVIAR

black beans, avocado, corn, grapefruit citron marinade

OLIVE & SUNDRIED TOMATO TAPENADE

vegan friendly

HUMMUS

vegan friendly

COMPLETE RAW BAR

shrimp, snow crab cocktail claws, clams/oysters on the ½ shell
lemon, cocktail sauce, horseradish, lemongrass aioli

available at market price

BUTLERED HOT HORS D'OEUVRES

Our hot hors d'oeuvres are passed by service professionals to guests during your cocktail hour. **Some** of the selections we offer are:

Stuffed Mushrooms: Lobster and Colossal Crab or Italian Sausage and Cream Cheese

Assorted Mini Quiche

Mini Lobster Cakes with Lemon Pepper Aioli

Sesame Crusted Chicken & Pineapple Skewers with Teriyaki Sauce

Spanakopita: Spinach, Cheese, Phyllo Dough

Mini Chicken Cordon Bleu: Honey Mustard Dip

Spinach and Artichoke Rangoon with Pesto Aioli

Philly Cheesesteak Sliders with Ketchup Mannis

Mozzarella Sticks with Marinara Dipping Sauce

Meatball Shooters: Parmesan or Teriyaki

Thai Spring Rolls with Sweet Thai Chili Sauce

Caribbean Jerk Chicken with Cajun Aioli

Chicken and Lemongrass Pot stickers with Szechuan Ginger Sauce

Vegetable or Edamame Dumplings with Soy Ginger Broth

Battered Macaroni and Cheese Bites: Aged Cheddar Cheese Sauce

Coney Island Corn Dogs: Honey Mustard Dipping Sauce

Pigs in a Blanket: Dijon Mustard

Mini Chicken Quesadilla: Salsa Fresco

BBQ Pulled Pork and Cheddar Quesadilla: Sour Cream

Asiago Italian Sausage and Broccoli Rabe Rice Ball with Vodka Sauce

Fried Raviolis with Marinara

Twice Baked Potato Shooter: Jalapeno & Cheddar Bite with Cheddar, Sour Cream, Bacon & Chives

Chicken Flautas: Chicken, Cheese, Black Beans, Cajun Ranch

Pierogi Napoleon: White Cheddar and Potato Pierogi with Kielbasa or Pork Roll, Mustard Crème

PREMIUM OPTIONS MAY INCLUDE:

Mini Wellington: Filet Mignon and Mushroom or BBQ Pulled Pork; duxelle in a puff pastry

Scallop wrapped with Bacon

Duck Wonton with Marmalade

Colossal Lump Crab Cakes with Lemon Pepper Aioli

Coconut Crusted Shrimp with Raspberry Horseradish sauce

Herb crusted Baby Lamb Chops with mint jus lie

Jack Daniels Sliders: Angus Beef Slider, frizzled onions, cheddar cheese, bacon, bbq

Brie baked in Phyllo dough with Raspberry & Slivered Almonds

LBI Dogs: mini Nathan's hot dog with spicy onion, chili, cheese wiz, kraut, spicy mustard

Clams Casino: Bacon Compound Butter

Beef Brochette: Filet Mignon with Peppers and Onions

BUFFET OPTION NUMBER ONE

Includes a selection of **4 Cold Appetizers** and **8 Hot passed hors d'oeuvres**;
your choice of **Salad; Wedding Cake or Cupcake Tower** and the following entrees:

ENTRÉE SELECTIONS

Choose 2 Entrees from the following Category

- Chicken Ramona: Francaise Chicken Breast w/ Prosciutto sautéed and baked w/ Fresh Mozzarella Cheese laced with a white wine lemon burre blanc
- Chicken Longwood: Stuffed chicken with prosciutto, mozzarella cheese, roasted red peppers, spinach, panko breaded and baked served with Thai Sweet Chili Sauce
- Chicken Bruschetta: Parmesan Crusted Chicken Breast topped with fresh tomato Bruschetta baked with mozzarella cheese laced with balsamic glaze
- Chicken Francaise: White Wine Lemon Burre Blanc
- Stuffed Pork Loin with sun-dried cranberries, corn bread farce, cranberry demi-glace
- Stuffed Flounder with Colossal Crab and Lobster
- Coconut Crusted Tilapia: Raspberry Horseradish Sauce
- Pan Seared Lemon Pepper Crusted Salmon, champagne dill burre blanc
- Pan Seared Mahi-Mahi w/ a Mango Malibu Rum Chutney
- Tenderloin Kabob: Skewered Filet Mignon w/ pepper, onion, broccoli and grape tomato broiled to perfection

PASTA SELECTIONS

Choose 1 Pasta from Selections Below

- Orecchiette Pasta with Alfredo or Pesto Cream Sauce
- Fire Roasted Vegetable Ravioli Pomadora: Spinach, Roasted Red Pepper, Artichoke, Tomato, Garlic, White Wine, Olive Oil, Parmesan Cheese
- Mini Penne Vodka with Plum tomato and Fresh Basil Vodka Sauce

FEATURING A CARVING STATION

Choose 1 of the Following

- Chateaubriand: Tenderloin of Beef
- Slow Roasted Prime Rib Au Jus
- NY Strip Carver
- Angus Top Round Roast Beef
- Home Roasted Turkey
- Honey Glazed Ham
- Served with Creamy Horseradish Sauce,
and Choice of Cabernet Demi-Glace, Béarnaise Sauce, or Tequila Demi-Glace Ala Crème

SIDE SELECTIONS

Choose 2 Sides from Below

- Wild Grain Rice Pilaf, Roasted Potato, Mashed Potatoes, Potatoes Au Gratin, Steamed Asparagus
- Mediterranean Vegetable Blend: Zucchini, Squash, Roasted Red Peppers and Broccoli
- Haricots Verts: Green Beans with sun-dried cranberries, slivered almonds, brown sugar burnoisette

**Buffet Option #1 Starting At:
\$75.00 Per Person + 7% NJ Sales Tax and 20% Gratuity**

BUFFET OPTION NUMBER TWO

Cocktail Hour includes Shrimp Cocktail, Complete Authentic Antipasto Display with marinated vegetables and tapenades, an additional **2 Cold Appetizers** and **10 Hot passed hors d'oeuvres**; your choice of **Salad; Wedding Cake or Cupcake Tower, and Ice Cream Sundae** and the following entrees:

ENTRÉE SELECTIONS

Choose 2 Entrees from the following Category

- Chicken Ramona: Francaise Chicken Breast w/ Prosciutto sautéed and baked w/ Fresh Mozzarella Cheese laced with a white wine lemon burre blanc
- Chicken Longwood: Stuffed chicken with prosciutto, mozzarella cheese, roasted red peppers, spinach, panko breaded and baked served with Thai Sweet Chili Sauce
- Chicken Bruschetta: Parmesan Crusted Chicken Breast topped with fresh tomato Bruschetta baked with mozzarella cheese laced with balsamic glaze
- Chicken Francaise: White Wine Lemon Burre Blanc
- Stuffed Pork Loin with sun-dried cranberries, corn bread farce, cranberry demi-glace
- Stuffed Flounder with Colossal Crab and Lobster
- Coconut Crusted Tilapia: Raspberry Horseradish Sauce
- Pan Seared Lemon Pepper Crusted Salmon, champagne dill burre blanc
- Pan Seared Mahi-Mahi w/ a Mango Malibu Rum Chutney
- Tenderloin Kabob: Skewered Filet Mignon w/ pepper, onion, broccoli and grape tomato broiled to perfection

PASTA SELECTIONS

Choose 2 Pasta from Selections Below

- Orecchiette Pasta with Alfredo or Pesto Cream Sauce
- Fire Roasted Vegetable Ravioli Pomadora: Spinach, Roasted Red Pepper, Artichoke, Tomato, Garlic, White Wine, Olive Oil, Parmesan Cheese
- Mini Penne Vodka with Plum tomato and Fresh Basil Vodka Sauce

FEATURING A CARVING STATION

Choose 1 of the Following

- Chateaubriand: Tenderloin of Beef
- Slow Roasted Prime Rib Au Jus
- NY Strip Carver
- Angus Top Round Roast Beef
- Home Roasted Turkey
- Honey Glazed Ham
- Served with Creamy Horseradish Sauce,
and Choice of Cabernet Demi-Glace, Béarnaise Sauce, or Tequila Demi-Glace Ala Crème

SIDE SELECTIONS

Choose 2 Sides from Below

- Wild Grain Rice Pilaf, Roasted Potato, Mashed Potatoes, Potatoes Au Gratin, Steamed Asparagus
- Mediterranean Vegetable Blend: Zucchini, Squash, Roasted Red Peppers and Broccoli
- Haricots Verts: Green Beans with sun-dried cranberries, slivered almonds, brown sugar burnoisette

**Buffet Option #2 Starting At:
\$80.00 Per Person + 7% NJ Sales Tax and 20% Gratuity**

SIT DOWN MENU

Includes a selection of **4 Cold** and **8 Hot passed hors d'oeuvres**
your choice of **Salad; Wedding Cake or Cupcake Tower,**
and Ice Cream Sundae Bar or Viennese Pastry Display
and Meal Choice of One Chicken, One Steak, One Seafood, and One Vegetarian Pasta Entrees
All Entrees are accompanied with your selection of Rice or Potato and Chef's Vegetable

CHICKEN OPTIONS:

Chicken Ramona: Francaise Chicken Breast w/ Prosciutto sautéed and baked w/ Fresh Mozzarella Cheese laced with a white wine lemon burre blanc

Chicken Longwood: Stuffed chicken with prosciutto, mozzarella cheese, roasted red peppers, spinach, panko breaded and baked served with Thai Sweet Chili Sauce

Chicken Bruschetta: Parmesan Crusted Chicken Breast topped with fresh tomato Bruschetta baked with mozzarella cheese laced with balsamic glaze

Chicken Francaise: White Wine Lemon Burre Blanc

BEEF OPTIONS:

*Served with Creamy Horseradish Sauce,
and Choice of Cabernet Demi-Glace, Béarnaise Sauce, or Tequila Demi-Glace Ala Crème*

Chateaubriand: Tenderloin of Beef

8oz. Filet Mignon

Slow Roasted Prime Rib Au Jus

Angus Top Round Roast Beef

Angus New York Strip Steak

Stuffed Pork Loin with sun-dried cranberries, corn bread farce, cranberry demi-glace

ENHANCE TO A SURF AND TURF ENTRÉE:

Filet mignon and Lump Crab Cake for \$8.00 Additional Per Ordered Entree

Filet Mignon and Boiled Lobster Tail for \$10.00 Additional Per Ordered Entree

FISH OPTIONS:

Stuffed Flounder with Colossal Crab and Lobster

Coconut Crusted Tilapia: Raspberry Horseradish Sauce

Pan Seared Lemon Pepper Crusted Salmon, champagne dill burre blanc

Pan Seared Mahi-Mahi w/ a Mango Malibu Rum Chutney

Chilean Sea Bass for \$8.00 Additional Per Ordered Entree

PASTA OPTIONS:

Orecchiette Pasta with Alfredo or Pesto Cream Sauce

Fire Roasted Vegetable Ravioli Pomadora: Spinach, Roasted Red Pepper, Artichoke, Tomato, Garlic, White Wine, Olive Oil, Parmesan Cheese

Mini Penne Vodka with Plum tomato and Fresh Basil Vodka Sauce

Sit Down Option Starting At:

\$85.00 Per Person + 7% NJ Sales Tax and 20% Gratuity

STATIONS MENU : ON-SITE ONLY

Our Extended Cocktail hour is a fun and unique option for couples and their guests starting with a full **90-Minute Cocktail** hour and dinner entrees served from a variety of **Food Stations**. Cocktail Hour includes Shrimp Cocktail, Complete Authentic Antipasto Display with marinated vegetables and tapenades, Sushi Display, an additional **3 Cold Appetizers** and **10 Hot passed hors d'oeuvres**; your choice of **Salad, Wedding Cake or Cupcake Tower, and Ice Cream Sundae Bar**. Following your Introductions and First dances, your guests can select food options from various manned **Serving Stations** at their leisure.

STATION SUGGESTIONS:

Choice of 3 serving stations

CARVING STATION

your choice of meat:

filet mignon, prime rib, ham, turkey
served with appropriate sauces

BOARDWALK STATION

choose 2: slow roasted pulled pork, philly cheesesteak, cheeseburgers, vegetarian sliders, LBI dogs, chicken tenders, buffalo wings accompanied by choice of French fries, sweet potato fries, onion rings and fried onions, coleslaw, petite brioche rolls

SOUTH OF THE BORDER STATION

Taco and Fajita Bar: Cajun chicken, picadillo ground taco beef flour tortillas, tri-colored tortilla chips, lettuce, pico de gallo, raw onion, sour cream, cheddar cheese, jalapenos, taco sauce, tobasco, Cholula, guacamole

PASTA STATION

choice of three choices:

penne vodka, bowtie alfredo with broccoli, pasta primavera, fire roasted vegetable ravioli pomadora, Italian sausage and broccoli rabe pomadora Meatballs Marinara, Eggplant Rollatini, Chicken Francaise, Chicken Parmesan

ASIAN STATION

Build your own Fried Rice and Noodle Bar

Includes stir-fried vegetables

Choice of 2: chicken, beef, shrimp, pork

Other options to include: Bang-Bang Shrimp, Beef & Broccoli, Sesame Chicken, Sweet & Sour Chicken

MARTINI MASHED POTATO BAR

sweet and Yukon Gold mashed potatoes
herbed compound butter, gravy, bacon, cheddar cheese, chives, sour cream
marshmallow, brown sugar, cinnamon, butter

MACARONI AND CHEESE BAR

baked white cheddar, yellow cheddar macaroni and cheese
herbed compound butter, bacon, cheddar cheese, chives,
sour cream, broccoli, butter. Lobster also available.

POLYNESIAN STATION

whole slow roasted authentic lechon (whole pig)
authentic mustard sauce, bbq sauces
coleslaw, frizzled onions, slider rolls
coconut jasmine rice
pineapple and sesame crusted chicken skewers

**Expanded Cocktail Hour Starting At:
\$110.00 Per Person + 7% NJ Sales Tax and 20% Gratuity**

DESSERT ENHANCEMENTS:

CUPCAKE TOWER

assorted cupcakes: vanilla, chocolate, funfetti,
cookies and cream, grasshopper, red velvet

SMORES BAR

graham crackers, marshmallows, chocolate bars,
mini peanut butter cups

ICE CREAM SUNDAE BAR

vanilla and chocolate ice cream
wet walnuts, strawberry topping, sprinkles, chocolate sauce, whipped cream, cherries
add waffles for an additional cost

VIENNESE PASTRIES DISPLAY

napoleons, mini cheese cakes, eclairs, cream puffs,
mini fruit tartlets, cannolis

CHOCOLATE FOUNTAIN

creamy Godiva milk chocolate
pretzels, marshmallows, Oreos, cheesecake bites, brownie bites, fresh fruit
rice crispy treats,

COOKIES & MILK STATION

chocolate chip, sugar, oatmeal raisin
regular and chocolate milk

MINI DONUTS AND MILK STATION

choice of 2: glazed, powdered, chocolate, Boston cream, jelly donuts
regular and chocolate milk