

WEDDING PLANNER AD ONS

POTATO BAR for an additional \$6.00 pp

Mashed red bliss and sweet potatoes and served in a martini glass, with all the trimmings including butter, bacon bits, sour cream, shredded cheese, chives, mushroom gravy and sautéed broccoli.

RAW BAR for an additional \$9.00 pp

Shrimp cocktail, clams on the half shell, fresh shucked oysters; served with lemon and cocktail sauce and served on crushed ice

CARVING STATION for an additional \$10.00 pp

Choice of Two: Prime Rib, Stuffed Pork Loin, Roasted Turkey, Virginia Ham, Roast Beef served with the appropriate sauces.

VIENNESE HOUR for an additional \$10.00 pp

Assorted italian pastries, assorted cookies, specialty cakes, mousses, sliced assorted fruits and chocolate fountain served with gourmet dipping items.

MAC & CHEESE BAR for an additional \$10.00 pp

Classic comfort food with a twist, this station is one everybody will love. Assortment of pasta and macaroni smothered in a delicious variety of cheese sauces such as shrimp and crab, buffalo chicken, seasoned meat, and traditionally baked. Toppings to include bacon, caramelized onions, bleu cheese crumble, scallions, jalapeños and diced tomatoes.



O'CONNOR'S

1383 Monmouth Road, Eastampton NJ 08060

www.oconnorsmtholly.com

Call: 609-261-1555 • Fax 609-261-7577

email: info@oconnorsmtholly.com



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WEDDING PLANNER

Wedding package to include 5 hour open bar, champagne toast, tiered wedding cake, butler passed hor d'oeuvres, hot and cold stations, white linen table cloths and choice of colored napkins, coffee, tea, and soda service



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WEDDING PLANNER GRAND BUFFET

\$75 pp

PASSED HOR D'OEUVRES

Pear and almond brie, cocktail franks, pizza bagels, sesame chicken lollipops, mozzarella sticks, steak bites with sriracha ranch dip, clams casino, bacon wrapped scallops, mini reuben, stuffed mushrooms with sausage and teriyaki chicken kabobs.

COLD DISPLAYS

International fresh fruits and cheeses. Bread bowl w/spinach dip, fresh vegetable crudite decorated on a tray with dip, and a fresh tomato brochette on semolina bread

COCKTAIL HOUR *Choice of Two*

Penne Vodka
Tortellini Alfredo
Pasta Bake
Sausage and Peppers
Swedish Meatballs
Pierogies
Kielbasa and Sauerkraut
Lemon Pepper Chicken
Chicken Murphy
Shepherd's Pie
Beef Bourguignon
Italian Pizza Dip with Pita Chips

MAIN COURSE

Choice of Four | Plus Potato and Vegetable
Beef Bourguignon
Veal Piccata
Veal Marsala
Veal Française
Steak Murphy
Pepper Steak with Onions
Steak With Mushrooms and Onions
Chicken Cordon Bleu
Chicken Française
Chicken Parmesan
Chicken Marsala
Chicken St Pierre
Chicken Saltimbocca
Lemon Pepper Chicken
Chicken With Penne Portabella
Sausage and Peppers
Kielbasa and Sauerkraut
Eggplant Rollatini
Penne Vodka
Tortellini Alfredo
Stuffed Flounder
Shrimp Louisiana over Rice
Shrimp Scampi over Rice
Shrimp Scampi w/ Shells and Broccoli
Italian Meatballs
Stuffed Shells
Baked Ziti
Stuffed Flounder
Flounder Virginia
Baked Salmon
New Zealand Mussels

KIDS MENU \$35 pp

Choice of:
chicken fingers with fries,
cheeseburger with fries,
or penne with meatballs



WEDDING PLANNER SIT DOWN DINNER

PASSED HOR D'OEUVRES

Pear and almond brie, cocktail franks, pizza bagels, sesame chicken lollipops, mozzarella sticks, steak bites with sriracha ranch dip, clams casino, bacon wrapped scallops, mini reuben, stuffed mushrooms with sausage and teriyaki chicken kabobs.

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FIRST COURSE

Choice of penne vodka or soup

SECOND COURSE

Choice of tossed garden salad or caesar salad

MAIN COURSE

Choice of three entrees served with a twice baked potato and garden vegetable

Entree counts pre-ordered one week prior to event.

\$85 pp

Chicken Française
Chicken Saltimbocca
Chicken Parmesan
Chicken Marsala
Eggplant Rollatini
Stuffed Shells Marinara

\$90 pp

Prime Rib
NY Sirloin
Stuffed Flounder
Salmon
Seafood Combo:
Flounder, Shrimp and Scallops

\$95 pp

Chateaubriand

\$110 pp

Surf And Turf



final count and payment due one week prior to the event.