

The Chapel at Sandy Hook

Wedding Receptions

*Presented by
Merri-Makers Caterers*

Fort Hancock Chapel – Sandy Hook, New Jersey

www.merrimakers.com

732-264-3355

Your Wedding Reception Includes

Complimentary Champagne Upon Guest Arrival

Five Hour Open Premium Bar

Maitre D' to Coordinate and Supervise your Event

Wine Service with Dinner

A Wide Selection of Linens from Which to Choose

Tables, Chairs, China, Flatware & Glassware

Place Cards & Direction Cards

Custom Tiered Wedding Cake

*Coat Check Service
(Seasonal)*

Wedding Ceremonies

Wedding Ceremony Includes the Following:

Use of the Out Door Ceremony Site for One Hour

Champagne and Soft Drinks for Your Guests Prior to the Ceremony

Set-up and Removal of White Chairs - (One per Person)

Rehearsal for the Ceremony

Use of the Ceremonial Arch

Ceremony Charge \$6.00 per person

The Sunset Wedding Package

Cocktail Hour

Gourmet Hors d'oeuvres served Butler Style to include:

*Warmed Brie on French Toast
With Toasted Almonds and Honey Drizzle*

Skewered Creole Shrimp with a Dill Remoulade

Beef Hot Dog Baked in Puff Pastry

Mini Reuben's with Sauerkraut and Alpine Lace Swiss Cheese

*Tenderloin of Beef presented on Garlic Crostini
with a Tarragon Emulsion*

Bayou Crab Cakes topped with Chipotle Aioli

*Oven Baked Goat Cheese in a Phyllo Cup with Fresh Herbs
And Tomato Concasse*

Asparagus and Fire Roasted Red Pepper enrobed in Puff Pastry

BLT

Cherry Tomatoes stuffed with Lettuce and Bacon

Garden Fresh Crudite's and Seasonal Fruits

*Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers,
Broccoli, Zucchini, Radishes and Cherry Tomatoes
Served with the Chef's selection of Dipping Sauces
and
Assorted Fresh Seasonal Fruits and Berries*

Pasta Station

(Captain Provided)

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers Homestyle Vodka Sauce
With Emerald Green Peas, Plum Tomatoes and Fresh Basil
and*

Cavatelli & Broccoli

*Cavatelli Pasta with Broccoli Florets with Sun-Dried Tomatoes
And Olive Oil prepared in a Roasted Garlic Broth
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

Shrimp Tini Station

*Merri-Makers Signature Colossal Shrimp
served in a Martini Glass with a duo of sauces:
Fiery Bourbon Cocktail and Wasabi Aioli and Lemon Wedges*

Carving Station

Rack of Lamb

*Garlic, Rosemary and Virgin Olive Oil
Marinated and Grilled*

Seared Tuna

*Sushi Grade Ahi Tuna encrusted in Sesame Seeds
Served Medium Rare on Waffle Cut Chips
Crowned with a Aioli Infused Olive Oil*

Miniature Rolls and Dark Breads

Dinner Service

First Course

(Pre-selected Choice of One)

Winter Salad

*Bitter & Sweet Field Greens tossed with Dried Cranberries
Blue Cheese Crumble & Toasted Almonds
drizzled with a Pommery Honey Vinaigrette*

Spring Salad

*Poached Pear and Crumbled Gorgonzola
On a Bed of Field Greens sprinkled with
Candied Pecans and drizzled with Champagne Vinaigrette*

Summer Salad

*Mix of Bitter & Sweet Field Greens
Local Blueberries and Strawberries topped with
Shaved White Chocolate drizzled with Vanilla Bean Vinaigrette*

Bread

*Artisan Hearth Baked Breads
Served Warm with Sweet Butter Curls*

The Main Entrée

A Duet of:

*Charbroiled Center Cut Filet Mignon
Classic Béarnaise
And
Stuffed Shrimp with Crab Meat*

*Accompaniments
Vegetable Du Jour
and Garlic Smashed Potatoes*

Dessert

*Custom Tiered Wedding Cake served on a
Painted Plate with Two Chocolate Dipped Strawberries*

*Freshly Brewed Coffee, Regular and Assorted Herbal Teas
And Brewed Decaffeinated Coffee*

Beverage Service

*Five Hour Open Premium Bar
A Selection of Beringer Estate Wines*

The Bayview Wedding Package

Cocktail Hour

Gourmet Hors d'oeuvres served Butler Style to include:

*Warmed Brie on French Toast
With Toasted Almonds and Honey Drizzle*

Skewered Creole Shrimp with a Dill Remoulade

Beef Hot Dog Baked in Puff Pastry

Mini Reuben's with Sauerkraut and Alpine Lace Swiss Cheese

*Tenderloin of Beef presented on Garlic Crostini
with a Tarragon Emulsion*

Bayou Crab Cakes topped with Chipotle Aioli

*Oven Baked Goat Cheese in a Phyllo Cup with Fresh Herbs
And Tomato Concasse*

Asparagus and Fire Roasted Red Pepper enrobed in Puff Pastry

BLT

Cherry Tomatoes stuffed with Lettuce and Bacon

Garden Fresh Crudités and Seasonal Fruits

*Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers,
Broccoli, Zucchini, Radishes and Cherry Tomatoes
Served with the Chef's selection of Dipping Sauces
and
Assorted Fresh Seasonal Fruits and Berries*

Pasta Station

(Captain Provided)

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers Homemade Vodka Sauce
with Emerald Green Peas, Plum Tomatoes and Fresh Basil*

and

Cavatelli and Broccoli

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes
and Olive Oil prepared in a Roasted Garlic Broth
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

Dinner Service

First Course

(Pre-selected Choice of One)

Winter Salad

*Bitter & Sweet Field Greens tossed with Dried Cranberries
Blue Cheese Crumble & Toasted Almonds
Drizzled with a Pommery Honey Vinaigrette*

Spring Salad

*Poached Pear and Crumbled Gorgonzola
On a Bed of Field Greens sprinkled with
Candied Pecans and drizzled with Champagne Vinaigrette*

Summer Salad

*Mix of Bitter & Sweet Field Greens
Local Blueberries and Strawberries
Topped with Shaved White Chocolate
Drizzled with Vanilla Bean Vinaigrette*

Bread

*Artisan Hearth Baked Breads
Served Warm with Sweet Butter Curls*

Dinner Menu

A Duet of:

Twin Tournedos of Beef
Two-4oz. Choice Medallions, carved from the Tenderloin of Beef
Served with a rich Demi-Glaze

and

Tilapia Filet
Citrus Marinated Tilapia Filet
served with a Caribbean Fruit Salsa

Accompaniments
Vegetable Du Jour
and
Garlic Smashed Potatoes

Dessert

Custom Tiered Wedding Cake served on a Painted Plate
with Two Chocolate Dipped Strawberries

Freshly Brewed Coffee, Regular and Assorted Herbal Teas
And Brewed Decaffeinated Coffee

Beverage Service
Five Hour Open Premium Bar
A Selection of Beringer Estate Wines

Riverside Wedding Package

Cocktail Hour

Gourmet Hors d'oeuvres served Butler Style to include:

*Warmed Brie on French Toast
With Toasted Almonds and Honey Drizzle*

Skewered Creole Shrimp with a Dill Remoulade

Beef Hot Dog Baked in Puff Pastry

Mini Reuben's with Sauerkraut and Alpine Lace Swiss Cheese

*Tenderloin of Beef presented on Garlic Crostini
with a Tarragon Emulsion*

Bayou Crab Cakes topped with Chipotle Aioli

*Oven Baked Goat Cheese in a Phyllo Cup with Fresh Herbs
And Tomato Concasse*

Asparagus and Fire Roasted Red Pepper enrobed in Puff Pastry

BLT

Cherry Tomatoes stuffed with Lettuce and Bacon

Garden Fresh Crudités and Seasonal Fruits

*Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers,
Broccoli, Zucchini, Radishes and Cherry Tomatoes
Served with the Chef's selection of Dipping Sauces
and
Assorted Fresh Seasonal Fruits and Berries*

Pasta Station

(Captain Provided)

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers Homemade Vodka Sauce
with Emerald Green Peas, Plum Tomatoes and Fresh Basil*

and

Cavatelli and Broccoli

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes
and Olive Oil prepared in a Roasted Garlic Broth
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

Dinner Service

First Course

(Pre-selected Choice of One)

Merri-Makers Garden Salad

*Blend of Spring Mix and Hearts of Romaine garnished with Vine-Ripened
Cherry Tomatoes, Julienne Bermuda Onion and Cucumber Pinwheels
served with Raspberry Vinaigrette*

~

Classic Caesar Salad

*Hearts of Romaine Lettuce tossed with Traditional Caesar Dressing
and garnished with shaved Asiago Cheese, Garlic Croutons
and Freshly Cracked Black Pepper*

Bread

*Artisan Hearth Baked Breads
Served Warm with Sweet Butter Curls*

The Main Entrée, Choice Day of
(Pre-Selected Choice of Two Entrées)

Herb Encrusted Tilapia Filet

*North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs
on a stream of Fresh Dill Buerre Blanc*

~

Herb Encrusted Salmon

*North Atlantic Filet encrusted with Fresh Herbs
On a stream of Whole Grain Dijon Mustard Sauce*

~

Chicken Paillard

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce

~

Chicken Saltimbocca

*Tender Filets of Chicken topped with Prosciutto di Parma,
Baby Leaf Spinach and Fresh Mozzarella
finished with a light Mushroom Madeira Wine Reduction*

~

Chicken Fresco

*Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes
and quartered Artichoke Heart Sauté
finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper*

~

Chicken Francaise

*Scallopine of Chicken dipped in an Egg Batter and lightly sautéed
in a White Wine and Lemon Butter Sauce*

Accompanied by

Chef's Choice of Seasonal Vegetable and Potato

Dessert

*Custom Tiered Wedding Cake served on a Painted Plate
with a Chocolate Dipped Strawberries*

*Freshly Brewed Coffee, Regular and Assorted Herbal Teas
And Brewed Decaffeinated Coffee*

Beverage Service

*Five Hour Open Premium Bar
A Selection of Beringer Estate Wines*

Buffet Wedding Package

Cocktail Hour

Gourmet Hors d'oeuvres served Butler Style to include:

*Warmed Brie on French Toast
With Toasted Almonds and Honey Drizzle*

Skewered Creole Shrimp with a Dill Remoulade

Beef Hot Dog Baked in Puff Pastry

Mini Reuben's with Sauerkraut and Alpine Lace Swiss Cheese

*Tenderloin of Beef presented on Garlic Crostini
with a Tarragon Emulsion*

Bayou Crab Cakes topped with Chipotle Aioli

*Oven Baked Goat Cheese in a Phyllo Cup with Fresh Herbs
And Tomato Concasse*

Asparagus and Fire Roasted Red Pepper enrobed in Puff Pastry

BLT

Cherry Tomatoes stuffed with Lettuce and Bacon

Garden Fresh Crudités

*Crisp Vegetables including Carrots, Cucumbers, Celery, Peppers,
Broccoli, Zucchini, Radishes and Cherry Tomatoes
Served with the Chef's selection of Dipping Sauces*

Shrimp Tini Station

*Merri-Makers Signature Colossal Shrimp
Served in a Martini Glass with a duo of sauces:
Fiery Bourbon Cocktail and Wasabi Aioli and Lemon Wedges*

Pasta Station

(Captain Provided)

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers Homemade Vodka Sauce
with Emerald Green Peas, Plum Tomatoes and Fresh Basil*

and

Cavatelli and Broccoli

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes
and Olive Oil prepared in a Roasted Garlic Broth
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

First Course – Sit Down
(Pre-selected Choice of One)

Winter Salad

*Bitter & Sweet Field Greens tossed with Dried Cranberries
Blue Cheese Crumble & toasted Almonds
Drizzled with a Pommery Honey Vinaigrette*

Spring Salad

*Poached Pear and Crumbled Gorgonzola
On a Bed of Field Greens sprinkled with
Candied Pecans and drizzled with Champagne Vinaigrette*

Summer Salad

*Mix of Bitter & Sweet Field Greens
Local Blueberries and Strawberries
Topped with Shaved White Chocolate
Drizzled with Vanilla Bean Vinaigrette*

Bread

*Artisan Hearth Baked Breads
Served Warm with Sweet Butter Curls*

Dinner Buffet

(Choice of Two)

*Roast Tenderloin of Beef
Oven Roasted Breast of Turkey
Loin of Pork*

Seafood Scampi

*With Chopped Garlic, Fresh Lemon and California Sauterne
Served over Saffron Rice*

Grilled Mahi Mahi

*Citrus Marinated Mahi Filet topped with
Fresh Fruit Salsa*

Chicken Merri-Makers

*Boneless Chicken Breast stuffed with Wild Mushrooms
In a Rosemary Sauce*

*Roasted Fingerling Potatoes
Vegetable Du Jour*

Dessert

*Custom Tiered Wedding Cake served on a
Painted Plate with Two Chocolate Covered Strawberries*

*Freshly Brewed Coffee, Regular and Assorted Herbal Teas
And Brewed Decaffeinated Coffee*

Beverage Service

*Five Hour Open Premium Bar
A Selection of Beringer Estate Wines*

Merri-Makers
at
The Chapel at Sandy Hook
2008 Wedding Pricing Matrix

April, May, June, July, August and September

		<i>Sunset Menu</i>	<i>Bayview Menu</i>	<i>Riverside Menu</i>	<i>Buffet Menu</i>
<i>Friday</i>	<i>\$9,000 minimum</i>	<i>\$113.00</i>	<i>\$99.00</i>	<i>\$86.00</i>	<i>\$122.00</i>
<i>Saturday</i>	<i>\$15,000 minimum</i>	<i>\$125.00</i>	<i>\$110.00</i>	<i>\$95.00</i>	<i>\$135.00</i>
<i>Sunday</i>	<i>\$9,000 minimum</i>	<i>\$108.00</i>	<i>\$95.00</i>	<i>\$86.00</i>	<i>\$117.00</i>

October, November December, January, February and March

		<i>Sunset Menu</i>	<i>Bayview Menu</i>	<i>Riverside Menu</i>	<i>Buffet Menu</i>
<i>Friday</i>	<i>\$8,500 minimum</i>	<i>\$102.00</i>	<i>\$89.00</i>	<i>\$82.00</i>	<i>\$110.00</i>
<i>Saturday</i>	<i>\$10,000 minimum</i>	<i>\$113.00</i>	<i>\$99.00</i>	<i>\$86.00</i>	<i>\$122.00</i>
<i>Sunday</i>	<i>\$8,500 minimum</i>	<i>\$97.00</i>	<i>\$85.00</i>	<i>\$82.00</i>	<i>\$105.00</i>

Note: All pricing noted above does not include 7% New Jersey State sales tax and 10% Service Charge. Please add accordingly.