

The Chapel at Sandy Hook

*“Informal Wedding”
Receptions*

*Presented by
Merri-Makers Caterers*

Fort Hancock Chapel – Sandy Hook, New Jersey

www.merrimakers.com

732-264-3355

Your Informal Beach Wedding Includes

Place Cards & Direction Cards

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Increased staffing to include a Maitre d' to coordinate and run your entire event; a designated Captain to assist the Bride & Groom throughout the event; One Waitstaff per 25 Guests to ensure more attentive service

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Private Bar & Refreshment Area under the Tent

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Champagne Toast

~
White Samsonite Chairs

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Round Tables

~
Your choice of Linen Tablecloths and Napkins

~
Upgraded "Prestigeware" Plastic Products

~
Decorated Food Buffets

~
Wedding Cake (Selection of 10)

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The staff will be dressed in Khaki Shorts and Hawaiian Print Shirts

Bayside Clam-B-Que

Upon Guest Arrival

Lobster Bisque

Spiney Creek Steamers

served with Drawn Butter and Lemon Wedges

Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs

Corn Tortillas with Salsa & Spicy Trail Mix

On the Buffet

Seafood Raw Bar

Shrimp Cocktail

Littleneck Clams on the Half Shell

Oysters on the Half Shell

served with Fiery Bourbon Cocktail Sauce and Lemon Wedges

Grilled Marinated NY Strip Steak

Montreal seasoned and carved by our Chef

served with sautéed Onions and Horseradish Remoulade

Chef's Fresh Catch of the Day

We'll let you know as soon as it comes in off the boat...

Classic Bouillabaisse

Our Chef combines Shrimp, Clams, Sea Scallops, Lobster & Fresh Fish with freshly chopped Tomatoes, Onions and Celery in a sauce of White Wine, Fish Fume, Butter & Garlic served with Freshly Baked French Bread for dipping

Sweet Jersey Corn on the Cob

served piping hot with Sweet Butter and Sea Salt

Pasta Primavera Salad

Tri-colored Corkscrew Pasta mixed with diced Yellow Squash, Zucchini, Bermuda Onion and finely chopped Red & Green Peppers in our home-style Italian dressing topped with Asiago Cheese

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Grilled Summer Vegetables

*To include Portobello Mushroom Caps, Suntan Peppers,
Zucchini, Squash and Eggplant Rounds all marinated
with Fresh Herbs And First Press Virgin Olive Oil*

Rothchild Salad

*Baby Field Greens and Hearts of Romaine Lettuce with
fresh chopped Melons, Strawberries and Grapes
drizzled with Champagne Raspberry Vinaigrette and
garnished with Shaved Asiago Cheese*

Dessert

Wedding Cake (Choice of 10)

Watermelon Boat

*served with sliced Fresh Fruit to include
Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

*to include Chocolate Éclair, Strawberry Shortcake,
Toasted Almond and Candy Crunch*

Ice Cold Refreshments

*Four Hour Open Bar to include Mixed Drinks,
Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines
Budweiser & Coors Light*

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

Pricing

\$82.00 per person + Tent & Dance Floor

Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Sunset Dinner

Upon Guest Arrival

Corn Tortillas with Salsa & Spicy Trail Mix

On the Buffet

Shrimp Cocktail

served with Fiery Bourbon Cocktail Sauce and Lemon Wedges

Grilled Marinated NY Strip Steak

*Montreal seasoned and carved by our Chef
served with sautéed Onions and Horseradish Remoulade*

Citrus Marinated Mahi-Mahi

topped with exotic Fruit Salsa

Grilled Boneless Breast of Chicken

seasoned with Jerk Spices

BBQ Baby Back Ribs

slow cooked and brushed with a Chinese Hoisin Glaze

Pasta Primavera Salad

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,
Zucchini, Bermuda Onion and finely chopped Red & Green Peppers
in our home-style Italian dressing topped with Asiago Cheese*

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Grilled Summer Vegetables

*To include Portobello Mushroom Caps, Suntan Peppers,
Zucchini, Squash and Eggplant Rounds all marinated
with Fresh Herbs And First Press Virgin Olive Oil*

Rothchild Salad

Baby Field Greens and Hearts of Romaine Lettuce with fresh chopped Melons, Strawberries and Grapes drizzled with Champagne Raspberry Vinaigrette and garnished with Shaved Asiago Cheese

Yukon Gold Potato Salad

with Roasted Garlic and Fresh Chive topping

Dessert

Wedding Cake (Choice of 10)

Watermelon Boat

served with sliced Fresh Fruit to include Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

to include Chocolate Éclair, Strawberry Shortcake, Toasted Almond and Candy Crunch

Ice Cold Refreshments

*Four Hour Open Bar to include Mixed Drinks, Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines
Budweiser & Coors Light*

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

Pricing

\$72.00 per person + Tent & Dance Floor
Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Jersey Shore Classic B-B-Que

Upon Guest Arrival

Corn Tortillas with Salsa & Spicy Trail Mix

On the Bar-B-Que

Burger Bar

Quarter Pound All Beef Hamburgers

Turkey Burgers & Veggie Burgers

*Grilled to order by our Chef and served on a fresh Bun
with your choice of sliced American Cheese, shredded Lettuce,
sliced Beefsteak Tomatoes, sliced Bermuda Onions,
Ketchup and Mayonnaise*

Jersey Red Hots

*Grilled all Beef Hot Dogs served with your choice of
Crunchy Sauerkraut, Chili, Chopped Onions and Mustard*

Texas Style B-B-Que Chicken

*Chicken Breasts grilled over Hickory wood chips
Brushed with our zesty Barbeque Sauce*

Grilled Sweet Italian Sausage

*served with Sweet Bell Peppers & Vidalia Onions
and Freshly Baked Hoagie Rolls*

Georgia Baked Beans

*Vegetarian style Beans slowly cooked
with Brown Sugar, Molasses and Georgia Peaches*

Sweet Jersey Corn on the Cob

served piping hot with Sweet Butter and Sea Salt

Pasta Primavera Salad

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,
Zucchini, Bermuda Onion and finely chopped Red & Green Peppers
in our home-style Italian dressing topped with Asiago Cheese*

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Yukon Gold Potato Salad

with Roasted Garlic and Fresh Chive topping

Creamy Cole Slaw

*Shredded green & purple Cabbage mixed
with White Wine Vinegar, Mayonnaise and Seasonings*

Dessert

Wedding Cake (Choice of 10)

Watermelon Boat

*served with sliced Fresh Fruit to include
Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

*to include Chocolate Éclair, Strawberry Shortcake,
Toasted Almond and Candy Crunch*

Ice Cold Refreshments

*Four Hour Open Bar to include Mixed Drinks,
Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines
Budweiser & Coors Light*

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

Pricing

\$62.00 per person + Tent & Dance Floor

Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Menu Enhancements

<i>Shrimp Cocktail (2pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Littleneck Clams on the Half Shell (6 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Oysters on the Half Shell (2pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Steamed Clams in White Wine, Garlic and Butter</i>	<i>\$6.00pp</i>
<i>Roasted Clams Served with Drawn Butter and Lemon Wedges (6pp)</i>	<i>\$5.00pp</i>
<i>Spiny Creek Steamers Served with Drawn Butter & Broth</i>	<i>Market Price</i>
<i>Manhattan or New England Style Clam Chowder</i>	<i>\$3.00pp</i>
<i>1 ¼ Lb. Whole Maine Lobster</i>	<i>Market Price</i>
<i>Baby Back Ribs with a Chinese Hoisin Glaze</i>	<i>\$5.00pp</i>
<i>5 Alarm Chili Served with Shredded Cheddar Cheese and Corn Tortilla Chip</i>	<i>\$3.00pp</i>
<i>Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs</i>	<i>\$4.00 pp</i>
<i>Boardwalk Fries Served in a Paper Cup with Malt Vinegar and Sea Salt</i>	<i>\$3.50pp</i>
<i>Whole, Fresh Fruit Display to Include Pears, Apples, Plums, Oranges, Peaches & Bananas</i>	<i>\$3.00pp</i>
<i>Funnel Cakes (1pp)</i>	<i>\$3.00pp</i>
<i>Assortment of Homemade Cookies & Brownies</i>	<i>\$3.00pp</i>
<i>Hot Fruit Crisps (Apple, Peach or Mixed Berry)</i>	<i>\$3.00pp</i>

OPTIONS

Wedding Ceremonies

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

***Upgrade to China, Flatware & Glassware
\$15.00 per person***