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## **“SIMPLE ROMANCE”**

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DINNER MENU 1

### **4 Hour Open Bar with Name Brands-**

Assortment of Name Brand Liquor:  
Vodka | Rum | Gin | Tequila | Whiskey  
Domestic and Imported Beers  
White and Red Wine: Chardonnay, Pinot Grigio, Cabernet, Merlot  
Soft Drinks, Bottled Water, Ice Tea, Coffee & Hot Tea

### **Champagne Toast**

### **Cocktail Reception Displays, Combination of the Following Cold Displays**

#### **Vegetable Crudité**

Crisp seasonal vegetables, served chilled with blue cheese and ranch dressing

#### **Assorted Fresh Fruits**

A tropical display of sliced fresh seasonal fruits and berries

#### **Imported and Domestic Cheese**

Assorted Crackers

### **Salad, Choose 1**

#### **Garden Fresh Salad**

Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Shredded Carrots,  
Served with Ranch and Balsamic Dressings

#### **Classic Caesar Salad**

Romaine Lettuce, Fresh Parmesan Cheese, garlic Croutons, Caesar Dressing

**Mediterranean Salad**

Romaine Lettuce, Diced Tomatoes, Red Onions, Feta Cheese, Balsamic Vinaigrette

**Dinner Entrees, Choose 2**

**Chicken Piccata**

Sautéed Chicken Topped with a Lemon Garlic Butter Sauce and Capers

**Chicken Francais**

Sautéed Chicken Breast Topped with a Lemon Wine Butter Sauce and Capers

**Chicken Milanese**

Lightly Breaded and Pan Fried Pounded Chicken Breast Served with Tossed Arugula and Tomato

**Island Mahi**

Fresh Mahi Sautéed with Fresh Tropical Salsa

**Pan Seared Atlantic Salmon**

White Wine Rosemary Sauce

**House Brined Pork Chops**

Maple Ginger Glaze

**Chimichurri Marinated Skirt Steak**

**Eggplant Parmesan**

**Included With Entrée Selection**

**Assorted Fresh Rolls**

**Side Dishes, Choose 2**

**Garlic Mashed Potatoes, Cilantro Rice, Fried Plantains  
Fresh Green Beans, Sautéed Broccoli, Glazed Carrots, Seasonal Vegetable Medley**

**Traditional Wedding Cake**

**Coffee, Hot Tea**

**\$105 plus 7% Tax and 24% Service**

**All Menus Can Be Customized**



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## **“MARRY ME”**

DINNER MENU 2

### **4 Hour Open Bar with Name Brands**

Assortment of Name Brand Liquor:  
Vodka | Rum | Gin | Tequila | Whiskey  
Domestic and Imported Beers  
White and Red Wine: Chardonnay, Pinot Grigio, Cabernet, Merlot  
Soft Drinks, Bottled Water, Ice Tea, Coffee & Hot Tea

### **Champagne Toast**

### **Cocktail Reception Display Combination of the Following Cold Displays**

#### **Vegetable Crudité**

Crisp seasonal vegetables, served chilled with blue cheese and ranch dressing

#### **Assorted Fresh Fruits**

A tropical display of sliced fresh seasonal fruits and berries

#### **Imported and Domestic Cheese**

Assorted Crackers

### **Butler Passed Hors D’oeuvres, Choose 3**

Smoked Salmon on Crostini    Bruschetta with Fresh Tomato and Basil

Spinach and Artichoke Bites    Mac/Cheese and Sausage Balls

Mini Meatballs    Mini Rice Balls    Spanakopita    Chicken Quesadilla Cones

Wild Mushroom Tarts    Teriyaki Glazed Chicken Skewers    Mini Reuben’s in Puff Pastry

Chicken Wellington    Beef Empanadas

**Salad, Choose 1**

**Garden Fresh Salad**

Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Shredded Carrots,  
Served with Ranch and Balsamic Dressings

**Classic Caesar Salad**

Romaine Lettuce, Fresh Parmesan Cheese, garlic Croutons, Caesar Dressing

**Mediterranean Salad**

Romaine Lettuce, Diced Tomatoes, Red Onions, Feta Cheese, Balsamic Vinaigrette

**Dinner Entrees, Choose 2**

**Chicken Piccata**

Sautéed Chicken Topped with a Lemon Garlic Butter Sauce and Capers

**Citrus Marinated Chicken Breast**

Grilled and Served with Mango, Tomato, Corn Salsa

**Chicken Milanese**

Lightly Breaded and Pan Fried Pounded Chicken Breast Served with Tossed  
Arugula and Tomato

**Mahi Francais**

Fresh Mahi Sautéed with Butter, Wine, Lemon and Parsley

**Grilled Atlantic Salmon**

White Wine Rosemary Sauce

**House Brined Pork Chops**

Maple Ginger Glaze

**Spice Crusted Pork Loin**

Mojo Marinated

**Chimichurri Marinated Skirt Steak**

**Eggplant Parmesan**

**Included With Entrée Selection**

**Assorted Fresh Rolls**

**Side Dishes, Choose 2**

**Garlic Mashed Potatoes, Cilantro Rice, Fried Plantains  
Fresh Green Beans, Sautéed Broccoli, Glazed Carrots, Seasonal Vegetable Medley**

**Traditional Wedding Cake**

**Coffee, Hot Tea**

**\$115 plus 7% tax and 24% Service**

**All Menus Can Be Customized**



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## **“HAPPILY EVER AFTER”**

DINNER MENU 3

### **5 Hour Open Bar with Premium Brands**

Assortment of Premium Brand Liquor:

Vodka | Rum | Gin | Tequila | Whiskey

Domestic and Imported Beers

White and Red Wine: Chardonnay, Pinot Grigio, Cabernet, Merlot

Soft Drinks, Bottled Water, Ice Tea, Coffee & Hot Tea

### **Champagne Toast**

### **Cocktail Reception Display, Combination of the Following Cold Display:**

#### **Vegetable Crudité**

Crisp seasonal vegetables, served chilled with blue cheese and ranch dressing

#### **Assorted Fresh Fruits**

A tropical display of sliced fresh seasonal fruits and berries

#### **Imported and Domestic Cheese**

Assorted Crackers

### **Butler Passed Hors D’oeuvres, Choose 5**

Smoked Salmon on Crostini    Bruschetta with Fresh Tomato and Basil

Spinach and Artichoke Bites    Mac/Cheese and Sausage Balls

Mini Meatballs    Mini Rice Balls    Spanakopita    Chicken Quesadilla Cones

Wild Mushroom Tarts    Teriyaki Glazed Chicken Skewers    Mini Reuben’s in Puff Pastry

Chicken Wellington    Beef Empanadas

## Salad, Choose 1

### **Garden Fresh Salad**

Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Shredded Carrots,  
Served with Ranch and Balsamic Dressings

### **Classic Caesar Salad**

Romaine Lettuce, Fresh Parmesan Cheese, garlic Croutons, Caesar Dressing

### **Caprese Salad**

Fresh Sliced Tomatoes and Mozzarella with Basil and Balsamic Vinaigrette

## Dinner Entrees, Choose 3

### **Chicken Piccata**

Sautéed Chicken Topped with a Lemon Garlic Butter Sauce and Capers

### **Teriyaki Glazed Chicken Breast**

Grilled and Served with Pineapple Mango Salsa

### **Chicken Milanese**

Lightly Breaded and Pan Fried Pounded Chicken Breast Served with Tossed  
Arugula and Tomato

### **Island Mahi**

Fresh Sautéed Mahi , Key Lime Beurre Blanc

### **Grilled Atlantic Salmon**

White Wine Rosemary Sauce

### **House Brined Pork Chops**

Maple Ginger Glaze

### **Spice Crusted Pork Loin**

Mojo Marinated

### **Chimichurri Marinated Skirt Steak**

### **Spice Rubbed Prime Rib of Beef**

- Natural Jus

### **Eggplant Parmesan**

**Included With Entrée Selection**

**Assorted Fresh Rolls**

**Side Dishes, Choose 2**

**Garlic Mashed Potatoes, Cilantro Rice, Fried Plantains  
Fresh Green Beans, Sautéed Broccoli, Glazed Carrots, Seasonal Vegetable Medley**

**Traditional Wedding Cake**

**Coffee, Hot Tea**

**\$135.00 plus 7% tax and 24% Service**

**All Menus Can Be Customized**



*The Ocean Manor Beach Resort Presents a True, All Inclusive Package*



*All Inclusive Paradise Package for One Great Price....*

*Full Beach Wedding Ceremony  
Arch Draped in White Fabric with White Folding Chairs and Officiant*

*4 Hour Reception with Cocktail Hour, Full Dinner and 4 Hour Open Bar- "Simply Romance Package"*

*4 Hours of Professional Photography*

*5 Hour DJ for Ceremony and Reception*

*Florals- 5 Centerpieces, Bridal Bouquet and Groom's Boutonniere*

*Ocean Front Ballroom with Venue Set Up*

*Tables, Silver Chiavarri Chairs, Custom Linens, Built in LED Lighting*

*Hotel Wedding Coordinator*

*Menu Tasting, Rehearsal Walk Thru*

*Complimentary Honeymoon Night in Hotel*

*\$10,999.00 plus tax and service fee  
Price Based on 50 Attendees and can be customized for any number of guests*