



*Frunghillo Caterers*

EVENT SPECIALISTS

*Presents a Five Hour Buffet Wedding*  
at the



## *James Ward Mansion*

Less than an hour from New York City, the James Ward Mansion brings a certain New Orleans charm to Union County, New Jersey. The sheer magnificence of the 24 foot ceilings, gold gilded architectural detail, spiral staircases, fireplaces, and French appointments set the atmosphere of unsurpassed elegance and luxury. You'll walk down the aisle to say your vows in the quaint chapel; your nuptials are an intimate affair with the people you love most to see your special moment. Or choose a lavish ceremony on the polished wooden floors of the library, saying "I do" before a cozy stone fireplace. Later, an opulent reception unfolds in the grandeur of the Grand Salon. Make a grand entrance on the balcony above your guests, and descend a spiral staircase to greet your friends and family. Dinner and dancing are a regal affair beneath the vaulted, gilded walls of this expansive space. You'll be treated like royalty when the biggest day of your life takes place at the James Ward Mansion.

Corporate Office FRUNGILLO CATERERS 90 Route 46 East Mountain Lakes, NJ 07046  
973-256-9380 [www.frunghillo.com](http://www.frunghillo.com)



## FRUNGILLO CATERERS

### **OUR MISSION STATEMENT**

- ❖ Our mission is to always exceed the expectations of all of our clients and to fully support our company's strategy.
- ❖ To increase satisfaction through excellence in service at the point of customer contact.
- ❖ To ensure and to provide premier customer service, operating efficiencies, and compliance with all the legal requirements our Company is responsible for.
- ❖ Our R&D department's mission is to maintain the taste our consumers want while ensuring the recipe is superior to our competitors.
- ❖ To provide and to help ensure a positive dining experience.
- ❖ To consistently exceed the expectations of our guests – to create and constantly improve the consummate delivery of ultra-luxury services and anticipate guests' individual needs.
- ❖ To treat all clients like a guest in our home.

### **OUR HISTORY**

Frunghillo Caterers is one of New Jersey's premier catering and hospitality companies with 40 years of experience, designing award-winning special events including weddings, corporate and non-profit functions, and galas. A family-owned firm that began business in the 1920's, Robert and Gerald Frunghillo, sons of the original owners, continue the legacy with the mission to give clients what they want and then some, to deliver innovative cuisine, and to achieve excellence in all aspects of event catering.

Frunghillo Caterers is always changing with the times; their motto is crisp and clear, "We need to be even better today, than we were yesterday." From their family to yours, you have their commitment to provide quality, professional service with attention paid to every detail.

Frunghillo Caterers is the sole New Jersey member of LCA, Leading Caterers of America, an elite catering group made up of the most significant caterers in top American market areas. We are also consistently awarded as a top caterer by Industry Organizations and Associations, such as, ISES (International Special Events Society), NACE (National Association of Catering Executives) and The Knot (Leading Wedding Magazine and Media Outlet).

Frunghillo Caterers manages six exclusive event venues including one of New Jersey's most distinguished event locations, The Castle at Skylands Manor, in the New Jersey Botanical Gardens. Beyond our exclusive operations, Frunghillo Caterers is also considered a preferred caterer at many prestigious event venues around the tri state area, including Ellis Island, Liberty Island and Liberty Science Center.

## Buffet Menu

### Arrival

#### REFRESHMENT GREET STATION

*As your guests arrive, they will be greeted by our staff and help themselves to seasonal refreshments set 30 minutes prior to ceremony.*

### Cocktail Hour

*After the ceremony, your guests will be treated to an hour of butler passed hors d'ouerves, and a selection of gourmet foods.*



#### **BUTLER PASSED HORS D'OUERVES – (PLEASE CHOOSE 14)**

##### PANCETTA & PEARS

*Seasonal pears wrapped in pancetta, glazed with aged balsamic*

##### CHORIZIO STUFFED DATES

*Medjool dates stuffed with Spanish chorizo then enveloped in applewood bacon*

##### GRILLED SHRIMP SKEWERS

*Marinated in garlic & herbs, served chilled with black pepper-dijon aioli*

##### CALIFORNIA ROLLS

*Served with an oriental dipping sauce*

##### NEW ENGLAND LOBSTER ROLLS

*Authentically presented*

##### MARYLAND CRAB CAKES

*With remoulade sauce*

##### AHI TUNA TACO

*Miniature shell filled with Ahi tuna topped with sesame-ginger slaw & spicy Japanese mayo*

##### LOBSTER RISOTTO BALLS

*With creamy lobster sauce*

##### SALMON LOLLIPOP

*Mascarpone chive filling*

##### PULLED PORK

*Served on a corn bread round*

##### ANGUS BEEF SLIDER

*Gilled miniature Angus burger topped with cheese & sweet pickle garnish*

##### FILET MIGNON ON CRUSTINI

*Topped with beet sauce, goat cheese and chives*



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### **BUTLER PASSED HORS D'OUERVES *continued...***

#### **SPAGHETTI & MEATBALL CUPS**

*Mini bites of traditional spaghetti and meatball*

#### **TOMATO SOUP SIPPER OR SEASONAL SOUP**

*Tomato bisque accompanied by a wedge of grilled cheese*

#### **MOZZARELLA CON CAROZZA**

*Served with a pomodoro sauce*

#### **LAMB DRUMSTICKS**

*With yogurt mint dip*

#### **BABY LAMB CHOPS**

*With mint demi*

#### **SESAME CRUSTED GRILLED CHICKEN SKEWS**

*Petite chicken tenderloin lighted breaded with black and white sesame seeds  
Served with honey mustard sauce*

#### **GUAJILLO CHICKEN**

*In black bean cups with caso fresco*

#### **MOZZARELLA DIANA**

*Fresh mozzarella with sundried tomatoes and basil pesto on toast rounds*

### ***Also included during your cocktail hour***

#### **FARM TO TABLE**

*Your guests will help themselves to a rustic table of gourmet items that include...*

Fine imported and domestic cheeses served with seasonally fresh fruit, fruit compotes, assorted flat breads, crackers & crusty breads

Vegetable crudité's artistically set and accompanied by white bean hummus & pistachio dip a variety of seasonal salads, mixed marinated olives, pappadew peppers & peperoncini





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## **Buffet Dinner**

*After cocktail hour, your guests will be invited to their tables, stunningly set. Stemmed flutes will be pre-set with champagne for the traditional toast. An elegantly buffet dinner will include the following:*

### GOURMET SALAD (Served or on buffet pick one)

Young greens, radicchio, endive, and arugula with toasted walnuts, dried cranberries drizzled and dressed with white balsamic vinaigrette and garnished with shaven parmesan reggiano.

### CARVINGS (Please Select One)

Honey Baked Ham

*Grain & Dijon Mustards with Demi Rolls*

Frenched Breast of Turkey,

*Sage Butter, Gravy, Stuffing, Cranberry-Orange Compote*

Roasted Pork Loin,

*Bourbon Gravy & Sautéed Apples and Onions*

Grilled Flank Steak

*With Roast Potatoes & Port Wine Demi Glace*

### ENTREES *included...*

Grilled Atlantic Salmon

*With a Mango Chutney sauce*

Tuscan Grilled Chicken

*Topped with Tomato Confit, White Beans, Garlic & Baby Spinach*

Penne Mansion

*Mezze penne with pomodoro and ricotta cheese*

Seasonal Vegetables and Starch

*Chef's choice of seasonal vegetable and starch to compliment your meal*

*All entrees are presented with seasonal accompaniments, as selected by our chef, as well as dinner rolls & butter rosettes*



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## Dessert



### A CUSTOM TIERED WEDDING CAKE

*Prepared in our kitchen by our very own pastry chef to your liking and elegantly served*

### DESSERT PLATTERS

Homemade assorted miniature cannolis, biscotti, French and Italian inspired pastries, cheesecake, chocolate dipped seasonal fruits presented on each table.

International tea, regular and decaffeinated coffee served tableside

### Included in your price;

Above Menu

- Maitre D' to oversee all aspects of the event for your special day
- Expertly coordinated by our floor caption
- One server per 10 guests
- Bartenders and extra beverage service during cocktail hour
- Full bar coordination available
- Culinary staff & executive chef
- Setup and break down and complete coordination of your entire rentals
- All equipment to transport, cook and display the entire menu
- All necessary back of the house cooking equipment to support your menu
- All setup & clean up in regards to our catering operation
- Full white china, flatware & glass stemware
- Ivory linens and napkins and any linen for buffet, bar or cocktail hour
- One spectacular day for you!!

*Congratulations*

*and Thank You for considering our fine cuisine and service*



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