



Frunghillo Caterers

EVENT SPECIALISTS

*Presents a Five Hour Cocktail Reception 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



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.



FRUNGILLO CATERERS

Cocktail Reception

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. Available with on-site 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. Hand carried for one hour



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

Grilled 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...*

Hand carried for one hour

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





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Cocktail Station Dinner- *(stations open for one hour)*

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. After a served salad, the following elegant gourmet dinner stations will open...

GOURMET DINNER STATIONS – PLEASE SELECT THREE

Please select three stations to offer your guests. Our action stations are presented with a professional staff person to assist your guests and serve...

SMASHED POTATO MARTINIS

Creamy whipped Russet, Idaho & Sweet potatoes, elegantly served in martini glasses with variety of toppings including bacon lardons, aged cheddar, scallions, chives, broccoli, caramelized onions, mini marshmallows and brown sugar.

SEAFOOD FARE

An elegant display of fresh seafood that includes...

Shrimp and Scallop Scampi, made to order, served with Risotto, mussels Bruschetta, Chilled Little Neck Clams, Chilled West Coast Oysters served with Absolute Citron cocktail sauce

Includes hot seeds, lemon wedges, and freshly grated horseradish

PASTA

Our staff will freshly prepare your selection of two pastas and two sauces

Rigatoni	Vodka sauce
Penne	Pomodoro sauce
Cheese Ravioli	Seafood sauce
Farfalle	Broccoli Rabe and Sausage sauce

All displayed with garlic toasts, Romano cheese, hot seeds, and fresh basil

ORIENTAL WOK SAUTE STATION

Our staff will present a variety of Asian dishes sautéed and prepared to order.

(Your selection of two)

Gulf fresh jumbo shrimp

Tender strips of beef

Pork strips

Sea scallops

Boneless chicken breasts

Served with Oriental vegetables, egg rolls, vegetable dumplings, steamed rice, snow peas, baby corn, lo-mein, water chestnuts, sweet and sour sauce, soy sauce, duck sauce and spicy mustards. All presented with chop sticks, Chinese take-out boxes and fortune cookies.



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FRUNGILLO GOURMET FOOD STATIONS

continued

GRILLING

*Our staff will grill the finest meats and seafood to order.
(Your selection of two)*

Seared Tuna, Wasabi Mayo & Sweet Soy Vinaigrette
Filet Mignon Tips with Port Wine Reduction
Boneless Breast of Chicken with Dijon Cream Sauce
Garlic Shrimp

Served with Seasonal Roasted Vegetables and Sea Salt Potatoes

CARVING

*Our uniformed chef will expertly carve your choice from the following
(please select two)*

Sugar Cured Bone –In Ham with Sweet & Hot Mustards
Roasted French Breast of Turkey with all the trimmings
Pastrami with Deli Mustard
Corned Beef with Dijon Sauce
Roasted Side of Salmon with Chilled Chervil Cream
Loin of Pork Stuffed with Spinach, Roast Peppers & Asiago
Grilled Flank Steak with Wild Mushrooms

FRESH MOZZARELLA DISPLAY

Freshly made Mozzarellas, en Bain including braided, salted and unsalted & smoked along with stuffed and rolled varieties with prosciutto, sundried tomatoes and olive tapenade with extra virgin olive oil, fresh basil and jersey tomatoes and hand rolled stuffed Italian breads.

ITALIAN STATION

(Please select two)

Broccoli Rabe and Sausage marinated in Garlic Oil
Mini Eggplant Rollatini stuffed with ricotta cheese and pomodora sauce
Stuffed Beef or Pork Bracciole rolled with spinach and Italian Herbs
Escarole & Beans with sliced and toasted Italian breads and olive oil
Cooked Al'Dente in a clear broth with all with Italian trimmings



FRUNGILLO CATERERS

FRUNGILLO GOURMET FOOD STATIONS

Continued...

LATIN GRILL STATION

(Please select Two)

Mojo marinated dark meat chicken

Cilantro and ancho chili rubbed loin of pork

Tequila and mint cured flank steak

Snapper (peppers, onions, tomatoes, citrus and herbs)

All Served with red beans & rice, avocado and tomato salad

ASIAN SEAFOOD FAJITA STATION

Whole Fish wrapped in banana leaves and roasted served with assorted tortillas, shredded oriental vegetables, hoisin sauce, ponzu, brown rice and scallions.

RISOTTO BAR

Saffron with red pepper and chives; Wild mushroom and parmesan; Lobster and rosemary with roasted shallots

Served with crispy garlic chips, fresh chives, shaved parmesan, Shitake frites, red onion jam, roasted elephant garlic mash, Creamy Boursin and applewood smoked bacon.

STEAK HOUSE TASTING STATION

Tender slices of Grilled London Broil served with Grilled Onions, Smoked tomato chutney and horseradish sauce

Crispy Shoestring Potatoes with Sea Salt, Homemade Black Olive Bread Twist, Crusted Garlic French Rounds and Beer Battered Onion Rings

CREPE STATION

(please choose one)

Freshly prepared Buttermilk crepes with Guests choice of Spinach, Broccoli & Mushrooms Mornay; Breast of Chicken Pistachio; Seafood Newburgh with toppings

EXOTIC MUSHROOM ENSEMBLE

Mushrooms of the world, sautéed in fresh herbs and extra virgin olive oil.

Shitake, portobello, cremini, and oyster mushrooms served over grilled polenta with Sautéed arugula, puttanesca sauce, garlic chips, shaved Parmesan cheese and truffle oil

Our Executive Chef reserves the option to alter menu items as per seasonality and market conditions



FRUNGILLO CATERERS

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

Included in your price

Above Menu

- Maitre D' to oversee all aspects of the event for you 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 you 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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