



Frunghillo Caterers

EVENT SPECIALISTS

*Presents a Five Hour Sit Down 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

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.



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



FRUNGILLO CATERERS

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





FRUNGILLO CATERERS

Elegant Seated 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 served three-course dinner will include the following:

SERVED SALAD

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

DUET ENTRÉE

BRAISED BEEF SHORT RIBS

Classic braise, cooked several hours submerged in a rich broth of wine, beef stock and vegetables

ACCOMPANIED BY (please select one of the following for your guests)

Seafood Choices...

GRILLED ATLANTIC SALMON

With a Mango citrus chutney

CRUSTED TILAPIA

Butter & herb encrusted

Poultry Choices...

STUFFED FRENCH CUT CHICKEN BREAST

Stuffed with sautéed spinach, Fontina cheese with a sherry wine sauce

CHICKEN PIETRO

Breast stuffed with mozzarella, prosciutto and tomatoes and cut on a bias served in a port wine sauce

And as always... a vegetarian entrée served upon request

VEGETABLE NAPOLEON

As your vegetarian entrée choice

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



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 served tableside

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*



Frunghillo Caterers

EVENT SPECIALISTS

Corporate Office FRUNGILLO CATERERS 90 Route 46 East Mountain Lakes, NJ 07046
973-256-9380 www.frunghillo.com