



WEDDING PACKAGES

Weddings are a “Shore Thing” at the Wildwoods Convention Center

Starting at \$67.00 per person

All wedding packages include the following

One Hour Open Bar
Champagne Toast
Intermezzo
Standard Linens

Butlered Hors D'oeuvres
Cheese and Fresh Fruit Display
Coffee and Tea Service
Petit Fours

Our staff becomes your personal wedding assistants. From linen selection to menu selection, from florists to bakeries we have the experience to create the wedding of your dreams. **Ask about our “Weddings on a Whim” Special.**

Contact Catering at 609-846-2661 or catering@wildwoodsny.com for more information.



Reception Selections:

DISPLAYS & STATIONS

(50 person minimum)

Cheese & Fruit Display *(included)*

imported & domestic cheese, fresh cut fruits and berries

Wildwood Boardwalk Display

classic hoagies, mini cheesesteaks, mini hot dogs wrapped in pastry, funnel cake fries and cheese pizza

Slider Stand

char-grilled angus burger, crab cakes and grilled chicken sliders.

Accompaniments: cheddar cheese, honey mustard, mayo, smoked bacon and barbeque sauce

Antipasti Assortimenti

Italian specialty meats and cheeses, marinated olives, assorted roasted and grilled vegetables, breadsticks, parmesan tuiles and bruschetta

Pasta Display *(select two)*

Pastas. penne, sea shell, rigatoni, orecchiette or gnocci.

Sauces. marinara, bolognese, rosy alfredo, pesto alfredo or brown butter sage

Mediterranean Display

shrimp tapa, feta and heirloom tomato salad, olive-sun dried tomato tapenade, hummus, tahini and pita chips

Accompaniments: roasted garlic oil, baby lettuce with tabbouleh, falafel with yogurt dip.

CARVING BOARDS

(50 person minimum)

Whole Turkey Breast

orange-cranberry and apple

Roast Pork Loin Jus Lie

Offered with granny smith apples seasoned with brown sugar, nutmeg and cinnamon

Roast Boneless Leg of Lamb

Encrusted with garlic and mustard, served with madeira-mint sauce and mint jelly

Roast Tenderloin of Beef

sauce duxelles, horseradish cream and tarragon aioli

Roasted New York Sirloin

horseradish cream, tarragon aioli and sauce meurette

Steamship Round of Beef *(100 person minimum)*

served with grain mustard, horseradish cream and au jus

Carving or Attendant fee applies (for up to four hours)

Butlered Hors D'Oeuvres:

Choice of 4 (hot and/or cold)

COLD SELECTIONS

Maui Tuna Poke seared rare tuna served in a bamboo cone with micro greens and wasabi drizzle

Mediterranean Salad Skewer artichoke hearts, roast pepper, mozzarella, olive and basil

Tomato-Basil Bruschetta heirloom tomato, fresh basil, garlic and olive oil

***Fig & Burrata** fresh figs drizzled with rosemary scented honey, quince gastrique on a bibb cup

Salami Coronets filled with cream cheese and Spanish olive

Pesto Tuna-Stuffed Cherry Tomato albacore Italian tuna

Roasted Tomato and Goat Cheese Canapes

***Steak Crostini** boursin cheese and caramelized onion

HOT SELECTIONS

***Scallops Wrapped in Bacon**

Cocktail Franks

Mini Assorted Quiche

Argentinean Beef Chimichurri sliced beef marinated in red wine vinegar, parsley, garlic and olive oil

Indian Chicken Tandoori curry spiced with cucumber yogurt sauce

Southwest Salmon chili and lime juice marinade on a bamboo paddle

***Maryland Crab Cakes** old bay, lump crab and lemon aioli

Spanakopita Phyllo filled with spinach and feta

Mini Egg Roll sweet and sour sauce

Zucchini Pancakes with tomato salsa

***Short Rib Tasting Spoon** braised tender and scented with lemon thyme

Pulled Pork on Corn Cake

Chicken Quesadillas roasted tomato salsa

***Additional cost per person**

Plated Selections:

SIGNATURE SALADS (Select One)

Tuscan Villa

fresh spinach and spring greens wrapped in thinly sliced carrot, red onions, roasted pepper and shaved parmesan topped with crushed garlic crostini and red wine vinaigrette

Waldorf Caesar

crisp romaine tossed with dried cranberries, green apples, crumbled blue cheese, toasted walnuts and lime-honey vinaigrette

Shaved Fennel & Arugula

orange supremes, avocado, toasted almonds, oil cured olives and Chablis vinaigrette

Garden Greens

crisp romaine and green leaf lettuces with cucumbers, carrot, tomato and red wine vinaigrette

Classic Caesar Salad

crisp romaine, creamy Caesar dressing, garlic crouton and parmesan cheese

Iceberg Wedge with Blue Cheese

crunchy iceberg lettuce, tomato, red onion, crisp bacon and creamy blue cheese dressing

Plated Selections Cont.:

CHICKEN

Grilled Chicken Capri

topped with sun-dried tomato, roasted garlic, lemon and capers in a white wine sauce

Chicken Tuscany

stuffed breast with garlic spinach, fontina and romano with cremini mushroom sauce

Chicken Italiano

sautéed golden brown and baked under baby arugula, roasted peppers and smoked mozzarella, with sage chianti demi-glace

Chicken Cape May

grilled chicken breast topped with lobster, shrimp, and jumbo lump crab cream sauce over lemon orzo

SEAFOOD

Lemon – Horseradish Crusted Salmon

marinated in orange, soy and white wine served with dijon-dill sauce

Caribbean Mahi-Mahi

island spiced and grilled, served with a roasted tomato sofrito over red beans and rice

Pan Roasted Mediterranean Red Snapper

marinated with lemon zest, garlic, pinot grigio, basil, mint and extra virgin olive oil

Plated Selections Cont.:

BEEF

Herb Crusted Prime Rib of Beef Aus Jus

served medium rare

Filet Mignon Au Poivre

center cut filet coated with cracked black pepper
served with cognac green peppercorn sauce

Steak & Cake

chili spiced flat iron steak with chipotle butter and roasted tomatillo
sautéed lump crab cake and sweet pepper cream

Philly Flat Iron

char-grilled tender steak sliced and topped "wit" caramelized onions
and a provolone cheese sauce

Braised Short Ribs

boneless short ribs slowly roasted in cabernet wine, topped with
pearl onions and horseradish-gremolata

VEAL

Veal Cape May

grilled veal loin medallions topped with lobster, shrimp
and jumbo lump crab sauce

Veal Piccata

veal cutlet served with lemon caper butter sauce

Veal Italiano

Grilled veal loin medallions served with roasted red pepper,
crispy prosciutto chards and spinach fontina sauce

Plated Options:

VEGETARIAN CHOICES:

Hearty Grilled Portobello Mushroom “Steak”

Glazed with honey, soy-red wine reduction sauce

Fresh Vegetable Kebobs

Served with orzo and tomato relish

Portobello Stuffed with Corn, Zucchini and Smoked Gouda

Served with roasted tomato topped with panko crust

Pasta Primavera with Pesto Cream

Medley of seasonal vegetables and greens with classic pesto alfredo

Grilled Squash Jambalaya

Grilled yellow and green squash, scallions, peppers, tomato and Cajun spice served with long grain rice



OPTIONAL SAUCES

Beef Sauces

- Red Wine Reduction
- Merlot – Shallot Demi
- Chipotle Butter and Tomatillo
- Chimichurri
- Cognac Green Peppercorn

Fish Sauces

- Lemon Beurre Blanc
- Margarita Lime – Cilantro
- Sweet Pepper Cream
- Dijon Dill

Chicken Sauces

- Supreme Cream Gravy
- Mushroom Marsala
- Sherry Dijon
- Lemon Parsley Butter



VEGETABLES & STARCHES

Select two sides to accompany an entrée

- Honey Glazed Carrots
- Garlic Broccolini
- Caramelized Zucchini & Eggplant Ratatouille

- California Medley
- Lemon Orzo
- Rice Pilaf
- Potato Gratin

- Yukon Gold Whipped Potato
- Idaho Baked
- Roasted Fingerling Potato

Wedding Buffet Selections:

THE CONTINENTAL

Sliced Flat-Iron Steak Au Poivre pepper crusted tender steak served with merlot-shallot sauce

Flounder Francaise dipped in batter of egg and romano, served with lemon, parsley and white wine sauce

Herbs de Provence Roasted Red Potato drizzled with extra virgin olive oil and tarragon

Mediterranean Sea Shell Pasta Salad seasonal vegetables, feta, olives, fresh herbs and olive oil

Ginger Glazed Baby Carrot Medley vivid blend of steamed carrots in a honey, ginger and butter sauce

TUSCAN TABLE

Grilled Chicken Roman Style

marinated with honey, lemon, rosemary and balsamic garnished with baby artichokes and cipolini onions

Pasta ala Calabrese

penne with Italian sausage, bell peppers, red onion and baby portabella mushrooms with roasted garlic marinara

Tossed Antipasto Salad

romaine, arugula, radicchio mixed with salami, asiago, ripe grape tomato, pepperoncini, olives and croutons

Tomato-Basil Bruschetta Loaf

ripe tomato, garlic and basil on herbed Italian loaf

Caramelized Zucchini, Eggplant and Bell Peppers

Wedding Buffet Selections Cont.:

SOUTHERN STYLE

Honey Dipped Fried Chicken

crispy and deep fried

Braised Beef Brisket with Bourbon-Peach Glaze

slow roasted in brown sugar, spices, carrots, thyme, tomato and cider vinegar

Corn Griddle Cakes with Sausage

drizzled with orange-honey butter

Macaroni & Cheese

creamy blend of cheddar with crumb topping

Carolina Cole Slaw

mayonnaise, sour cream, mustard, sugar and celery seed

Succotash

sweet corn, lima bean and sweet butter

Garden Greens Salad

iceberg, green leaf lettuce, tomato, cucumber, carrots and red onion with buttermilk ranch dressing

Pork Slab Baked Beans

MEXICAN FIESTA

Chili Spiced Flank Steak

Char grilled and rubbed with garlic, cumin, cinnamon and oregano
Topped with chipotle butter and served with roasted tomatillo sauce

Grilled Chicken Naranja

Marinated with juicy oranges, smoky cumin, cilantro and sherry wine

Spanish Rice

Diced tomato, chili peppers, olives and oregano

Tamale Pie

Cheese and cumin polenta, layered with roasted green chilis, red peppers, cheddar and sweet corn

Roasted Red Pepper Gazpacho

Sweet peppers, cucumber, tomato, garlic, lime and a blend of spices served chilled in a rocks glass

Delectable Desserts Tables:

Viennese Table

an assortment of French pastries, fruit tarts, mini éclairs, cream puffs, chocolate dipped strawberries, fresh berries with cream

Chocolate Fondue

bittersweet chocolate with Cointreau, milk chocolate with Frangelico, accompanied by strawberries, pineapple, bananas, pound cake, and marshmallows

Dessert Extravaganza

New York style cheesecake with strawberry sauce
warm pecan bread pudding with Bourbon sauce
angel food cake with berry compote
hot apple crisp with caramel and crème anglaise

Housemade Cookie and Brownie Platter

A selection of chocolate chip, oatmeal, sugar and peanut butter cookies with Ghirardelli fudge brownies



***Delaware North is the Exclusive
Food and Beverage Provider
For the Wildwoods Convention Center.***

Executive Chef: Michael Zaccaria