

# STAGE HOUSE TAVERN

SOMERSET, NJ

## *Wedding Package*

Congratulations and welcome to the next exciting chapter in your lives!

First, we would like to thank you for expressing an interest in Stage House Tavern. We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting.

Our Chef uses the freshest ingredients available to produce intense, flavorful rustic American Cuisine. Our experience and attention to every detail will allow you to enjoy your special day, with your close friends and family, without worry.

Please feel free to contact our Banquet Manager, Kelsie Sturmfels, at her dedicated party line: **732-289-8707** or via e-mail: **somersetparties@gmail.com**. It would be her pleasure to answer any questions you might have regarding your wedding at Stage House Tavern in Somerset, NJ.

Sincerely,

Stage House Tavern  
1719 Amwell Road  
Somerset, New Jersey 08873

## Saturday Afternoon Four Hour Wedding Package to Include

### Reception

*Outside or Inside*

### Four Hour Open Bar

*Call Liquors, Wine, Beer, Soft Drinks, Coffee & Tea*  
No Shots

### Cocktail Hour

*Selection of Six Passed Hors D'oeuvres*  
*Cold Table and Raw Bar Display Available*  
*(additional charges do apply)*

### Main Meal

*Entrée Buffet or 2 Course Menu*

### Dessert

*Assorted Dessert Platters (available with Entrée Buffet only)*  
*Slicing & Plating of Wedding Cake*  
*(Wedding Cakes not available)*

**\$70 per person**

**\*Price does not include 20% Gratuity & 7% Sales Tax**

**Additional charges do apply for ceremony space & linen packages, please inquire**

*Please inquire for Friday or Saturday Evening Availability & Pricing.*

## Beverages

**Four hour open bar** to include:

all liquors, domestic & imported beers, house wines, soft drinks, coffee & hot tea  
shots are not included

*Optional Champagne Toast priced \$24 per bottle*

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## Cocktail Hour

Reception 45 minutes includes six passed hors d'oeuvres

### **Selection of Six Passed Hors D'oeuvres**

*choice of the following*

#### **Vegetarian**

wild mushroom tart with truffle oil  
ratatouille on crostini  
mini goat cheese tart

vegetable spring rolls with ginger dipping sauce  
mushroom risotto cake

#### **Fish and Seafood**

potato pancakes with apple & smoked salmon  
salmon tartar on wafer cone  
tuna tartar on wafer cone (add \$2)  
baby shrimp & guacamole on corn tortilla

panko crusted fried shrimp with spicy coconut sauce  
smoked salmon mousse crostini with capers, red onion  
seared sesame crusted tuna squares, corn tortilla,  
sesame-soy sauce (add\$2)

#### **Meat**

chicken satay with peanut sauce  
beef satay with horseradish sauce  
bacon & goat cheese tart with pepper confetti

risotto cakes with pancetta & parmesan  
pigs in a blanket with whole grain mustard sauce  
seared filet mignon on a crostini, horseradish cream (add \$3)

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### **Optional Raw Bar Display**

served over ice with cocktail sauce or mignonette sauce and lemon

*choice of the following*

chilled top neck clams on the half shell	\$65 per display (50 pieces)
chilled large shrimp	\$135 per display (75 pieces)
east coast oysters	\$150 per display (50 pieces)
poached chilled lobster de-shelled & quartered	\$400 per display (40 pieces)

### **Optional Cold Table**

**\$9 per person**

an assortment of cheeses & cured meats served with crackers,  
smoked salmon platter with capers & red onions,  
a fresh fruit platter & a fresh raw vegetables platter with dipping sauce

## Main Course

Choose either Entrée Buffet Package OR 2 Course Menu for your guests

*options are as follows:*

### **Entrée Buffet Package**

#### **Soup and Salads (choose three)**

Soup of the day

Garden Salad *mixed greens topped with shaved red onions, carrots, & plum tomatoes, dressing on the side*

Red Beet Salad *with goat cheese, almonds, chives, sun dried black currants tossed in port wine vinaigrette*

Classic Caesar Salad *romaine lettuce topped with garlic croutons and parmesan cheese, dressing on the side*

Tuscan Kale Salad *kale, cabbage, and carrots mixed in a tamari dressing with mint, cilantro, honey and lemon, topped with crushed peanuts*

#### **Main Course (choose three)**

Baked Penne *with ricotta cheese & mozzarella cheese in marinara sauce*

Penne Vodka with Grilled Chicken *roasted peppers & green peas mixed in*

Baked Macaroni & Cheese *topped with garlic bread crumbs*

Classic Cheese Ravioli in Choice of Sauce *marinara, vodka, four cheese cream, basil pesto cream, & mushroom cream*

Chicken Marsala *chicken & wild mushrooms topped with marsala demi glaze*

Chicken Piccata *in lemon caper butter sauce*

Classic Chicken Parmesan *breaded chicken in marinara sauce topped with fresh mozzarella*

Chicken Cacciatore *with garlic, peppers, & onions served in a white wine tomato sauce*

Chicken Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*

Roast Pork Loin *with port wine demi-glaze OR mushroom gravy*

Beef Bourguignon

Boneless Beef Short Ribs *with bordelaise sauce*

Beef Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*

Pepper Steak

Sausage & Peppers

Basa Francaise *with white wine lemon butter sauce*

Tilapia Teriyaki *with red onion, peppers, carrots, zucchini, & house teriyaki*

Sesame Glazed Salmon

Seafood Newburg *salmon, basa, clams, & mussels in sherry tomato cream sauce (supplemental \$2)*

Seafood Paella *shrimp, clams, mussels, & chorizo in white wine tomato broth over saffron rice (supplemental \$2)*

#### **Sides (choose three)**

Whipped Potatoes

Roasted Garlic Potato Gratin

Rosemary Roasted Potatoes

Seasonal Vegetables

Green Beans with Almonds

Saffron Rice

Rice Pilaf

Brown Rice

#### **Dessert**

Assortment of Cakes and Pies

&

Wedding Cake (not included)

# STAGE HOUSE TAVERN • SOMERSET, NJ

## 2 Course Sit Down

### First Course: Appetizers

*(choose three)*

Soup of the Day

French Onion Soup

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots, & plum tomatoes*

Classic Caesar Salad *romaine lettuce tossed in house-made Caesar dressing, topped with garlic croutons & parmesan cheese*

Red Beet Salad *diced red beets mixed with goat cheese, almonds, chives, black currants & dressed in port wine vinaigrette*

Tuscan Kale Salad *kale, cabbage, and carrots mixed in a tamari dressing with mint, cilantro, honey and lemon, topped with crushed peanuts*

Classic Cheese Ravioli with Choice One of Sauce *marinara, vodka, four cheese cream, mushroom cream, basil pesto cream*

Shrimp Cocktail *served over ice served with house-made cocktail sauce & lemon* **(supplemental \$2)**

Sautéed Shrimp *layered over avocado puree on a crisp corn tortilla, drizzled with soy caramel sauce* **(supplemental \$2)**

Steamed Little Neck Clams *white wine garlic broth* **(supplemental \$3)**

Prince Edward Island Mussels *white wine garlic broth* **(supplemental \$3)**

Tuna Tartare *fresh diced ahi tuna layered avocado puree and diced mango, dollops of wasabi aioli & served with tortilla chips*  
**(supplemental \$3)**

### Second Course: Main

*(choose four)*

Vegetable Rigatoni *house-made rigatoni served with shitake mushrooms, grilled zucchini, roasted tomato, garlic, white wine & olive oil, topped with parmesan cheese*

Parmesan Crusted Chicken Breast *served with house-made spinach linguini tossed in vodka sauce*

Half Roasted Chicken *topped with whole grain mustard sauce and served with whipped potatoes & grilled asparagus*

Grilled Tilapia *topped with Thai coconut curry sauce and served with brown rice & grilled asparagus*

Grilled Salmon *served with whipped potatoes, grilled asparagus & half a lemon*

Braised Boneless Beef Short Ribs *topped with red wine demi-glaze served with seasonal vegetables & whipped potatoes*

12 oz Tavern Steak *topped with red wine demi-glaze and served with roasted garlic potato gratin & seasonal vegetables*

14 oz New York Sirloin Steak *served with side of house-made steak sauce, roasted garlic potato gratin & seasonal vegetables*  
**(supplemental \$6)**

8 oz Filet Mignon *topped with red wine demi-glaze and served with roasted garlic potato gratin & seasonal vegetables*  
**(supplemental \$8)**

### Dessert Course: Wedding Cake

*not included*

**Children Prices**

Available for children ages 5 to 12

Includes Passed Hors d'oeuvres

*Choice of:*

Children's 3 Course Menu

*Or*

Child price for the buffet

Soda, milk, or juice included

**\$22 per child**

**\*Price does not include 20% gratuity & 7% sales tax**

**Children's 3 Course Sit Down Menu**

**Appetizer Course**

*(select one)*

Garden Salad *mixed greens tossed in balsamic vinaigrette topped with shaved red onions, carrots, and plum tomatoes*

Fresh Fruit Cup *assortment of seasonal fruits*

**Main Course**

*(select four)*

Chicken Fingers *served with french fries & honey mustard sauce*

Fish Sticks *served with french fries & tartar sauce*

Grilled Chicken Breast *served with whipped potatoes & seasonal vegetables*

Baked Macaroni & Cheese *house-made cheese sauce baked & topped with garlic bread crumbs*

Small Cheese Ravioli *with a choice of marinara sauce or four-cheese cream sauce topped with parmesan cheese*

Penne Pasta *served with a choice of marinara sauce or butter sauce topped with parmesan cheese*

**Dessert Course**

Vanilla or Chocolate Ice Cream *topped with chocolate sauce*

&

Wedding Cake (not included)

**Terms Agreements for all Wedding Packages**

**7% NJ state sales tax and 20% gratuity are not included in the package cost.**

10% deposit is required to secure your date.

**Deposits are non-refundable.** The final balance will be due at the conclusion of the wedding.

Ceremony space can be provided on our premises  
*please inquire about where & the additional cost.*

Linens for the tables & napkin colors are additional  
*price depends on guest list, please inquire for quote.*

Your wedding is to conclude by 4:30 p.m. – above is based on a four hour event timeframe (cocktail hour, three hour reception); you and your guests are more than welcome to continue your celebration at one of our bars, should your group consist of a large number of guests, we will try our best to accommodate you.

The menu or buffet selections are due two months prior to your wedding.

A final head count is due one week prior, you are responsible for paying for the number of guests guaranteed that was agreed upon by the banquet manager. There will be a head count taken on the day of the wedding to ensure all guests are paid for.

Stage House Tavern does not supply wedding cakes.

Please inform us of any allergies so we can accommodate you & your guests with ease.

**All menus & prices are effective March 2016 and are subject to change at the discretion of Stage House Tavern.**