

# REFLECTIONS *Ballroom*

## ***Cocktail Hour*** **Passing Hors D'Oeuvres**

*Choice of 6 passing*

*Cocktail Franks, Vegetable Spring Rolls,  
Stuffed Mushrooms, Cheese Quesadilla,  
Mozzarella Triangles, Fried Ravioli,  
Steamed Pork Dumpling, Cocktail Meatballs,  
Mac and Cheese Bites,  
Potato Pancakes, Chicken Satay Skewers, Beef Sliders,  
Cheese Calzones, Cuban Panini,  
Chicken or Beef Empanadas  
\*\* Shrimp Cocktail Shooters, \*\* Scallops Wrapped in  
Bacon, \*\* Sushi \*\* Mini Maryland Crab Cakes,  
\*\* Please add an additional \$2.00 per person*

## **Cold Antipasto Displays**

***(Includes All)***

*Marinated Pasta Salad, Caprese Salad, Marinated Roasted  
Peppers, Olives and Mushrooms  
House Toss Field Green Salad, Fire Grilled Vegetable Display  
Cured Italian Meat Platter of Salami, Prosciutto, Ham &  
Sopressata  
Sliced Artisan Bread Display  
Crudités Platter with delicious dipping sauces  
Assorted International Cheese and Cracker Board*

# Dinner Buffet

## Pasta Station

Choose 2

**Choose 2 Pastas:** Penne, Fettuccini, Rigatoni, or Bowtie

**Choose 2 Sauces:** Vodka, Bolognese, Alfredo, or Fillet di Pomodoro

## Italian Station

Chicken Rollatini with Spinach and Cheese \*Eggplant Rollatini

\*Italian meatballs in tomato sauce

## Seafood station

Steamed mussels \* Seafood Scampi \* Spanish Seafood Paella

## Tex Mex Station

Taco bar \*Chicken and beef Burritos \* Yellow Rice and Beans

\* Crispy Pork Carnitas

## Carving Station

Choose 1

*\*Loin of Pork:* herb roasted, hand carved to order

*\*Maple Glazed Spiral Cut Ham:* served with cranberry Sauce, and apple relish

*\*Sliced Sirloin of Beef:* served with side of fresh Aju

*\*\*Carving accompanied with fresh seasonal vegetable medley and roasted rosemary potatoes*

## Dessert

Wedding Cake

Individual table service of

Assorted pastries, chocolate covered strawberries and gourmet cookies

**\$99.00 per person**

Reflections Ballroom requires a 100 person minimum for Saturday night A 75 person minimum for Friday or Sunday night parties. 4% Maitre De Fee will be added on to final bill

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# Specialty Stations

**Jersey Boardwalk Station (\$4.95 per person)** – Miniature Sliders, Petite Hot Dogs, French Fries Sweet Potato Fries, Onion Rings & The Classic Accompaniments.

**Oriental & Thai Station (\$4.95 per person)**–Chinese Vegetables & Noodles with Toasted Sesame Seeds, Sautéed Chicken in a Sweet Black Vinegar Sauce, Presented with Pot stickers.

**Philly Station (\$4.95 per person)** – Beef, Chicken on Mini Hoagies with Grilled Onions & Peppers, Cheese Sauce and Chipotle Ketchup

**Chef's Sushi Station (\$7.95 per person)** – Presenting a Selection of Sushi & Sashimi created just for your guests.

**St. Louis Rib Station (\$5.95 per person)** Dry Rubbed Slow Cooked St. Louis Style Ribs served with our home made Mac and Cheese

**Venetian Dessert Station(\$12.95 per person)** – Viennese Dessert Table – Our Own Famous Dessert Table, a Decadent Display of Sweets & Desserts Includes Freshly Made Belgian Waffles, Zeppoles with Oreos, Crème Brulee, Flan, Cookies, Miniature French & Italian Pastries, Bananas Foster, Gelato Station, Cannolis, Fresh Fruit and International Coffee Bar

**After Party Bar Package(\$17.95 per person)** – Bar Package Includes Hour of Overtime, Full Bar with Wine, Beer & Cordials, Held in Your Choice of the Reflections Ballroom or in Vibe Bar

**After Party with After Hours Menu (\$24.99 per person)** – Includes the Full Bar Package, & After Hours Menu of Taylor Ham & Egg Sandwiches, Sliders, Fries & Onion Rings. Held in Your Choice of the Reflections Ballroom or in Vibe Bar

# Other Details

## **Our Wedding Packages Include the Following**

A Five Hour Reception, Wedding Coordinator, Bridal Attendant,  
Choice of Linen and Napkin Color,  
Unlimited Open Bar (Silver) Direction Cards, Place Seating Cards,  
Menu Cards, Seasonal Coat Check

### **Ballroom Up lighting**

Enhance Your Reception by Infusing a Custom Color into the  
Ballroom (add \$350)

### **Children and Professionals**

All Hired Professionals working event and Children 10 years of age  
are charged \$30.00 per person  
(Plus service and tax)

### **On-Premise Ceremony**

An Additional \$5.00 per person for up to 150 guests. Price includes  
setup and breakdown of decorations, back-drop and seating

### **Payment Information**

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- All prices are subject to NJ state sales tax and 20% service charge
  - \$1,500 non-refundable deposit to secure the date for your event
  - Initial deposit can be made by cash, personal check or credit card (a 3% fee will be added to any credit card transaction)
  - Additional \$3,500 deposit is due three months after signing of contract
  - A 5% Maître D' Fee will be added to your contract when final head count is given
  - Menu selections will be finalized 45 days prior to wedding date
  - Final count will be due 10 days prior to event
  - Final payment is required 10 days prior to the event and must be made by cash, certified bank check or credit card (a 3% fee will be added to your total when paying with credit card)
  - All payments are non-refundable.
  - All checks should be made payable to Franco Restaurant Group, 2870, State Route 35, Hazlet, NJ 07724
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