

“Over the Top”

Available at Additional Cost

Martini Bar

Seasonal Martinis Created by our Mixologist
Presented with an Ice Carving on a Bed of Ice with Chilled Martini Glasses

Crepe Station

Featuring Handmade Crepes prepared to order and
Filled with Fresh Shrimp, Chicken and Beef Bourguignon

Mashed Potato Bar

Creamy White and Sweet Potato Served in a Martini Glass with an Assortment of Toppings

Grill Station on the Patio (Seasonal)

Featuring Skewered Chicken, Shrimp and Beef with Tomatoes, Onions and Peppers
Served with Assorted Breads

“All American Station”

Mini Angus Burgers and All Beef Hot Dogs Grilled in front of
your Guests with Homemade Buns

All Served with Sautéed Onions, Pickles and an
Assorted Condiments and of course American Cheese

Homemade French Fries, Sweet Potato Fries and Fried Twice for Extra Crunch

Mac and Cheese Bar

Served in a Martini Glasses

Homemade Mac and Cheese Displayed in an Oversized Paella Pan
With Sautéed Lobster, Bang Bang Shrimp, Buffalo Chicken,
Bread Crumbs, Bacon and More Cheese!

Grilled Cheese with Fresh Tomato Soup

Prepared in front of your guests on a Flat Top Grill
Made to Order with Fresh Tomato Slices and Bacon
to be Filled with Quartered and Served with
Tomato Soup in Espresso Cups with Crème Fresh

Fresh Chef Manned Mozzarella Station

For your Guests Enjoyment the Chef will Prepare Fresh Mozzarella
and Fill it with Many Fresh Ingredients... that's Italian

Caviar Station

An Elaborate Station Consisting of a Variety of Iced Vodkas, Imported and Domestic Caviar
Served with Chopped Egg, Onion and Capers

Sushi Station

Tableside our Chefs will Prepare a Number of Sushi and Sashimi with all the
Accompaniments for your Guest Pleasure

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Dessert Crepe Station

Flambé Crepe Station with Assorted Fresh Fruits and Nutella

Belgium Waffle Station

With Ice Cream, Maple Syrup and Fresh Whipped Cream
and Toppings Galore

Hot Zeppoles Station

Prepared by our Chef to Order with Oreo and Apple Pie Filling

Tartufo Station

An Italian favorite...

A Selection of Stuffed Tartufo's Sliced Tableside on a Frozen Marble Cutting Board

Gelato Bar

An Italian Ice Cream Bar with Tasting Cones and Waffle Bowls

Your Wedding will Include the Following

Uniformed Valet Parking

Doorman Top Hat and Tails to Greet your Guests Upon Arrival

Hostess, Coatroom with Attendant

Bridal Suite with Attendant

Entryway, Place Cards and Cocktail Table Flowers

Assorted Candles, China, Crystal Stemware, Designer Linen
and Silverware for the Ballroom Tables

Directions for Your Invitation

Place Cards

Personalized Printed Menus

Put your Signature on your Special Day!

Please speak to your Nanina's in the Park Representative concerning the following amenities:

Grand Ballroom Specialty LED Lighting

Video Extravaganza with 2 Monitors and Projector with Screen

Photo Booths • Candy Bars

Horse and Carriage through the Park

Our Famous Gourmet Sauce as your Favor

An After Party you Theme in our Lower Level Lounge overlooking our Beautiful Grounds



540 Mill Street • Belleville, New Jersey 07109

(973) 751-1230

www.naninasinthepark.com



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Cocktail Hour

Premium Open Bar throughout Your Affair

Upon Arrival Your Guests will be greeted with the Bride and Grooms Signature Drinks as well as Kir Royals, Champagne with Strawberries and Mimosas

Passed Hors D' Oeuvres

Elegantly Passed Hors d' Oeuvres on Trays Garnished with Fresh Flowers

Crostini with Mascarpone Cheese, Mushrooms and Shrimp

Mini Beef and Chicken Wellingtons with Madeira Wine Sauce

Maple Glazed Scallops Wrapped Bacon

Our Famous Chicken Nanina's

Stuffed Mushrooms with Sweet Sausage, Fresh Bread Crumbs and Dill

Spicy Shrimp Arrabbiata with Homemade Bleu Cheese Sauce

Garnished with Celery and Carrot Sticks • Antipasto Skewers

Homemade Rice Balls with Marinara Sauce

Filet Mignon Baguettes • Shrimp Balls

Mini Homemade Calzones with Fresh Marinara Sauce

Mini Meatballs, Sharp Melted Provolone on a Thinly Sliced Baguette

Assorted Sushi including Peppered Tuna Sushi, California Sushi Rolls and much more!

Chilled Seafood Bar

Displayed on a Bed of Crushed Ice Served with Wrapped Lemons and Assorted Sauces

Little Neck Clams on the Half Shell

Jumbo Shrimp Cocktail • Blue Point Oysters

Italian Seafood Salad

Hot Seafood Bar

Baked Clams Oreganata • Oysters Rockefeller

Clams Casino • New Zealand Mussels Marinara

Clams Posillipo • Crispy Fried Calamari with Spicy Marinara

Sautéed Seafood Station

Freshly Prepared By Our Chef in front of all your guests enjoyment

Sautéed Jumbo Shrimp and Sea Scallop Scampi Served over Arborio Rice

Silver Chafing Dish Station

Chicken Stuffed with Prosciutto and Blended Cheese in a Béchamel Sauce

Wild Mushroom Risotto with Parmesan Crisps

Chicken Balsamic with Roasted Red Peppers

Italian Sausage with Broccoli Rabe and Pignoli Nuts

Eggplant Rollatini

Short Ribs with a Tawny Port Wine Reduction Garnished with Spaetzel

Carving Station

Breast of Vermont Turkey

Marinated Flank Steak

Other Options also Available

With all the Trimmings

Cocktail Hour

Pastry en Route Station

Baked Pastry Shells Freshly Prepared by Our Chef for Your Guests Enjoyment

Served with Sautéed Shrimp and Wild Mushrooms in a Champagne Sauce

Filet Mignon Tips in a Barolo Wine Sauce

Pasta Station

Penne Regatti served with Vodka Sauce

Fusilli with uncased Homemade Sausage, Sundried Tomatoes and Artichoke Hearts

Accompanied with Assorted Focaccias

Taste of Asia

Served in Gourmet To-Go Containers with Chop Sticks and Fortune Cookies

Wok Presentation Prepared with Assorted Spices from the Orient

Filet Mignon and Breast of Chicken with Lo Mein Noodles

Assorted Steamed, Sautéed and Fried Dumplings with Dipping Sauces

Vegetable Fried Rice

Sake Bar

Specialty Ice Carving

Surrounded with the following Cold Displays

Created by our Garde Manager Chef

Chef's Selection of Fresh Ripe Fruits of Season

Vegetable Crudités with Exotic Dips

Garden Fresh Vegetables Decoratively Displayed with Homemade Sauces

Salumeria

Imported Sopressata, Genoa Salami, Prosciutto di Parma Tower

Imported Olives, Fresh Figs wrapped in Prosciutto (Seasonal)

Fresh Mozzarella in a Variety of Styles

Wheel of Pamiçano Reggiano • Polenta al Gorgonzola

Display of Homemade Bread Station

Focaccias, French, Italian Bastogne, Sour Dough and Semolina

Grilled Vegetables

Portabella Mushrooms, Red Roasted Peppers, Eggplant, Asparagus, Zucchini and Finocchio

Marinated Vegetable Specialties

Wine Tasting Stations

An Array of Fine Selected Wines Picked

by Our Sommelier

Dinner Menu

Wines and Cocktails Served throughout Dinner at the Tables by Our Servers

Champagne Toast

Tuscan Salad

A Freshly Prepared Tuscany Salad

Featuring Arugula, Young Spinach, Belgian Endive, Italian Radicchio,

Toasted Walnuts, Asian Pears and Crumbled Gorgonzola Cheese

Drizzled with Port Wine Balsamic Vinaigrette

Garnished with Semolina Dinner Rolls and Sweet Butter

Entrée Example

Choice of Romeo and Juliet Entrée

Served in a Variety of Styles

Bride and Grooms Signature Plate Example:

A Duet of Chateaubriand and Shrimp Nanina's

(Breast of Chicken and Vegetarian Dinners Always Available)

All served with our Chef's Seasonal Vegetable and Nanina's Famous Potatoes

Please Speak with Your Event Specialists for Other Options

Dessert

Signature Wedding Cake

(Prepared in a Variety of Styles)

Coffee, Decaffeinated Coffee, Tea Service

Nanina's Viennese Display

Wedding Cake Station

Featuring Assorted Italian and French Pastries

Homemade Cannoli Station

Tiramisu

Assorted Mousses

Chocolate Fondue Fountain with a Wide Variety Items to Fondue

Italian and Homemade American Cookies

Our Grand Bananas Foster Flambé Station

Prepared Tableside with Fresh Vanilla Bean Ice Cream

Nanina's Fabulous International Coffee Bar Flambé

Espresso and Cappuccino Bar

Crème Brulee Station

Fresh Fruit Display....and so much more!