

# “Over the Top”

Available at Additional Cost

## Chilled Seafood Bar

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

Little Neck Clams on the Half Shell • Jumbo Shrimp Cocktail  
Blue Point Oysters • Italian Seafood Salad

## 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

## Brick Oven Pizza Station (Seasonal)

Authentic, Traditional Italian Wood Fired Pizza

## “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

Tablesides 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

Votive Candles, China, Crystal Stemware, Designer Linen

and Silverware for the Ballroom Tables

Direction Cards for Your Invitations

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:

AVAILABLE AT ADDITIONAL COST

Grand Ballroom Specialty LED Lighting

Video Extravaganza with 3 Monitors

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



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[www.naninasinthepark.com](http://www.naninasinthepark.com)



[naninasintheparknj](https://www.facebook.com/naninasintheparknj)



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Ask Us About Our New Apps!



# 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!

Raspberry Brie Puff • Spanikopita Pinwheel with Tzatziki Dip

## 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 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

## Pastry en Croute 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

# Cocktail Hour

## 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 and Oriental Vegetables

Assorted Steamed, Sautéed and Fried Dumplings with Dipping Sauces

Vegetable Fried Rice

Sake Bar

## Cold Displays

Surrounded with the Following Offerings

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

## Cheese Display

A Selection of Assorted Imported Cheeses Including a Wheel of Parmigiano Reggiano

## Salumeria

Imported Sopressata, Genoa Salami, Prosciutto di Parma Tower

Imported Olives, Fresh Figs wrapped in Prosciutto *(Seasonal)*

Fresh Mozzarella in a Variety of Styles

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 and Zucchini

## 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

## Main Entrée

**Table Side Choice of 4 Entrées**

**or**

**Romeo & Juliet Duet Entrée**

*Served in a Variety of Styles*

Bride and Grooms Combination Signature Plate

For 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!