



TAVERNE PACKAGE

Cocktail Style Wedding Reception

Elevated Farm-to-Table Cuisine & Remarkable Service

Inspired by all of your favorite Harvest Restaurants

Ceremony Welcome Refreshments

Water with Sliced Lemons, Cucumber & Mint Spa Water, Lemonade with Seasonal Berries

COCKTAIL HOUR

1-Hour Welcome Reception Following Your Ceremony

Butler Passed Champagne & Signature Cocktails for Your Guests

Following Your Ceremony or Upon Arrival

STATIONARY HORS D'OEUVRES

VEGETABLE CRUDITE

assorted seasonal vegetables
with dipping sauce

HUMMUS PLATTER

toasted pita, seasonal vegetables

CHEESEBOARD

chef's selection of cheeses
garnished with fruit & crisps

PASSED HORS D'OEUVRES

Please select (6)

Tuna Tartare

crispy wonton, avocado, ponzu, wasabi

"Mexican Street Corn" Avocado Toast

corn, chile-lime butter, feta, filone toast

Ribeye Sliders

cheddar, caramelized onions, rosemary aioli

Blistered Shishito Peppers

chile-lime salt

Angry Shrimp Spring Rolls

lime-miso & sweet chile dipping sauces

Fried Chicken Sliders

gruyere, slaw, pickles, buttermilk ranch

Mini Maine Lobster Roll

butter-toasted bread

Creamy Burrata Bruschetta

seasoned grape tomatoes, basil pesto

Wagyu Dumplings

truffle ponzu, honey sambal

Shaved Prime Rib Crisp

truffled potato crisp, caramelized onions, horseradish cream

NJ Tomato Flatbread

mozzarella, torn basil, extra virgin olive oil

Crispy Mac & Cheese Bites

tomato jam, chive

All Event Orders are subject to a 21% Operational Fee & NJ Sales Tax. Gratuity can be added at your discretion.
Menu prices and selections are subject to change, based on seasonality and availability.



COCKTAIL STYLE DINNER

ADDITIONAL PASSED HORS D'OEUVRES

Please select (6)

Tuna Tartare

crispy wonton, avocado, ponzu, wasabi

"Mexican Street Corn" Avocado Toast

corn, chile-lime butter, feta, filone toast

Ribeye Sliders

cheddar, caramelized onions, rosemary aioli

Blistered Shishito Peppers

chile-lime salt

Angry Shrimp Spring Rolls

lime-miso & sweet chile dipping sauces

Fried Chicken Sliders

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Mini Maine Lobster Roll

butter-toasted bread

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seasoned grape tomatoes, basil pesto

Wagyu Dumplings

truffle ponzu, honey sambal

Shaved Prime Rib Crisp

truffled potato crisp, caramelized onions, horseradish cream

NJ Tomato Flatbread

mozzarella, torn basil, extra virgin olive oil

Crispy Mac & Cheese Bites

tomato jam, chive

ENTRÉE STATIONS

Farm-to-Table Station

Goffle Road Farm French-Cut Chicken with Natural Thyme Jus
Harvest Salad Featuring Farm Fresh Produce & Cheese
Medley of Seasonal Vegetable

Slider Station

Ribeye Burger Sliders with Caramelized Onions & Rosemary Aioli
Veggie Sliders with Sundried Tomato Vegan Aioli
Housemade Chips

Pasta Station

LoRe Seasonal Vegetable Ravioli
Classic Penne ala Vodka with Roasted Prosciutto
Caesar Salad
Mixed Marinated Olives, Parmesan, Chile Flakes

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DESSERTS

coffee & tea included

Custom Wedding Cake

Cake

Devils Food
Vanilla Buttermilk
Red Velvet
Carrot-Walnut
Banana
Browned Butter Almond

Fillings

Chocolate Buttercream
Vanilla Buttercream
Cream Cheese Frosting
Truffle Ganache
Lemon Curd
Raspberry Jam
Brown Sugar Buttercream
Chocolate Mousse



Signature Doughnut Wall

Assorted Housemade Doughnuts
Hot Chocolate with Seasonal Flair
Disposable Bags & Cups for Your Guests to Grab & Go

Local Milk & Cookies Display

Chef's Assortment of Cookies in Jars
Mini Carafes of Regular & Chocolate Milk

BEVERAGES

5 Hour Deluxe Open Bar

2 Customized Signature Cocktails
Choice of 3 Bottled Beers

Choice of 1 Red and 1 White Wine from Silver Tier Selections and Prosecco
Tito's Vodka, Tanqueray Gin, Maker's Mark Bourbon,
Johnny Walker Black Scotch, Bacardi Rum, Casamigos Blanco Tequila
additional spirits available upon request
Bar Mixers and Garnishes

Liquor Liability Coverage & Day Licensing Included

Outside Alcohol and/or Staffing are Not Permitted

**Package includes partial wedding planning, day-of coordinator,
service captain, kitchen staff, servers and bartenders,
as well as estimated setup & teardown labor.**

Events 100 guests and more | \$225 per person

Events with fewer than 100 guests | \$250 per person

Rentals Considered Separately

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