

The CHALFONTE

The Chalfonte Hotel's unique history as the oldest continually operating hotel in the nation's first seaside resort, provides a perfect setting for your wedding celebration.



With a warm Southern ambiance, guests fill the sweeping verandas to enjoy hors d'oeuvres and cocktails while taking advantage of the ocean breeze, followed by dining and dancing in the grande Magnolia Room ballroom. Seventy guest rooms and three adjacent cottages will accommodate your guests for an extended celebration.

Packages are available to accommodate your specific preferences from a casual buffet to an extravagant sit-down dinner. Our food and beverage packages are listed on the following pages. Our menu selections include choice of sit-down style or buffet and four hours open bar service. The open bar service includes domestic and imported beer, mixed cocktails and varietal wines. Additional hors d'oeuvres packages and menu selections are available.

The expertise of our on-site wedding coordinator is provided as a complimentary service throughout your planning process.

**For more information please contact our wedding coordinator
Terry S. Carr @ 609-884-8409 or weddings@chalfonte.com.**



Prices in this packet do not include 6.625% NJ sales tax, gratuities, or applicable site fees.
Site fees are based on day of the week & time of day.

STATIONARY HORS D'OEUVRES ~ Priced per person

Chalfonte Inspired Crudite \$12.95 per person

Fresh local farmers market assorted vegetables with Green Goddess and Remoulade dipping sauces
Roasted Red Pepper Hummus with cumin toasted pita chips
Brie en Croute
Wheel of Brie wrapped in puff pastry with choice of filling served warm with homemade crostini
honey spiced pecan ~ caramelized onion ~ strawberry marmalade

Antipasto \$13.95 per person

Display of hand sliced meats & cheeses ~ salami, capicola, pepperoni, provolone, & fresh mozzarella
Assorted olives, marinated artichokes, & roasted red peppers & Dijon mustard
All served with crackers & homemade crostini

BUTLERED HORS D'OEUVRES ~ Priced per person

Choose Three @ \$11.95 per person

(add a fourth selection for additional \$4.00)

Crab Cakes ~ A miniature version of Miss Lucille's crab cake
Grilled Rosemary & Lemon Shrimp
Scallops wrapped in Bacon (additional market price)
Cajun Stuffed Mushrooms filled with Crabmeat and Andouille Sausage
Mac & Cheese Croquette with Marinara dipping sauce
Choose One Crostini:
Smoked Salmon Crostini topped with red onion & fresh dill creme fraiche
Pear, Walnut & Blue Cheese with salted maple caramel drizzle
Caprese with fresh mozzarella, tomato & basil with Balsamic vinegar
Flank Steak with Chimichurri sauce

Choose Three @ \$9.95 per person (add a fourth selection for an additional \$3.00)

Sesame Chicken Bites with soy & green onion dipping sauce
Classic Jumbo Shrimp Cocktail with cocktail sauce
Parmesan stuffed Mushrooms ~ Spicy Beef Meatballs with bar-b-q sauce
Gorgonzola & Walnut Crackers ~ County Ham Biscuits ~ Goat Cheese Poppers with Honey
Choose One Crostini:
Pulled Pork * Classic Pimento Cheese * Bruschetta with tomato, basil, red onion, EVOO

Chalfonte Mashed Potato Bar \$8.95 per person

(choose 5 toppings)

The Chalfonte's Famous Garlic Buttermilk Mashed Potatoes
with assorted toppings for your guests to choose from:
Sour Cream ~ Crumbled Gorgonzola ~ Bacon ~ Caramelized Onions ~ Sharp Cheddar Cheese ~ Green Onions
Sautéed Wild Mushrooms ~ Ham ~ Parmesan Cheese ~ Chopped Tomatoes ~ Steamed Broccoli

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THE QUEEN ANNE MENU

\$95.95 PER PERSON

Complimentary on-site Wedding Coordinator
Exceptional Table Service
Four Hours Open Bar Service
Choice of One Salad
Choice of Two Entrees
Choice of Two Vegetables
Assorted Dinner Rolls



SALADS

Secret Garden Salad with Balsamic or Poppyseed dressing
Caesar Salad with Homemade Croutons
Greek Salad with black olives, tomato, red onion, & Feta cheese with a red wine vinaigrette
Romaine & Arugula Salad with fennel, cucumber, radish & a creamy dill dressing
tossed with roasted pine nuts

ENTREES

(seafood & prime meats at market price)

Broiled Crab Imperial Stuffed Flounder
with Chalfonte Sherry Sauce
Prime Rib with horseradish cream sauce
Chicken Francaise
Strip Steak with wild mushrooms & Roquefort chive sauce
Seared Salmon with lemon dill cream
Miss Dorothy's Skillet Fried Chicken
Grilled Mahi-Mahi with Tropical Salsa
Penne Pasta with artichoke hearts, tomatoes & spinach
in a light rose cream sauce

VEGETABLES

Garlic Buttermilk Mashed Potatoes
Roasted Baby Red Bliss Potatoes
Bourbon glazed Baby Carrots with sauteed Red Peppers
Julienne of Zucchini & Yellow Squash
Herbed Broccoli & Cauliflower
Lemon Sauteed Green Beans with EVOO



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THE MAGNOLIA MENU

\$105.95 PER PERSON

Complimentary on-site Wedding Coordinator

Exceptional Table Service

Four Hours Open Bar Service

Choice of One Salad

Choice of Two Entrees

Choice of Two Vegetables

Assorted Dinner Rolls

• SALADS

Secret Garden Salad with Balsamic or Poppysseed dressing

Baby Spinach Salad with grilled red onion, apple smoked crumbled bacon, & cherry tomatoes with champagne vinaigrette

Miniature Cobb Salad with romaine lettuce, bacon, avocado, tomatoes, & hard boiled eggs with Thousand Island dressing

Arugula, Watermelon, & Feta cheese with an orange vinaigrette (seasonal availability)

• ENTREES (seafood & prime meats at market price)

Chalfonte “Surf & Turf” (choose this one for all guests only)

a combination of a petite Grilled Filet Mignon & Miss Lucille’s Crab Cake

Chicken Oscar ~ boneless breast of chicken topped with pan-roasted shrimp & asparagus dressed with a Hollandaise sauce

Miss Lucille’s Crab Cake with tartar sauce

Grilled Filet Mignon with Au Poivre or Roquefort Chive Butter

Seared Tuna with pepper soy mustard sauce or with mango salsa

Chicken Saltimbocca ~ Boneless chicken topped with prosciutto, sautéed spinach, & fontina cheese & a chicken veloute

Mushroom Ravioli with Parmesan Cream

• VEGETABLES

Roasted Asparagus

Garlic Buttermilk Mashed Potatoes

Sauteed Green Beans Almandine

Roasted baby Red Bliss Potatoes

Julienne of Zucchini & Yellow Squash

Bourbon glazed Baby Carrots with sauteed Red Peppers

Herbed Broccoli & Cauliflower

Roasted Brussel Sprouts with shallots & pancetta

Wild Rice with dried fruit & nuts



• SOUPS ~ \$3.00 per person

New England or Manhattan Clam Chowder ~ French Onion with cheesy crouton ~ Corn Chowder

Cream of Mushroom ~ Chilled Gazpacho served with cilantro lime sour cream

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THE BALLROOM BUFFET

\$99.95 per person

(seafood & prime meats at market price)

Complimentary on-site Wedding Coordinator

Exceptional Table Service

Four Hour Open Bar Service

A buffet gives guests a variety of choices and keeps the atmosphere flowing and comfortable.

SALAD & PASTA STATION ~ Choose one Salad & One Pasta

SALADS

Secret Garden Salad with Ranch & Balsamic dressings

Caesar Salad with Homemade Croutons

Marinated Grilled Asparagus with slow roasted grape tomatoes,
button mushrooms & a red wine vinaigrette

Jersey Tomatoes and Mozzarella Caprese Salad
drizzled with virgin olive oil & fresh basil (seasonal)

Antipasto Platter ~ Assorted meats & cheeses, olives,
marinated artichokes, along with hot & sweet peppers

Broccoli, Cheddar & Bacon Salad

Tricolor Tortellini Salad with roasted red peppers,
fresh mozzarella, black olives, & a tomato basil vinaigrette

Lucille's world famous Seafood Salad (additional market price)



PASTA

Rotini with sautéed chicken, broccoli, and roasted red peppers topped with toasted Parmesan breadcrumbs

Farfalle Carbonara with Pancetta and baby Peas

Penne with fresh pesto, sun dried tomatoes with fresh Mozzarella & pine nuts

Orecchiette with sweet or hot sausage, broccoli rabe, fresh garlic & olive oil with
shaved Pecorino Romano cheese

Seafood Fra Diabolo with shrimp, clams, & mussels with fusille pasta

Cheese Ravioli with Parmesan Cream

ENTREE STATION ~ Choice of Two

Broiled Flounder with Chalfonte Sherry Sauce

Miss Dorothy's Skillet Fried Chicken

Prime Rib with horseradish cream sauce

Grilled Salmon with fresh lemon dill cream sauce

Southern-style dry rubbed BBQ Ribs with house made sauce

Roast Pork with braised fennel, apple & onion chutney

VEGETABLES ~ Choice of Two

Roasted baby Red Bliss Potatoes ~ Garlic Buttermilk Mashed Potatoes ~ Local Jersey Corn on the cob (seasonal)

Sauteed Green Beans ~ Bourbon glazed Baby Carrots with sauteed Red Peppers

Herb Broccoli & Cauliflower ~ Miss Lucille's Corn Pudding ~ Down Home Macaroni & Cheese

Scalloped potatoes topped with Gruyere cheese toasted breadcrumbs

Complete your wedding weekend with a Chalfonte Rehearsal Dinner and Post Wedding Chalfonte Breakfast

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