

# 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](mailto: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*

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**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

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**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

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**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  
Sauted 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

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**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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