

SENSATIONAL HOST WEDDING PLANNER 2015



AMERICAN JEWISH MUSEUM

www.sensationalhost.com

info@sensationalhost.com

856.667.5005



ALL INCLUSIVE WEDDING PACKAGE

DJ Entertainment
Personalized Wedding Cake
Non-Alcoholic Bar Set-Ups
Licensed Bartenders
Five-Hour Reception
Cocktail Hour: Butlered & Displayed Hors d'Oeuvres
Dinner Menu
Signature Dessert
Coffee & Tea Service
China & Linens
Event Planner & Maître D' Service

PACKAGE PRICING

Sit Down | 90 pp

Buffet | 92 pp

Stations | 96 pp

All menus are subject to 7% Sales Tax and 20% Service Charge.
Menu pricing based on 100 guests.

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DISPLAYED HORS D'OEUVRES

Select Four

International and Domestic Cheese Platter
with Crackers and Flatbreads

Garden Vegetable Crudité
with Basil Aioli and Sundried Tomato Ranch Dip

Mediterranean Hummus Display
with Grilled Pita Chips

Antipasto Display
Chef's Selection of Cured Meats

Roasted Vegetable Platter
Chef's Selection of Seasonal Vegetables

Pasta Bar
Selection of Two Signature Pastas

BUTLERED HORS D'OEUVRES

Select Seven

Ancho Chili Seared Chicken on Grilled Corn Bread with Chipotle Mayo

Buffalo Chicken Spring Roll Shooter

Chicken and Cheese Quesadilla

Parmesan Chicken Bites with Marinara Dip

Petite Chicken Pot Pie

Turkey Cranberry Spring Roll with Pear Ketchup

Blackened Filet on Crostini with Roasted Tomato and Arugula

Cheesesteak Spring Roll

Grilled Filet on Crostini with Salsa Verde

Meatloaf Slider on a Toasted Pullman Bun with Chipotle Ketchup

Pulled Short Rib on a White Truffle Pancake with Tomato Radicchio Compote

Teriyaki Beef Satay with Sesame Ginger Drizzle

Ginger Orange Marinated Pork Skewers

Pork Tenderloin on a Scallion Cake with Smoked Bacon Jam

Ahi Tuna Tartar on a Wonton Crisp with Wasabi Foam

Crab Cigars with Mojo Sauce

Mini Fish Taco with Crunchy Slaw

Panko Crusted Crab Cake with Remoulade Sauce

Scallops wrapped in Smoked Bacon

Spinach, Roasted Red Pepper, and Asiago Cheese Quiche Bite

Sweet Potato Pancake with Caramelized Apple and Onion Sour Cream

Portobello, Ricotta, and Dried Tomato Tart

Tomato Basil Soup Shooter with Petite Grilled Cheese

Vegetable Spring Roll with a Ginger Soy Sauce

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SEATED SALAD

Select One to be served to all guests.

Classic Caesar Salad

Romaine Lettuce with Homemade Croutons, Shredded Parmesan Cheese, & Tossed in our Homemade Caesar Dressing

Signature House Salad

Mixed Greens topped with Tomato, Cucumber, Carrots, and Croutons with a side of our Balsamic Dressing

Mandarin Orange Salad

Spinach and Iceberg Salad with Mandarin Oranges, Cucumber, Red Onion and Tomatoes with Balsamic Vinaigrette

Harvest Green

Mesclun Salad with Pear, Goat Cheese, Toasted Almonds, and Dried Cranberries with Balsamic Vinaigrette

Mixin' It Up

Romaine and Strawberry Salad with Candied Walnuts, Raisins, and Cherry Tomatoes with a Raspberry Vinaigrette

BREADS

Assorted Artisanal Breads

Served at each guest setting with Gourmet Butters

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ENTREES

Select Three

BEEF SELECTIONS

Basil Roasted Filet Mignon

with Charred Tomato Vinaigrette and Corn Compote

Blue Cheese Crusted Filet Mignon

with wild Mushroom Port Wine Reduction

Grilled Filet Mignon

with Caramelized Onions, Tomato Pan Gravy, and Béarnaise Butter

Roasted New York Strip Steak

with wilted Arugula and Trio Peppercorn Jus

CHICKEN SELECTIONS

Chili Seared Chicken

with Salsa Fresca and Lime Aioli

Grilled Chicken Breast

with wilted Spinach, Bacon, and Roasted Garlic Jus

Grilled Chicken Breast

with Roasted Cippolini Onion and Citrus Tarragon Beurre Blanc Sauce

Pan Seared Chicken Breast

with Artichoke Hearts, Chopped Plum Tomato, & Whole Grain Mustard Chardonnay Sauce

Parmesan Crusted Chicken

served over a Balsamic Honey Syrup & Arugula Tomato Salad

Seared Chicken Breast

with Roasted Red and Green Grapes and a Citrus Butter Sauce

Tarragon Marinated Chicken

with Granny Smith Apple Slices and Seasonal Mushroom Ragout

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ENTREES

SEAFOOD SELECTIONS

Baked Norwegian Salmon
with a Citrus Butter Sauce

Basil Crusted Salmon
with a Citrus Lemongrass Sauce

Grilled Salmon Filet
with Mango Chutney

Grilled Mahi
with Tomato, Fennel, and Olive Ragout

Maryland Style Crab Cakes
with Shaved Fennel, Herbs, and a Remoulade Sauce

Seared Sea Bass | +\$4
with Shitake Soy Demi Glaze topped with Red Cabbage Slaw

PORK SELECTIONS

Seared Pork Medallions
with light Rosemary Garlic Marinade topped with Bacon Jam

Seared Pork Medallions
with Roasted Peach Mustard Sauce

VEGETARIAN SELECTIONS

Pan Crusted Quinoa Cakes
Served over a Spaghetti Squash Sauté with a Basil Pesto Broth

Spinach and Ricotta Crepes
Garlic Sauté Spinach & Lemon Ricotta topped with a Creamy Rosemary Blush

Stuffed Portobello Mushroom
Stuffed with Roasted Vegetable accompanied by Grilled Polenta and topped with a Red Pepper Coulis

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PASTA

BUFFET STYLE

Select One

Penne Pasta

With Vodka Blush Sauce and Shaved Asiago Cheese

Farfalle Pasta

in a lightly spiced Tomato Sauce with Garlic and Basil

Orecchiette Pasta

with Roasted Red Peppers and Grilled Asparagus in Garlic Butter Sauce

STATIONS STYLE

Includes Pasta Selections Made to Order.

Pasta Selections | select two

Penne, Orecchiette, Tortellini, Farfalle, Rigatoni

Sauce Selections | select two

Vodka Blush, Classic Alfredo, Marinara, Tomato Basil, Pistachio Pesto, White Wine Cream

All add-in selections included:

Grilled Chicken, Sweet Sausage, Bacon, Red and Green Pepper, Peas, Broccoli, Mushrooms, Diced Tomatoes, Parmesan Cheese, Mozzarella Cheese

ENTREE SIDES

Select Two

Roasted Redskin Potatoes

Thyme and Rosemary Roasted Redskin Potatoes

Garlic Mashed Potatoes

Bacon-Cheddar Mashed Potatoes

Horseradish Mashed Potatoes

Confetti Rice Pilaf

Green Beans with a Roasted Red Pepper and Shallot Oil

Haricot Verte with Rosemary Garlic Butter

Ginger Orange Glazed Carrots

Summer Zucchini and Tomato Ratatouille

Roasted Vegetable Medley with Fresh Thyme

Butternut Squash with Spinach and Craisins

Spinach and Plum Tomatoes

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DESSERTS & COFFEE

Wedding Cake

To be designed with Pastry Chef

Select Additional Dessert Option

Butlered Cookies and Milk

Butlered S'mores

Ice Cream Bar with Assorted Toppings

Coffee and Tea Service

Regular, Decaf, Assorted Teas, Sugar, Creamer, Lemon

BAR SET-UPS

Assortment of Regular and Diet Sodas

Open Bar Package includes full bar glassware, all bar equipment, mixers, bar fruit & ice

Sensational Host will be happy to make recommendations for beer, wine, and liquor quantities.

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INCLUDED VENDORS CONTACT INFORMATION

Sweet T's Bake Shop

14 Kings Court
Haddonfield, NJ 08033
856.428.0222
www.SweetBakes.com

Center Stage Entertainment

902 West Laurel Road
Lindenwold, NJ 08021
856.783.7300
www.CenterStageEnt.com

Superstar Entertainment

5101 Route 42. Suite 7
Turnersville, NJ 08012
800.382.7464
www.SuperstarEntertainment.com

ADDITIONAL PREFERRED VENDORS

Joyful Bouquets Floral Designs

856.441.0878
www.JoyfulBouquets.com

KGM Expressions

609.204.3030
www.kgmexpressions.com

Lauren James Events

267.322.4581
www.lj-events.com

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UNPARALLELED SERVICE

Team Work is the Key.

Our entire staff undergoes extensive training prior to working their first event. We meet regularly to discuss new training methods, update procedures and to evaluate our overall success. Sensational Host's main goal is to leave an everlasting impact on every guest we have the privilege to serve. Our staff is strategically placed to assist with every aspect of the event from start to finish. A strong core is essential when you are producing any special event. All of the departments have to work in harmony with one another to achieve the success that we all strive toward. Sensational Host schedules weekly and bi-weekly meetings to ensure that every detail is addressed prior to the execution of our events.

Each event includes a full staff that will consist of:

Event Planners, Maître Ds, Event Captain, Executive Chef, Sous Chefs, Bartenders, Bar-Back, Servers and Utility Staff

Event Planner

This core member takes the lead of the event. They will be responsible for gathering all vital information and dispersing it to rest of the core team to allow the details to come to fruition.

Culinary Team

Whether it is specialized menus, food preparation or on-site logistics our culinary team will exceed every expectation.

Staffing/Training

Our staffing team addresses all scheduling needs and keeps all staff trained with any new procedures that may be implemented

Event Design Team

The design team's main goal is to allow our clients personalities to shine through during their event. They will include any elements that our clients would like to have to help enhance their special event

It is all about the details. Every employee is professionally trained to ensure proper service and etiquette. Our standard uniform for our floor staff is Black Shirts, Black Slacks, Black Ties and a Black Vest. Our Chefs are in Black Chef Coats. With Black Chef Caps. Think outside of the box. Allow yourself to be seen within your event. Allow us to create and deliver the perfect event that will exceed your guest's expectations. From imaginative menus to exquisite displays and service, we astonish your guests at every turn. We look forward to the opportunity to meet with you and discuss your special event in full detail.

The Sensational Host Team

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