

Wine and Champagne Bar Served Upon Arrival

## *Cocktail Reception*

### **Butler Style Passed Hors D'oeuvres** *(select eight)*

Coconut Shrimp with Orange Horseradish Marmalade  
Vegetarian Spring Rolls  
Sliced Beef Tenderloin on a Garlic Crouton with Basil Pesto Relish  
Pecan Chicken Tender Brochettes with a Honey Mustard Sauce  
Mini Beef Empanadas  
Bruschetta with Goat Cheese and a Plum Tomato Caper Relish  
Asian-style Barbeque Pork Skewers  
French Brie with Apple and Raspberry in Mini Fillo Cups  
Manchego and Prosciutto Croquettes  
Homemade Gourmet Pizza  
Wild Mushroom and Leek in Pastry  
Maryland Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli  
Confit of Duck with Wild Lingonberry Jam  
Cremeni Field Mushrooms filled with Ricotta Cheese and Spinach  
Sautéed Day Boat Sea Scallops with Crushed Black Pepper and Lemon Butter  
Goat Cheese and Roasted Pepper Fritter  
Spicy Beef Brochettes  
Clams Casino  
Potato Pancakes with a Cinnamon Apple Sauce  
Franks in a Blanket

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## *Cold Station* (select eight)

### **Fresh Fruit Display**

An Array of Hand Carved Fresh Seasonal Fruits, Melons, and Berries

### **Imported and Domestic Cheese Board**

Roquefort, Romano, Fontina, Cheddar, Monterey Jack and Swiss, Sliced and Cubed. Garnished with Red and Green Grapes. Presented with Crackers, Bread Sticks and Bread Flats

### **Lemon Chicken**

Sliced Breast of Chicken with a Baby Arugula Salad and a Light Italian Vinaigrette

### **Tuna Carpaccio**

Big-eye Ahi Tuna Served with Seaweed Salad and Wasabi

### **Bresaola**

Shaved Reggiano, Capers, Red Onions and Dijon Herb Dressing

### **Asian-style Lo Mein Noodles**

Chicken or Shrimp or Pork and Tamari Vinaigrette

### **Scottish Smoked Salmon**

Red Onion Jam and an Herbal Cream Cheese, served with Russian Black Bread

### **Fresh Mozzarella**

Mozzarella Cheese, Fire Roasted Bell Peppers, Italian Eggplant, and Plum Tomato with Basil and Extra Virgin Olive Oil

### **Grilled Marinated Vegetables**

Eggplant, Zucchini, Asparagus, Red and Green Bell Peppers with Pesto Oil

### **Chilled Seafood Salad**

Gulf Shrimp, Diver Sea Scallops and Calamari Prepared with Extra Virgin Olive Oil, Fresh Lemon Juice, Garlic, Fresh Sweet Basil, Chopped Onions and Fresh Parsley

### **Italian Antipasti Station**

Imported Genoa Salami, Soppressata, Mortadella, Spicy Capicola, Ciliegine Mozzarella, Sun Dried Tomatoes, Artichoke Heart Salad, Kalamata Olives, Sicilian Olives and Basil Pasta Salad

### **Orzo Salad**

with Goat Cheese

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## *Chafing Dishes Station* (select three)

### **Meats**

Nature Veal Tenderloin Braised with Cabernet, Pearl Onions and Portobello Mushrooms  
Braised Boneless Beef Short Ribs Asian-style with Stir-fried Lo Mein Noodles  
Beef Bourguignon  
Braised Lamb Shank with Red Wine Sauce  
Asian Pepper Steak

### **Poultry**

Chicken Raspberry with Chambord and Sugar Snap Peas  
Chicken Piccata, Rock Shrimp, Snow Peas and Mushrooms  
Boneless Chicken Thighs Basques-style with Fingerling Potatoes, Black Tapenade Olives, Tricolor Roasted Peppers and Organic Tomatoes  
Sautéed Medallions of Chicken Florentine  
Sesame Crusted Chicken with Scallion Fried Rice and Ginger Hoisin Sauce  
Roast Long Island Duck á l'Orange

### **Seafood**

Seafood Vin Blanc or Fra Diavolo  
Spanish Paella Valencia  
Fried Calamari with Spicy Pomodoro Sauce  
Mussels Marinara or Garlic Sauce  
Fried Calamari with Spicy Pomodoro Sauce  
Shrimp and Scallops Newburg

### **Vegetarian**

Eggplant Rollatini  
Eggplant Quattro Formaggi  
Vegetable Potstickers  
Roasted Jumbo Asparagus Parmesan Gratin and Toasted Pine Nut

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## *Carving Stations* (select two)

House Smoked Breast of Organic Turkey with a Dried Fruit and Lingonberry Compote  
Braised Brisket of Corned Beef with Sweet and Sour Red Cabbage and Pearl Onions  
Roast Loin of Pork filled with Roasted Red Peppers, Salami, Spinach, Pignoli, Rosemary, and Roasted Garlic with a Whole Grain Mustard Sauce  
Oven Roasted Top Round of Veal with a Porcini Mushroom Sauce  
Smoked Virginia Ham with a Sun Dried Cherry and Apple Sauce  
Black Angus New York Shell of Beef Oven Roasted with a Cabernet Black Truffle Sauce  
Leg of Spring Lamb with Mint Jus  
Roast Breast of Free-range Turkey with Sweet Italian Sausage Dressing and Onion Pan Gravy  
Grilled Norwegian Salmon Teriyaki with Wakame Salad and Sweet Chili Sauce  
Grilled Black Angus Flank Steak Chimichurri  
Roast Suckling Pig (*supplemental charge*)  
Baby New Zealand Rack of Lamb Moroccan-style with Couscous (*supplemental charge*)

## *Pasta Station* (select two)

### **Pasta**

Penne, Farfalle, Gemelli, Tortellini, Agnolotti, Castellane, Cavatelli or Rigatoni

### **Ingredients:**

Roasted Peppers, Wild Mushrooms, Rock Shrimp, Garden Peas, Sun Dried Tomatoes, Proscuitto, Spinach, Crab, Arugala, Duck, Andouille Sausage, Hot Peppers, Smoked Chicken, Comonata, Eggplant, Grilled Raddichio, Broccoli Rabe, Asparagus, Baby Clams, Portabella, Artichoke Hearts

### **Sauce:**

Fra Diavolo, Tomato Basil, Cognac Cream, Four Cheese, Seafood, White Wine and Garlic, Sherry Pink With Roasted Garlic, Wild Mushroom, Veal Bolognese, Roasted Pepper, Saffron, Basil Pesto, Sundried Tomato Pesto, Roasted Chicken Broth, Amaretto Tomato Truffle Cream

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## *The Reception* (choice of two courses before entrée)

### *Appetizer* (select one)

Chicken, Spinach and Ricotta Cannelloni with Pink Vodka Sauce

Mushroom and Chèvre Cheese Strudel with Basil Pesto Sauce

Penne with Roasted Garlic in a Pink Cream Sauce

Rigatoni Filetto di Pomodoro with Prosciutto di Parma

Eggplant Rollatini

Mushroom Risotto

Pan-fried Fontina and Basil Polenta with a Wild Mushroom Ragout

Heirloom Tomato Salad with Artisan Goat Cheese Crostini, Assorted Baby Field Greens and Champagne Vinaigrette (Seasonal)

Fresh Mozzarella, Grilled Eggplant and Plum Tomato Tower with Baby Arugula and Balsamic Reduction

Maryland Jumbo-lump Crab Cake with a Mache Salad and Red Pepper Vinaigrette (supplemental charge)

Seared Ahi Tuna with Pickled Root Vegetables, Tiny Organic Greens and Wasabi Crème Fraiche (supplemental charge)

Smoked Scottish Salmon Pinwheel with Red Onion Caper Marmalade, Dill Cream Cheese and Garlic Bagel Chips (supplemental charge)

Mango, Avocado and Canadian Hard-shell Lobster Salad with Micro Greens and a Smoked Pepper Vinaigrette (supplemental charge)

### *Salad* (select one)

Hearts of Romaine and Radicchio with Caesar Dressing and Parmesan Cheese

Assorted Baby Field Greens with Cucumber, Shaved Carrot, Grape Tomatoes and Garlic Croutons served with a Creamy Balsamic Dressing

Baby Spinach, Frisée and Radicchio Salad with a Smoked Paprika Ranch Dressing

### *Intermezzo*

Your Choice of Seasonal Fresh Fruit Sorbet

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## *Entrées* (Select one of each –tableside entrée selection)

### **Seafood**

Baked Pine Nut Crusted Norwegian Salmon Filet with a Lemon Beurre Blanc

Grilled Salmon with Avocado Mango Salsa Dressing

Yukon Gold Potato Crusted Rain Forest Tilapia with a Chive Vin Blanc

Lemon Sole with Lump Maryland Crab Cake Filling and Roasted Red Pepper Coulis  
*(supplemental charge)*

Pan-seared Chilean Sea Bass with a Pumpkin-seed Dusting and a Citrus Butter Sauce  
*(supplemental charge)*

Grilled North Atlantic Swordfish Steak with a Plum Tomato, Red Onion and Caper Compote and Sherry Vinegar Gastriche *(supplemental charge)*

Sautéed Day-boat Halibut Provencal *(supplemental charge)*

### **Poultry**

French-cut Breast of Chicken filled with Chorizo, Spinach and Goat Cheese with a Spanish Sherry Reduction

Sautéed Breast of Chicken Francaise with Lemon Butter and Sun Dried Tomato

Breast of Chicken Layered with Eggplant, Prosciutto di Parma and Fresh Mozzarella with a Marsala Wine Sauce and Shiitake Mushroom

Roast Long Island Duck Chambord *(supplemental charge)*

### **Meat**

Certified Grilled Black Angus New York Shell Steak with a Cognac Peppercorn Sauce

Grilled Rib Eye Steak

Pan-roasted Filet Mignon with a Cabernet Black Truffle Sauce  
*(\$8 supplemental charge)*

### **Vegetarian**

Penne in a Pink Vodka Sauce

Sun Dried Tomato Ravioli in a Pesto Cream Sauce

Radiatore with Grilled Vegetables in a Tomato Basil Sauce

Cavatelli Mushrooms Broccoli and Tomato with an Oil & Garlic Sauce

Eggplant Rollatini

*(All entrées served with fingerling potatoes and baby vegetables garniture)*

*(Special Request and Glatt Kosher Meals Pre-ordered)*

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## *After Dinner*

Choose from our Custom Designed Tiered Wedding Cakes with your choice of Cake and Filling, served with Chocolate Covered Strawberries and Cannolis

Full Coffee and Tea Table Service with Cinnamon and Chocolate Sticks

## **Espressos & Cappuccino Bar**

Cappuccinos served with Whipped Cream, Cinnamon Sticks and Rock Candy

A Variety of Premium Cordials

## **Five (5) Hour Open Bar with Premium Brand Liquor**

Mixed Drinks to order

Red and White Wines

Assortment of Domestic and International Beers

Assortment of Name Brand Soft Drinks and Juices

## **Included**

Champagne Toast

Maitre d' and Captains at Your Service

Black Tuxedo, White Glove Service

Votive Candles on Tables and Window Sills

Custom Linen Overlays

Choice of Chargers and Napkin Rings

Private Bridal Suite

Direction Cards

Red Carpet on the Sidewalk

Door Hostess

Coat Room

Valet Parking

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## *Cocktail Hour Enhancements*

### **Crepe Station**

Includes Seafood Crepe and Wild Mushroom Crepe with a Fondue Cheese Sauce

### **Grille Station**

Includes Deep-Fried Parmesan Artichoke Hearts and Beefsteak Tomatoes and a Vin Blanc

### **Mediterranean Station**

Hummus, Baba Ganoush, Tabouli, Stuffed Grape Leaves, Feta Cheese, Kalamata Olives, and Pepper Rocini served with Plain and Whole Wheat Pita Bread

### **Sushi Station**

An Assortment of Rolls to include Ahi Tuna, Eel, Salmon, White Fish, and California served with Wasabi, Pickled Ginger and Soy Sauce

### **Seafood Bar**

Long Island Littleneck Clams on the Half Shell, Blue Point Oysters, Jumbo Gulf Shrimp

### **Caviar Station**

Red and Black Caviar, Capers, Chopped Red Onions, Egg Whites, and Egg Yolks served with Silver Dollar Blinis and Pumpernickel Bread

### **Martini Bar**

### **Ice Sculptures**

An Array of Assorted Designs

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## *After Dinner Enhancements*

### **Ice Cream Sundae Bar**

Chocolate and Vanilla Ice Cream Sundae Bar with Assorted Candy, Oreo Cookies, Sprinkles, Whipped Cream and Chocolate Syrup accompanied by Hot Apple Crisp combined with Toasted Pecans and Brown Sugar topped with Streusel Crumbs

### **Viennese Table**

Berry Filled Fruit Crepes (Homemade Vanilla Crepes Filled with Pastry Cream and Fresh Berries)

Bananas Foster (Classic Favorite of Bananas Served with Decadent Caramel Sauce)

Chocolate Fondue (Warm Chocolate Fondue served with Sliced Bananas, Strawberry and Pineapple)

Crème Brûlée (Individual Servings of Madagascar Vanilla Infused Crème Brûlée)

Assorted Miniature Pastries (Cheesecake, Carrot Cake, Éclairs, Mini Mint Truffle Tortes, Pecan Walnut Diamonds, Cannolis, Dark Chocolate Brownies, Tiramisu, Assorted Fruit Mousse and Fruit Tarts)

### **Chocolate Fountain**

Your Choice of Premium Belgium Chocolate (Dark, White, or Milk) served with Strawberries, Pineapple, Bananas, Oreo Cookies, Graham Crackers, Pretzels, and Marshmallows

### **Stuffed Cupcake Tower**

Your Choice of Several Varieties of Cake and Filling Arranged on a Beautiful Display Tower

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