

Wine and Champagne Bar Upon Arrival
Ice Sculpture and Vodka Display

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 Capers 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
Cremini 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 and Sicilian Olives, Basil Pasta Salad and Orzo Salad with Goat Cheese

Raw Seafood Bar and Sushi Display

Long Island Littleneck Clams on the Half Shell, Blue Point Oysters, and Jumbo Gulf Shrimp. An Assortment of Rolls to include Ahi Tuna, Eel, Salmon, White Fish and California served with Wasabi, Pickled Ginger and Soy Sauce.

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Select Three Stations from the Following Categories (continued on next page)

Chafing Dishes Station (select three)

Meats

Nature Veal Tenderloin Braised with Cabernet, Pearl Onions and Portobello Mushrooms
Sautéed Medallions of Chicken Florentine
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
Sesame Crusted Chicken with Scallion Fried Rice and Ginger Hoisin Sauce
Duck Chambord or à l'Orange

Seafood

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

Carving Station (select two)

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

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Carving Station (cont.)

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

Baby New Zealand Rack of Lamb Moroccan-style with Couscous

Asian Station

Dim Sum

Chicken and Beef Stir-Fry

Pan Fried Lo Mein Noodles

Crepe Station

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

Pasta Station (Choice of Two)

Pasta

Penne, Farfalle, Gemelli, Tortellini, Agnolotti, Castallane, Cavatelli, Rigatoni

Ingredients:

Roasted Peppers, Wild Mushrooms, Rock Shrimp, Garden Peas, Sun Dried Tomatoes, Prosciutto, Spinach, Crab, Arugala, Duck, Andouille Sausage, Hot Peppers, Smoked Chicken, Combonata, 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, Sun Dried Tomato Pesto, Roasted Chicken Broth, Amaretto Tomato Truffle Cream

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The Reception

Appetizer (select one)

Chicken, Spinach and Ricotta Cannelloni with Pink Vodka Sauce

Mushroom and Chèvre Cheese Strudel with Basil Pesto Sauce

Penne with Baby Shrimp and 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 a 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)

Grilled Summer Vegetables with Assorted Baby Field Greens and Warm Montrachet Cheese Croustade, Aged Balsamic Vinaigrette

Assorted Baby Field Greens, Toasted Pignoli Nuts, Boursin Cheese Crouton, Sun Dried Cherries Tossed with Champagne Vinaigrette Dressing

Panzanella Salad with Roasted Peppers, Cherry Mozzarella, Kalamata Olives and a Light Italian 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

Sautéed Fillet Red Snapper with a Blood Orange Butter Sauce

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

Long Island Duck Chambord

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

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

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

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)

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

Six (6) 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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