

Wine and Champagne Bar Served Upon Arrival

Cocktail Reception

Butler Style Passed Hors D'oeuvres *(select six)*

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

Silver Wedding



Cold Display (select five)

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

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 Platter

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

Orzo Salad

with Goat Cheese

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Chafing Dishes Station (select four)

Meats

Nature Veal Tenderloin Braised with Cabernet, Pearl Onions and Portobello Mushrooms

Pork Ribslets "Osso Buco" with Saffron Risotto

Beef Bourguignon

Braised Lamb Shank with Red Wine Sauce

Asian Pepper Steak

Poultry

Sautéed Medallions of Chicken Florentine

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

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 and Pasta

Eggplant Rollatini

Eggplant Quattro Formaggi

Vegetarian Potstickers

Roasted Jumbo Asparagus Parmesan Gratin and Toasted Pine Nut

Penne with Roasted Garlic in a Pink Cream Sauce

Farfalle with Sundried Tomatoes, Artichokes, Garlic and Oil

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The Reception

Starter *(select one)*

Salad *(choice of 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

Entrées *(select three or a duet/ 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

Filet of Sole Filled with Maryland Crab Cake and Lemon Butter Sauce
(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

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 supplement)*

Vegetarian

Pasta Primavera

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

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 and 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

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

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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