



# *Gourmet Wedding Reception*

*Five Hour Open Bar Serving Premium Brand Liquors*

*Butler Passed Champagne as your Guests Enter their Cocktail Reception*



## *Cocktail Reception*

*(White Glove Service)*

### *Presentation of Imported and Domestic Artisanal Cheeses*

on Silver Service, to include:

Aged Wisconsin Cheddar, Pecorino Romano,  
Huntsman Layered Cheddar, Farmhouse Blue Cheese, Dutch Gouda, Jarlsberg  
Wenslydale Cranberry Cheddar and Sage Derby

presented with:

Flat Breads and Assorted Crackers and Fresh Fruit Garnish

### *Garden Crudité*

Display of Seasonal Vegetables

Served with Freshly Prepared Assorted Dips

### *Tuscany Table*

Featuring Ciabatta Bread with Olive Tapenade and Focaccia Triangles,  
Mozzarella Bocconcini and Marinated Mushroom Salad

Fresh Tomato and Feta Cucumber Salad

Artichoke Hearts, Roasted Red Peppers and Roasted Eggplant Salad

### *Select One from the Following Specialty Dips:*

Warm Crab and Artichoke

Warm Spinach and Artichoke

Warm Lobster and Brie

Dips Displayed in a Fresh Sourdough Bread Bowl with Flat Breads and Assorted Crackers

# *Butler Passed Hors D'oeuvre Selections*

*(Please Select Eight)*

Spinach Stuffed Mushrooms  
Potato Pancakes with Chived Sour Cream and Apple Sauce  
Fresh Mozzarella and Tomato Bruschetta  
Tropical Fruit Skewers with Honey Yogurt Sauce  
Brie Cheese and Raspberry Filo Stars  
Vegetarian Spring Rolls with General Tso's Sauce  
Skewered Portobello Mushrooms with Balsamic Vinaigrette  
Lightly Breaded Artichoke Heart with Boursin Cheese  
Spinach and Feta Cheese in Delicate Pastry  
Thai Curry Samosa with Siracha Honey  
Yukon Gold Potato and Truffle Croquette  
Fig, Fontina and Lavendar in Filo  
Housemade Hummus on Pita Crisps  
Mini French Onion Soup in Bread Bowl  
Long Island Breast of Duck Pinwheel  
Sesame Chicken with Sweet Chili Sauce  
Sliced Filet Mignon on Crostini with Horseradish Cream  
Beef or Chicken Satay with Peanut Sauce  
Assorted Miniature Quiche  
Cocktail Franks in Puff Pastry  
Mini Beef Wellington with Wild Mushrooms  
Asparagus Wrapped in Prosciutto or Smoked Salmon  
Chicken and Lemongrass Dumpling  
Spicy Chorizo Empanada  
Manchego Cheese, Serrano Ham and Quince in Filo Pastry  
Coconut Chicken with Sweet and Sour Sauce

Smoked Salmon on Pumpernickel with Dill Aioli  
Deep Sea Scallops Wrapped in Bacon  
Miniature Maryland Crabcakes with Roasted Pepper Mayonnaise  
Coconut Shrimp with Apricot Dipping Sauce  
Tuna Carpaccio with Mango Sauce on Cucumber Round  
Delicate Maine Lobster Puffs  
Steamed Shrimp Hargow with Ponzu in Porcelain Spoons  
Curried Shrimp Empanada with Raisins and Almonds  
Smoked Trout Salad in Edible Spoons  
Chive and Crab Bouchee  
Smoked Salmon Salad with Chive and Crème Fraiche

Additional Charge for the following:

Jumbo Shrimp Cocktail with Traditional Accompaniments  
Freshly Shucked West Coast Oysters with Japanese Mignonette  
Assorted Sushi Rolls  
Roasted Australian Rack of Lamb with Mint Demi Glace  
Golden Shrimp Tempura with Japanese Miso Sauce  
Peppadew Peppers Stuffed with Jumbo Lump Crab  
Lobster Salad with Orange and Tarragon in Edible Spoon

# *Personalized Cooking Stations*

*(Please Select Two Stations)*

## *Carving Station*

*(Please Select Two)*

Roasted Herb Crusted Beef Tenderloin served with a Mushroom Demi-Glace and Garlic Bread  
Roasted Fresh Boneless Breast of Turkey served with a Cranberry Sauce and Gravy  
Smoked Honey Mustard Ham served with Buttermilk Biscuits  
Chilled Poach Salmon with Cucumber “Scales” served with Three Mustard Sauce  
Roast Pork Tenderloin with a Teriyaki Glaze

## *Pasta Station*

*(Please Select Two)*

Penne Pasta served in a Traditional Pink Vodka Sauce  
Tri Color Tortellini with Mushrooms, Peas, Onions, Pancetta with Parmesan Cream Sauce  
Radiator with Grilled Chicken, Sundried Tomatoes, Broccoli, Black Olives and Roasted Garlic Broth  
Fusilli with Julienne Vegetables in a Plum Tomato Basil Sauce  
Porcini Mushroom Ravioli served with a Truffle Scented Chive Butter Broth  
Cavatelli and Broccoli with Extra Virgin Oil and Garlic  
Potato Gnocchi with a Pesto Cream Sauce

## *Crepe Station*

*(Please Select Two)*

Three Cheese Mix with Fresh Garden Spinach  
Sliced Boneless Breast of Chicken with Wild Mushrooms  
Shrimp, Scallops and Crab Sautéed in a Light Champagne Cream Sauce  
Roasted Breast of Duck with Asparagus and Brie

## *Mashed Potato Bar*

Garlic Mashed - Sweet Potato – Country Potato  
Assorted Toppings  
Sour Cream & Chives, Bacon Bits, Cheddar Cheese  
Crispy Fried Onions, Turkey Julienne and Turkey Gravy

*Stir Fry Station*

*(Please Select Beef, Chicken, or Shrimp)*

Served with Oriental Vegetables in a Scallion-Ginger Sauce  
Vegetable Fried Rice and Fortune Cookies

*Shrimp Scampi Station*

Baby Shrimp sautéed with Fresh Garlic, Butter, Lemon, and White Wine  
served over White Rice or Fusilli Pasta

*Risotto Station*

*(Please Select One)*

Served in a Parmesan Wheel

Lobster

Wild Mushroom

Vegetable

*Additional Stations - \$5.00 per person*

## *Silver Chafing Dishes*

*(Please Select Two)*

Filet Tips with Roasted Vegetables in a Tarragon Cream Sauce

Korean BBQ Beef with Scallions, Carrots and Kim Chee Sauce

Sweet and Sour Chicken with Steamed Vegetables

Steamed Prince Edward Island Mussels with Red or White Sauce

Crispy Fried Calamari with Spicy Marinara

Italian Sausage with Roasted Peppers and Onions

Baked Eggplant Rollatini

Tempura Vegetables with a Ginger Scallion Sauce

Roasted Pork Loin with Apple Demi Glace

Paella: A Classic Portuguese Dish Featuring Shrimp, Clams, Scallops, and Mussels

Baked Brie en Croute with Brown Sugar, Almonds and Sliced Granny Smith Apples

Steamed Dim Sum Chicken Dumplings with Miso Broth

Jambalaya: Featuring Grilled Chicken and Andouille Sausage with Bell Peppers,  
Tomatoes, Scallions in Spicy Rice

*Additional Chafing Dish - \$5.00 per person*

# *Dinner Service*

## *Champagne Toast*



### *Appetizer*

*(Please Select One)*

- Smoked Mozzarella in a Roasted Red Pepper Ravioli served with a Pesto Cream Sauce
- Classic Penne served in a Pink Vodka Sauce
- Seafood Royale Vol-Au-Vent, Shrimp, Scallops and Crab in a Lobster Sherry Cream Sauce served in a Flaky Pastry Shell
- Bouchée of Chicken and Spinach served in a Champagne Herb Cream Sauce
- Fresh Mozzarella and Garden Tomato with Extra Virgin Olive Oil and Aged Balsamic
- Fresh Sliced Seasonal Fruit with Honey Yogurt Sauce



### *French Service of the Salad*

*(Please Select One)*

- Mixed Field Greens with Julienne Vegetables with Balsamic Vinaigrette
- Traditional Caesar Salad, Garlic Crostini
- Spinach Salad with Mandarin Orange Segments, Wasabi Fried “Crunchy Peas”, Shaved Red Onion Rings and Citrus Vinaigrette
- Seasonal Greens with Goat Cheese, Cranberries and Vinaigrette



### *Entrees*

*(Please Select Two – Order Taken Tableside)*

*(Additional \$5.00 per person for 3<sup>rd</sup> Entrée Selection with Printed Menus)*

- Chicken Breast, stuffed with Spinach, Mozzarella and Prosciutto di Parma, served with a White Wine Cream Sauce
- Frenched Breast of Chicken with Tomato, Tarragon and Mushrooms in Herbed Demi Glace
- Chicken Breast served Piccata, Francaise or Marsala Style
- Honey–Miso Glazed Salmon with Orange–Ginger Beurre Blanc
- Seared North Atlantic Salmon with Capers, Lemon and White Wine
- Roasted Sliced Beef Tenderloin served with a Petite Syrah Glace
- N.Y. Strip Steak with Wild Mushroom Sauce
- Soy Lacquered Chilean Sea Bass with Scallion Butter Sauce
- Herb Encrusted Halibut with Tomato Fondue

All Entrees are Served with our Chef’s  
Fresh Seasonal Garden Vegetables  
Roasted Potatoes with Rosemary & Garlic  
Freshly Baked Dinner Rolls & Butter



*Our Chef Further Suggests  
Specialty “Duet Entrées”*



Broiled North Atlantic Salmon with Capers, Lemon & White Wine &  
Grilled Filet Mignon in a Wild Mushroom Demi Glace

Chicken Breast served Piccata, Francaise or Marsala Style &  
Grilled Filet Mignon in a Petite Syrah Glace

Chicken Breast served Piccata, Francaise or Marsala &  
Broiled North Atlantic Salmon with Capers, Lemon & White Wine

*“Upgraded Duet Entrées”*



Soy Lacquered Chilean Sea Bass with Scallion Butter Sauce &  
Grilled Filet Mignon with a Wild Mushroom Demi Glace

Pan Seared Chicken Drizzled with a Balsamic Demi Glace &  
Soy Laquered Chilean Sea Bass with Scallion Butter Sauce

Grilled Filet Mignon in a Petite Syrah Glace &  
Maine Lobster Tail brushed with Butter

Grilled Filet Mignon in a Cabernet Demi Glace &  
Lemon Basil Jumbo Gulf Shrimp

*Dessert*



Custom Wedding Cake

Assorted Miniature Pastry Platters with Seasonal Berries Served to each guest table

Service of Freshly Brewed Regular and Decaffeinated Coffee along with a choice of Black and Herbal Teas

# *Cocktail Hour Enhancements*



## ***Seafood Raw Bar***

Fresh Shucked Little Neck Clams, West Coast Oysters, Jumbo Shrimp and Crab Claws with Cocktail Sauce, Fresh Horseradish and Lemon Wedges Displayed on an Illuminated Ice Tray

*\$15.00 per person*

## ***Shrimp Cocktail Display***

Jumbo Shrimp Displayed on an Illuminated Ice Tray  
with Cocktail Sauce, Fresh Horseradish  
and Lemon Wedges

*\$10.00 per person*

## ***Tuscany Display Upgrade***

Featuring an Assortment of Cured and Smoked Meats to include  
Salami, Ham, Pepperoni and Proscuitto di Parma

*\$4.00 per person*

## ***Caviar Station***

Black & Red Lump Caviar

Served with Toast Points, Blinis, Diced Egg Yolks and Whites, Onions and Capers

*\$6.00 per person*

## ***Sushi Display***

Sashimi and Sushi Presented in Classical Japanese Style on Garnished Platters

*\$10.00 per person*

## ***Add a Third Carving Station***

*(Select One)*

Whole Oven Roasted Jumbo Red Snapper with Hoisin Dipping Sauce and Pickled Vegetables

Roasted Herb Crusted Tenderloin of Beef served with Sautéed Wild Mushrooms in a Cabernet Demi Glace with Horseradish Cream and Sliced French Breads

Roasted Loin of Veal served with a Caramelized Onion Relish and Herb Focaccia

Roasted Rack of Lamb served with a Mint Demi Glace

*\$6.00 per person*

## ***Dim Sum Station***

Steamed Shrimp Hargow, Pork or Chicken Potstickers, Sweet and Sour Chicken, Vegetable Fried Rice and Fortune Cookies

*\$10.00 per person*

## ***Smoked Fish Display***

Featuring Nova, Whiting and Trout with Traditional Accompaniments

*\$12.00 per person*

*Prices subject to change based on market value*

# *To Complete Your Evening Dessert Enhancements*



## ***Bananas Foster Station***

A Captain's Table Featuring Bananas Glazed in a Rum Brown Sugar Flambé  
Spooned over Vanilla Ice Cream, an Excellent accompaniment to your custom Wedding Cake.  
*\$6.00 per person*

## ***Ice Cream Sundae Bar***

Vanilla and Chocolate Ice Cream with  
Assorted Sauces and Toppings  
*\$7.00 per person*

## ***The Grand Viennese Tables***

Layered Tortes, Miniature Pastries, Brownies and Fresh Baked Cookies  
Assorted Mousse, Freshly Cut Assorted Fruit Displays, Truffles,  
Chocolate Covered Strawberries  
Your Choice of Bananas Foster, Crepes Flambé or Strawberry Grand Marnier Station  
Served over Vanilla Ice Cream  
Including International Coffee Bar  
*\$15.00 per person*

## ***International Coffee Bar***

Enhanced Coffee Station Featuring Regular, Decaffeinated and Flavored Coffee  
Extensive Display of Liqueurs and Cordials  
with Freshly Whipped Cream, Chocolate Shavings, Cinnamon and Nutmeg  
*\$5.00 per person*  
Cappuccino and Espresso  
*\$10.00 per person*

## ***Intermezzo***

*\$3.00 per person*

## ***Fresh Sliced Fruit Platter***

served to each Guest Table  
*\$5.00 per person*

## ***Assorted Homemade Cookie Platter***

Served to each Guest Table  
*\$5.00 per person*

## ***Chocolate Fountain***

*(Select four dipping items)*

Unique, Attractive and Elegant Centerpiece of Flowing Milk Chocolate over  
Strawberries, Pretzels, Bananas, Butter Cookies, Marshmallows or Pineapple  
*\$7.00 per person plus \$75.00 Attendant Fee*  
*75-person minimum*

*Prices subject to change based on market value*