



WEDDINGS

PASSED HORS D'OEUVRES

(Mix and Match - Select Seven)

MEAT

- Kobe Beef Sliders with Vermont Cheddar
- Kosher Franks in Puff Pastry
- Mini Franks in Pretzel Bread
- Lollipop Lamb Chops, Mint Jelly
or Garlic Aioli
- Mini Beef Wellington
- Baby Bliss Stuffed Potato Gorgonzola
and Bacon
- Flaky Mini Reuben Bites
- Grilled Steak Skewers, Chimichurri Mini
- Meatball Parmesan Sliders
- Mini Philly Cheese Steak

CHICKEN

- Coconut Chicken Orange,
Marmalade Sauce
- Steamed Teriyaki Chicken Dumplings
- Pecan Crusted Chicken Skewers,
Chipotle Ranch
- Crispy Coconut Shrimp, Mango Salsa
- Grilled Chicken Wing Lollipops
- Asian Chicken Meatballs
- Honey Garlic Chicken Poppers Buffalo
- Chicken Empanadas
- Creamy Chicken Vol-au-vent

SEAFOOD

- Mini Maine Lobster Roll
- Ahi Tuna Tartar on a Cucumber Round
- Asian Salmon on Praun Chip,
Wasabi Caviar
- Smoked Salmon Canape with Boursin
Cheese
- Smoked Scottish Salmon,
Pumpernickel Points
- Shrimp Cocktail, Spicy Key Lime
Cocktail Sauce
- California Roll, Wasabi & Soy Sauce
- Mini Crab Cakes, Roasted Red
Pepper Aioli
- Panko Crusted Shrimp Yuzu,
Wasabi Soy Sauce
- Mini Jumbo Lump Crab Cake,
Old Bay Remoulade
- Mini Lobster Mac & Cheese
- Potato Wrapped Shrimp
- Smoked Salmon Crème Fraiche
& Caviar, Roasted Potato Round
- Mini Salmon Cakes, Remoulade
& Micro Greens

PASSED HORS D'OEUVRES (continued)
(Mix and Match - Select Seven)

VEGETARIAN

Macadamia Crusted Goat Cheese, Green Grape and Honey
Spanakopita; Feta & Spinach, Puff Pastry
Vegetable Spring Rolls, Plum Dipping Sauce Fig
and Goat Cheese Flat Bread
Bocconcini Mozzarella, Grape Tomatoes & Basil Skewer,
Aioli and Balsamic Glaze
Ratatouille Stuffed Mushrooms
Steamed Edamame Dumplings, Soy Sauce
Cauliflower Margherita Pizza
Wild Mushroom Flatbread
Avocado & Goat Cheese Toast, Honey Drizzle
Mini Grilled Cheese, Tomato Bisque Shooter
Mini Truffle Grilled Cheese
Pear & Brie in Puff Pastry
Wild Mushroom & Truffle Arancini
Chickpea or Zucchini Fries, Lemon Garlic Aioli
Mini Potato Pancakes, Sour Cream & Applesauce
Charred Piquillo Peppers, Goat Cheese Mousse
Impossible Burger Sliders, Hawaiian Bun

DISPLAYS

(Please Select One Display during Cocktail Reception)

Crudité

Crisp Assorted Vegetables including Red and Green Peppers, Carrots Cucumbers, Broccoli, Cauliflower, Grape Tomatoes and Celery
Choice of Two Dipping Sauces Onion, Clam, Herb, Ranch, or Blue Cheese

Fruit

Selection of Fresh Seasonal Fruit including Blackberries, Blueberries, Strawberries, Raspberries, Pineapple, Mango, Watermelon, Honey Dew and Cantaloupe

Domestic & International Cheese

Assorted Cheeses such as, Sliced Swiss, Sharp Cheddar, Medium Cheddar, Pepper Jack
Roquefort, Goat Cheese, Tete de Moi, Blue Cheese and Brie Cheese
Garnished with Toasted Almonds, Assorted Fruit & Seasonal Berries
Served with Assorted Crackers, Flatbreads Lavosh and Crisp Baguettes

Sushi and Sashimi

Elegantly Displayed on a Wooden Boat
Plentiful Variety of Sushi Rolls & Fresh Sashimi
Served with Wasabi, Pickled Ginger, Eel and Soy Sauces
(Based on 4 pieces per person)

Mediterranean

Tabbouleh, Hummus, Baba Ghanoush, Roasted Eggplant, Grilled Vegetables Mediterranean Olives, Warm Pita Bread, Crispy Points, Greek Yogurt Sauce

Pommes Frit

Truffle, Herb Parmesan and Waffle Fries
Served with a Variety of Dipping Sauces

Mini Skillet Mac & Cheese

(Choice of Two)
Truffle, Wisconsin Cheddar and Three Cheese Macaroni, Crispy Crumble Topping
Lobster Mac and Cheese, Jumbo Shrimp Scampi, Tomato Confit and Rotini Pasta
Carbonara Mac and Cheese, Pancetta, Green Peas and Parmigiano
Veggie Mac and Cheese, Muenster and Cheddar Cheese, Broccoli and Mushroom

South of the Border

Fresh Guacamole, Assorted Salsas, Queso Cheese Dip and Black Bean Dip
Served with Tri-color chips and Crispy Plantains
Add Steak, Shrimp or Chicken Empanadas - Additional Charge

STATIONS

*(Please Select One Action Station during Cocktail Reception,
One Chef Fee Included)*

Asian Stir Fry Station

Chicken and Beef Stir Fried with A Variety of Accompaniments
Including Snow Peas, Bok Choy, Bean Sprouts, Miso Broth and Tofu Served
with Choice of Somen Noodles, Lo Mein Noodles or Fried Rice

Slider Station

Grilled to Order Sliders
Choice of: Kobe Beef, Chicken, Vegetarian, Black Bean or Turkey
Served with Miniature Sesame Buns
Topped with Lettuce, Pickles and Chef's Special Sauces

Philly Cheesesteak Station

Philly Cheese Steak Made to Order
Provolone Cheese on Fresh Toasted French Baguette Lettuce, Onions,
Mushrooms and Assortment of Sauces

Taco 'Bout It Station

Made to Order Crunchy or Soft Tacos with Grilled Vegetables and
Chicken Assorted Toppings to Include Onions, Peppers, Pico di Gallo
Fresh Guacamole, Roasted Corn Salsa, Sour Cream,
Shredded and Cotija Cheeses
Add Steak or Shrimp – Additional Charge

Potato Mash Station

Made to Order Mashed Potatoes and Mashed Sweet Potatoes-Martini Glasses
Chives, Bacon, Butter, Cheddar Cheese, Blue Cheese, Sour Cream
Honey, Brown Sugar, Candied Pecans and Marshmallows
Upgrade Options Include: Truffle Oil, Short Rib, Roasted Turkey,
Chicken or Shrimp

Pasta Station

Penne, Rigatoni and Fusilli Pastas
Choice of 2: Pesto, Pomodoro, Vodka Sauce, Bolognese or Garlic & Olive Oil
Assortment of Vegetables & Mix-Ins, Served with Garlic French Bread
Your Choice of Mini Meatballs or Grilled Chicken

Artisan Grilled Cheese Station

(Choice of 2)

Naples: Prosciutto, Mozzarella, Tomato, Fresh Pesto, Focaccia Bread
NY: Pastrami & Corned Beef, Sauerkraut, Swiss, Russian Dressing,
Pumpernickel Rye France: Monte Cristo, French Ham, Turkey, Brie,
Batter Dipped
Cuban: Roast Pork, Pickles and Swiss, "Pretzel" Bread, Honey Mustard

PLATED DINNER

Bread Baskets

Warm Dinner Rolls, and Multigrain Rolls
Served with Butter Balls

SALAD

(Please Select One Salad for Your Guests)

Baby Iceberg Wedge

Beefsteak Tomatoes, Bacon, Sweet Onion, Chunky Bleu Cheese Dressing

Spinach Salad

Strawberries, Blueberries, Toasted Pine Nuts, Blue Cheese,
Champagne Vinaigrette

Mixed Field Greens

Red Wine Poached Pears, Goat Cheese, Dried Cranberries
Heirloom Tomatoes, Orange Walnut Vinaigrette

Chopped Salad

Yellow and Red Peppers, Cucumbers, Gorgonzola
Dried Cranberries, Carrots, Citrus Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Grilled Eggplant Caprese Stack

Fresh Herb Pesto, Roasted Tomato, Cheese Crisp, Olive Oil,
Aged Balsamic Glaze

St. Andrews Salad

Frisee, Red Belgian Endive, Farm Greens, Goat Cheese Fritter
Seasonal Berries, Candied Pecans, Raspberry Champagne Vinaigrette

Napoleon

Crisp Pastry, Roasted Tomatoes, Mozzarella,
Cipollini Salad Basil Reduction, Extra Virgin Olive Oil

ENTREE

(Select One Main Entree and One Alternate Option)

CHICKEN ENTREES

Roasted Garlic, Shallots and Thyme

\$145 per person ++

Chicken Involtini

Chicken Breast, Stuffed with Spinach,
Sundried Tomatoes, Mozzarella Cheese
\$145 per person ++

Pan Roasted Chicken Breast

Roasted Shallots, Blistered Tomatoes,
Madeira Sauce
\$145 per person ++

Chicken Francaise

White Wine and Lemon
\$145 per person ++

BEEF ENTREES

Short Rib of Beef

Red Wine Braised Short Rib
\$163 per person ++

Grilled 8 Oz Filet

Wild Mushroom and Red Wine Reduction
\$168 per person ++

14 oz Prime "Dutch Valley" Veal Chop

Wild Mushrooms & Madeira
\$175 per person ++

14 oz Prime Aged New York Strip

\$175 per person ++

LAMB ENTRÉE

Grilled Rack of Lamb

\$163 per person ++

SEAFOOD ENTREES

North Atlantic Salmon

Pan Seared, Cucumber Dill Sauce
\$150 per person ++

Cedar Plank Salmon

\$150 per person ++

Chilean Miso Glazed Sea Bass

\$163 per person ++

Grilled Swordfish

Yuzu Soy Glazed
\$167 per person ++

Pan Seared Bronzino

Garlic Chips, Olives and Tomatoes
\$169 per person ++

Surf & Turf

MP

VEGETARIAN ENTREES

Vegetarian Strudel

Layers of Marinated Vegetables
wrapped in Pastry Tomato Coulis
\$121 per person ++

Asian Noodle Bowl

Somen Noodles, Snow Peas,
Bok Choy,
Bean Sprouts
Crispy Tofu, Fresh Basil and Ginger
Peanut Dressing
\$121 per person ++

Pasta Primavera

Penne Pasta, Spinach, Tomatoes,
Zucchini, Carrots, Broccoli and Peppers
\$121 per person ++

ACCOMPANIMENTS

(Please Select Two Options for Your Guests)

Roasted Brussels Sprouts

Grilled Jumbo Asparagus

Steamed, Creamed or Garlic Spinach

Roasted Forest Mushrooms

Roasted Tri-Color Organic Baby Carrots

Bok Choy, Shiitake Mushrooms, Red Peppers

Hericot Verte

Whole Baked or Sweet Potato

Stuffed Baked Potato

Pommes Dauphinoise

Wild Mushroom and Leek Potato Gratin

Gnocchi with Brown Butter, Garlic, Crisp Pancetta, and Spinach

Wild Mushroom Risotto

Rosemary Garlic Mashed Potatoes

Jasmine Rice

Truffle Parmesan Fries, Served Family-Style

Sweet Potato Fries, Served Family-Style Cauliflower Fried "Rice"

DESSERTS

(Choice of One or Choose Two for His/Her Dessert)

Berries Sabayon

Mixed Fresh Berries Served in a Martini Glass
Vanilla Sabayon Cream

The Chocolate Dome

Rich Chocolate Mousse laying in Soft Chocolate Sacher
Sponge Cake English Toffee Croquantine

Molten Lava Cake

Warm Chocolate Molten, Raspberry Compote and Chocolate Ice Cream

Traditional Key Lime Pie

Served with Mango, Raspberry or Kiwi Sauce and
White Chocolate Shavings

Mousse Trio

Trio of White, Milk, and Dark Chocolate Mousse with Fresh Berries
and Sugar Crusted Almonds

New York Cheesecake

Traditional New York Cheese Cake Served with
Fresh Strawberry Compote, Whipped Cream

Crème Brule

Grand Marnier Crème Brule with Gold Dusted Sugar Shards and Candied Citrus

HOT BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, Iced Water, Iced Tea
and Selection of Hot Herbal Teas

THE CAKE

Three-Tiered Buttercream Wedding Cake
Created by Our Pastry Chef with
Choice of Cake Flavor & Filling

Our Pastry Chef Can Custom Design your Celebration Cake
Additional Enhancement Pricing May Apply

OPEN BAR PACKAGES

(All Bar Packages Include Wine & Champagne with Dinner)

Soft Drinks, Flat and Sparkling Water

Assorted Coca-Cola Products, Bottled Water, Sparkling Water

Unlimited

On Consumption

One Hour: \$5 per person++

Bottled Water/Sodas: \$2.50/per

Two to Three Hours: \$10 per person++

Sparkling Water: \$6.00/Btl

Beer and Wine Bar

Selection of Imported and Domestic Beer Brands

Including: Miller Light, Budweiser, Bud Light, Heineken, Amstel Light & Corona

Selection of Robert Mondavi Cabernet & Chardonnay

Assorted Juices, Sodas, Sparkling and Bottled Water

Unlimited

On Consumption

One Hour: \$25 per person++

Bottled Water/Sodas: \$2.50

Two to Three Hours: \$30 per person++

Domestic Beer: \$5.00

Four to Five Hours: \$40 per person++

Import Beer: \$6.00

Wine, by the Glass: \$10.00

Wine, by the Bottle: \$29.00

Deluxe Bar Package

Selection of Imported and Domestic Beer Brands

Landmark's Chardonnay & Sterling Pinot Noir

Absolut Vodka, Bombay Sapphire, Captain Morgan Rum, Patron Silver Tequila,

Johnnie Walker Red Label, Jack Daniels, and Knob Creek

Assorted Juices, Sodas, Sparkling and Bottled Water

Unlimited

On Consumption

One Hour: \$32 per person++

Mixed/Rocks: \$11.50

Two to Three Hours: \$38 per person++

Martini: \$13.00

Four to Five Hours: \$48 per person++

Wine, by the Bottle: \$34.00

Luxury Bar Package

Selection of Imported and Domestic Beer Brands

Kendal Jackson Chardonnay & Meiomi Pinot Noir

Choice of Grey Goose or Ketel One Vodka, Tanqueray Gin, Don Julio Tequila,

Johnnie Walker Black Label, Crown Royal, or Maker's Mark

Assorted Juices, Sodas, Sparkling and Bottled Water

Unlimited

On Consumption

One Hour: \$37 per person++

Mixed/Rocks: \$13.50

Two to Three Hours: \$45 per person++

Martini: \$15.00

Four to Five Hours: \$55 per person++

Wine, by the Bottle: \$37.00