



## *Wedding Package*

Greeter

Champagne Toast

Five Hours Unlimited Top-Shelf Cocktail Service

Cocktail Hour

Four Hour Reception

Ivory Floor Length Table Linens with Ivory Chair Covers

Custom Wedding Cake

Three Custom Signature Cocktails

Maitre 'D Service

Bridal Attendant

*up to 2 hours prior to event*

Coat Room Attendant

Valet Parking

Directional Maps for Your Invitations

## *Cocktail Hour*

### Butler Style Passed Hors d'oeuvres

Please select eight

- Mini Crab Cakes ~ Lemon Aioli
- Jumbo Shrimp Cocktail ~ Cocktail Sauce (\$3.00 additional pp)
- Filet Mignon & Baby Portobello Skewers ~ Teriyaki Sauce
- Thai Chicken Tasting Spoons ~ Red Curry Coconut Broth
- Jumbo Franks En Croûte ~ Spicy Brown Mustard Bacon Wrapped Shrimp, Mango BBQ Sauce
- Baby Lamb Chops (\$3.00 additional pp)
- Sesame Seared Tuna ~ Wonton Crisp, Wakame Salad, Wasabi Aioli
- Potato Pancake ~ Mango Compote, Crème Fraîche
- Steamed Vegetable Dumpling ~ Soy Mustard Dipping
- Crostini ~ 24 Hour Tomato, Fresh Mozzarella, Pesto
- Prosciutto Wrapped Asparagus
- Curried Chicken Satay ~ Coconut Peanut Dipping Sauce
- Spicy Salmon Tartare over a Wonton Skin Chip
- BBQ Chicken Biscuits ~ Cheddar Cheese, Roasted Onions
- Spinach & Feta Turnover
- Petite Goat Cheese & Wild Mushroom Quiche
- Duck Spring Roll ~ Ponzu Dip
- Assorted Sushi Rolls (\$3.00 additional pp)
- Beef Empanadas ~ Three Onion Chimichurri
- Seafood Spring Rolls ~ Stuffed with Shrimp & Tuna
- Goat Cheese Mini Pizzas ~ Roasted Garlic Mushroom
- Smoked Salmon & Avocado Mousse on a Toasted Bread Point
- Portobello Mushroom Steak Fries ~ Roasted Garlic Aioli
- Coconut Shrimp ~ Piña Colada Sauce
- Sesame Chicken and Vegetable Kebabs
- Mini Chicken Quesadillas ~ Chipotle Aioli
- Lobster Bisque Shooters

## *Cocktail Stations*

### Gathering Table

Fire Roasted Red and Yellow Peppers  
Cherry Vinegar Peppers, Pepperoncini Peppers  
Imported and Domestic Cheese Display  
Assorted Tuscan Breads  
Selection of Imported Olives  
Fresh Mozzarella and Grape Tomato Salad Shooters, Basil Oil  
Sliced Imported Prosciutto, Capicola, Sopressata, and Mortadella  
Marinated Mushrooms  
Fire Roasted Grilled Vegetables  
Hummus with Grilled Pita Points  
Eggplant Salad  
Long Island Sweet Corn and Pinto Bean Salad  
Roasted Beet Cous Cous, Israeli Cous Cous  
Hearts of Palm and Fava Bean Salad, Orzo Salad  
Seasonal Fresh Fruit Platter  
Bruschetta- Fresh Basil, Tomatoes, Crostini

### Choose Five Additional Stations

#### Pasta Station

Please select two pastas with sauces of your choice

##### Pasta Options:

Penne, Farfalle, Rigatoni, Cavatappi, Cheese Ravioli

##### Sauce Options:

Pomodoro, Alfredo, Roasted Garlic and Olive Oil, Vodka Cream, Bolognese, Broccoli Rabe & Italian Sausage

#### Captain's Carving Board

Please select two

Free Ranged Turkey Breast/ Cranberry Relish

Glazed Corned Beef

Glazed Romanian Pastrami ~ Assorted Mustard

Steam Ship Smoked Ham ~ Orange Cardamom Glaze

*Served With a Basket of Artisan Breads*

### Taste of Italy

Please select two

Slow Cooked Italian Meatballs ~ Tomato, Basil, Thyme

Calamari Marinara

Mussels Vin Blanc

Eggplant Parmesan

Chicken Francaise

### Crepe Station

Braised Short Rib ~ Chipotle BBQ Sauce

Goat Cheese Porcini Cream ~ Mushrooms and Spinach

### BBQ Station

Carolina Pulled Pork

Hickory Smoked Barbeque Chicken

Flank Steak

Jalapeno Cheddar Biscuits, Cole Slaw

### South of the Border

Fajitas

Please select one

Beef, Pork or Chicken

Baked Black Beans

Spanish Rice

House-made Corn Tortilla Chips

Served with: Pico de Gallo, Salsa Picante, Guacamole, Roasted Corn Salsa

### Caribbean Station

Jerk Chicken ~ Caribbean Seafood Salad

Caribbean Rice ~ Bahamian Slaw ~ Fried Plantain Chips ~ Mango Salsa

### Mashed Potato and Belgian Pommes Frites Bar

Roasted Garlic Mashed

Sweet Potato & Coconut Mashed

Bar Toppings: Bacon, Sour Cream, Chives, Cheddar Cheese, Fried Onions

Authentic Pommes Frites & Sweet Potato Frites

Served with: Roasted Garlic Aioli, Chipotle Aioli, Basil Aioli, Ketchup & Peanut Satay Sauce

### Asian Wok & Dim Sum

Please select two

Chicken with Broccoli Served with Sticky Rice

Chinese Beef ~ Asian Vegetables, Green Tea Teriyaki

Peking Duck ~ Julienne Scallions, Carrots, Sesame Hoisin

Stir Fried Sweet Baby Shrimp ~ Asian Vegetables, Miso-Yaki Sauce, Lo Mein

&

Chinese Cucumber Salad

*Served with Wasabi, Spicy Sesame Sauce, Scallion Dip*

### American Classics

All-Beef & Turkey Sliders on Mini Brioche

Grilled Cheese

French Fries

Macaroni & Cheese

### Mediterranean Delights

Lemon Chicken Kebabs

Israeli Salad

Moroccan Cous Cous Salad

Stuffed Grape Leaves

Sliced Feta Cheese

### Coney Island Station

Glazed Romanian Pastrami

Glazed Corned Beef

Kielbasa

Miniature Knish

Rye Bread

Dr. Brown's Soda

Assorted Mustards

## *Cocktail Hour Enhancements*

### Raw Bar

\$16.00 pp

Shrimp Cocktail

Clams on the ½ Shell

Oysters on the ½ Shell

Marinated Mussels

Served with Cocktail Sauce, Mignonette Sauce, Lemon Wedges,  
Rémoulade, Hot Sauce & Oysterettes  
Ice Sculpture

Lobster on the ½ Shell & Lobster Roll Option Available MP

### Sushi and Sashimi

With Roller \$15.00 pp / Without Roller \$7.50 pp

#### Rolls

California Roll, Spicy Tuna Roll, Tuna/Avocado Roll

Spicy Salmon Roll, Vegetarian Roll

#### Sashimi

Shrimp, Tuna

Salmon, Yellowtail

### Caviar Station

\$12.00 pp

Served atop a hand carved ice sculpture

Imported Russian Vodka Assorted Flavored Vodka

American Sturgeon

Tobiko

Black Lump

Salmon

Crème Fraîche

Brioche Toast and Blinis

### Martini Bar

\$500.00

An additional bar specially designed with a custom monogrammed ice sculpture to serve creative martinis

## *Dinner*

### Appetizer Plate

Please select one

Fresh Mozzarella Tower ~ Roma Tomato, Sliced Portobello, Basil Oil, Balsamic Syrup, Wild Arugula  
Jumbo Lump Crab Cake ~ Roasted Corn Relish, Lemon Aioli  
Long Stem Artichoke Milanese ~ Wild Arugula, Saffron Aioli  
Roasted Pear Salad ~ Mesclun Greens, Cashews, Gorgonzola, White Balsamic  
Baked Wild Mushroom Tart ~ Truffle Hollandaise  
Wild Mushroom Ravioli ~ Truffle Porcini Au Jus with Wild Mushrooms, Parmigiano-Reggiano Cheese

### Entrée

Please select one Poultry, Meat and Fish

#### Poultry

Pan Seared Chicken Breast ~ Leeks, San Marzano Tomatoes, Wild Mushrooms, Marsala Wine,  
Demi Glaze, Gnocchi  
French Cut Chicken Breast ~ Roasted Garlic, Lemon Jus, Potato Mash, Spinach Sauté, Olive Tapenade  
Parmesan Crusted Chicken Breast ~ Tomato Coulis, Fresh Mozzarella, Herbed Polenta, Broccolini,  
Basil Oil  
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#### Meat

Grilled Sirloin Steak ~ Bacon and Scallion Potato Mash, Asparagus, Onion Crisps, Merlot Glaze  
Charbroiled Rib Eye ~ Creamed Spinach, Potato Croquette, Port Wine Glaze  
Braised Short Rib ~ Potato Gratin, Spinach Red Onion Jam  
Marinated Skirt Steak ~ Teriyaki Glaze, Garlic Mashed, Spinach Sauté  
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#### Fish

Pan Seared Salmon ~ Garlic-Parsley Yukon Gold Potatoes, Sweet Corn Broth, Fava Beans  
Pan Seared Tilapia ~ Sushi Rice Cake, Sugar Snap Peas, White Wine, Roasted Garlic  
Chilean Sea Bass ~ Lobster Fricassee, Fingerling Potatoes, Wilted Spinach *(\$3.00 add'l)*

Vegetarian Option & Special Dietary Meals at No Additional Charge

## *Dessert*

### Customized Wedding Cake

Add a Tasting Plate for \$3.00 additional per guest:

*A Trio of Decadent Desserts: Chocolate Mousse Tart, Cheesecake & Seasonal Fruit Crisp*

## *Enhancements*

### Viennese Extravaganza

\$16 per guest

Assorted Cakes, Tiramisu, Fruit Tarts, French and Italian Pastries, Petit Fours, Assorted Cookies, Chocolate Fondue Fountain, Belgian Waffles, Ice Cream Sundae Bar and Flambé Station, Fresh Fruit Display, Warm Apple Crisp, International Cordial Bar Served in Mini Chocolate Cups, Espresso & Cappuccino

### The Chocolate Fondue Fountain

\$6 per guest

Served with a mouth watering assortment of  
Strawberries, Marshmallows, Rice Crispy Treats, Lady Fingers, Bananas, Pretzels

### Passed Desserts

\$6 per guest

Three Butler-Style Desserts such as Cheesecake Lollipops, Milkshake Shooters, and Mini Ice Cream Cones  
Passed as your guests dance and celebrate your special day

### Ice Cream Sundae Bar

\$5 per guest

Let your guests build their own sundae with both Vanilla and Chocolate Ice Cream  
With ice cream cones and bowls, and a delicious variety of toppings

### Flambé Station

\$4 per guest

Freshly made crepes with Bananas Foster & Crepe Suzette  
(Great addition to your Ice Cream Sundae Bar!)

### Sweet Shoppe Station

\$4 per guest

This fun additional dessert includes all your favorite candies with bags to take them home in!

Candy display includes Mini Assorted Chocolate Bars, Starburst,  
Skittles, M&M's, Bubble Gum, Jolly Ranchers, Lollipops & Pixy Stix  
(Other items available upon request at an additional charge)

Add Dunkin Donuts delivered fresh for an extra \$2 per guest!

### Dessert Platters

\$3 per guest

Your choice of Italian & Butter Cookies, Fresh Italian Cannolis or Mini French Pastries on Each Table