

Wedding Buffet Menu

Services and Amenities

Event Manager

Personal Maitre'd

White Glove Service

Lobby Hostess and Coat Room Attendant

Place Cards and Directional Cards

Full Service of Waiters and Bar Staff

Bridal Suite

Personal Bridal Concierge

Premium Open Bar

Uplighting

Linens

Our Gift to the Bride

C'EST LA VIE Spa & Salon

Complimentary & Relaxing Discounted Pre-Wedding Spa Treatment for Bride

Including: Facial, Manicure and Pedicure

Free Consultation for your Wedding Day Beautification

Wedding Buffet Menu

A Champagne Greeting

Champagne with fresh berries hand passed to each of your guests by our Professional White Glove Staff

Cocktail Hour

Five (5) Hours Premium Open Bar

Grey Goose, Absolute, Flavored Vodkas, Tanqueray, Beefeater, Bacardi, Malibu, Captain Morgan, Jose Cuervo, Jim Beam, Makers Mark, Jack Daniels, Jameson, Seagram's 7, Dewar's Scotch, Johnnie Walker Red, Southern Comfort, Hennessy, Kahlua, Baileys, Campari and Sambvca

Cold Gourmet Display

A variety of displays artfully created for you and your guests

Some displays include: Mixed olives, artichoke hearts, roasted red peppers, marinated mushrooms and more

International and Domestic Cheese Display

A selection of imported and domestic chesses that may include Asiago, aged Gouda, Cheddar, Parmesan, and more, surrounded by a variety of flatbreads

Fresh Fruit and Berry Display

Hand-carved melons overflowing with sliced fresh fruit and seasonal berries

Seasonal Crudités

Sliced seasonal vegetables with homemade dressings

Chef's Selection of Gourmet Salads

Our salads can inlcude Spinach and Artichoke Dips, Seafood Salad, Beet Salad, Pickled Cauliflower and Broccoli Salad, Tomato and Mozzarella, Farfalle Salad, Tuscan Bean Salad, Pasta Primavera Salad

Select Six (6) Butler Passed Hors D'Oeuvres

Our Professional White Glove Staff will hand pass your selections throughout the entire Cocktail Hour

Hot

*Bacon-Wrapped Scallops
Coconut Crusted Shrimp with an Orange Marmalade
Battered Sesame Chicken Tenderloins with Wasabi and Soy
Marinated Beef Kabobs with Teriyaki Glaze
Miniature Empanadas with Chipotle BBQ Dip
Chicken Shitake Spring Rolls
Artichoke in Phyllo
Franks in Phyllo with Dijon Mustard
Miniature Potato and Cheese Croquets
Roasted Garlic and Herb Stuffed Mushrooms
Spinach and Feta Spanakopita
Fried Mozzarella with Marinara
Vegetable Quiche
Caramelized Onions and Gorgonzola on Focaccia Bread
Italian Sausage and Broccoli Rabe Crostini with Extra Virgin Olive Oil*

Cold

*Asian Chicken Salad in a Wonton Crisp
Tomato Basil Bruschetta
Brie and Pesto Crostini
Smoke Salmon with Pastrami Spices
Miniature Caesar Salads
Crabmeat Cocktail in a Phyllo Cup
Classic California Rolls with Wasabi
Caprese Skewers*

Select Two (2) Action Stations

Hot food served by our Professional White Glove Staff throughout Cocktail Hour

Pasta Station

Select two (2) from the choices below:

Rigatoni Bolognese- Rich Tomato Meat Sauce

Penne Ala Vodka- Light Tomato Cream Sauce

Tortellini Alfredo- Parmesan Cream Sauce

Orcchiette with Broccoli Rabe- Garlic and Oil

Farfalle Corbonara- Parmesan Prosciutto Cream Sauce

Penne Pomodoro- Classic Tomato Sauce

Enticingly Asian Wok Station

Select two (2) from the choices below:

Sesame Chicken

Beef and Broccoli

Stir-Fry Pork with Asian Vegetables

Wontons

Crab Rangoons

Egg Rolls

Display includes Fried Rice, Fortune Cookies, Chopsticks, and Chinese Food Containers

Gourmet Slider Station

Select two (2) from the choices below:

Mini Hamburgers and Cheeseburgers grilled to order

Hot Dogs

Chicken Parm Sliders

Pastrami Ruben

Display includes toppings of Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Mayonnaise, Cole Slaw

Southern Home Cooking

Display includes Baked Beans and Biscuits

Choose a meat option of Pulled Pork or Fried Chicken

Choose a side of Mac n Cheese or Waffle Fries

South of the Border

Fajitas made to order with your choice of two (2) of the following:

Shrimp, Chicken, Pork, Beef, or Vegetable

Display includes Cheese Quesadillas, Spanish Rice, Refried Beans, Guacamole, Sour Cream, and Salsa with Chips

Panini Press

Select two (2) of the following:

Pastrami Reuben on Rye

Grilled Vegetables and Cheese

Cajun Chicken, Bacon and Cheese

Philly Cheese Steak

The Cubano- Sliced Pork, Ham, Swiss Cheese, Pickles

The Margherita- Tomato, Fresh Mozzarella, and Fresh Basil Pesto

Monte Crisco- Sliced Turkey, Ham, Swiss Cheese, and 1000 Island Dressing

Silver Chaffing Dishes

Select four (4) from the choices below:

Eggplant Rollatini

Fried Calamari with Marinara Sauce

Sausage and Peppers

Calamari Fra Diavolo

Meatballs Marinara

Beef and Broccoli

Miniature Swedish Meatballs

Mushroom with Sausage or Vegetable Stuffing

Mussels Marinara or Fra Diavolo

Roasted Duck Breast in a Port Wine Demi Glaze

Paella Espania with Saffron Rice, Chorizo, Shrimp, Chicken and Clams

Sesame Chicken

Penne Ala Vodka with Sun Dried Tomatoes

Vegetable Stir-fry

Sesame Chicken

Sausage and Broccoli Rabe, Extra Virgin Olive Oil

Chicken Wings or Boneless Wings - Hot, Mild, or BBQ

Progressive Station Dinner Reception

Champagne Toast and fresh artisan breads set for each of your guest

Plated First Course

Select one (1) salad

Traditional Mixed Field Greens Salad

Baby Green with Carrots, Red Cabbage, and Croutons drizzled with a Balsamic Vinaigrette

Hudson Valley Farm to Table Salad

Pink Lady Apples, and Bleu Cheese, Crusted with Walnuts drizzled with a Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce with our House Caesar Salad Dressing, Shaved Parmesan

Spinach Salad

Mandarin Oranges, Red Onions drizzled in a Sesame Vinaigrette

Greek Salad

Masculine with Kalamata Black Olives, Cucumbers, Tomatoes, Greek Dressing and crumbled Feta Cheese

Buffet Style Entrees

Carving Station

Select Two (2)

Roast Beef

Peppercorn Incrusted Roast Beef with a Horseradish Sauce

Honey Baked Ham

Honey Baked Ham, Sliced to Perfection

Roasted Turkey

Golden Roasted Turkey Breast, Sliced to Perfection

Roasted Pork Lion

Marinated in a Apple Brandy, Sliced to Perfection

Prime Rib

Peppercorn Incrusted Prime Rib with Fried Drizzled Onions

Seafood Station

Select One (1)

Stuffed Filet of Sole

Stuffed with Crabmeat, Shrimp and Breadcrumbs in a Lemon Butter Sauce

Baked Salmon

Salmon Fillet topped with a Dill Béchamel Sauce or Teriyaki Glaze

Tilapia Francese

White Wine, Butter Sauce

Italian Station

Select Three (3)

Tortellini Alfredo

Tri-Colored Tortellini in a Parmesan Cream Sauce

Penne A la Vodka

Penne Pasta in a Light Tomato Cream Sauce

Chicken Piccata

Boneless Breast of Chicken in a White Wine Butter Sauce with Fresh Lemon, Capers, and Parsley

Chicken Marsala

Boneless Breast of Chicken, Topped with a Mushroom and Marsala Wine Pan Sauce with Beef Demi

Chicken Sorrentino

Boneless Breast of Chicken, Topped with Eggplant, Prosciutto and Mozzarella Cheese

Eggplant Rollatini

Home-style Eggplant Rollatini with Ricotta Cheese and Fresh Mozzarella

Served with Roasted Red Potatoes and Seasonal Vegetables

- Vegetarian, Vegan, Kosher Meals, and Allergy-free meals available with advance notice -

Dessert

Delicious and artfully decorated Wedding Cake made to your specifications and served with a Chocolate-Covered Strawberry

Tablesides Coffee, Tea, Cappuccino and Espresso Service

Departure Station

Bottled Water, coffee and tea served to-go, along with individually-wrapped cookies