

Wedding Celebration Menu

Services and Amenities

Event Manager

Personal Maitre'd

White Glove Service

Valet Parking

Lobby Hostess and Coat Room Attendant

Place Cards and Directional Cards

Full Service of Waiters and Bar Staff

Bridal Suite

Personal Bridal Concierge

Top Shelf 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 Celebration 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

Italian Antipasto Extravaganza

Prosciutto, Pepperoni, Sopressata, Salami, Capocollo, Accompanied with Sweet & Hot Stuffed Peppers, Kalamata, Green and Black Olives, Pickled Peppercini, Focaccia, Artisan Breads, and Italian Breadsticks

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 include Spinach and Artichoke Dips, Seafood Salad, Beet Salad, Grilled Vegetables, Pickled Cauliflower and Broccoli Salad, Tomato and Mozzarella, Farfalle Salad, and more

Select Ten (10) Butler Passed Hors D'Oeuvres

Our Professional White

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

Hot

Bacon-Wrapped Scallops

Maryland Crab Cakes

Coconut Crusted Shrimp with an Orange Marmalade

*Miniature Lamb Chops**

Battered Sesame Chicken Tenderloins with Wasabi and Soy

Marinated Beef Kabobs with Teriyaki Glaze

Miniature Empanadas with Chipotle BBQ Dip

Chicken Shitake Spring Rolls

Shrimp Dumplings

Artichoke in Phyllo

Clams Casino

Franks in Phyllo with Dijon Mustard

Miniature Potato and Cheese Croquets

*Mini Beef Wellington**

Roasted Garlic and Herb Stuffed Mushrooms

Spinach and Feta Spanakopita

Fried Mozzarella with Marinara

Nonna's Rice Balls

*Miniature Lobster Rolls**

Vegetable Quiche

Caramelized Onions and Gorgonzola on Focaccia Bread

*Lobster Salad served on a Crostini**

Shitake Mushroom, Goat Cheese and Pesto Crostini

Italian Sausage and Broccoli Rabe Crostini with Extra Virgin Olive Oil

Peppercorn Seared Beef Crostini with Horseradish Cream

Asparagus Prosciutto Bundles

Cold

Asian Chicken Salad in a Wonton Crisp

Tomato Basil Bruschetta

Miniature Ceviche

Brie and Pesto Crostini

Smoke Salmon with Pastrami Spices

*Sesame Crusted Rare Tuna with Soy Ginger**

Miniature Caesar Salads

*Jumbo Shrimp Cocktail**

Seafood Salad of Calamari, Shrimp and Scallops on a Crostini

Honey Dew Wrapped in Prosciutto

Crabmeat Cocktail in a Phyllo Cup

Classic California Rolls with Wasabi

Caprese Skewers

Gazpacho Shooters

Select Three (3) Action Stations

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
Fafalle Pesto-Pesto Sauce
Penne Primavera-Tossed with Fresh Vegetable Medley*

Carving Station

Select two (2) from the choices below:

*Roast Beef Au Jus
Roast Turkey
Roast Pork with Apple Brandy
Honey Glazed Ham
Stuffed Rolled Tenderloin of Beef with Spinach and Cheese
Roasted Lamb**

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
Seafood Salad Slider**

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

Seafood Station

Select two (2) from the choices below:

New Zealand Mussels in a Garlic and Oil Broth

Baked Stuffed Clams

Shrimp and Scallops Scampi

Clams Oreganata

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

Brazilian Rodizio

Select two (2) from the choices below:

Garlic and Cilantro Roasted Chicken

Chorizo Sausage

Tenderloin of Beef

Fire Roasted Leg of Lamb

Display includes Rice and Beans, Cheese Muffins, Fried Yucca, and Grilled Pineapple

Whipped Potato Martini Bar

Homemade Yukon Gold Mashed Potatoes and Mashed Sweet Potatoes served in Martini Glasses

personalized with toppings of Brown Gravy, Cheese, Red Onion, Bacon, Sour Cream,

Chives, Broccoli, Black Olives, Marshmallow, Brown Sugar, and Maple Syrup

Panini Press

Select two (2) of the following:

Pastrami Reuben on Rye

Grilled Vegetables and Cheese

Cajun Chicken, Bacon and Cheese

Philly Cheese Steak

Italian Combination

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

Mediterranean Delight

Display includes Hummus with Pita Tomato Cucumber Feta Salad

Select two (2) of the following:

Souvlaki Skewers served with tzatziki sauce

Stuffed Grape Leaves

Spanikopita

Mini Gyros

Sushi Bar*

Display includes Wasabi, Pickled Ginger, Soy Sauce

Select two (2) of the following:

Rolls of your Choice (California, Spicy Tuna, Philly Roll)

Assortment of Sashimi

Seaweed Salad

Caviar

Raw Bar*

Select two (2) of the following:

Fresh Shrimp Cocktail

Freshly Shucked Clams

Tuna Tartar Smoked Fish Display

Oyster Shooters

Seafood Salad Served in Martini Glasses

Crab Legs

Lobster Tails

Martini Luge*

Ice Sculpture Luge with Bartender Service of your Signature Drink:

During Cocktail hour or Reception

- Wine and Cheese Display Included -

Silver Chaffing Dishes

Select Five (5) from the choices below:

- Eggplant Rollatini*
- Wild Mushroom Ravioli*
- Fried Calamari with Marinara Sauce*
- Sausage and Peppers*
- Calamari Fra Diavolo*
- Clams Casino*
- Scallops San Jac*
- Meatballs Marinara*
- Miniature Swedish Meatballs*
- Mushrooms with Sausage or Vegetable Stuffing*
- Portobello Stuffed with Crabmeat*
- 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*
- Pork Tenderloin in Plum Tomato Bordeliase*
- Penne Ala Vodka with Sun Dried Tomatoes*
- Vegetable Stir-fry*
- Sesame Chicken*
- Cavatelli with Broccoli*
- Sausage and Broccoli Rabe, Extra Virgin Olive Oil*
- Beef Roulades*
- Chicken Wings or Boneless Wings - Hot, Mild, or BBQ*

Dinner Reception

Champagne toast and fresh artisan breads set for each of your guests

For your dinner reception, you have the option of selecting our Duet Course, or you may choose one (1) First Course followed by one (1) Second Course

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

Second Course

Select one (1) pasta with one (1) sauce:

Pasta

Penne, Farfalle, Rigatoni, Tortellini, Linguini, Angel Hair, Fusilli

Sauce

*Alfredo - Parmesan Cream Sauce
Bolognese - Rich Tomato Meat Sauce
Vodka - Light Tomato Cream Sauce
Carbonara - Parmesan, Prosciutto, Cream Sauce
Pomodoro - Classic Tomato Sauce
Pesto a la Genovese-Fresh Basil Pesto Sauce*

-OR-

Duet Course

Select one (1) duet course:

*Jumbo Maryland Crab Cake with Mixed Field Green Salad or Caesar Salad
Buffalo Mozzarella, Beefsteak Tomato and Basil Pinwheel with Mixed Field Green Salad or Caesar Salad
Spinach and Red Pepper Stuffed Portobello Mushroom with Mixed Field Green Salad or Caesar Salad
Antipasto over a Mixed Field Green Salad or Caesar Salad*

Intermezzo

A refreshing Lemon Sorbet

Table-Side Choice of Entrée

***Please select one (1) option from each category. Each entrée will be served with
Chef's selection of seasonal vegetables and your choice of starch.***

Beef

Prime Rib Au Jus

Peppercorn encrusted Prime Rib au jus

Sliced Chateaubriand

Sliced Filet Mignon in a Port Wine Demi Glaze

New York Prime Aged Ribeye*

New York Ribeye in a Port Wine Reduction

Seared Veal Chop*

Veal encrusted with Tri-Color Peppercorn topped with a Cabernet Reduction

Lamb Chop*

Roasted Lamb Chop with

Surf and Turf*

Filet Mignon cooked to perfection paired with Lobster Tail

Fish

Grilled Swordfish*

Grilled Swordfish baked in a Mango Salsa Chutney

Stuffed Fillet of Sole

Fillet of Sole stuffed with Crabmeat, Shrimp and Breadcrumbs in a Lemon Butter Sauce

North-Atlantic Salmon

Salmon baked in a Dill Béchamel Sauce

Grouper Provencale

Pan Seared Grouper topped with a Lemon Buerre Blanc Sauce

Chilean Sea Bass*

Baked Chilean Sea Bass in a Lemon Butter Sauce

Ahi Tuna*

Fresh Ahi Tuna Steaks Prepared with a Ginger Sesame Sauce

Stuffed Shrimp

Jumbo Shrimp stuffed with Crabmeat, and breadcrumbs in a Lemon Butter Sauce

Salmon Provencale

Pan Seared Salmon topped with a Lemon Buerre Blanc Sauce

Chicken

Chicken Almafí

Chicken breast topped with Sun Dried Tomatoes and Artichoke Hearts in a White Wine Butter Sauce

Chicken Forestiere

Chicken breast in a Wild Mushroom Cream Sauce with Red Wine and Beef Stock

Chicken Sorrentino

Chicken breast topped with Eggplant, Prosciutto and Mozzarella

Chicken Portofino

Chicken breast with Peas, Prosciutto and Portobello Mushrooms in a Cream Sauce

Chicken Florentine

French Cut Organic Chicken Stuffed with Spinach and Asiago Cheese

Vegetarian

Pasta Primavera

Pasta served with seasonal vegetables in olive oil

Stuffed Portobello Mushroom

Portobello mushroom stuffed with Roast Red Peppers, Spinach, draped with Fresh Mozzarella

Portobello Wellington

A Portobello Mushroom Wrapped in Phyllo Dough and Baked to Perfection

Cauliflower Steak

Seasoned and Grilled to perfection

Choose one (1) starch to be served with all entrees

Mashed Potatoes

Potato Croquet

Risotto

Roasted Baby Red Potatoes with Rosemary and Thyme

Potatoes Au Gratin

- Dinner served with Tableside Wine Service -

- 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

Tableside Coffee, Tea, Cappuccino and Espresso Service

Departure Station

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