

Cocktail Hour

Premiere Cocktail Reception

Stationary Hors D'oeuvres: (Choice of 4)

Crudites Station– Colorful Peppers, Zucchini, Squash, Baby Carrots, Celery, Broccoli Florets, Cauliflower, Anise, Asparagus, Mushrooms, and Cherry Tomatoes. Accompanied by Bleu Cheese Dressing, Ranch Dressing, or French Onion Dip.

Fresh Fruit Station– Selections of Ripe Cantaloupe, Watermelon, Honeydew, Golden Pineapple, Kiwi, Mango, Grapes, Oranges, and Fresh Berries. Served with Yogurt Dip, Raspberry and Chocolate Dipping Sauces

Imported and Domestic Cheese Station– French Brie, Classic Dutch Gouda, French Boursin, Maytag Bleu, California Chevre with Marinated Sun Dried Tomatoes, Vermont White Cheddar, and more, served with Fresh Fruit Garnish; Accompanied by Flatbreads, Crostini and Assorted Breads.

Anti-Pasto Station– Genoa Salami, Sopressato, Parma Prosciutto, Mortadella, Fresh Mozzarella, Sharp provolone, Roasted Peppers, Marinated Mushrooms, Imported Olives, Marinated Artichoke Hearts, and Focaccia Breads.

Pasta Station– Our chefs will prepare gourmet pasta dishes before your guests from a station beautifully decorated with artisan breads and culinary accessories.

Oriental Stir Fry Station– Our chefs will do a wok presentation preparing stir fried Mixed Vegetables or Vegetable LoMein accompanied by cocktail egg rolls with duck sauce, hot mustard and soy sauce.

Pierogie Station– Homemade Fresh Pierogies sauteed in front of your guests with a variety of sauces, served with sour cream, chives, caramelized onions, stewed tomatoes.

Sushi Station– Hand Rolled Fresh Sushi and Sashimi with ginger, soy sauce, and wasabi.

Assorted Cold Seafood Station– To be displayed in a Hand Carved Ice Sculpture including Jumbo Shrimp, Cold Water Lobster Tails, Clams and Oysters on The Half Shell, Alaskan King Crab Claws, Poached Salmon and Jumbo Lump Crabmeat.

White Glove Passed Hot Hors D'oeuvres: (Choice of Ten)

Nassau Chicken – Tender Skewered Chicken Generously Coated with Black and White Sesame Seeds, Japanese Bread Crumbs and a Compliment of Shredded Coconut.

Spinach and Artichoke Tarts – A Unique Blend of Spinach, Artichokes and Aged Parmesan Cheese in a Flower Shaped Tart Shell.

Herb Crusted Crab Cakes – A Maryland Style Crab Cake with Succulent Crab Meat and Just the Right Blend of Seasonings and Spices, with an Herb Coating.

Beef Wellington Puffs – Hearty, Choice Filet Mignon Combined with a Savory Mushroom & Onion, Generously Stuffed in a Puffed Pastry.

Brie and Pear Filo – A Delicious Blend of Bartlett Pears, Imported Brie, and Lightly Toasted Almonds Carefully Hand-Rolled into Filo Dough.

Beef Teriyaki Satay – Tender and Delicious Sliced Beef Marinated in a Tangy Teriyaki Sauce; Ribboned onto a Wooden Skewer.

Crab Rangoon – Crab, Seafood, and Selected Spices Blended with Smooth Cream Cheese Enveloped in a Chinese Style Wonton Skin.

Boursin Stuffed Mushrooms – A Distinctive Blend of Fresh Spinach and Imported Herb Cheese Bountifully Stuffed into a Fresh Mushroom Cap.

Scallop & Bacon – A Tender White Scallop and Meaty Bacon Secured on a Wooden Skewer.

Spicy Beef Purse – Lean & Juicy Cuts of Beef Carefully Prepared with Pepper Jack Cheese and Vegetables Enfolded in a Decorative Filo Pastry Purse.

Lobster Newburg Puff – Succulent Lobster Chunks Carefully Folded into a Rich Newburg Sauce with a Touch of Sherry and Placed in a Flaky Puff Pastry.

Shepard's Pie – A Magical Combination of Lean Beef Sauteed with a Medley of Spices and Topped with Creamy Duchess Potatoes Presented in a Flaky Pastry Cup.

Breaded Artichoke and Goat Cheese – A Quartered Artichoke Stuffed with Imported Goat Cheese Rolled in a Mixture of Parmesan Cheese and Bread Crumbs.

Chicken Kabobs – An Exotic Blend of Flavors with Boneless Tender Chicken Pieces, Skewered with Red and

Green Peppers, and Topped with Juicy Pineapple.

Cocktail Franks – Juicy and Plump Beef Franks Wrapped in a Flaky Puff Pastry.

Baby Lamb Chops – Tender and Juicy Baby Lamb Chops Served with Mint Jelly.

Mushrooms Stuffed with Crabmeat – Fresh Mushroom Caps Bountifully Stuffed with Lump Crab Meat.

Lobster & Shrimp Spring Rolls – Cocktail Spring Rolls Filled with Lobster, Shrimp, and Vegetables. Served with Duck Sauce.

Clams Casino on the Half Shell – Littleneck Clams with Casino Mix and Fresh Sliced Meaty Bacon.

Frito Misto – Fresh Broccoli and Cauliflower, Battered and Fried to a Crisp Golden Brown.

Quiche – Assorted Miniature Quiche (Bacon Quiche, Broccoli Quiche, Shrimp Quiche, and Spinach Quiche).

Almond Battered Shrimp – Jumbo Shrimp Coated with Crushed Almonds

Imperial Cocktail Reception

Stationary Hors D'oeuvres: (Choice of 2: 1 Hot, 1 Cold)

Crudites Station– Colorful Peppers, Zucchini, Squash, Baby Carrots, Celery, Broccoli Florets, Cauliflower, Anise, Asparagus, Mushrooms, and Cherry Tomatoes. Accompanied by Bleu Cheese Dressing, Ranch Dressing, or French Onion Dip.

Fresh Fruit Station– Selections of Ripe Cantaloupe, Watermelon, Honeydew, Golden Pineapple, Kiwi, Mango, Grapes, Oranges, and Fresh Berries. Served with Yogurt Dip, Raspberry and Chocolate Dipping Sauces

Imported and Domestic Cheese Station– French Brie, Classic Dutch Gouda, French Boursin, Maytag Bleu, California Chevre with Marinated Sun Dried Tomatoes, Vermont White Cheddar, and more, served with Fresh Fruit Garnish; Accompanied by Flatbreads, Crostini and Assorted Breads.

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Chicken Kabobs – An Exotic Blend of Flavors with Boneless Tender Chicken Pieces, Skewered with Red and Green Peppers, and Topped with Juicy Pineapple.

Cocktail Franks – Juicy and Plump Beef Franks Wrapped in a Flaky Puff Pastry.

Spring Rolls – Cocktail Spring Rolls Filled with Shrimp and Vegetables. Served with Duck Sauce.

Clams Casino on the Half Shell – Littleneck Clams with Casino Mix and Fresh Sliced Meaty Bacon.
Quiche – Assorted Miniature Quiche (Bacon Quiche, Broccoli Quiche, Shrimp Quiche, and Spinach Quiche).
Almond Battered Shrimp – Jumbo Shrimp Coated with Crushed Almonds

Deluxe Cocktail Reception

Stationary Hors D'oeuvres

Crudites Station– Colorful Peppers, Zucchini, Squash, Baby Carrots, Celery, Broccoli Florets, Cauliflower, Anise, Asparagus, Mushrooms, and Cherry Tomatoes. Accompanied by Bleu Cheese Dressing, Ranch Dressing, or French Onion Dip.

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Dinner

Majestic Seated Wedding Menu

Salad (Choice of One)

Tuscan Salad Mixed Baby Greens, Roasted Peppers, Sun Dried Tomatoes, Black Olives, Artichoke Hearts, Parmesan Cheese, Toasted Pine Nuts, Served with Red Wine Vinaigrette.

Insalata Mista Napa Field Greens, Red Teardrop Tomatoes, Crumbled Gorgonzola, Honey Roasted Walnuts and Balsamic Vinaigrette.

Soup or Pasta (Choice of One)

- Lobster Bisque
- Pasta Faglio
- Italian Wedding Soup
- Cream of Asparagus
- Seafood Chowder
- New England clam chowder
- Fettuccini Alfredo
- Farfalle in Rosa Sauce
- Penne ala Pesto
- Rigatoni Ala Vodka

Intermezzo

Lemon or Raspberry Sorbet

Entree (Choice of 2 - One per Person)

Grilled Beef Tenderloin with Caramelized Shallots in a Mushroom Herb Sauce.

Prime Rib of Beef Roast Prime Rib of Beef Au Jus

Filet Mignon Au Poivre Grilled beef tenderloin in a cracked peppercorn sauce made with white wine, onion, and garlic

Beef Wellington Hearty, Choice Filet Mignon Combined with a Savory Mushroom & Onion Duxelle, Generously Stuffed in a Puffed Pastry.

Veal Picatta Veal medallions Sauteed with mushrooms, capers and lemon butter

Veal Oscar Fresh Veal Cutlet Topped with Lump Crab Meat and Jumbo Asparagus Au Provolone

Veal Marsala Fresh Veal Cutlet Sauteed in a Marsala Wine Sauce and Topped with Mushrooms

Veal Saltimbocca Thinly Sliced Veal topped with Parma Prosciutto and Mozzarella Cheese

Veal Chop Valdostana Breaded Veal Chop Stuffed with Fontina Cheese and Parma Prosciutto

Seared Salmon with a Citrus Beurre Blanc

Maryland Style Crab Cakes A pair of Jumbo Lump Crab Cakes Seasoned and Broiled. Served with Fresh Lemon, Draughn Butter and Tartar Sauce.

Chilean Sea Bass with Peppercorn Sauce

Broiled Lobster Tails with Draughn Butter and Lemon

Roasted Breast of Duck in a Hoi Son Plum Glaze or with a Wild Berry DemiGlace

Surf & Turf Filet of Beef Tenderloin topped with Sauteed Mushrooms Accompanied by South African Lobster Tail with Draughn Butter.

Vegetable (Choice of 1)

Steamed Asparagus, Honey Glazed Belgian Baby Carrots, Broccoli Almandine, Fresh Julliened Vegetable Medley, Spinach Sauteed in Olive Oil and Garlic, Broccoli Rabe, Zucchini and Squash Medley, Italian Style String Beans

Starch (Choice of 1)

Long Grain & Wild Rice, Rice Pilaf, Garlic Mashed Potatoes, Baked Potatoes, Twice Baked Potatoes, Parslied Red Bliss Potatoes, Herb Roasted Potatoes, Candied Sweet Potatoes

Bread

Fresh Baked Artisan Dinner Rolls

Water, Wine, and Coffee served Table Side during dinner

Seated Wedding Menu

Salad (Choice of One)

Garden Salad Mixed Baby Greens Topped with Colorful Peppers, Cucumber, Tomatoes and Fresh Baked Croutons served with Choice of Dressing.

Caesar Salad Hearts of Romaine, Shaved Parmesan, Chopped Fresh Garlic, Fresh Croutons, served with a Creamy Caesar Dressing.

Spring Mix Salad Radicchio, Belgian Endive, Baby Spinach, and Arugala, and Other Mixed Greens served with Balsamic Vinaigrette

Entree (Choice of 2 - One per Person)

Champagne Chicken Boneless Chicken Breast Sauteed with Fresh Scallions and Mushrooms in a Champagne Cream Sauce

Chicken Marsala Sauteed in Marsala Wine Sauce with Fresh Mushrooms

Breast of Chicken En Croute Chicken Breast Seared with Shallots, Mushrooms, Tomato, Onion and Fresh Garlic, Wrapped with Meaty Bacon, encrusted and Baked in Puff Pastry

Chicken Francaise Egg Battered in a White Wine Lemon Butter Reduction

Roasted Cornish Game Hen Stuffed with Long Grain and Wild Rice

Baked Stuffed Breast of Young Capon with a Savory Bread Stuffing

Pecan Encrusted Chicken served with a Port Wine Pear Chutney

Chicken Senecia Sauteed in Tarragon and White Wine in a Creamy Tomato Sauce, Topped with Mozzarella Cheese

Chicken Picante Sauteed in Lemon Butter with a Light, Creamy Bullion Sauce

Beef Roulade Tender Flank Steak Pounded and Stuffed with Spinach, Red Pepper, and Bacon with a

Mushroom Bordelaise

Grilled Sirloin Steak Au Poivre Sirloin Steak grilled to perfection in a cracked green peppercorn sauce made with white wine, onion, and garlic

Atlantic Salmon with a Spice Port Reduction

Seafood Newburg served over Fettuccine

Baked Stuffed Filet of Flounder Filled with Crab Meat Imperial and served with Lemon and Draughn Butter.

Flounder Florentine Filet of Flounder Stuffed with Spinach and Topped with a Pomodoro Sauce

Vegetable (Choice of 1)

Steamed Asparagus, Honey Glazed Belgian Baby Carrots, Broccoli Almandine,
Fresh Julliened Vegetable Medley, Spinach Sauteed in Olive Oil and Garlic, Broccoli Rabe, Zucchini and
Squash Medley, Italian Style String Beans

Starch (Choice of 1)

Long Grain & Wild Rice, Rice Pilaf, Garlic Mashed Potatoes, Baked Potatoes, Twice Baked Potatoes, Parslied
Red Bliss Potatoes, Herb Roasted Potatoes, Candied Sweet Potatoes

Bread

Fresh Baked Artisan Dinner Rolls

Water, Wine, and Coffee served Table Side during dinner

Stately Station Wedding Menu

Salad Station

(Choose two Salads which will be served by a uniformed attendant)

Garden Salad Mixed Baby Greens Topped with Colorful Peppers, Cucumber, Tomatoes and Fresh Baked
Croutons served with Choice of Dressing.

Caesar Salad Hearts of Romaine, Shaved Parmesan, Chopped Fresh Garlic, Fresh Croutons, served with a
Creamy Caesar Dressing.

Spring Mix Salad Radicchio, Belgian Endive, Baby Spinach, and Arugala, and Other Mixed Greens served
with Balsamic Vinaigrette

Tuscan Salad Mixed Baby Greens, Roasted Peppers, Sun Dried Tomatoes, Black Olives, Artichoke Hearts,
Parmesan Cheese, Toasted Pine Nuts, Served with Red Wine Vinaigrette.

Insalata Mista Napa Field Greens, Red Teardrop Tomatoes, Crumbled Gorgonzola, Honey Roasted Walnuts
and Balsamic Vinaigrette.

Assorted Artisan Dinner Rolls and Butter will be stationed with the Salads.

Carving Station

(choose two meats which will be artistically carved to order)

Filet Mignon served with a Bernaisae Sauce

Choice Prime Rib with portabella mushrooms au jus

Roasted Leg of Lamb

Fresh Roasted Turkey Breast with Giblet Gravy

Roast Pork Tenderloin

Seasoned Porchetta Arrosta (whole roasted pig)

Decorated smoked ham with homemade brown sugar glaze

Pasta Station

(choose two pasta dishes, which will be prepared by a saute chef)

- Farfalle in a Rosa vodka sauce
- Linguini in a white or red clam sauce (prepared with fresh garlic and herbs)
- Meat or cheese tortellini in an Alfredo sauce
- Penne Rigate in a Rosa Sauce and white champagne sauce
- Fusilli in a veal marinara sauce

Hot Vegetable Station (Choose three vegetables, which will be served by a uniformed attendant)

- Steamed Asparagus
- Honey Glazed Belgian Baby Carrots
- Broccoli Almandine
- Fresh Julliened Vegetable Medley
- Spinach Sauteed in Olive Oil and Garlic
- Broccoli Rabe
- Zucchini and Squash Medley
- Italian Style String Beans
- Long Grain & Wild Rice
- Rice Pilaf
- Garlic Mashed Potatoes
- Baked Potatoes
- Twice Baked Potatoes
- Parslied Red Bliss Potatoes
- Herb Roasted Potatoes
- Candied Sweet Potatoes

Additional Station Suggestions

- Cold Seafood Station
- Hot Seafood Station
- Cajun Creole Station
- Oriental Stir Fry Station
- Mexican Fajita Station
- Sushi Station
- Antipasto Station
- Italian Delicacy Station
- Smoked Fish Station
- Crepe Station
- Southwestern Station
- Mediterranean Station
- Pierogie Station
- Polish Station

Dessert

Grand Viennese Table

10-Inch Cakes

Classico A cheesecake layer sandwiched between layers of chocolate cake. Chocolate butter cream and fudge glaze.

Chocolate forest Devil's food cake layers and rich European chocolate mousse decorated with chocolate shavings.

Tiramisu Ladyfingers soaked in coffee liqueur, filled with mars Capone cheese, chocolate mousse, and topped with whipped cream.

Fruit Topped Cheesecake Creamy Cheesecake garnished with a mix of fresh fruit and an apricot glaze.

3-Inch Individual Pastries

Triple Chocolate Mousse Chocolate chiffon cake filled with chocolate mousse and white chocolate mousse topped with chocolate ganache, garnished with chocolate triangles.

Deep Dish Apple Sweet tart dough with a layer of creamy cheesecake topped with cinnamon spiced apples and sliced almonds.

Opera Slices Hazelnut Jaconde cake soaked with coffee syrup filled with mocha butter cream and chocolate ganache.

Grand Marnier Fruit Tart Tart shell painted with chocolate, grand marnier pastry cream, garnished with a mix of fresh fruit and an apricot glaze.

Chocolate Covered Cheesecake Cheesecake covered in fudge icing with chocolate paillettes around the side.

Assorted Miniature Pastries

- Opera Squares
- Carrot Cake
- White Opera
- Chocolate Mousse
- Marble Cheesecakes
- Linzer Ganache Cup
- Chocolate Truffle
- Pistachio Square
- Lemon Fondant Tart
- Coconut Rocher
- Apple Frangipane Tart
- Fudge Brownie
- Tiramisu

International Coffee Station Fresh brewed regular and decaffeinated coffee with cordials, and herbal teas.

Plated Dessert *(Available with sit-down dinner only)*

Individual Gourmet Mini Cakes

White Chocolate Raspberry Cheesecake Creamy cheesecake with white chocolate chips and raspberry jam swirled throughout over a chocolate cookie crust.

Key Lime Coconut Mousse Cake Vanilla cake soaked with Coco Lopez simple syrup and layered with lime curd, macaroons and coconut mousse encased in lady fingers and topped with toasted meringue.

Caramel Gianduja A layer each of Giandujah and caramel mousse with two layers of hazelnut jaconde soaked with bourbon syrup, draped with milk chocolate ganache, drizzled with caramel and praline.

Chocolate Covered Pound Cake Sour cream pound cake with a rich chocolate fondant.

Creme Brulee Smooth & creamy canilla custard with caramelized cugar.

Parisienne Square Two layers of rich fudge cake soaked with kahlua simple syrup, filled and iced with chocolate ganache and loaded on top with imported chocolate shavings.

Chocolate Covered Cheesecake Cheesecake covered in fudge icing with chocolate paillettes around the side.

Strawberry Shortcake Vanilla chiffon, soaked with simple syrup filled with whipped cream and fresh strawberries

Chocolate Chambord Chocolate chiffon cake and classic chocolate mousse combined with the perfect amount of fresh raspberries soaked in Chambord liqueur iced in chocolate butter cream, wrapped with a chocolate fence

Deep Dish Apple Sweet tart dough with a layer of creamy cheesecake topped with cinnamon spiced apples and sliced almonds.

Opera Slices Hazelnut Jaconde cake soaked with coffee syrup filled with mocha butter cream and chocolate ganache.

Grand Marnier Fruit Tart Tart shell painted with chocolate, grand marnier pastry cream, garnished with a mix of fresh fruit and an apricot glaze.

Cannolis Cannoli Shell filled with sweetened ricotta and chocolate chips.

Chocolate Eclairs Puff Pastry filled with vanilla custard topped with chocolate and whipped cream.

Triple Chocolate Mousse Chocolate chiffon cake filled with chocolate mousse topped with chocolate ganache, garnished with chocolate triangles

Banana Chocolate Chip Pound Cake Chocolate chip pound cake soaked with rum and filled with banana pastry cream, iced with banana butter cream, drizzled with chocolate ganache and garnished with banana chips.

Coffee Service Fresh brewed coffee and tea served tableside

Viennese Table

Assorted Miniature Pastries

- Opera Squares
- Carrot Cake
- White Opera
- Chocolate Mousse
- Marble Cheesecakes
- Linzer Ganache Cup
- Chocolate Truffle
- Pistachio Square
- Lemon Fondant Tart
- Coconut Rocher
- Apple Frangipane Tart
- Fudge Brownie
- Tiramisu

Assorted Fresh Baked Cookies

- White Chocolate Macadamia
- Semi Sweet Chocolate Chunk Pecan
- Triple Chocolate
- Oatmeal Raisin Spice
- Chocolate Chip
- Old-Fashioned Sugar

Assorted Fresh Sliced Fruits

- Cantaloupe
- Watermelon
- Honeydew
- Golden Pineapple
- Kiwi
- Mango

- Grapes
- Oranges
- Fresh Berries

Coffee Station

- Fresh brewed regular
- decaffeinated coffee
- herbal teas

Bar

[Top Shelf Open Bar](#) | [Premium Open Bar](#) | [Soda Bar](#)

Top Shelf Open Bar

- Absolut Vodka
- Ketel One Vodka
- Johnnie Walker Red Scotch
- Brennan's Irish Whiskey
- Tanqueray Gin
- Bacardi Rum
- Canadian Club Blended Whiskey
- Old Grand Dad
- Meyer's Platinum
- Cuervo Gold Tequila
- Raynal Brandy
- Jim Beam Bourbon

Imported Beer

- Heineken
- Corona
- Amstel Light

Domestic Beer

- Yeungling
- Coors Light

Microbrews

- Samuel Adams

Wines

- Chardonnay
- Merlot
- Pinot Grigio
- Cabernet Sauvignon
- Sauvignon Blanc
- Zinfandel

Soft Drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Iced Tea
- Orange Juice

- Cranberry Juice
- Grapefruit Juice

Premium Open Bar

- Sky Vodka
- Tillamore Dew Irish Whiskey
- Beefeaters Gin
- Bacardi Silver Rum
- Jack Daniels
- J & B Scotch
- Raynal Brandy
- Jim Beam Bourbon
- Sauza Tequilla

Domestic Beer

- Yeungling
- Coors Light

Wine

- Chardonnay
- Carbernet Sauvignon
- Zinfandel

Soft Drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale
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Soft Drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Iced Tea
- Orange Juice
- Cranberry Juice

Soda Bar

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Iced Tea
- Orange Juice

- Cranberry Juice
- Grapefruit Juice