



Wedding Sit Down

Upon Arrival

(Choice of Two Cold & Two Chafered)

Cold Displays:

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss,
Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish

Vegetable Crudités

Assortment of Market Fresh Vegetables
Served with Hummus, Eggplant Babbaganoosh,
Onion & Ranch Dips, Crostini & Pita Breads

Fresh Fruit Display

Chef's Seasonal Selection of Fresh Melons,
Pineapples, Grapes, and Assorted Berries

Italian Charcuterie

Cured & Dried Sliced Italian Provisions,
Fresh Mozzarella & Tomato Caprese
Balsamic Grilled Vegetables, Olives, Pepperoncini,
Artichoke Hearts, Cherry & Roasted Peppers

Chafered Displays:

Pierogies

Caramelized Onions, Sour Cream, Cheddar Cheese, Scallions

Eggplant Rollantine

Mozzarella & Ricotta Cheese, Pomodoro Sauce

Prince Edward Island Mussels

Lemongrass Thai Coconut Broth, Chives

Petite Meatballs

Sour Cream & Cipollini Onion Demiglace

Spinach and Artichoke Dip

Creamy Blend of Gruyere, Asiago, and Parmesan
Celery and Carrot Sticks, Tri Color Tortilla Chips

Calamari

Domestic Wild Caught, Fried, Locatelli Cheese, Marinara

Brussel Sprouts

Granny Smith Apples, Applewood Bacon, Shaved Carrot
Lemon Aioli & Balsamic Glaze

Chef's Butler Passed Hors d'Oeuvres

(Choice of Eight)

Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup
Sycamore Deviled Eggs
Tender Asparagus Wrapped In Prosciutto
Poached Shrimp with Cocktail Sauce**

Red Grape Chicken Salad, Belgian Endive
Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer
Smoked Salmon, Marbled Rye, Chive Cream Cheese**
Tuna Tartar In Cucumber Cup With Wasabi Aioli**

Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce
Brie, Almond & Raspberry In Phyllo
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Crab Rangoon, Boom Boom Poke Sauce
Mini Brooklyn's- Cocktail Size Pastrami And Corn Beef Reubens
Edamame Potsticker, Plum Sauce
Chef's Miniature Quiche Assortment
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Mini Grilled Cheese and Tomato Sliders
Lemon Grass Chicken Dumplings, Ginger Teriyaki
Cocktail Franks, Served With Dijon
Beef Tenderloin Kabob with Peppers & Onions
Buffalo Cauliflower, Bleu Cheese
Bourbon BBQ Meatballs
Shrimp Shumai, Ginger Soy

Petit Maryland Style Crab Cake with Remoulade
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion
Pork Potstickers, Thai Chili
Mini Cubans, Chipotle Mayo
Pasilla Pepper Rubbed Chicken Quesadillas
Asparagus & Asiago in Phyllo
Spanakopita with Yogurt Sauce
Wild Mushroom Arancini, White Truffle Oil
Beef Empanada, Chimichurri
Scallops Wrapped In Bacon
Sausage and Pecorino Stuffed Mushrooms
Coconut Shrimp, Mango Coulis
Spinach & Artichoke Wontons
Beef Wellington, Béarnaise Dip**
Baby Lamb Chops**

***Supplemental - \$4.95 Additional*



Reception

Appetizer

(Choice of One)

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions
Rigatoni ala Vodka, English Peas, Pearl Onions & Crispy Prosciutto
Garden Herb & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, Chive Oil
Sweet Potato Gnocchi with Asparagus, Shitake, Sage & Mascarpone Cream Sauce
White Cheddar & Boursin Macaroni & Cheese, White Truffle Breadcrumbs, Fresh Herbs
Vegetable Strudel, Roasted Tomato Coulis
Fresh Mozzarella & Blistered Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Old Bay Poached Shrimp Cocktail, Avocado Mousse, Angry Cocktail Sauce, Bruleed Lemon (\$3.95 additional)

First Course

(Choice of One)

Baby Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette
Mesclun, Toasted Almonds, Mandarin Orange, Manchego Crumbles, Red Onion, Craisins, Balsamic Agave
Spinach, Portobello Mushroom, Red Onion, Applewood Smoked Bacon Bits, Roasted Tomato Vinaigrette

Main Course

(Choice of Two; Taken Tableside)

Stuffed Chicken Florentine, Spinach & Mozzarella, Lemon Wine Emulsion
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc
Herb Roasted Chicken, Forest Mushrooms, Fried Parsley, Black Truffle Marsala Demiglace
Basil Parmesan Crusted Chicken, Roasted Grape Tomato Bruschetta, Balsamic Reduction
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Lemongrass Ponzu Glaze
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish
Roasted Black Cod, San Marzano Tomato Ragout & Caramelized Fennel
Flank Steak 'Carne Asada', Chimichurri, Crispy Brussel Sprout Salad
Espresso Crusted Top Sirloin of Beef, Shallot & Fig Jam, Red Wine Demiglace
Prosciutto Wrapped Tenderloin of Pork, Stone Fruit Conserve Emulsion

Supplemental Selections, \$8.95 per person Additional

Filet Mignon, Maytag Blue Cheese Crust, Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus
NY Strip, Wild Mushroom Ragout, Green Peppercorn Aioli
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

Dessert

Chef's Selection of Mini Desserts, House Made Cookies and Chocolate Fudge Brownies

\$135 per Person*

Inclusive of Service Charge and Sales Tax

Five Hour Reception Includes Premium Open Bar and Champagne Toast

Freshly Brewed Coffee, Assorted Teas and Soft Drinks