

# The Platinum Wedding Menu

Our most lavish menu features upgrades across every category – from an enhanced bar package to custom ice sculptures and elevated food selections, many of which are exclusive to this menu. You will experience an increase in both variety and quantity of choices per category, ensuring a top-tier culinary experience for you & your guests.

Have your cake *and* eat it too by choosing The Platinum Menu!

## COCKTAIL HOUR

### SEAFOOD BOAT

*freshly sourced shrimp, raw clams, & oysters  
served with an array of sauces, artfully presented on a bed of freshly shaved ice*

### HOT HORS D'OEUVRES BUTLER SERVICE

(choose eight)

<i>quiche</i>	<i>mini stromboli</i>
<i>vegetable swirls</i>	<i>pineapple bacon</i>
<i>spinach Florentine</i>	<i>potato skins</i>
<i>mini calzones</i>	<i>potato pancakes</i>
<i>chicken fingers</i>	<i>franks in a blanket</i>
<i>cocktail pizza</i>	<i>crabmeat points</i>
<i>spring rolls</i>	<i>shrimp &amp; Swiss puffs</i>
<i>stuffed mushrooms</i>	<i>southwest bites</i>
	<i>baby lamb chops</i>

### GOURMET BUFFET DISHES

(choose five)

<i>eggplant rollatini</i>	<i>eggplant parmigiana</i>
<i>Swedish meatballs</i>	<i>sausage &amp; peppers</i>
<i>lasagna pinwheels</i>	<i>chicken kebobs</i>
<i>coconut shrimp</i>	<i>sweet &amp; sour chicken</i>
<i>Madeira chicken</i>	<i>paella</i>
<i>chicken tetrazzini</i>	<i>kielbasa with sauerkraut</i>
<i>beef kebobs</i>	<i>beef stir fry</i>
<i>pepper steak</i>	<i>fried calamari</i>
<i>seafood Newburg</i>	<i>pernil</i>
<i>baked clams</i>	

### INTERNATIONAL CHEESE BOARD

*a curated variety of artisan imported & domestic cheeses, served alongside an array of crackers, breadsticks, & fresh red & green grapes*

### GARDEN VEGETABLE CRUDITÉS

*locally grown vegetables served with our homemade garden vegetable dip*

### CARVING STATION

*(served with Italian bread—choose two)  
- honey glazed ham - oven roasted turkey breast - top sirloin - pork loin*

### ANTIPASTO DISPLAY

*assorted olives, fresh roasted peppers, artichoke hearts, cold pasta salad, imported provolone salami and pepperoncini, fresh mozzarella, tomato & basil, deviled eggs, grilled vegetable salad in balsamic vinaigrette, and canapés salad served on bruchetta & assorted breads*

### CUSTOM ICE SCULPTURE

*a statement centerpiece enhancing your wedding theme*

## COCKTAIL STATIONS

(choose three)

### ITALIAN choose three

*tortellini carbonara, tortellini bolognese, penne palermo, farfalle pesto, farfalle pasta supreme, penne pomodoro, or rigatoni a la vodka*

### MASHED POTATO

*white and sweet potatoes, with toppings such as bacon, gravy, marshmallows, & cheeses, with scallions & broccoli*

### FIESTA

*pernil, arroz con pollo, black beans, and fried plantains*

### SEAFOOD PASTA

*linguini aglio e olio al dente accompanied by baby white clam sauce, calamari marinara, and mussels with vin blanc and/or marinara sauce*

### ORIENTAL STIR FRY

*shrimp, vegetable, chicken, or beef stir-fry in soy sauce and sesame oil served over Asian white rice.*

### SIGNATURE SLIDERS

*beef & chicken sliders on brioche buns, with sides of coleslaw, French fries, American cheese, pickles, onions, ketchup, mayonnaise, & mustard*

## DINNER MENU

### SALAD

(choose one)

#### CLASSIC CAESAR

*romaine & croutons in oil & vinegar, anchovies, egg yolk, & Parmesan*

#### HOUSE

*mixed greens in our traditional house Italian vinaigrette*

#### RASPBERRY

*mixed greens tossed in a raspberry vinaigrette*

#### STRAWBERRY & FETA

*mixed greens, strawberries & feta in a raspberry vinaigrette*

#### CHAMPAGNE

*mixed greens in a creamy champagne vinaigrette*

#### SESAME GINGER

*mixed greens tossed in a soy, ginger and brown sugar sesame dressing*

## ENTRÉE SELECTIONS

(choose five plus vegetarian)

### CHICKEN AND DUCK

#### CHAMPAGNE

*sautéed in a champagne cream sauce with mushrooms*

#### PICCATA

*topped with artichokes & capers in a lemon butter sauce*

#### GALLOWAY

*in a white Jack Daniels cream sauce topped with fresh broccoli & mushrooms*

#### MORNAY

*topped with fresh mozzarella in a Mornay cream sauce*

#### FRANÇAISE

*lightly battered & sautéed with lemon, butter and capers*

#### CORDON BLEU

*breaded with ham & Swiss in a creamy white wine sauce*

#### LONG ISLAND DUCKLING <sup>gf</sup>

*half of an oven roasted local duck served with an orange glaze*

### VEAL

#### PARMIGIANA

*breaded with marinara sauce & melted mozzarella cheese*

#### SALTIMBOCCA

*cutlet with spinach, prosciutto, & mozzarella served in a lemon wine sauce*

#### MARSALA

*medallions sautéed in a Marsala wine sauce with fresh mushrooms*

### VEGETARIAN

#### TRI-COLOR QUINOA BOWL

*locally grown seasonal vegetables sautéed and served over brown rice and quinoa*

### PORK AND BEEF

#### PORK LOIN FORESTIÈRE

*seasoned & sautéed in a brown sherry wine sauce with mushrooms*

#### RACK OF PORK

*grilled with sautéed onions in a peppercorn sauce*

#### PRIME RIB AU JUS <sup>gf</sup>

*USDA choice beef roasted to perfection*

#### SIRLOIN STEAK <sup>gf</sup>

*New York steak broiled to your guest's request*

#### FILET MIGNON <sup>gf</sup>

*with a béarnaise cream*

### SEAFOOD

#### SHRIMP SCAMPI <sup>gf</sup>

*sautéed in oil & garlic served over a bed of rice*

#### STUFFED SHRIMP

*stuffed with crabmeat, finished with a lemon & white wine sauce*

#### GRILLED ATLANTIC SALMON <sup>gf</sup>

*fillet served with dill & wine sauce*

#### STUFFED SOLE

*filet stuffed with crabmeat, sautéed in a blend of lemon, butter & wine*

#### CODFISH <sup>gf</sup>

*topped with a macadamia nut crust baked with lime, butter & white wine*

### PASTA

(add chicken or shrimp to any pasta dish)

#### PENNE A LA VODKA

*crushed tomatoes, vodka & cream*

#### CHEESE TORTELLINI CARBONARA

*bacon, onion, & peas in a garlic & cream sauce*

#### CREAMY FARFALLE PESTO

*basil, pine nuts & garlic blended with olive oil, Romano cheese & fresh ground pepper*

# The Platinum Wedding Menu

(continued . . . save room for dessert!)

## LIBATIONS

*this top-tier menu includes an impressive selection of premium liquors & bottled beers including two domestic and one imported option*

## DESSERT SELECTIONS

### **FULL PASTRY VIENNESE**

*an exquisite array of delights. Enjoy the rich flavors of Italian cookies, luscious cannoli, delicate pastry puffs, mouthwatering chocolate-dipped fruits, an assortment of heavenly French pastries, a delightful ice cream sundae station, and the velvety perfection of cheesecake and chocolate mousse*

### **CHOCOLATE FOUNTAINS**

*three fountains each flowing with decadent melted Belgian milk and white chocolate accompanied by a curated selection of delicious dipping items, including locally sourced fresh fruit, pretzels, Rice Krispies, & many more*

### **WEDDING CAKE**

*an in-house freshly baked yellow or chocolate sponge cake and fresh whip crème with your choice of cannoli, strawberry, chocolate or Bavarian crème filling*

### **INTERNATIONAL COFFEE & CORDIAL BAR**

*rich premium-blend coffee & tea, regular & decaffeinated and expertly crafted espresso. Elevate your experience with a touch of Anisette, Sambuca, Kahlua, or Baileys Irish Cream*

### **BREAKFAST TO GO**

*assorted fresh bagels packaged for each guest with cream cheese & butter*

