

The Premier Wedding Menu

COCKTAIL HOUR

HOT HORS D'OEUVRES BUTLER SERVICE

(choose five)

quiche
vegetable swirls
spinach florentine
mini calzones
chicken fingers
cocktail pizza
spring rolls
stuffed mushrooms

mini stromboli
pineapple bacon
potato skins
potato pancakes
franks in a blanket
crabmeat points
shrimp & swiss puffs
southwest bites

GOURMET BUFFET DISHES

(choose five)

eggplant rollatini
Swedish meatballs
lasagna pinwheels
coconut shrimp
Madeira chicken
chicken tetracini
beef kebobs
pepper steak
seafood Newburg
baked clams

eggplant parmigiana
sausage & peppers
chicken kebobs
sweet & sour chicken
chicken stir fry
fried calamari
beef stir fry
kielbasa with
sauerkraut
pernil

ANTIPASTO

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, & canapés salad served on brushetta & assorted breads

INTERNATIONAL CHEESE BOARD

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

COCKTAIL STATIONS

(choose two)

ITALIAN (choose 3)

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

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

CARVING STATION

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

MASHED POTATO

white and sweet potatoes, with bacon, gravy, marshmallows, & cheeses, with scallions, and broccoli

FIESTA

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

ORIENTAL STIR FRY

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

GARDEN VEGETABLE CRUDITÉS

a selection of fresh market vegetables including florets of broccoli, cauliflower, carrots & celery served with our garden vegetable dip

DINNER MENU

SALAD

(choose one)

CLASSIC CAESAR

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

RASPBERRY

mixed greens tossed in a raspberry vinaigrette

CHAMPAGNE

mixed greens in a creamy champagne vinaigrette

HOUSE

mixed greens in our traditional house Italian vinaigrette

STRAWBERRY & FETA

mixed greens, strawberries & feta in a raspberry 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

CHASSEUR

sautéed in a sherry wine sauce with fresh mushrooms & tomatoes

MORNAY

breaded topped with fresh mozzarella in a Mornay cream sauce

FRANÇAISE

lightly battered & sautéed with lemon, butter and capers

PARMIGIANA

breaded with marinara sauce & melted mozzarella cheese

CORDON BLEU

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

LONG ISLAND DUCKLING ^{gf}

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

VEAL ENTRÉES

VEAL PARMIGIANA

breaded with, marinara sauce & melted mozzarella

VEAL SALTIMBOCCA

breaded with spinach, prosciutto, & melted mozzarella served in a lemon wine sauce

VEAL 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 peppercorn sauce

PRIME RIB AU JUS ^{gf}

USDA choice beef roasted to perfection

SIRLOIN STEAK ^{gf}

New York steak broiled to your quest's request

SEAFOOD

SHRIMP SCAMPI ^{gf}

sautéed in oil & garlic served over rice

STUFFED SHRIMP

stuffed with crabmeat and finished with a lemon & white wine sauce

SHRIMP FRANÇAISE

battered & sautéed in a lemon, butter & white wine sauce

GRILLED ATLANTIC SALMON ^{gf}

fillet served with dill & white wine sauce

STUFFED SOLE

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

CODFISH ^{gf}

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

PASTA

(add chicken or shrimp to any pasta entrée)

PENNE A LA VODKA

crushed tomatoes, vodka and cream

CHEESE TORTELLINI CARBONARA

sauteed bacon, onion, garlic & cream topped with fresh peas

CREAMY FARFALLE PESTO

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

BOWTIE SUPREME

in pink Romano tomato cream sauce

Dessert

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

COFFEE & TEA

premium blends of regular & decaffeinated coffee & teas available
