



WEDDING PACKAGE

ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

Gourmet Hors D'oeuvres passed butler style

(Please select Eight)

Exquisitely Displayed Food Stations

(Please select Two)

Sparkling Wine

Marquis de Perlade Brut "Blanc de Blancs", Alsace, France

White Wine (please select one)

Sauvignon Blanc, Casa Lapostolle, Rapel Valley, Chile

Chardonnay, Chalone Vineyard, Monterey County, California 2007

Red Wine (please select one)

Merlot, Norton Ridge, Napa Valley, California

Cabernet Sauvignon, Chalone Vineyard, Monterey County, California 2006

Premium Bar

Ketel One Vodka, Grey Goose Vodka, Absolut Citron Vodka

Bombay Sapphire Gin

Crown Royal Canadian Blended Whisky

Macallan 12 Yr Single Malt Scotch, Dewars Scotch, Johnny Walker Black Scotch

Jack Daniel's Bourbon

Bacardi Light Rum, Myers Dark Rum

Don Julio Anejo Tequila

Heineken, Amstel Light

THREE COURSE DINNER

A gourmet three course meal will be designed including appetizer, soup or salad, choice of two entrées for combination presentation, dessert, wine service with dinner and a champagne toast. The Wedding Cake is to be provided by the host

Please note that all food and beverage pricing is subject to a taxable 22% Service Charge and an 8.875% New York Sales Tax



RECEPTION SPECIALTIES

CHILLED SELECTIONS

Chilled White Asparagus Soup, Truffle Oil

Roasted Pepper Bruschetta, Goat Cheese, Olives, Mint

Lemon-Garlic Hummus, Naan Bread

Baby Heirloom Tomato, Burrata Cheese, Arugula Pesto, Focaccia

Sheep's Milk Ricotta, Basil, Tomatoes, Grilled Crostini

Gazpacho, Cucumber, Tomato, Micro Celery

Bay Scallop, Pickled Shitake, Yuzu, Soy, Ginger

Smoked Salmon, Japanese Cucumber, Lemon Crème, Osetra Caviar

Ahi Tuna Tacos, Napa Slaw, Spicy Aioli

Sesame Tuna Medallion, Avocado Puree, Rice Cracker

Spicy Yellowtail Roll, Cucumber, Daikon, Seaweed, Wasabi Mayo

Maine Lobster, Mango, Coconut-Curry, Thai Basil

Mini Crab "BLT", Old Bay Mayo, Brioche

Blue Crab, Green Papaya, Spicy Peanut Dip

Vietnamese Summer Roll, Crab, Rice Noodles, Cucumber

Poached Shrimp, Watermelon, Pickled Red Onion, Feta

Jumbo Shrimp, Sweet Chili – Horseradish, Micro Cilantro

Smoked Trout, Caper Aioli, Marble Rye Crouton

Grilled Octopus, Lemon, Garlic, Peppers, Fried Capers

Fingerling Potato, Caramelized Onion Creme, Crisp Pancetta

Chicken Salad, Grapes, Smoked Almonds, Onion Ficelle

Chicken Caesar Salad Spring Roll, Red Romaine, Parmesan Croutons

Chicken Lettuce "Wrap", Bibb, Carrots, Cucumbers, Sprouts, Rice Paper, Peanuts

Foie Gras, Red Onion- Rhubarb Jam, Brioche

Smoked Duck, Goat Cheese, Pepper Jam, Celery Root

Beef Carpaccio, Arugula Pesto, Parmesan Crouton



RECEPTION SPECIALTIES

HOT SELECTIONS

Warm Roasted Tomato Tart, Fresh Mozzarella, Barrel Aged Balsamic Glaze

Double Baked Gougère Cheese Puff, Foie Gras, Cognac

Sweet Corn Fritter, Black Beans, Coriander

Crisp Vegetable Spring Roll, Spicy Plum Sauce

Polpette di Zucca, Ricotta Cheese, Mint

Curried Summer Squash Bisque, Garlic Oil, Chive

Cipollini Onion Tart, Spanish White Anchovies, Black Olive

Vietnamese Grilled Shrimp, Green Mango, Mint, Peanuts

Crisp Prawn Croquette, Japanese Mayonnaise, Shichimi Pepper

Spicy Korean Scallop Cake, Scallion, Kimchi

Thai Style Salmon Fritter, Palm Sugar, Red Chili, Kaffir Lime

Crispy Rice, Salmon, Shitake Mushrooms, Miso

Braised Salt Cod, Roasted Garlic, Piquillo Pepper

Tunisian Spiced Tilefish, Harissa, Tomato, Green Olive

Slow Cooked Cuttlefish, Red Wine, Rosemary, Capers

Pork Tonkatsu, Shaved Cabbage, Lemon

Chicken Meatball Yakitori, Teriyaki Glaze, Sesame

Grilled Lamb Merguez, Roasted Peppers, Feta

Chicken Wonton, Cilantro, Honey, Cashews

Tandoori Chicken Skewers, Cucumber Raita

Soy Braised Beef Brisket, Scallion Pancake, Scallion

Barbecued Peking Duck, Hoisin Sauce, Chive, Crispy Skin

Grilled Hangar Steak, Tomato Chutney, Caper Aioli

White Pepper and Garlic Crusted Young New Zealand Lamb Chops



SPECIALTY STATIONS

(Some Stations require a Chef Attendant at \$200.00, per Attendant)

ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

Chef's Selection of Imported and Local Artisan Cheeses
Assorted Chutneys and Marmalades
Sonoma Grapes, Dried Fruits and Nuts
Cracked Pepper Bread Sticks, Lavash Crackers
Sliced Baguettes, Water Crackers

VEGETABLE GARDEN PATCH

Display of Seasonal Fresh and Grilled Vegetables
Soybean Hummus, Caramelized Onion Dip, Creamy Feta Cheese Dip
Assortment of Specialty Breadsticks and Country Breads

CRISPS AND BREADS STATION

Stone Ground Corn Chips, Root Vegetable Chips, Potato Chips
Roasted Tomato and Olive Tapenade
Lemon, Roasted Garlic and Chive Hummus
Cucumber Tzatziki
Pita Chips, Ciabatta, Focaccia and Baguettes

PASTA STATION

(Choice of three of the following)

Bucatini, Rigatoni, Orecchiette, Farfalle, Penne
Wild Mushroom Ravioli, Four Cheese Ravioli, Ricotta Spinach Tortellini

(Choice of three of the following)

Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew
Carbonara, Italian Sausage and Clam in White Wine Sauce
Puttanesca, Black Truffle Sauce, Osso Buco and Cipollini Onion Ragout
Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce



SPECIALTY STATIONS

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ANTIPASTO STATION

Baby Artichoke and Mushroom Salad
Fresh Buffalo Mozzarella Cheese and Vine Ripe Tomatoes, Basil, Arugula
Truffle Pecorino, Aged Provolone, Gorgonzola
Sweet Sopressata, Prosciutto Crudo Parma, Capicola
Slow Roasted Tomatoes, Grilled Eggplant and Baby Fennel, Roasted Bell Peppers
Grilled Asparagus, Sun-Dried Tomato Tapenade
Marinated Olives and Anchovies, Pepperoncini
Assorted Baguettes, Bread Sticks, Focaccia

CHARCUTERIE DISPLAY

Foie Gras Truffle Mousse, Vegetable Terrine, Peppercorn Mousse,
Wild Boar Saucisson, Serrano Ham, Bresaola, Country Pâté,
Duck Rillettes with Goat Cheese and Pistachio
Assorted Mustards, Cornichons, Chutneys and Breads

MEZZE STATION

Tabouleh Salad, Fatoush Salad
Hummus, Babaganoush
Smoked Almonds, Dates, Olives
Pita and Lavash Chips
Ful, Kibbeh, Falafel
Braised Lamb Shank, Couscous Tagine

CURRY STATION

Grilled Naan Bread, Pappadam, Paratha
Chick Pea Fries, Vegetable Samosa
Lamb Kofta Curry
King Prawn Curry
Eggplant and Giant Butter Bean Curry
To be Accompanied by House Made Chutneys:
Green Tomato, Mango, Pineapple, Apple



SPECIALTY STATIONS

(Some Stations require a Chef Attendant at \$200.00, per Attendant)

RISOTTO STATION

(Choice of Two of the Following)

Roasted Beet Risotto, Duck Confit, Chives
Wild Mushroom Risotto, Black Truffles, Truffle Oil
Rock Shrimp Risotto, Lemon, Black Pepper, Pancetta
Farro Risotto, Leeks, Goat Cheese
Winter Squash Risotto, Toasted Pumpkin Seeds, Sage
Caramelized Fennel Risotto, Braised Calamari, Prosciutto di Parma

SPANISH TAPAS STATION

Jamon Serrano, Bouquerones en Vinagre, Assorted Breads
Patatas Bravas, Grilled Marinated Octopus, Fried Smelt,
Cheeses, Piquillo Peppers, Chorizo, Croquetas de Bacalao

Chef Attendant Required

AUTUMN HARVEST STATION

Pickled Root Vegetables, Baby Beet Salad,
Smoked Meats, Dried Sausages,
Dried Fruit Compote, Smoked Nuts,
Venison Loin, Roasted Acorn Squash, Mulled Apple Cider,
Duck Confit Cassoulet, Braised Red Cabbage,
Game Sausage, Roasted Wild Boar,

Chef Attendant Required



CARVING STATIONS

(Some Stations require a Chef Attendant at \$200.00, per Attendant)

APPLE CIDER GLAZED TURKEY BREAST

Dried Cherry Relish, Country Biscuits, Mini Brioche Rolls, Pan Gravy
Choice of Maple Mashed Sweet Potatoes, Wild Rice or Sour Dough Bread Stuffing

Chef Attendant Required

CLASSIC DELI CARVING STATION

Choice of Hot Corned Beef or Pastrami, Cole Slaw and Sauerkraut, Kosher & Half Sour Pickles
German Potato Salad, Assorted Mustards, Pretzel Rolls, Pumpnickel and Rye Breads

Chef Attendant Required

RACK OF LAMB

Choice of Dijon Mustard and Herbs, Yogurt and Coriander, or Roasted Garlic Bread Crumb
Crusted Frenched Rack of Colorado Lamb
Choice of Roasted Brussels Sprouts, Spiced Cauliflower, or Rosemary Fingerling Potatoes
Syrah Lamb Jus

Chef Attendant Required

NEW YORK STEAK HOUSE STATION

Choice of NY Striploin, Hangar Steak, Ribeye, Tenderloin or Flank Steak
Accompanied by House Made Steak Sauce, Horseradish Cream and Bearnaise Sauce
Parmesan Popovers, Mini Brioche Rolls
Choice of Creamed Spinach, Wild Mushroom and Cipollini Onion, Glazed Carrots, Mashed
Potatoes, Shoestring French Fries, Potato Gratin, Hash Brown Potatoes
(Please select two side dishes)

Chef Attendant Required



SIGNATURE STATIONS

(Some Stations require a Chef Attendant at \$200.00, per Attendant)

SUSHI PRESENTATION

(Five pieces per person)

Selection of Sushi Rolls to include:

Sambal Roll Fresh Water Eel, Avocado, Crabmeat

California Style Roll Blue Crab, Avocado, Cucumber

Tekka Roll Ahi Tuna

Spicy Tuna Tuna, Cucumber, Toasted Sesame Seeds

Vegetable Roll

Assorted Nigiri Sushi to include:

Hamachi, Salmon, Yellow Fin Tuna, Shrimp, Eel

All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce

Chef Attendant Required

RAMEN NOODLE STATION

Fresh Ramen Noodles, Selection of Savory Broths

Accompanied by Traditional Garnish of Shiitake Mushrooms, Green Onions, Boiled Egg

Pickled Mustard Greens, Bean Sprouts, Roasted Pork Belly, Shredded Chicken, Bok Choy

Chili Sauce, Soy Sauce, Sesame Oil

Chef Attendant Required

ASIAN CREPE STATION

(Choice of two of the following)

Traditional Peking Duck, Braised Short Rib or Honey-Soy Roasted Chicken

Served with Cucumber, Scallion, Hoisin Sauce

Chef Attendant Required



SIGNATURE STATIONS

(Some Stations require a Chef Attendant at \$200.00, Per Attendant)

DIM SUM STATION

(Choice of five of the following)

Presented in traditional steamer basket

Crisp Spring Rolls: Vegetable, Shrimp or Lobster

Pot Stickers: Turkey, Pork, Vegetable

Steamed Dumplings: Shrimp Har Gow, Soy Bean Dumplings

Sui Mei: Chicken, Pork and Shrimp, or Beef

Steamed Buns: Chicken or BBQ Pork

Chinese Specialties: Crisp Chicken Lollipops, Scallion Pancake, Wonton Chips

Appropriate Condiments and Sauces

LO MEIN STATION

(Choice of two of the following)

Vegetable Lo Mein Noodles, Plum Sauce

Beef Lo Mein Noodles, Toasted Peanuts

Chicken Lo Mein Noodles, Chili-Black Bean Sauce

Peking Duck Lo Mein Noodles, Ginger, Flowering Chives

Chilled Rice Noodle Salad, Crisp Wontons



SEAFOOD STATIONS

UP STATE SMOKED SEAFOOD STATION

Catskill Farms Smoked Salmon, Sake Cured Salmon
Pastrami Salmon, Smoked Trout
Classic Garnishes
Smoked Salmon Reuben, Pickled Fennel, Gruyere
Baked Crab and Spinach Dip, Rye Croutons
Salmon Roast on Cedar Plank, Miso Maple Glaze

Chef Attendant Required

SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters
Oysters Rockefeller
Jumbo Snow Crab Claws
Lobster and Scallop Ceviche
Chilled Poached Shrimp
Crisp Fried Clams and Calamari
Traditional Condiments and Sauces

Chef Attendant Required

CHILLED SEAFOOD DISPLAY (Please select from the following)

Chilled Maine Lobster Tails	Market Price
Jumbo Stone Crab Claws (available late October to early May)	Market Price
Alaskan King Crab	Market Price

Served with Mustard Sauce, Cocktail Sauce, Spiced Champagne Sauce

CAVIAR AND VODKA STATION (Please select from the following)

Osetra, Sevruga or California Farm Estate Sturgeon
Blinis, Black Bread, Toasted Brioche
Crème Fraîche, Onions, Chopped Egg White and Yolks, Parsley, Lemon
Petit Potatoes, Chive Crème Fraîche
Selection of Premium Vodkas

Market Price per person
(Ice carving available at an additional charge)



FIRST COURSE

CHILLED SELECTIONS

Ginger Tofu, Soba Noodles, Edamame, Bok Choy, Sweet Soy
Heirloom Tomatoes, Burrata Cheese, Basil, Balsamic Vinaigrette
Panzanella, Garlic Focaccia, Cucumbers, Heirloom Tomatoes, Red Wine Vinaigrette
Roasted Beets, Goat Cheese, Frisee, Candied Walnuts, Aged Balsamic
Cured Meats & Artisanal Cheeses, Olives, Cornichons, Mustard, Baguette
Foie Gras Terrine, Strawberry-Rhubarb Jam, Sea Salt, Brioche
Seared Beef Tataki, Arugula, Gorgonzola, Hon Shimeji Mushrooms, Truffle Oil
Tuna Carpaccio, Mizuna, Spicy Aioli, Pickled Onions, Rice Cracker, Ponzu
Blue Crab, Jicama, Mango, Radish, Miso-Mustard, Crisp Shallots
Jumbo Shrimp, Hearts of Palm, Cucumber-Celery Slaw, Horseradish-Chili Sauce
Cured Salmon, Seaweed, Cucumber Noodles, Sprouts, Soy-Citrus
Maine Lobster, Fennel, Heirloom Tomatoes, Roasted Corn, Arugula, Lemon Vinaigrette

WARM SELECTIONS

Sweet Water Prawns, Saffron, Shellfish Reduction, Fennel, Pastis
Pan Roasted Daurade, Sweet Peppers, Zucchini, Red Wine
Seared Diver Scallops, Roasted Corn, Fava Beans, Creamy Corn Broth
Sautéed Snapper, Potatoes, Onions, Artichoke, Lemon Vinaigrette
Maryland Blue Crab, Japanese Custard, Shitake Mushrooms, Mizuna
Slow Roasted Pulled Pork Shoulder, Black Vinegar, Lotus Bun, Ginger-Scallion
Braised Long Island Duck, Thai Red Chili, Kaffir Lime, Coconut
Roasted Baby Summer Squash, Sugar Snap Peas, Smoked Tomato Butter
Oven Roasted Curried Tofu, Chickpeas, Spring Vegetable Stew, Yogurt Raita
Aged Goat Cheese-Black Pepper Ravioli, Asparagus, Lemon (for a maximum of 175 guests)



FIRST COURSE

SOUP

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Indian Spiced Yellow Lentils, Coriander, Roasted Tomato

Soup au Pistou, Basil, Ditalini Pasta, Parmigiano-Reggiano

Mexican Corn Soup, Queso Cotija, Ancho Chile, Lime

Chilled Pea Soup, Mint, Garbanzos, Spicy Yogurt

Clam Chowder, Smoked Bacon, Chives

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD

Baby Romaine, Shaved Parmesan, Garlic Croutons, Creamy Black Pepper Dressing

Asian Caesar, White Anchovy, Wonton Crisps, Sesame Chips, Soy-Garlic Dressing

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

Frisée, Smoked Bacon, Gorgonzola, Crisp Shallots, Sherry Vinaigrette

Mache, Figs, Prosciutto, Ricotta Salata, Hazelnuts, Honey-Balsamic Dressing

Arugula, Crisp Goat Cheese, Stone Fruits, Toasted Almonds, Poppyseed Vinaigrette

Baby Spinach, Serrano Ham, Manchego, Shaved Fennel, Marcona Almonds, Olive Dressing

Watercress, Endive, Radicchio, Shaved Parmesan, Roasted Tomatoes, Dijonaise Dressing

Field Mix, Watermelon, Feta Cheese, Mint, Pickled Red Onions, Olives, Herb Vinaigrette

Iceberg, Tomatoes, Blue Cheese, Smoked Bacon, Buttermilk Dressing

Bibb, Roasted Corn, Baby Heirloom Tomatoes, Radish, Champagne Vinaigrette



ENTREE

Roasted Chilean Sea Bass, Coconut-Jasmine Rice, Garlic Chives, Gai Lan, Tamarind Curry

Roasted Grouper Filet, Heirloom Tomato Gazpacho, Pickled Pearl Onion, Crisp Focaccia

Seared Arctic Char, Spiced Eggplant, Bulghur Wheat, Roasted Peppers

Pan Roasted Cod Filet, Sweet Corn, Bay Leaf, Smoked Chowder

Miso and Honey Glazed Wild Salmon Filet, Black Thai Rice, Asian Greens, Yuzu Butter

Roasted Pork Loin Chop, Sunchoke, Fava Beans, Bourbon Glazed Bacon

Seven Spice Crusted Filet of Beef, Scallion-Potato Hash, Plum-Ginger Jus

Herb Grilled Beef Tenderloin, Spring Peas, Market Mushrooms, Roasted Garlic Polenta

Grilled New York Strip Steak, Indian Spiced Lentils, Roasted White Asparagus, Swiss Chard

BBQ Braised Beef Short Rib, Sweet Potato, Haricot Vert, Crispy Onion

Australian Lamb Rack, Roasted Summer Squashes, New Potatoes, Herbs de Provence

Grilled Marinated Leg of Lamb, Quinoa, Oven Dried Tomato, Oil Cured Black Olive, Rosemary Jus

Roasted Free-Range Chicken Breast, Grilled Artichoke, Preserved Lemon, Baby Tomato

Ginger Glazed Free-Range Chicken, Buckwheat Soba Noodles, Baby Bok Choy, Shitake Broth

Caramelized Cauliflower "Steak", Spinach, Couscous, Dried Cranberries

Summer Bean Risotto, Morel Mushrooms, Mascarpone Cheese



DESSERT

New York Style Cheesecake, Elderflower-Rhubarb-Strawberry Compote

Roasted Peach, Almond Frangipane Tart, Cassis Fool

Devil's Food Cake, Chocolate Mousse, Tiramisu Center

Toasted Coconut Terrine, Lemon Verbena Center, Plum Compote

Seasonal Berry Tart, Mascarpone Cream

Key Lime Torte, Sour Cream Glaze, Graham Cracker Sable

Mandarin Duo, Tahini Flan, Sesame Katafi Tuile and Roasted Coconut Chocolate Tart

Chocolate Duo, Chocolate Mousse, Salted Caramel, Brownie and Milk Chocolate Panna Cotta, Green Tea Cream

Pistachio Gateau, Dark Chocolate Cremeux, Apricot Miroir

Sour Cherry Panna Cotta, Lemon Ginger Cookie

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection