

WEDDING DINNER MENU

PASSED HORS D'OEUVRES

(Select nine types of passed hors d'oeuvres))

(A total of fifteen hors d'oeuvres served per person)

*Jumbo shrimp cocktail served with cocktail sauce
Roasted red pepper and goat cheese mini quiches
Asian chicken with pineapple salsa on a wonton
Filet mignon on French bread with horseradish cream sauce
Salmon cake with plum aioli
Artichoke hearts in phyllo pastry
Pumpkin tortellini with pesto and sun dried tomatoes
Southwestern black bean empanadas with salsa
Glazed cashews with brie on apple slices
Smoked salmon on pumpernickel with mustard dill
Asian shrimp balls with sweet soy dipping sauce
Goat cheese tartlet with pesto and roasted peppers
Maryland crab cakes served with lemon dill aioli
Potato pancakes with sour cream and apple sauce
Coconut shrimp with pineapple dipping sauce
Tomato caponata bruschetta with an olive paste
Beef or chicken satay with peanut sauce
Sliced duck with scallions in a crepe with hoison sauce
Coconut chicken with plum sauce
Thai spring rolls with sweet chile sauce
Carmelized onion and goat cheese quesadillas
Tuna on a rice cracker with ginger and wasabi cream cheese
Grilled beef rolls with tonkatsu sauce
Wild mushrooms on polenta
Baby Lamb chops with mint pesto (add \$3.00 per person)
Grilled mahogany shrimp
Chorizo flautas*

STATIONARY HORS D'OEUVRES

(all three of these items are automatically included)

*Colorful crudités with a variety of gourmet dressings
Assorted international cheese and fresh fruit board with a variety of crackers
Assorted pate served with apple slices and an assortment of fresh water biscuits*

APPETIZER (select one)

Seasonal baby greens with candied walnuts, dried cranberries and vinaigrette with crumbled goat cheese
Assorted greens with crumbled blue cheese vinaigrette garnished with tomatoes and toasted pignoli nuts
Baby spinach with mandarin oranges, water chestnuts, sliced almonds and a light creamy ginger dressing
Caesar Salad with fresh parmesan cheese and croutons

Additional appetizer options are available upon request

ENTREES (select two)

Pepper crusted salmon filet with a light pesto cream sauce
Herb crusted rack of lamb with garlic and mint pesto
Filet Mignon served with brandy sauce
Crispy roast duckling with raspberry sauce
Sautéed chicken breasts with portobellos and marsala
Grilled chicken with dried plums, capers and olives in white wine sauce
Shrimp stuffed with crabmeat with garlic butter sauce
Sauteed chicken with mushrooms, tomato and tarragon served with brandy sauce
Pan seared grouper with tomato and caper vermouth sauce
Sesame crusted sea bass with spicy peanut miso sauce
Teriyaki glazed grilled tuna with wasabi ginger sauce
Halibut with a porcini mushroom ragu
Chile rubbed salmon with an orange tahini sauce

SIDE DISHES

(Select two)

Julienne seasonal vegetables
Roasted garlic mashed potatoes
Scalloped potatoes
Wild mushroom couscous
Roasted new potatoes with rosemary and garlic
Wild and long grain rice with wheat berries, cranberries and currants
Roasted seasonal vegetables
Pureed ginger carrots
Haricot vert with roasted slivered almonds

DESSERT

A Custom Wedding Cake Created by our pastry chef
Assorted gourmet cookies
Seasonal fruits and berries
Coffee, decaf and assorted teas

PRICING

\$ 137.00 per person for a two-entree buffet dinner

\$140.00 per person for a two-entree sit-down dinner

Price includes the menu, all staffing, all needed rentals (including china, linens, silverware, glassware, tables, white wood folding chairs with padded seats, etc.)

Ballroom chairs, if desired, will cost an additional \$4.00 per chair

Custom Linens are available at a nominal additional cost

Price includes one staff person per eight guests

Price includes all service charges

Dinner will be provided for your band, photographer and video person at no additional charge

Up to a five hour event Overtime after 5 hours will be billed at a rate of \$2.50 per person per half hour

Bar set-ups (to include ice, soda, juices, bar fruit, etc.) are included in the above price

Client will provide liquor, but we will be happy to assist in determining quantities and ordering, etc.

You should budget about \$14.00 Per Person for a five hour Premium Open Bar

New York State Sales Tax will be added to your final bill