

Grand Reception

Cocktail Hour

Upon the Arrival of Your Guests, Champagne Garnished with Fresh Strawberries Served Butler Style

Seafood Station

Display of Little Neck Clams, Jumbo Shrimp and Blue Point Oysters Served on a Bed Of Crushed Ice with Lemon and Cocktail Sauce

Sushi Station

A Beautiful Display of Sushi & Sashimi Accompanied by Chopsticks, Wasabi, Ginger & Soy Sauce

Pasta Station

(Select Two)

Linguini with Baby Clams
Fusilli Matriciana
Penne ala Vodka
Cheese Ravioli in Marinara

Lobster Ravioli
Rigatoni Primavera
Tortellini Alfredo
Cavatelli and Broccoli in Garlic and Oil

Carving Station

(Select Two)

Grilled Marinated Flank Steak
Roasted Turkey Breast
Stuffed Pork Loin

Rack of Lamb
Honey Glazed Ham
Pernil (Dominican Style Roast Pork)

Gourmet Delights

Grilled Vegetables
Eggplant, Zucchini & Fresh Roasted Peppers
Homemade Mozzarella and Fresh Tomato Salad
Vine Ripe Tomatoes and Fresh Mozzarella with Fresh Basil and Virgin Olive Oil

Marinated Mushrooms and Imported Olives
Homemade Bruschetta with Garlic Toast
Ceviche Shrimp Salad
Cucumber and Dill Salad

International Wine & Cheese Display

Some of the Finest Wines and a Display Of Imported & Domestic Cheeses

Fresh Vegetable Crudité

Fresh Fruit Cornucopia

Butler Passed Hors D' Oeuvres

White Glove Service

Escoffier Dishes

(Select Five)

Chicken Cordon Bleu	Pierogies Served with Onions & Bacon
Seafood Paella	Fried Calamari with Hot or Mild Sauce
Eggplant Rollatini	Broccoli Rabe with Sausage and Garlic & Oil
Sausage in Sautéed Onions & Peppers	Kielbasa with Sauerkraut
Shrimp Scampi over Rice	Swedish Or Italian Meatballs
Beef Tenderloins in a Burgundy Sauce	Mushrooms Stuffed with Crabmeat

Dinner

Champagne Toast

Appetizer

(Select One)

Crepes with Sautéed Wild Mushrooms	Penne Marinara or Vodka
Tomato Basil & Fresh Mozzarella	Seasonal Soup Choices
Served with Olive Oil	Fresh Fruit Medley

Salad or Intermezzo

(Select One)

Caesar Salad
Romaine Lettuce with Homemade Croutons, Romaine Cheese & Tossed with Caesar Dressing
Tri-Color Salad
Raddicchio, Arugula, and Endive Accompanied with Grape Tomatoes & Balsamic Vinaigrette
Greek Salad
Assorted Lettuce Accompanied with Feta Cheese, Cucumbers, Tomatoes & Calamata Olives

Chef Selection of Sorbet with Seasonal Fruit

Entrée

All Entrees Accompanied by Seasonal Vegetables and Roasted Potatoes

(Select Three)

Filet Mignon or Chateaubriand

Prime Rib of Au Jus

Chicken Francaise or Marsala

Excelsior Chicken

Chicken Saltimbocca

Broiled Salmon with Dill Sauce

Filet of Sole or Tilapia with Crab Meat Stuffing and Lobster Sauce

Vegetarian Entrees Are Available Upon Request

Dessert

Customized Wedding Cake

Served with Chocolate Covered Strawberries

Freshly Brewed Coffee and Selected Teas

Viennese Hour

Assortment of Decorative Cakes, Assorted Pies, Miniature Italian Cookies, Pastries & Petit Fours, Tiramisu, Gelatins,

Rice Pudding, Chocolate Mousse and Sliced Fresh Fruit

International Coffees, and After Dinner Cordials

Dessert Stations

(Select one)

Chocolate Fondue Station

Create Your Own Sundae Bar

Top Shelf Open Bar

Complimentary Offerings

Valet Attendants, Choice of Linens, Direction Cards, Seating Cards, Coat Room Attendant, Bridal Attendant & Choice of Ice Sculpture