

Wedding Reception Package

Love and Laughter

Five hour event, includes one hour cocktail reception and three course plated dinner
Four hour reception with open bar serving standard brand liquor, wine beer and champagne

CHAMPAGNE SERVICE

Our staff will welcome your guests and serve chilled champagne

ONE HOUR PASSED HOR D'OEUVRES

Select eight

Mozzarella, tomato and basil caprese	Tuna tartare, pickled radish, crispy wonton	Short ribs wrapped in bacon
Vegetable spring rolls, soy ginger	Lobster, shrimp and mango salad	Black bean and avocado on tortilla chips
Smoked salmon, cucumber, whipped dill cream cheese	Miniature crab cakes, jalapeno remoulade	Coconut shrimp, sweet orange sauce
Smoked chicken quesadilla, sour cream, pico de gallo	Popcorn chicken, blue cheese	Pecorino risotto cakes with roasted tomato, truffle oil
Cocktail franks	Beef and vegetable kabobs	Filet mignon chili cup
Swedish meatballs	Miniature tacos	Buffalo cauliflower

CHILLED DISPLAY PLATTERS

Select one

Artisanal Cheese & Charcuterie Platter
Trio of artisanal cheese boards, imported cured meats, flat breads, pickled gherkins, marinated olives, giardiniera, fig preserve

Cheese & Fruit platter
Stilton, Brie, Camembert and goat cheese with mixed grape clusters, melon, assorted flat breads and crackers

Tuscany Platter
Fresh mozzarella, tomatoes, roasted cipolini onions, grilled asparagus, marinated olives, assorted mushrooms, roasted eggplant, artichokes, flat breads

CARVING STATION

Select one

Pork loin with apple mango chutney

Roast pork agrodolce

Roast beef with horseradish sauce

Roast turkey breast, turkey gravy,
cornbread stuffing

Virginia ham with maple honey glaze

Atlantic whole salmon with mustard dill
beurre blanc

Filet mignon with red wine reduction*

Prime rib with au jus*

Hanger steak, chimichurri

Items are accompanied by miniature rolls and rye bread.

**Available with a supplemental fee*



APPEZER SELECTIONS

Choice of two

Mixed Green Salad

House made shallot vinaigrette

Timeless Wedge

Iceberg, bacon, blue cheese, red
onion and tomato

Caesar Salad

Romaine, parmesan, crouton

Arugula Salad

Cilantro, cashews, sliced avocado, red
onion, green goddess dressing

Caprese

Fresh mozzarella, sliced tomato,
basil

Kale & Spinach Salad

Apples, mushrooms, goat cheese, warm
balsamic dressing

Butternut Squash Bisque

With garlic crouton

Potato and Leek Soup

Bacon and green onion

Lobster Bisque

With garlic crouton



SIDE SELECTIONS

Select two

Sautéed seasonal vegetables

Roasted rosemary & garlic potatoes

Green beans with shallot

Garlic mashed potatoes

House-cut French fries

Steamed broccoli

Creamed or sautéed spinach

Roasted carrots, brown butter

ENTREE SELECTIONS

Choice of three

Penne Pasta
Choice of primavera, pomodoro or a la vodka sauce

Stuffed Shells
Ricotta cheese, pomodoro and fresh basil

Capellini Rustico
Sundried tomatoes, shaved parmesan, fresh basil

Shrimp Scampi
Capellini, lemon, butter and white wine

Sautéed Scallops
Clams casino sauce

Atlantic Grilled Salmon
Mustard beurre blanc

Horseradish Encrusted Salmon
Red pepper coulis

Filet of Sole
Lemon, capers, oreganata

Chilean Sea Bass
Roasted clam broth

Roasted Free-Range Chicken
Apple cider sauce

Stuffed Chicken
Spinach and prosciutto

Grilled pork Chop
Pineapple mango chutney

Braised Short Ribs
Chipotle ragu

Medallions of Beef
Bordelaise sauce

Filet Mignon
Red wine sauce



CHOICE OF PLATED OR BUFFET DESSERT

Select two

Cheesecake
New York style

Flourless Chocolate Cake
Strawberry garnish

Tiramisu
Espresso soaked lady fingers, mascarpone

Fresh berries
With house-made whipped cream

Buffet Dessert

House baked cookies and brownies, mini cheesecake, chocolate cake, chocolate covered strawberries, chocolate lollipops



STANDARD OPEN BAR

House wine, prosecco, domestic and imported bottled beer, well liquor
Upgrade to premium open bar available



FOOD AND BEVERAGE

Hosted bars require at least one bartender per fifty guests.

COAT CHECK & VALET PARKING

A coat check attendant may be arranged for an additional fee. Self-parking is available, valet parking can be arranged for an additional fee.

PRICING

Prices listed herein are not inclusive of any fees, gratuities or sales taxes. Prices listed are subject to change based on availability. Price per person is based on a seventy person minimum. Extra fees and or minimums could apply that are not listed herein that are related to guest counts, desired arrangements, cash bar, cake cutting fee etc.

Menus are subject to 20% gratuity, 8.375 % New York State sales tax and 3% administrative fee.