

Wedding Reception Package

Love and Laughter



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



CHAMPAGNE SERVICE

White-gloved staff will welcome your guests and serve chilled champagne and sparkling water



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 cipollini 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.
**Additional \$20.00 per person as an upgrade*



APPETIZER 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 for an additional \$5.00 per person



FOOD AND BEVERAGE

Hosted bars require at least one bartender per fifty guests. Cash bar is \$100.00 fee per bartender. Cake cutting fee is \$3.00 per person.

COAT CHECK & VALET PARKING

A coat check attendant may be arranged for an additional fee dependent upon the number of guests. 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, etc.

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