

THE GRAND BELLE

A Premiere Cescaphe Venue
AT THE BELLEVUE

MENU SELECTION

At Cescaphe, we strive to exceed your expectations and that includes customizing a menu to reflect your tastes while providing your guests with the most delectable experience. Our team at Cescaphe is comprised of culinary experts and event designers known for bringing your guests food from around the world through our extensive cocktail hour and a half. On the following pages you will find an example of our All-Inclusive Menu

CHAMPAGNE GREETING

A signature glass flute of champagne to personally greet each of your guests upon their arrival.

SIGNATURE COCKTAIL

A customized signature cocktail butlered to your guests during cocktail hour. Some examples below:

FRENCH 75

Gin, Champagne,
Lemon Juice
Sugar Rim Garnish

SAZERAC

Rye Whiskey, Sugar,
Bitters with
Lemon Twist Garnish

VESPER

Vodka, Gin, Sweet
Vermouth, Served In
A Martini Glass

SPICY PALOMA

Tequila, Grapefruit,
Jalapeno with
Tajin Rim Garnish

ESPRESSO MARTINI

Vodka, Kahlua,
Espresso Coffee Bean
Trio Garnish

SIDECAR

Cognac, Lemon,
Orange Liquor
with Orange Garnish

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COCKTAIL HOUR DISPLAY

As your guests move through the elegantly appointed cocktail areas, they will enjoy an abundance of our specialty prepared hot and chilled hors d'oeuvres.

CLASSIC COCKTAIL HOT DISHES

Steamed and Split Lobster Tails
Steamed Little Neck Clams in a Smoked Chorizo Cilantro Broth
Sautéed Kiwi Mussels in a Buttery Tomato Fennel Sauce
Roasted Chicken Osso Buco
Seared Italian Sausage Cassoulet

CHILLED SEAFOOD & RAW BAR

Jumbo Shrimp Cocktail
Snow Cocktail Claws
Crab Claws
Jumbo Lump Crabmeat
East Coast Oysters on a Half Shell
Little Neck Clams on a Half Shell
*Accompanied by Red, Yellow & Green Cocktail Sauces,
Mignonette, Lemons, Hot Sauce, & Horseradish Sauce

CHILLED COMPOSED SALADS

Greek Salad
Grilled Corn & Chorizo
Marinated Artichoke Salad
Caprese Salad
Balsamic Penne Pasta
Antipasta
Tomato & Cucumber
Marinated Olives

ARTISAN CHEESES & CHARCUTERIE

Dried Aged Gouda,
Fontina, Pepperjack,
Hot Soppressata,
Sweet Soppressata,
Manchego, Parma Prosciutto,
Genoa Salami, Mild Copo,
Spicy Copo,
Mozzarella with EVOO

GRILLED FRESH VEGETABLES

Asparagus, Bell Peppers,
Eggplant, Red Onion,
Portabella Mushroom,
Zucchini & Squash

CESCAPHÉ SPECIALTIES

Broccoli Rabe,
Roasted Beet Salad,
Roasted Peppers,
Assorted Mediterranean Olives,
Baked Brie, Orange and Fennel
with Oven Dried Olives

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BUTLERED HORS D'OEUVRES

As your guests are socializing and enjoying the ambiance at any of the top-shelf bars, they will also be presented with over 20 to 30 hot butlered hors d'oeuvres. Examples Include:

CLAMS CASINO
with beurre blanc

LAMB CHOPS
with red wine demi

**SPINACH
ARTICHOKE WONTON**
with balsamic glaze

COCONUT SHRIMP
with sweet pepper jam

LOBSTER COBBLER
with chipotle aioli

**WILD MUSHROOM
PHYLLO (VEG)**
with porcini crema

CRAB RANGOON
with thai chili sauce

**BACON WRAPPED
SCALLOPS**
with lemon beurre blanc

ONION TART (VEG)
with baked gruyere

**FIG & GOAT CHEESE
FLATBREAD**
with beurre blanc

FRANKS EN CROUTE
with housemade ketchup

**MINI PHILLY
CHEESESTEAK**
with truffle fries

**FRENCH ONION
BOULE**
with fresh chives

SHRIMP CASINO
with lemon beurre blanc

**PEAR AND BRIE
PURSE WITH ALMOND**
with raspberry coulis

**APRICOT CHICKEN
WITH BACON**
with red pepper coulis

**THAI CHILI
SHRIMP**
with wonton jacket

**FRENCH ONION
BOULE**
with fresh chives

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CHEF ATTENDED STATIONS

in addition to all of the appetizing items presented on the preceding pages, the following chef-attended stations will be included in your cocktail display:

MEDITERRANEAN STATION

Grilled Vegetable Ravioli
Tomato Fennel Broth
Braised Beef Ravioli

Grilled Asparagus, Roasted
Peppers, Grilled Portabella &
Crispy Pancetta

Mediterranean Lobster Martini
Grilled Olive Fiselle

Heirloom Tomato, Cucumber &
Feta Salad, Thinly Sliced Prosciutto,
With Tricolor Marinated
Olives

Assorted Bruschettas And Dips,
Grilled Breads And Lavash
Breads, Including Traditional
Tomato Basil Bruschetta, Caprese
Salad Bruschetta, White Balsamic
Heirloom Tomato Bruschetta,
Cannellini Bean And Roasted
Peppers, Olive Tapenade, And
Roasted Tomato Hummus

DIM SUM & SUSHI STATION

Young Chow Vegetable Fried Rice
Korean Spicy Fried Chicken
Steamed Edamame Salad
Crispy Shrimp Tempura
Lemongrass Chicken Dumplings

Along With Hand Rolled Sushi
Served With Spicy Wasabi,
Pickled Ginger, Soy Sauce, Sweet
Chili Sauce, Spicy Mayonnaise

Spicy Tuna Rolls
Vegetarian Rolls
California Rolls
Salmon Rolls

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DINNER ENTREES

The elaborate 3-course seated dinner with table side entrée choice service will start with a specially selected salad, followed by an intermezzo. At each place setting is a customized menu describing the gourmet entrées you have preselected for your guests. You have the option to offer a duet Surf + Turf Entrée or 3 gourmet dinner entrées to your guests. Each entrée is cooked to the guests' request and served with chef's selection of starch and Seasonal vegetables. Choose from more than 8 salads, 9 sorbet flavors and more than 65 Entrées. Examples of our gourmet entrées include:

SURF & TURF DUET ENTREES

Select 1

DUET OF FILET MIGNON AND ATLANTIC SALMON

Filet Mignon, Paired With
Pan Roasted Atlantic
Salmon, Served With A
Miso Soy Sauce

DUET OF FILET MIGNON AND CHILEAN SEA BASS

Filet Mignon, Paired With
Pan Seared Chilean Sea
Bass, Served With A Soy
Miso Sauce & Cabernet
Demi Glace

DUET OF FILET MIGNON AND JUMBO SHRIMP

Filet Mignon Paired With
Seared Jumbo Shrimp,
Served With Champagne
Beurre Blanc And
Cabernet Demi Glace

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4-TIER WEDDING CAKE

Your wedding cake should be a reflection of your special day, complimenting your theme and color palette and serving as a beautiful work of edible art. Choose from our library of designs, or bring in pictures you like and our Pastry Team will design a 4-tier Wedding Cake personalized just for you

COFFEE & ESPRESSO BAR

Coffee served tableside immediately after dinner. Coffee and Espresso Bar open during dessert with a Cescaphe Barista serving your guests Espresso, Cappuccino, regular & decaffeinated Coffee, International Tea selection, along with a Premium selection of after-dinner Cordials

VIENNESE DESSERTS

A variety of freshly prepared boutique desserts are artistically displayed Viennese style

PANNA COTTA
Creamy Italian custard paired with fresh fruit

NEW YORK STYLE CHEESECAKE
New York style Cheesecake, Graham Cracker crust

VEGAN BROWNIE
Chocolate Brownie dusted with Powdered Sugar

RASPBERRY MOUSSE CUP
Chocolate Cup Whipped Cream and Raspberry

PINEAPPLE CHEESECAKE SHOOTER
Layers of Pineapple, sweetened Cream Cheese

POT DE CREME
French Chocolate Custard dessert, Chantilly Cream

KEY LIME TART
Key Lime filling, Sweet Tart Shell, Toasted Meringue

SNICKERDOODLE COOKIE
Housemade Cookie rolled in Cinnamon and Sugar

RASPBERRY BEIGNETS
Classic beignet filled with raspberry compote

CHOCOLATE CARAMEL CUPCAKE
Chocolate Cake, Caramel Buttercream with Caramel drizzle

CHEF ATTENDED DESSERT STATIONS

Chef-Attended Dessert Action Stations are designed to entertain while delighting your guests' palate.

DECADENT DELIGHTS
A classic Chef-Attended Dessert Station, preparing Bananas Foster Flambe, Funnel Cake, Pineapple Upside Down Cake and Molton Lava Cake

CHOCOLATE FONDUE STATION
Top off the evening with a decadent chocolate fondue station with melted chocolate, tasty dessert and an impressive display

CREPE STATION
Top off the evening with a decadent chocolate fondue station with melted chocolate, tasty dessert and an impressive display

CHOCOLATE BREAKFAST STATION
Top off the evening with a decadent chocolate fondue station with melted chocolate, tasty dessert and an impressive display

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