



Platinum Sit Down Wedding

COCKTAIL HOUR

Beautifully Decorated with an Signature Ice Carving

Cold Displays

Bruschetta Trio

Tomato, Basil, and Onion

Roasted Red Pepper, Garlic and Mediterranean Olive

Caprese

Vine Ripe Tomatoes with Fresh Mozzarella and Basil

International Cheese & Fruit

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Assorted Crackers

Vegetable Crudit 

Bouqueti re of Fresh Garden Display

with Spinach and Artichoke Dip and Roasted Red Pepper Hummus

Upgraded Cold Displays

(Choice of Two)

Mediterranean

Roasted Red Pepper Hummus, Tzatziki, Baba Ghanoush, Couscous Salad, served with Toasted Pita, Marinated Olives, Marinated Feta Cheese, Sundried Tomatoes, Marinated Artichokes

Tuscany Antipasto

Fine Charcuterie and Antipasto Display with Marinated Olives, Oven Dried Tomatoes, Fresh Mozzarella Balls. Artisan Breads, Grilled Roasted Vegetables, House Roasted Peppers, and Pecorino Romano Cheese

Tuna Carpaccio

with Capers, Olives, Lemon Zest, Arugula and Olive Oil

Norwegian Smoked Salmon

Served with Capers, Red Onions, Chopped Egg, Lemon Zest



CHEF ATTENDED STATIONS

Pasta

(Choice of Three)

Bow Ties Tuscany

*Sundried Tomatoes, Artichoke Hearts,
Asparagus in White Wine & Herb Sauce*

Mezza Rigatoni Bolognese

Orecchiette

*Broccoli Rabe, Italian Sausage
and Oven Dried Tomatoes*

Penne Ala Vodka

Shrimp Ravioli

Peas and Cipollini Onion in a Truffled Scampi Sauce

Three Cheese Tortellini

with Basil Pesto Cream

Beggars Purse

*Roasted Pear and Four Cheese with
Wild Mushroom Demi Glace*

All Pasta Stations Include:

Pecorino Romano Cheese, Red Pepper Flake & Focaccia

Carving

(Choice of Two)

Stuffed Pork Loin

Caramelized Onions, Raisins, Apples & Brown Sugar

All Natural Turkey Breast

Natural Pan Jus

Freshly Cut Corned Beef

NY Style Pastrami

Mediterranean Spiced Leg of Lamb

Tzatziki Sauce

Flank Steak "Au Poivre"

Enhancement:

Cracked Peppercorn Rubbed Tenderloin of Beef

Porcini Demi Glace \$8.00/pp

Taste of Mulberry Street

(Choice of Three)

Eggplant Rollatini

Fried Calamari

New Zealand Mussels in Garlic & White Wine or Fresh Marinara

Seafood Fra Diavolo

Veal Sorrentino

Accompanied by Crusty Hearth Baked Breads



HORS D'OEUVRES

(Choice of Twelve)

Customary Passed Hors D'oeuvres

Baby Corn Beef Pastrami Reuben	Mini Philly Cheese Steak with Pretzel Roll
Bacon Wrapped Scallop	Pear and Gorgonzola Purse
Black Angus Cheddar Slider	Petite French Onion Soup
Black and White Sesame Chicken Satay	Poblano and Chipotle Beef Satay
Brie and Raspberry Package	Seafood Ceviche served on a Mini Taco Shell
Caribbean Salmon	Seared Beef Tenderloin with Horseradish Aioli
Chicken & Cheese Quesadilla Cone with Guacamole	Sesame Chicken Wrapped in a Pea Pod
Chicken and Waffle	Short-Rib Pie with Provolone Cheese
Coconut Shrimp with Mango Chutney	Spinach & Artichoke Tart
Coney Island Frank in Croute with Dijon Mustard	Spinach and Three Cheese Stuffed Mushroom
Crab Cake with Boom Boom Sauce	Steaktini
Crispy Shrimp Shumai with Wasabi Aioli	Thai Chicken on a Sugarcane Skewer
Edamame Potsticker	Thai Chicken Satay
Filet Mignon Negimaki	Thai Salmon
Fresh Mozzarella en Carozza with Tomato Ragù	Tuna Carpaccio over Seaweed Salad
Haberno Salmon	Tuna Tartare
Mini Lobster Mac and Cheese	Wild Mushroom Risotto Cake
Mini Monte Cristo	Wild Mushroom Strudel

Cold Passed Hors D'oeuvres

Crab and Gazpacho Shooters
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
Long Island Oysters with Bloody Mary Cocktail Sauce
Miniature Fresh Fruit Smoothies
Sushi Grade Scallop served on a Shell

Supplemental Hors D'oeuvres*

New Zealand Lamb Chops
Shrimp Cocktail

**Supplemental Hors D'oeuvres available for an additional charge*



FIRST COURSE

(Choice of One)

Butternut Squash Soup

Served in an Espresso Cup

Colossal Shrimp Cocktail

Gulf Shrimp with a Bloody Mary Cocktail Sauce and a Spicy Rémoulade

Jumbo Lump Crab Cake

Sliced Fennel Red Onion & Micro Greens with a Chipotle Mayo

Lobster Bisque

Served in an Espresso Cup

Pear & Gorgonzola Purse

Vegetable Tower

*Grilled Portabella Mushrooms, Eggplant, Zucchini, Squash,
Red and Yellow Peppers, with Balsamic Syrup*

Vine Ripe Tomatoes, Fresh Burrata, Crispy Basil

Yellow Tomato Pesto and Balsamic Syrup

Wild Mushroom & Goat Cheese Purse

And Paired With

SALADS

(Choice of One)

Baby Romaine Hearts Salad

*Prosciutto de Parma, Olive and Sundried Tomato Tapenade,
Grape Tomatoes and a White Balsamic Vinaigrette*

Boston Bibb Salad

*Bibb Lettuce, Sliced Grapes, Red & Green Apples,
Smoked Gouda with an Apple Cider Vinaigrette*

Baby Kale Salad

*Baby Kale and Boston Bib Lettuce, Roasted Pear,
Mandarin Orange, Craisins, Champagne Vinaigrette*

Harvest Salad

*Mixed Baby Lettuce, Cucumber, Enoki Mushrooms,
Mandarin Oranges, Craisins with a Cranberry Balsamic Glaze*

Tricolore Salad

*Arugula, Radicchio, Baby Lettuce, Mandarin Oranges, Raspberries, Craisins,
Candied Almonds, Garnished with Corn Shoots with a White Balsamic Vinaigrette*





Accompanied by Warmed Artisanal Dinner Rolls

ENTRÉES

(Choice of Two Entrees plus One Vegetarian)

Frenched Breast of Chicken with Madeira Wine Reduction

sautéed Portobello Mushrooms, Prosciutto, Roasted Red Peppers, Fontina Cheese and Sage

Frenched Chicken Breast with Wild Mushroom and Goat Cheese

Potato Hash and Baby Vegetables

Roasted Organic Chicken with Thyme Jus

Garlic Mashed Potatoes and Baby Vegetables

Black Angus Beef Tenderloin in a Cabernet Demi-Glace

*Wild Mushrooms, Frizzled Onions,
Garlic Mashed Potatoes and Baby Vegetables*

Eight Hour Braised Short Ribs in a Merlot Reduction

Garlic Mashed Potato and Baby Vegetables

Grilled Bone-In Pork Chop

*Apple & Raisin Compote, Caramelized Onions, Brown Sugar,
Garlic Mashed Potatoes and Baby Vegetables*

Floridan Grouper with Lemon Beurre Blanc

*Sautéed Spinach, Sundried Tomatoes, Roasted Peppers, Gaeta
Olives, Basmati Rice and Baby Vegetables*

Pan Seared Sea Bass

Sautéed Zucchini and Heirloom Tomato Broth

Orange Ginger Miso-Glazed Pan Seared Sea Bass

Basmati Rice and Baby Vegetables

Pan Seared Atlantic Salmon with Lemon Beurre Blanc

*Heirloom Tomatoes, Mandarin Oranges,
Basmati Rice and Baby Vegetables*

Vegetarian

Chef's Choice

Upgrades*

(All upgrades served with

Garlic Mashed Potatoes & Baby Vegetables)

Lamb Chops with Balsamic Demi-Glace

Shitake Mushrooms

Veal Chop with Porcini Demi-Glace

Caramelized Shallots and Wild Mushrooms

Grilled Bone-In Ribeye Steak

Filet Mignon with Shrimp Provencal

Maryland Crab Cake with Filet Mignon

Surf and Turf

Petite Filet Mignon & Lobster Tail

**Upgrades available for an additional charge*

DESSERT

Wedding Cake

Served with Chocolate Covered Strawberry

Plated Dessert

Molten Lava Cake

Asian Spoon with Chocolate Mousse with

Raspberry Coulis

Lemon Tart Crunch Bar

Coffee & Decaffeinated Coffee

Traditional & Herbal Teas

