



Wedding Cocktail Reception

COCKTAIL HOUR

Cold Displays

Bruschetta Trio

Tomato, Basil, and Onion
Roasted Red Pepper, Garlic and
Mediterranean Olive
White Bean and Pancetta

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 Crudité

Bouquetière of Fresh Garden Display
with Spinach and Artichoke Dip and
Roasted Red Pepper Hummus

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

Chef Attended Pasta Station

(Choice of Three)

Bow Ties Tuscany

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

Cavatelli & Broccoli

with Fresh Pecorino Romano & Garlic

Gemelli

with Crumbled Sausage, Broccoli Rabe, and
Wild Mushroom Cream Sauce

Mezza Rigatoni Bolognese

Penne Ala Vodka

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



HORS D'OEUVRES

(Choice of Ten)

Customary Passed Hors D'oeuvres

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

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





CHEF ATTENDED DINNER STATIONS

Carving

(Choice of Two)

Stuffed Pork Loin

With Caramelized Onions, Raisins, Apples & Brown Sugar

All Natural Turkey Breast

With Natural Pan Jus

Freshly Cut Corned Beef

NY Style Pastrami

Mediterranean Spiced Leg of Lamb

With Tzatziki Sauce

Flank Steak “Au Poivre”

Enhancement:

Cracked Peppercorn Rubbed Tenderloin of Beef

With Porcini Demi Glace \$8.00/pp

Sizzling Fish

(Choice of One)

Salmon or Grouper

Served with Seasonal Risotto

Supplemental

Crab Cakes \$4/pp | Scallops \$6/pp |

Sea Bass \$8/pp

Martini Mashed Potato Bar

(Includes the Following)

Mashed Potatoes

Served with Cheddar Cheese, Sour Cream, Bacon, Broccoli, Scallions, Frizzled Onions, Caramelized Shallots and Garlic, Creamed Spinach, and Wild Mushroom Sauce

Mashed Sweet Potatoes

Served with Brown Sugar, Cinnamon, and Marshmallows

Ravioli

(Choice of Two)

Wild Mushroom

Butternut Squash

Lobster

Chicken & Goat Cheese

Served with Parmesan Cheese

DESSERT

Wedding Cake

Served with Chocolate Covered Strawberry

Passed Desert

Cannoli Cones, Cheesecake Lollipops, S'mores, Chocolate Chip Cookies with Shots of Milk

Coffee, Decaffeinated Coffee, Traditional & Herbal Teas

Please see our upgrades for additional recommendations.

