

PLATINUM WEDDING PACKAGE 2016

HORS D'OEUVRES

Please Select a Total of (8) Eight

-COLD-

Beet Gazpacho Shooter, Edible Flower Garnish
Steakhouse Beef Crostini, Creamed Spinach, Garlic Crouton
California Rolls, Pickled Ginger
Peruvian Shrimp Ceviche Crisps
Smoked Salmon Crème Fraiche
Cilantro Chicken Crostini, Avocado, Pico de Gallo
Moroccan Chicken Salad Profiterole
Jumbo Shrimp, Traditional Cocktail Sauce
Red & Gold Bruschetta
Duck Breast on Apple Walnut Bread, Mango Pear Relish

-HOT-

Maryland Crab Cakes, Piquillo Pepper Remoulade
Sweet Potato & Coconut Chicken, Thai Curry Cream
Peking Duck Cigar, Plum Sauce
Calamari Frites, Pomodoro Sauce
Quinoa, Kale & Feta Croquette
Asian Chicken Wonton, Sweet Chili Sauce
Chicken Empanada, Creamy Avocado Dip
Vegetable Samosa, Cilantro Chutney
Mini Beef Wellington
Coney Island Dog
Mini Chicken Cordon Bleu

CULINARY STATIONS

Fresh, Grilled & Pickled Seasonal Vegetables
Green Goddess Dip & Applewood Bacon Ranch
Selection of Hard & Soft Cheeses
Aromatic Honey, Fig Puree, Dried Fruit, Pecans & Walnuts,
Lavash, Gourmet Crackers and Crusty Bread
Seasonal Fresh Fruit Bites

Please select two stations:

Baja Taco Bar

Carne Asada, Pulled Ancho Chicken, Salsa Verde, Pico De Gallo, Salsa Roja, Guacamole, Sour Cream, Onions,
Peppers,
Jack Cheese, Warm Flour Tortillas

Potato Bar

Yukon Gold Mashed Potatoes, Purple Mashed Potatoes, Sweet Potatoes, Smoked Salmon, Bacon Bits, Roasted
Garlic Cheddar Cheese, Chive, and Sour Cream Wild Mushrooms, Crispy Onions

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Risotto Station

Please Select (2) Two

Rock Shrimp & Asparagus

Wild Mushroom and Spinach

Pancetta, Asiago & Petits Pois

Roasted Root Vegetable & Smoked Chicken

Peking Wok Station

Chicken & Beef Stir Fry with Oriental Vegetables

Steamed Rice

Pasta Station (Please Select Two Pastas)

Campagnelle, Penne, Three Cheese Tortellini, Fusilli or Bow Tie

(Please Select Two Sauces) Zesty Tomato Basil, Pesto, Alfredo,

Mushroom Cognac Cream or Vodka Sauce

Served with Focaccia, Garlic Bread Sticks, and Parmesan Cheese

Carving Station Please Select One Option:

Roast Breast of Turkey, Cranberry Relish, Mini Brioche

Honey Glazed Ham, Pommery Mustard, Mini Brioche

Atlantic Salmon Wellington, Tarragon Beurre

Strip Loin, Red Wine Reduction

Soup Station Please Select Two Soups served with Assorted Condiments

Fall/Winter:

Black Bean Soup, Butternut Squash, Lentil Soup with Bacon, Sausage and Kale Soup, Chicken Noodle, Curried

Carrot Soup, Beef and Barley Soup

Spring/Summer:

Fresh Corn Soup, Chilled Tomato-Tarragon Soup, Cream of Red Bell Pepper Soup, Gazpacho

White Bean Chicken Chili, Beefy Vegetable Soup, Curried Shrimp Bisque

FIRST COURSE

Please Select (2) Two Options

SOUPS

Roasted Butternut Squash Puree, Toasted Almonds & Maple Butter

Rustic Swiss Chard & Sausage

Green Market Vegetable & Pesto

Creamy Potato & Fennel

Carrot-Ginger Bisque

Chef's Seasonal Soup Creation

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SALAD & SALAD DUETS

Baby Greens, Seasonal Beets, Pink Grapefruit, Blood Orange Balsamic Glaze

Local Pickled Pear, Coach Farm's Goat Cheese, Frisée

*Marinated Roma Tomato, Soft Mozzarella and Micro Arugula,
Basil Oil, Balsamic Syrup*

Romaine Hearts, Asiago Cheese, Garlic Croutons, Creamy Caesar Dressing

*Hudson Valley Pumpkin Flan, Field Greens, Cranberry Shallot Vinaigrette Root Vegetable Timbale, Baby
Greens, Cider Truffle Vinaigrette*

Mezze Tower of Feta, Roasted Tomato, White Bean Salad, Mixed Greens, Preserved Lemon Vinaigrette

APPETIZERS

Nage of Sea Scallops with Pears, Melon, Watercress

Wild Mushroom Crepe, Truffled Cognac Cream

Jumbo Shrimp Cocktail, Tomato Lime Relish, Cocktail Sauce

-INTERMEZZO-

Lemon Sorbet & Champagne

PLATED HOT ENTREES

Please Select (2) Two or (1) One Duet Option

Herb Roasted Chicken Breast, Organic Farro & Barley Risotto, Dark Cherry Compote

Porcini Mushroom Ravioli, Smoked Chicken, Spaghetti Squash, Honey Cider Cream

*Chicken Breast stuffed with Spinach & Ricotta, Squash Potato Puree, Roasted Brussel Sprouts, Lingonberry
Demi*

Pan Seared Chicken Breast, Herbed Quinoa & Brown Rice Pilaf, Orange Fig Pine Nut Relish

Lemon Herb Crusted Cod, Creamy Risotto, Sauce Choron

Hoisin Glazed Salmon, Coconut Purple Mashed Potatoes, Steamed Bok Choy, Plum Ginger Sauce

Roast Strip Loin of Beef, Leek Potato Soufflé, Tomato Caper Gremolata

Petite Filet of Beef, Sweet Potato Puree, Peppered Merlot Jus

PLATED DUET OPTIONS

Roasted Chicken Breast, Organic Farro & Barley Risotto, Dark Cherry Compote & Lemon Herb Crusted Cod

Hoisin Glazed Salmon, Coconut Purple Mashed Potatoes & Petite Filet of Beef

Chicken Breast stuffed with Spinach & Ricotta, Butternut Squash Potato Puree, Roasted Brussel Sprouts,

Lingonberry Demi & Roast Strip Loin of Beef

(All Entrées Served with Chef's Choice of Seasonal Vegetables & Starch)

Rolls with Sweet Butter

DESSERT

Custom Wedding Cake Garnished with Fresh Berries

Chocolate Dipped Strawberries & Chocolate Truffles on Each Table

Freshly Brewed Coffee and Herbal Teas

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OPEN BAR

Five Hour Open Bar to include:

Crown Royal, Makers Mark, Bombay Sapphire, Bacardi, Chivas Regal,

Grey Goose and Grey Goose Flavors (Citron, Pear and Orange)

Budweiser, Bud Light, Miller, Coors Light, O'doul's

Corona, Heineken, Amstel Light, Soft Drinks

Copperidge Wines: Chardonnay, Merlot,

Cabernet Sauvignon and White Zinfandel

Servers to offer Chardonnay and Cabernet throughout dinner

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OPEN BAR ENHANCEMENTS

Crown Royal, Makers Mark, Tanqueray, Bacardi, Johnnie Walker Red, Belvedere

\$5.00 Per Person

PRICING

Price is \$130.00++ per person

Westchester Ballroom with Minimum Guarantee 100

Grand Ballroom with Minimum Guarantee 175

++Plus additional 7.375% tax, 23% Administration Fee