

Beverage Service

A fully stocked open bar will be made available throughout the cocktail reception, dinner and dancing for up to five hours. Included in this service is a complete selection of name brand liquors, house wines, champagne, imported and domestic beers as well as a variety of soft drinks, juices and waters.

Cocktail Reception

A Selection of Passed Hors d'oeuvre

*Filet Mignon on toasted Croustade
Marinated Mozzarella with Plum Tomato Bruschetta
Coconut Shrimp with Passion Fruit Dipping Sauce
Chicken Brochettes with Thai Dipping Sauce
Mini Crab Cakes with Remoulade Sauce
Pigs in a Blanket
Vegetable Spring Rolls
Mushroom Tart with Goat Cheese*

Tuscan Terrace

An assortment of imported and domestic cheeses, garnished with seasonal fresh and dried fruit with mixed nuts. A selection of Italian meats and Grilled and marinated vegetables and assorted baguettes, flat breads and gourmet crackers

Mediterranean Display

A selection of freshly Grilled Vegetables to include, Eggplant, Fennel, Portobello Mushrooms, Red and Yellow Peppers and Asparagus, Marinated Sundried Tomatoes, Hummus, Roasted Red Pepper Pesto, Eggplant Caviar and Olive Tapenade with Assorted Flat Breads and Pita Chips, Accented with a Selection of Olives

Served Dinner

Baby Field Greens with Goat Cheese Crostini, Dried Cranberries, Toasted Walnuts, Strawberries and Balsamic Vinegar

Filet Mignon with a Mushroom Demi Glace, served with Roasted Baby Potatoes and a Steamed Vegetable Medley

Or

*French Cut Breast of Chicken with a Cider Glaze, served with a Sweet Pea Risotto
Cake and a Steamed Vegetable Medley*

*Wedding Occasion Cake
Assorted Cookies & Pastries
Coffee & Tea Service*

**Prices provided upon request*

Available Upgrades

Chef Attended Pasta Station

*Your choice of 3 different Pastas and Sauces made to order
Accompanied by homemade Garlic Bread and Parmesan
Cheese*

Chef Attended Carving Station

Choose Two

*Fresh Roast Turkey with Natural Gravy and Cranberry
Oven Baked Pastrami with a Dijon Mustard
Sliced Roast Beef with a natural au jus
Filet Mignon with Sautéed Mushroom and Onions
Baby Lamb Chops with Mint Chutney
Honey Baked Ham*

Seafood Raw Bar

*Selection of Little Neck Clams on the Half Shell,
Blue Point Oysters on the Half Shell,
Jumbo Gulf Shrimp and Alaskan Snow Crab Claws served with
traditional Cocktail Sauce, Mignonette Sauce, Horseradish
and Lemon Wedges*

Sushi Station

Hand Rolled Sushi Selections made to order

Vodka Bar

*Choice of 3 Different Flavor Infused Vodkas served in Lemon
and Lime Cups with your choice of Ice Carving*

Chocolate Covered Strawberries

Cappuccino and Espresso Bar

**Prices provided upon request*