Wedding Package

Your Five (5) Hour Wedding Includes:
One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne
Four Hour Dinner Dance with Sommelier’s Selection of Wines
Five Hour Open Bar with Premium Brand Liquors
Custom Wedding Cake by Ron Ben Israel with your Choice of Design & Filling
Coffee, Tea & Decaffeinated Coffee Service
House Linens in White, Ivory, Navy or Columbia Blue
China, Flatware & Glassware

Stations
$200
Cocktail Hour
with Eight Passed Hors D’Oeuvres
Stations Dinner
with Four Receptions Stations

Buffet
$210
Cocktail Hour
with Eight (8) Passed Hors D’Oeuvres & One Cocktail Station
Buffet Dinner
with Customized Dinner Buffet

Plated
$220
Cocktail Hour
with Eight Passed Hors D’Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Entrée & Silent Vegetarian Entrée

Duet Plated
$230
Cocktail Hour
with Eight Passed Hors D’Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Duet Entrée & Silent Vegetarian Entrée

All Prices are subject to NY Sales Tax
# Passed Hors D’Oeuvres

## Cold

<table>
<thead>
<tr>
<th>Passed Hors D’Oeuvres</th>
<th>Hot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Carpaccio on Ficelle</td>
<td>Angus Beef Burger Slider</td>
</tr>
<tr>
<td>Truffle Salt, Arugula</td>
<td>Mini Falafel</td>
</tr>
<tr>
<td>Curried Chicken Salad on Edible Spoon</td>
<td>Lump Crab Cake</td>
</tr>
<tr>
<td>Dates</td>
<td>Spicy Remoulade</td>
</tr>
<tr>
<td>Herbed White Bean Spread on Rice Cracker</td>
<td>Mini Beef Wellington</td>
</tr>
<tr>
<td>Roasted Garlic</td>
<td>Mini Quiche</td>
</tr>
<tr>
<td>Jumbo Shrimp</td>
<td>Lorraine, Spinach Asparagus or Sun-Dried Tomato</td>
</tr>
<tr>
<td>Cocktail Sauce</td>
<td>New Zealand Baby Lamb Chop</td>
</tr>
<tr>
<td>Maryland Crabmeat Salad in Cucumber Square</td>
<td>Mustard, Shallot Breadcrumbs</td>
</tr>
<tr>
<td>Mini Lobster Roll</td>
<td>Pigs in a Blanket</td>
</tr>
<tr>
<td>Roasted Red Beet Hummus on Endive Leaf</td>
<td>Spicy Brown Mustard</td>
</tr>
<tr>
<td>Roasted Tomato Bruschetta</td>
<td>Short Rib Slider</td>
</tr>
<tr>
<td>Salmon Mousse in Phyllo Cup</td>
<td>Grilled Shrimp</td>
</tr>
<tr>
<td>Chives</td>
<td>Moroccan Spiced Lamb Meatball</td>
</tr>
<tr>
<td>Chicken Curry in Tart Shell</td>
<td>Feta Cheese</td>
</tr>
<tr>
<td>Shredded Coconut</td>
<td>Spanakopita</td>
</tr>
<tr>
<td>Seared Beef Filet on Crostini</td>
<td>Steak Au Poivre Skewer</td>
</tr>
<tr>
<td>Horseradish Cream</td>
<td>Brandy Sauce</td>
</tr>
<tr>
<td>Smoked Salmon Rosette</td>
<td>Truffle Scented Grilled Cheese</td>
</tr>
<tr>
<td>Crème Fraîche, Dill</td>
<td>Vegetable Samosa</td>
</tr>
<tr>
<td>Tuna Tartar in Sesame Cone</td>
<td>Wasabi Mayonnaise</td>
</tr>
<tr>
<td>Wasabi Mayonnaise</td>
<td>Eggplant Caponata on Artichoke Heart</td>
</tr>
</tbody>
</table>

*NOTE: Images represent Cold and Hot Passed Hors D’Oeuvres.*
### Stations

**Cheese & Crudité**
- American and European Cheese
- Breadsticks, Crackers, Flat Bread & French Bread
- Fresh Vegetables with Hummus & Salsa
- Grilled Seasonal Vegetables

**Dim Sum**
- with Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce
- **Choice of: Steamed or Crispy**
  - Chicken Lemongrass Pot Sticker
  - Vegetable Dumpling
  - Shrimp Spring Roll
  - Pork Dumplings
  - Vegetable Thai Summer Roll

**Antipasto Station**
- Salami, Prosciutto, Soppressata
- Tuscan Olives & Artichokes
- Heirloom Carrots & Spicy French Lentils
- Bread Sticks & French Bread

**Moroccan Station**
- Chicken Tagine
- Chickpea Stew
- Moroccan Meatballs
- Moroccan Couscous
- Shirazi Salad
- Falafels
- Pita & Zaatar Breads
- Tahini Dip

**Seafood Station**
- with Hollandaise, Chipotle Remoulade, Béarnaise & Smoked Chili
- **Choice of Four (4) Items:**
  - Ahi Tuna
  - Seaweed Salad
  - Salmon Rillettes
  - Truffle Scented Toast Points
  - Blackened Snapper
  - Cajun Corn
  - Oysters Rockefeller
  - Poached Salmon on Baby Spinach
  - Pistachio Crusted Cod
  - Celeriac Slaw & Olives

**Chef Attended Stations**

**Pasta**
- **Choice of Two (2) Pastas:**
  - Cavatelli, Capellini, Gnocchi, Farfalle
  - Pappardelle, Mushroom Ravioli
- **Choice of Two (2) Sauces:**
  - Marinara, Chicken Bolognese, Lobster Cream,
  - Pesto Cream, Roast Garlic & Oil, Mushroom Ragout

**Small Plate Station**
- **Choice of Three (3) Plates:**
  - Martini Steak Diane
  - London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes,
  - Crispy Onions, Cognac Shallot Sauce
  - Chicken Milanese
  - Salad of Baby Arugula, Cherry Tomatoes, Ricotta Salata & Red Onion
  - Balsamic Infused Short Rib
  - Caramelized Cippolini Onions, Cranberries
  - Charred Boneless Citrus Glazed Cornish Hen
  - Teardrop Tomato Confit, Braised Baby Fennel
  - Hoisin Glazed Duck Leg Confit
  - Braised Red Cabbage, Scallions
  - Broccolini Salad
  - Red Onions, Green Tomatoes, Black Garlic, Olive Confit

**Risotto**
- Corn Risotto Cakes
- Tomato Chutney
- Farro Risotto
- Rock Shrimp, Shaved Pecorino
- Smoked Duck Risotto
- English Peas, Parmesan
- Pancetta Risotto
- Swiss Chard, Smoked Tomato, Fontina

**Carving Station**
- **Choice of Two (2):**
  - Glazed Balsamic Grilled Turkey
  - Cranberry Sauce & Turkey Jus
  - Whole Roasted Strip Loin
  - Port Wine Sauce
  - Rack of Lamb
  - Mignonette Sauce
  - Filet of Beef
  - Béarnaise Sauce
  - Cedar Plank Salmon
  - Hoisin Smoked Chili Sauce
Appetizers

**Baby Lettuce**
Baby Beets, Blue Cheese, Roasted Walnuts, White Balsamic Vinaigrette

**Caesar**
Parmigiana Reggiano Cheese, Herb Croutons

**Tuscan Kale**
Roasted Delicata Squash, Goat Cheese, Dried Cranberries, Candied Walnuts

**Quinoa Salad**
Sweet Potato, Brussels Sprouts, Apples

**Burrata**
Oven Roasted Tomatoes, Olives, Basil

**Tuna Tartare**
Sweet Soy Wasabi, Avocado, Cucumber, Taro Root

**Roasted Beet Salad**
Whipped Goat Cheese, Toasted Hazelnuts

**Lobster & Grapefruit Salad**
Crisp Greens, Citrus Vinaigrette

**Shrimp & Grits**
Andouille Sausage, Cajun Shrimp

**Seared Scallops**
Fried Capers, Basil Oil, Saffron Cauliflower Mousseline

**Jumbo Lump Crab Cake**
Cilantro-Lime Aioli, Celeriac Slaw

**Butternut Squash Ravioli**
Lite Sage Sauce

**Butternut Squash Risotto**
Duck Prosciutto, Sage

**Short Rib Ragout**
Potato Gnocchi, Parmesan Cheese

**Crisp Pork Belly**
Hot Pepper, Mustard Seed Relish, Lime, Coriander Gremolata
<table>
<thead>
<tr>
<th>Entrees</th>
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<tbody>
<tr>
<td><strong>Pan Seared Scottish Salmon</strong></td>
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<tr>
<td>Roasted Cauliflower, Brussels Sprout Leaf,</td>
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<tr>
<td>Romesco Sauce</td>
</tr>
<tr>
<td><strong>Sautéed Halibut Filet</strong></td>
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<tr>
<td>Peas, Shimeji Mushrooms, Beurre Blanc</td>
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<tr>
<td><strong>Branzino Grenobloise</strong></td>
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<tr>
<td>Capers, Lemon, Parsley, Cauliflower Puree,</td>
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<tr>
<td>Wilted Spinach</td>
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<tr>
<td><strong>Red Snapper Livornese</strong></td>
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<tr>
<td>Tomatoes, Capers, Olives, Broccoli Rabe</td>
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<tr>
<td>$25 per Person Additional</td>
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<tr>
<td><strong>Filet Mignon</strong></td>
</tr>
<tr>
<td>Baby Vegetables, Mashed Potatoes, Truffle Sauce</td>
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<tr>
<td><strong>Red Wine Braised Short Rib</strong></td>
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<tr>
<td>Parsnip Puree, Persillade Sauce</td>
</tr>
<tr>
<td><strong>Angus Beef Tenderloin</strong></td>
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<tr>
<td>Charred Asparagus, Horseradish Pommes Puree,</td>
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<tr>
<td>Cognac-Peppercorn Cream</td>
</tr>
<tr>
<td><strong>Grass Fed Beef Striploin</strong></td>
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<tr>
<td>1942 Blue Cheese, Potato Croquettes, Young Spinach, Sauce Perigourdine</td>
</tr>
<tr>
<td><strong>Seared Double Lamb Chop</strong></td>
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<tr>
<td>Roasted Fingerling Potatoes, Spaghetti Squash Timbale, Ratatouille</td>
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<tr>
<td>$10 per Person Additional</td>
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<tr>
<td><strong>Organic Breast of Chicken ‘Grand Mere’</strong></td>
</tr>
<tr>
<td>Smoked Bacon, Whipped Potatoes, Shitake Mushrooms, Leeks, Green Bean Provencal</td>
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<tr>
<td><strong>Maple Sage Glazed Chicken</strong></td>
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<tr>
<td>Maitake Mushroom, Sweet Potato Puree, Sweet Stern Cauliflower</td>
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<tr>
<td><strong>Red Lentil Dal</strong></td>
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<tr>
<td>Basmati Rice</td>
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<tr>
<td><strong>Coconut Chickpea Curry</strong></td>
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<tr>
<td>Basmati Rice</td>
</tr>
<tr>
<td><strong>Creamy Polenta</strong></td>
</tr>
<tr>
<td>Wild Mushrooms</td>
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<tr>
<td><strong>Crispy Tofu</strong></td>
</tr>
<tr>
<td>Maple-Soy Glaze, Daikon Radish, Kimchi, Steamed Jasmine Rice</td>
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</tbody>
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