

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 Reception Stations

Buffet

\$210

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

Plated

\$220

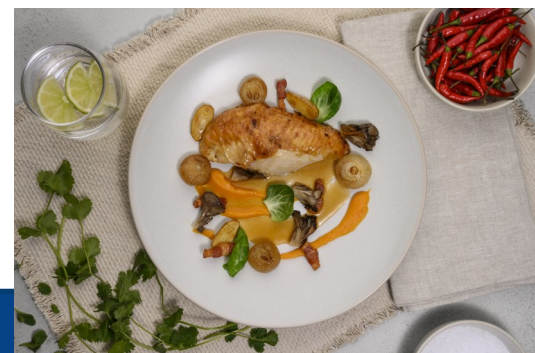
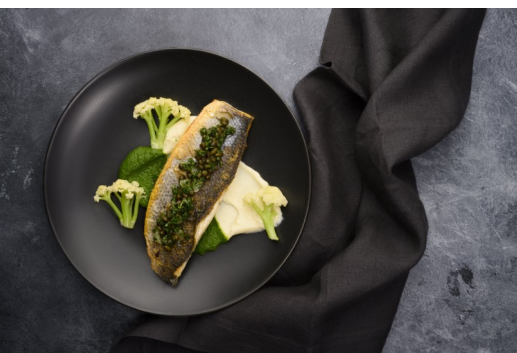
Cocktail Hour
with Eight Passed Hors D' Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Entrée & Silent Vegetarian Entrée

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

Beef Carpaccio on Ficelle

Truffle Salt, Arugula

Curried Chicken Salad on Edible Spoon

Dates

Herbed White Bean Spread on Rice Cracker

Roasted Garlic

Jumbo Shrimp

Cocktail Sauce

Maryland Crabmeat Salad in Cucumber Square

Mini Lobster Roll

Roasted Red Beet Hummus on Endive Leaf

Roasted Tomato Bruschetta

Salmon Mousse in Phyllo Cup

Chives

Chicken Curry in Tart Shell

Shredded Coconut

Seared Beef Filet on Crostini

Horseradish Cream

Smoked Salmon Rosette

Crème Fraiche, Dill

Tuna Tartar in Sesame Cone

Wasabi Mayonnaise

Eggplant Caponata on Artichoke Heart

Hot

Angus Beef Burger Slider

Mini Falafel

Lump Crab Cake

Spicy Remoulade

Mini Beef Wellington

Mini Quiche

Lorraine, Spinach Asparagus or Sun-Dried Tomato

New Zealand Baby Lamb Chop

Mustard, Shallot Breadcrumbs

Pigs in a Blanket

Spicy Brown Mustard

Short Rib Slider

Grilled Shrimp

Moroccan Spiced Lamb Meatball

Feta Cheese

Spanakopita

Steak Au Poivre Skewer

Brandy Sauce

Truffle Scented Grilled Cheese

Vegetable Samosa



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 Cipollini Onions, Cranberries
Charred Boneless Citrus Glazed Cornish Hen
Teardrop Tomato Confit, Braised Baby Fennel
Hoisin Glazed Duck Leg Confit
Braised Red Cabbage, Scallions
Broccoli 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 Mousse

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



Entrees

Pan Seared Scottish Salmon

Roasted Cauliflower, Brussels Sprout Leaf,
Romesco Sauce

Sautéed Halibut Filet

Peas, Shimeji Mushrooms, Beurre Blanc

Branzino Grenobloise

Capers, Lemon, Parsley, Cauliflower Puree,
Wilted Spinach

Red Snapper Livornese

Tomatoes, Capers, Olives, Broccoli Rabe
\$25 per Person Additional

Filet Mignon

Baby Vegetables, Mashed Potatoes,
Truffle Sauce

Red Wine Braised Short Rib

Parsnip Puree, Persillade Sauce

Angus Beef Tenderloin

Charred Asparagus, Horseradish Pommes Puree,
Cognac-Peppercorn Cream

Grass Fed Beef Striploin

1942 Blue Cheese, Potato Croquettes,
Young Spinach, Sauce Perigourdine

Seared Double Lamb Chop

Roasted Fingerling Potatoes,
Spaghetti Squash Timbale, Ratatouille
\$10 per Person Additional

Organic Breast of Chicken 'Grand Mere'

Smoked Bacon, Whipped Potatoes, Shitake Mushrooms,
Leeks, Green Bean Provencal

Maple Sage Glazed Chicken

Maitake Mushroom, Sweet Potato Puree,
Sweet Stem Cauliflower

Red Lentil Dal

Basmati Rice

Coconut Chickpea Curry

Basmati Rice

Creamy Polenta

Wild Mushrooms

Crispy Tofu

Maple-Soy Glaze, Daikon Radish, Kimchi,
Steamed Jasmine Rice

