

Mansion Banquet Menu

COCKTAIL HOUR

Main reception table with fresh fruits and assorted cheeses served with an array of breads and crackers, antipasto platter and country baskets of fresh vegetables

TRATTORIA STATION

(choose two)

Farfalle Pasta with Portobello Mushrooms and
Roasted Red Peppers in a Roasted Garlic-Herb Broth
Tri-Color Tortellini, Parmesan Pesto
Penne a la Vodka with Artichoke Hearts and Pancetta
Orrechiette Pasta, Broccoli Rabe, Sweet Italian Sausage
Fettucini Alfredo

FROM THE BUTCHER

(choose two)

Herb-Roasted Turkey Breast in Natural Juices
Clove-Studded Baked Virginia Ham with Whole-Grain Mustard
Roast Beef with Sherry-Mushroom Sauce
Marinated London Broil in Natural Gravy
Ginger-Glazed Pork Loin with Apricot Sauce
Roasted North Atlantic Salmon with Dill Crème

FROM THE HEARTH

(choose three)

Chicken Francaise, Chicken Dijonaise, Chicken Roma,
Chicken Piccata or Chicken Marsala
Thai Style Mussels with Ginger Lemon Grass Broth
Sashimi Seared Tuna over Sushi Rice
Shrimp, Scallop and Crab Newburg
Blackened Swordfish with Salsa
Seafood Fra Diavolo
Fried Calamari with Romesco Sauce
Eggplant Rollatini
Ginger Beef with Garden Vegetables
Manicotti Marinara
Paella – Saffron Rice with Clams, Mussels, Chicken and Sausage
Tandoori-Style Chicken
Sun-Dried Tomato with Asparagus Risotto and Parmesan Reggiano
Grilled Hanger Steak, Vidalia Onions, Cremini Mushrooms
Carolina Pulled Pork with Spicy Barbecue Sauce and Cornbread
Petite Osso Bucco with Truffle Risotto

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BUTLER STYLE HOT & COLD HORS D'OEUVRES

(choose eight)

COLD PASSED HORS D'OEUVRES

Asparagus wrapped in Prosciutto, Aged Balsamic
Beef Rouladen with Herb Cheese
Smoked Scottish Salmon Mousse
Cold Seared Tuna with Sushi Rice
Santa Fe Chicken Salsa in Pastry Spoon
Nocellini wrapped in Salami
Spicy Tuna Wonton with Avocado
Scallop Cerviche Tasting Spoon
Neapolitan Roll-Ups with Pesto
Chopped Salad Tasting Spoons
Olive Tapenade Crostini
Tomato and Basil Bruschetta

HOT PASSED HORS D'OEUVRES

Scallops wrapped in Bacon
Chicken Sate with Sesame
Country-Style Stuffed Mushrooms
Asparagus and Fontina Phyllo
Thai Money Bags
Baked Clams Casino
Spinach and Artichoke Crisp
Salmon Cakes with Dill Mayonnaise
New Potato with Gorgonzola Cheese and Bacon
Tenderloin of Beef on Brioche with Fresh Mozzarella
Japanese Breaded Scallops
Potstickers
Vegetable Samosa
Smoked Chicken Quesadillas
Whole Shrimp wrapped Wonton
Petite Black Angus Burger with Caramelized Onion
Pulled Pork with Pepper Jack Cheese

Cocktail Service throughout your affair, we will provide unlimited top shelf liquors

Your Wedding Champagne Toast

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SIT DOWN MENU

APPETIZER

(choose one)

Fresh Melon with Imported Prosciutto Ham
Sliced Beefsteak Tomato and Fresh Mozzarella with Fire-Roasted Red Peppers
Baked Long Island Hard-Shell Clams dusted with Romano Cheese
Tortellini Quattro Formaggio with Fresh Rosemary

SALAD

(choose two)

Fresh Tossed Garden Greens with House Dressing
Mixed Field Greens with Raspberry Vinaigrette
Caesar Salad, Parmesan Reggiano with Garlic Croutons
Tossed Garden Greens with Aged Balsamic Vinaigrette
Romaine, Pear & Watercress
caramelized pecans, stilton, sherry vinaigrette

COMBO

Try these single courses in lieu of both salad and appetizer
(choose one)

Grilled Baby Vegetables with Prosciutto and Fresh Mozzarella
Pesto Shrimp over Field Greens, Tomato, Cucumber, Onions
Sliced Beefsteak Tomato & Fresh Mozzarella over Field Greens, Balsamic Vinaigrette
Chilled Pan-Seared Scallops over Arugula Salad, Meyer Lemon Vinaigrette
Gruyere Tart with Baby Arugula and Bacon Apple Vinaigrette
Asian Chicken Salad with Ginger Orange Dressing

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DINNER ENTREES

(choose three)

Roast Prime Rib of Beef, Au Jus
Grilled Swordfish Steak with Lemon Butter
Shrimp Prosciutto with White Wine Garlic Sauce
Chateaubriand with a Five Peppercorn Sauce
Broiled Filet of Salmon with Dill Hollandaise Sauce
Boneless Breast of Chicken Wellington wrapped in Puff Pastry
Seared Long Island Duck Breast with Apricot Glaze
Roasted Free-Range Chicken basted with Lemon and Rosemary
Herb-Crusted Salmon, Beurre Rouge
Stuffed Salmon with Roasted Vegetables
Blackened Mahi Mahi, Pineapple Salsa and Grilled Banana
Herb Crusted St. Peters Fish with Roasted Lemon
Porcini-Crusted Chicken with Truffle Sauce
Roast Pork Chop, Caramelized Apple, Whipped Sweet Potato Purée
Double Cut Lamb Chops with Vegetable Cous Cous
New York Strip Steak with 1890 Steak Sauce
Vegetarian Entrees always available

**All dinners are accompanied with Oven-Roasted Potato,
fresh medley of Garden Vegetables, Bread and Butter.**

**Our chef will advise you on seasonal availability of farm-fresh products
and accommodate your special requests.**

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WEDDING CAKE

We will supply a custom-designed four-tiered wedding cake

FILLING

(choose one)

Chocolate Mousse

Strawberry

Raspberry

Lemon

Cannoli

Your Choice of Fresh Whipped Cream or Butter Cream Icing.

TABLE SIDE COFFEE SERVICE

Freshly Brewed Columbian Coffee, Lipton and Herbal Teas

ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maitre'd and Captain will see to it that every detail of your special day is perfect.

Exclusive use of our bridal suite for you and your bridal party

Choice of linen colors

Directional maps for your wedding invitations

Place cards for all your guests

A wedding coordinator to help plan your reception