

Vanderbilt Mansion

OAKDALE

Grand Reception Package

Take yourself back to the Opulent Celebrations of a bygone era in one of our Historic Mansions. Indulge your guests in our Lavish Grand Reception package. The Extravagant Grand Reception offers you and your guests an exciting and wide-ranging array of International cuisines, displayed in a stunning presentation.

The Welcome

As your Guests enter The Mansion, they will be Greeted with an Elegant Welcome of Champagne and Fresh Strawberries

Your Cocktail Hour

Your Guests will enjoy an Elaborate and Beautifully Decorated Cocktail Buffet as well as White Glove Butler Passed Hor D'oeuvres

Main Reception Table

Exotic Fruit Display, Artisan Bread Display, Country Cheese Basket and Fresh Vegetable Crudite

Butler Style Hot & Cold Hors D'oeuvres

Your selection of Hot & Cold Hors D' Oeuvres will be passed white glove Butler Style

— Choose Eight Total —

Cold Passed Hors D'oeuvres

Kalamata Olive Tapenade
Beef Rouladen, Herb Cheese
Asparagus Prosciutto, Aged Balsamic
Santa Fe Chicken Salsa in Black Bean Cup
Smoked Salmon Mousse in Pastry Spoon
Bloody Mary Shooter
Scallop Ceviche Tasting Spoon
Cold Seared Tuna, Sushi Rice
Tomato & Basil Bruschetta
Nocellini Wrapped in Salami

Hot Passed Hors D'oeuvres

Clams Casino
Mini Croque Monsieur
Crispy Phyllo Wrapped Asparagus, Aioli
Mini Chesapeake Crab Cakes, Old Bay Sauce
Petite Black Angus Burgers, Caramelized Onions
Beef Tenderloin in Brioche Bread, Fresh Mozzarella
Truffle Scented Risotto Cakes with Sundried Tomato Tapenade
Scallops Wrapped in Bacon, Orange - Horseradish
Sesame Chicken Sate with Peanut Dipping Sauce
Potatoes Stuffed with Gorgonzola & Bacon
Mini Pulled Pork and Pepper Jack
Coconut Shrimp
Pesto and Goat Cheese Tartlet
Smoked Chicken Quesadillas
Pigs in Puff Pastry

Cocktail Service

Throughout your affair, we will provide unlimited Top Shelf Liquors, including Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewars White Label Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu Coconut Rum, and Cuervo Tequila. Chilled Champagne, (2) Draft Beers, Non-Alcoholic Beer, Chardonnay, Merlot, White Zinfandel and Pinot Grigio Wine, Soft Drinks and Juices.
Special Requests and Upgraded Liquors are Available.

Our Professional Bartenders are Trained to Serve Responsibly. (This includes a "No Shot" Policy)

Additional Beer Selections \$3.00 per person, per beer

Your Wedding Dinner

Champagne Toast

Appetizer
- Choose One -

Baked Long Island Stuffed Clams
Portobello Tower, Roasted Red Pepper, Fresh Mozzarella, Aged Balsamic
Seasonal Melon, Imported Prosciutto di Parma, Toasted Pignoli Nuts
Tortellini, Arugula, Oven Roasted Tomatoes
Roasted Vegetable Tartlet, Goat Cheese

-- Choose Four Stations --

*Steak House Station**

Carved Roast Beef Tenderloin
Carved Pork Steamship
Accoutrements:
Crispy Onions
Apple Compote
Peppercorn Sauce
Horseradish Cream
Garlic Mashed Potatoes
Wedge Lettuce Salad, Smoked Bacon

*Asian Station**

Thai Style Beef
Ginger Garlic Chicken
Lemon Grass Shrimp
Accoutrements:
Chop Sticks
Stir Fried Rice
Crisp Spring Rolls
Soba Noodle Salad

**Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Trattoria Pasta Station

Tortelloni Quattro Formagio
Penne a la Vodka
Orecchiette with Broccoli Rabe and Sweet Italian Sausage
Noccellini and Grape Tomato
Focaccia Bread

*Seared Tuna Station**

Sashimi Crusted Tuna
Accoutrements:
Wasabi
Sushi Rice
Pickled Ginger
Crab & Cucumber Salad
Sesame Vinaigrette

Gourmet Mac & Cheese Station

Toppings: Bacon, Asparagus, Shrimp, Truffle
Sauces: Aged Cheddar, Pepper Jack, Fontina & Tomato Fondue

*Smoke & Spice BBQ Station**

Carolina Style Mustard Chicken
St. Louis Style Pork Ribs
Lone Star Beef Brisket
Accoutrements:
BBQ Potato Chips
Cracklin' Cornbread
Country Collard Greens
Smoked Rosemary Walnuts
Lexington Style Red Cole Slaw

Meatball Tasting Station

Classic Beef . Spicy Pork . Vegetable
Sauces: Classic Tomato, Spicy Meat, Mushroom Gravy, Parmesan Cream

Mediterranean Station

Falafel
Hummus
Tabouleh
Lamb & Chicken Kabobs
Yogurt Cucumber Salad
Baba Ganoush
Pita Crisp

Tuscan Panini Station

Prosciutto, Fresh Mozzarella and Basil
Roast Eggplant, Tomatoes and Peppers with Gorgonzola
Artichoke Hearts, Roasted Tomatoes and Wilted Baby Greens
Tuscan Bean Soup with Prosciutto
Tomato Bruschetta

Crepe Station

Shrimp & Cognac
Chicken & Asparagus
Grilled Vegetable & Smoked Gouda
Baby Greens Salad and White Balsamic Vinaigrette
Served with Fresh Baguette

Wedding Cake

We will supply a Custom Designed Four Tiered Wedding Cake with your choice of Filling such as:
Chocolate Mousse, Strawberry, Raspberry, Lemon, or Cannoli and your
choice of Fresh Whipped Cream or Butter Cream Icing.
Cookies & Pastries

Table Side Coffee Service

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Lipton and Herbal Teas

Also Included in Our Wedding Package

A Personal Maitre'D, Bridal Attendant and Captain
will ensure that every detail of your Special day is Perfect!

Exclusive use of our Bridal Suite for you and your Bridal Party

A Wedding Coordinator to help plan your Reception

Directional Maps for your Wedding Invitations

A Choice of White or Ivory Linens

Place Cards for all your Guests

Votive Candles for your Tables

Valet Parking

Extra Hour
(Includes open bar)
\$8 per person

Dessert Stations

Viennese Table

An elaborate and extensive display of Cakes, Tortes, Gourmet Cookies
Chocolate Dipped Fruit, Petit Fours, and French and Italian Pastries.
Exotic Coffee and Tea Service Included.

\$9 per person

International Coffee & Cordial Bar

Espresso and Flavored Coffees, accompanied by a selection of fine Liquors including
Grand Marnier, Courvosier, Drambui, Sambuca Romano, Marie Brizard Anisette,
Kahlua, Bailey's Irish Cream, and Frangelico

\$8 per person

French Quarter Flambé

Bananas Foster and Cherries Jubilee made to order and served over Vanilla Bean Ice Cream

\$8 per person

Truffle Bar

Chocolate Truffles Rolled in your Favorite Toppings

\$8 per person

Chocolate Fountain

Hot Cascading European Chocolate with Marshmallows and Fresh Fruit
(Pineapple, Strawberry and Assorted Melons)

\$8 per person

Ice Cream Sundae Bar

With Assorted Toppings and Syrups

\$8 per person

Candy Buffet

Customize Your Color Scheme

\$6.50 per person

Elegant Enhancements

*From the Sea**



Commodore's Seafood Bar

Clams and Oysters Opened to Order by Professional Shuckers, Calamari Salad and Bay Scallop Ceviche served with Cocktail, Mignonette and Remoulade Sauces

\$12 per person

Great South Bay Clam & Oyster Bar Only \$10 per person

Sushi

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi, Smoked Eel Sushi, Octopus Roll or create your own display.

Served with Cucumber & Crab Salad

Sushi Bar with Chef \$18 per person / Sushi Display \$15 per person / Sushi Butler Style \$11 per person

Jumbo Shrimp Bar

Includes Giant Clam Shell Ice Sculpture

\$10 per person

Jumbo Shrimp Cocktail

Served Butler Style with Cocktail and Parisian Sauces

\$7 per person

Seared Sesame Tuna Bar

Wasabi, Pickled Ginger, Sushi Rice, Crab & Cucumber Salad

\$9 per person

Cold Seafood Bar

Cold Cracked Lobster, Jumbo Shrimp, Clams & Oysters on the Half Shell, Opened to Order

Served with a trio of Sauces: Mignonette, Remoulade, and Cocktail

\$38.50 per person

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Elegant Enhancements

To Begin or Finish Your Affair



Meatball Tasting Station

Black Angus Meatballs
Herbed Chicken Meatballs
Pork and Veal Ricotta Meatballs
Served with your choice of:
Mushroom Gravy, Parmesan Cheese, Classic Tomato, Spicy Meat Sauce
\$7.95 per person

Middle Eastern Bazaar

Israeli Falafel with Yogurt Cucumber Sauce
Hummus and Baba Ganoush with Pita Triangles
Rosemary Marinated Lamb and Chicken Kabobs served with Parsley Tahini Sauce
Mediterranean Taboulah Salad
\$8.50 per person

Gourmet Macaroni & Cheese Feast

Piping Hot Corkscrew Pasta served with a Cheese Sauce of your choice:
Aged Cheddar, Pepper Jack, Fontina, and Tomato Fondue
Dress up with an array of tantalizing toppings:
Crispy Bacon, Roasted Asparagus and Grilled Shrimp
\$10.50 per person

Elegant Enhancements

To Begin or Finish Your Affair



Mashed Potato Bar

Served in Martini Glasses with an Assortment of Toppings
\$8 per person

Tapas Station

Chicken and Beef Fajitas made to order with Seasoned Sour Cream,
Black Bean Salsa, assortment of Ceviche and Tapas selections
\$9 per person

Martini Station

Our Bartender will mix up the best Martinis from classic to cutting edge
including Traditional, Cosmopolitan, Watermelon, Apple and Chocolate.
\$7 per person - Cocktail Hour

Burger Bar

Mini Burgers on fresh Buns served with your choice of accompaniments:
Cheddar Cheese, Gorgonzola, Swiss Cheese, Bacon, Onions, Mushrooms
and your choice of Sauces: Barbecue, Spicy Ketchup, Herbed Mayonnaise served with
Lettuce and Tomato and side of Crispy Waffle Fries
\$6.95 per person

Elegant Enhancements

To Begin or Finish Your Affair



Midnight Snack Bar

Grilled Cheese with shot glass of Tomato Soup
Tiny Assorted Pizzas
Pigs-in-a-Blanket
Mini Sliders
\$6.95 per person
(6 hour event only)

Decadent Dessert

Brownies, Chocolate Chip Cookies, Ice Cream Sandwiches,
Chocolate Mousse Shooters, Cheesecake Martinis
\$7.50 per person

Hot Pretzel Stand

Freshly Grilled Pretzels with Hot Cheese Dip
\$4.50 per person