



# LESSING'S

est. 1890

## *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 Hors 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 with Shrimp  
Scallop Ceviche Tasting Spoon  
Cold Seared Tuna, Sushi Rice  
Tomato & Basil Bruschetta*

## *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 Banquet 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*

*Nocellini 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*

*Taboulah*

*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*

## *Table Side Coffee Service*

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

## *Also Included in Our Package*

*A Personal Maitre'D and Captain  
will ensure that every detail of your Event is Perfect!*

*Exclusive use of our Private Suite*

*An Event Coordinator to help plan your Reception*

*Directional Maps for your Guests*

*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*



# *Elegant Enhancements*

*From the Sea\**



## *Commodore Bourne'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*


*\$38.50*

*per person*

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

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

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*Elegant  
Enhancements  
To Begin or Finish Your Affair*



*Meatball Tasting Station*

*\$7.95*

*per person*

*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*

*Middle Eastern Bazaar*

*\$8.50*

*per person*

*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*

*Gourmet Macaroni & Cheese Feast*

*\$10.50*

*per person*

*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*





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*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  
\$10 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*

*\$6.95  
per person*

*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*





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*Midnight Snack Bar*

*\$6.95*

*per person*

*(6 hour event only)*

*Grilled Cheese with shot glass of Tomato Soup*

*Tiny Assorted Pizzas*

*Pigs-in-a-Blanket*

*Mini Sliders*

*Decadent Dessert*

*\$7.50*

*per person*

*Brownies, Chocolate Chip Cookies, Ice Cream Sandwiches,*

*Chocolate Mousse Shooters, Cheesecake Martinis*

*Mr. Softee Truck*


*\$14.50*

*per person*

*minimum 100 guests / 1.5 hours*

*Mr. Softee parks in front of the Mansion with a full Ice Cream menu*

*at the end of the evening*





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