



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
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

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

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 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





*Elegant
Enhancements
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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
\$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

*\$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*





*Elegant
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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

Hot Pretzel Stand

\$4.50

per person

Freshly Grilled Pretzels with Hot Cheese Dip





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