



Wedding Menu

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

(Choice of Eight)

HOT PASSED HORS D'OEUVRES

General Tsao's Chicken Skewers • Grilled Chicken Tostada Cones • Miniature Cheeseburger Sliders
 Petite Black Angus Burger • Seared Filet Mignon Satay • Mozzarella Corozza
 Smoked Chicken Quesadillas • Individual Mac & Cheese Bites • Franks En Croute
 Scallops Wrapped in Bacon • Sesame Chicken Lollipops • Maryland Crab Cakes
 Tenderloin of Beef on Brioche • Miniature Beef Wellington • Yukon Gold Potato
 Miniature French Dip • Mini Reuben • Roasted Pear, Caramelized Onions & Gorgonzola
 Vegetable Tempura • Crab Rangoon • Poached Pear & Brie Tartlet
 Mini Grilled Cheese • Steamed Shumai • Thai Money Bags
 Shredded Duck Confit • Korean BBQ Rib with Kimchi • Mahi Mahi Fish Tacos
 Salmon Cakes • Miniature White Pizza • Spinach and Artichoke
 Pulled Pork • Peppercorn Filet Mignon • Braised Short Ribs • Miniature Margherita Pizza
 Raspberry Brie En Croute • Pea & Basil Risotto Cake • Coconut Fried Shrimp*
 New Zealand Baby Lamb Chops* • Lobster Quesadilla*

**Indicates Additional Charge*

COLD PASSED HORS D'OEUVRES

Spicy Tuna • Vegetable Napoleon • Portobello Mushroom & Boursin Cheese
 California Vegetable Salad • Marinated Olive Tapenade • Peppered Beef Rouladen
 Grape Tomato • Tomato and Fresh Mozzarella Bites • Grilled & Chilled Shrimp*
 Oyster Shooters* • Miniature Amagansett Lobster Rolls* • Tomato and Basil Bruschetta
 Mango and Chicken • Spicy Tuna Wonton • Santa Fe Chicken Salsa Cold Seared Tuna
 Marinated Scallop Ceviche • Thai Shrimp Spring Roll • Asparagus wrapped in Prosciutto
 Shrimp Ceviche* • Shrimp Cocktail*

**Indicates Additional Charge*

COLD TABLE DISPLAY

Individual Crudités Cups with Ranch & Hummus Dip
 Imported & Domestic Cheese Display
 Fresh Mozzarella & Tomato Salad
 Assorted Cured Meats
 Eggplant Companata, Marinated Artichokes,
 Roasted Red Peppers, Marinated Mushrooms
 Grilled Vegetable Display
 Chilled Orzo Salad
 Fresh Seasonal Fruits and Berries

HOT COCKTAIL STATIONS

(Choose 2 per 100 Guests)

THAI STATION

Stir-Fried Noodles with Beef & Cilantro
 Coconut & Curried Chicken with Vegetables
 & Lemon Grass
 Eggplant Stir-Fried in Sweet Chili Sauce
 Accompanied by Thai Fried Rice

MOULES & FRITES

(Choose Two)

Mussels in a White Wine Garlic Broth
 Mussels in a Coconut Pineapple Sauce
 Mussels in a Fra Diavolo Sauce
 Mussels in a Tomato, Basil & Garlic Sauce
 Accompanied By
 Frites with Assorted Mayonnaise Dipping Sauces

MACARONI & CHEESE STATION

(Choose Three)

Smoked Gouda & Pancetta
 Jalapeno Bacon and Cheddar
 Lobster Truffle
 Traditional Macaroni with Cheddar Cheese
 Seasoned Bread Crumbs
 Penne Pasta with Wild Mushrooms, Truffle Oil and Brie
 Orecchiette Pasta with Gorgonzola and
 Tomato Vodka Sauce

MAMMA'S RISOTTO STATION

Seasonal Risotto Cakes
 (Choose Two)
 Seasoned Chicken, Lemon & Mascarpone
 Creamed Spinach
 Balsamic & Tomato Chutney
 Shrimp Mornay

THE SPORTS BAR STATION

Potato Skins
 Mozzarella Sticks
 Boneless Buffalo Wings with Bleu Cheese & Celery Sticks
 Onion Rings
 Nachos & Chili

THE STEAK HOUSE CARVERY

(Choose One)

Grilled Sirloin
 Grilled Skirt Steak
 *Steak Diane
 *Grilled Porterhouse
 With Creamed Spinach, Whipped Potatoes,
 Crispy Onions, and 1890 Steak Sauce

ORIENT EXPRESS

Sweet & Sour Chicken
Vegetable Lo Mein
Beef & Broccoli
Spring Rolls with Duck Sauce
Crispy Noodles & Fortune Cookies
Served in To-Go Containers with Chop Sticks

PARISIAN CREPE STATION

Fresh Cooked Crepe Pastry Wrapper,
Chef Prepared to Order with the Following Fillings
and Toppings Available
Sautéed Chicken • Sautéed Mushrooms
Creamy Baby Spinach • Caramelized Onion
Smoked Provolone • Mozzarella • Creamy Leek

BOURBON STREET CAFÉ

(Choose One)

Pan Seared Blackened Filet of Catfish
Pan Seared Blackened Filet of Salmon

(Choose One)

Chicken Gumbo
Shrimp Creole
Crawfish Etouffe
Jambalaya

Accompanied By

Jalapeno Cheddar Muffins, Sweet Potato Fries
& Spicy Remoulade

MULBERRY STREET

Eggplant Rollatini
Sausage & Peppers
Steak Pizzaiola with a Pesto Gnocchi
Garlic Bread Sticks

MASHED POTATO BAR

Basil Mashed Potato
Maple Infused Sweet Potato with Marshmallows
Assorted Toppings:
Cheddar Cheese Sauce, Mushroom Sauce,
Steamed Broccoli, Sautéed Mushrooms, Warm Bacon,
Sour Cream with Chives & Crispy Fried Onions
Served in Martini Glasses

SHIP WRECKED SEAFOOD BAR

(Choose Three)

Fried Calamari with Marinara
Baked Clams
Mussels Meuniere
Clams Casino
Seafood Newburg

THE TRATTORIA

Penne with Arugula, Tomato & Fresh Mozzarella
Farfalle with Garlic Broth & Broccoli
Rigatoni Ala Vodka
Orecchiette in a Pesto Sauce
Penne Primavera
Rigatoni Bolognese
Cavatappi Puttanesca
With Fresh Baked Italian Bread

JAPANESE ROBATA

Teriyaki Beef Kebobs with Onions & Green Peppers
Sesame Seared Tuna with Baby Bok Choy
Accompanied By
Sobu Noodles with Scallions, Red Pepper,
Nappa & Soy Vinaigrette
Three Dipping Sauces: Scallion Ponzu,
Plum Miso & Sesame Ginger
Japanese Sticky Rice
Individual Edamame
Paired with a Saki Display

MEDITERRANEAN STATION

Tomato, Cucumber & Feta Cheese Salad,
Spinach Pie & Falafel
(Choose One)
Pork or Chicken Souvlaki
Lamb with a Touch of Herbs & Spices
With Pita Bread, Tzatziki Sauce & Red Onion Sauce

SOUTHERN STATION

Pulled Pork
(Choose One)
Fried Chicken & Waffles
Barbequed Brisket
Accompanied By
Mashed Potatoes with Assorted Toppings,
Corn Pudding, Traditional Coleslaw
& Warm Biscuits with Gravy

SOUTH OF THE BORDER

(Choose Two)
Ground Beef
Shredded Chicken
Dos Equis Battered Mahi Mahi
Served with Fresh Salsa, Guacamole, Sour Cream,
Chipotle Aioli, Cheddar Cheese, Chimichurri,
Lettuce & Tomato
Presented with Soft Flour and Crispy Tortillas

CARVING STATION

(Choose Two)
Whole Turkey Breast with Cranberry Compote
Served with Stuffing Bread
Apple Stuffed Pork Loin with Fruit Sauce
Barbequed Brisket of Beef Served with Challah Rolls
NY Deli Style Corned Beef Served with Rye Bread
Vegetable Strudel
Pastrami with Assorted Party Bread & Spicy Mustard
Grilled Marinated Flank Steak with a
Mushroom Bordelaise Sauce Served with Garlic Bread

CROSTINI STATION

(Choose Three)
Portobello Mushroom Duxelle with Thyme
White Bean with Roasted Garlic & Rosemary
Lemon & Mascarpone
Artichoke Tomato Ragout
Minted Pea Pesto
Crab & Avocado
Ricotta with Orange Blossom Honey
Assorted Toppings
Bacon • Tomato • Parmesan • Crispy Onions

A TASTE OF CUBA

Cuban Potato Croquettes filled with Beef Picadillo
Garlic & Lime Marinated Chicken
Yellow Rice with Black Beans
Crispy Fried Plantains
Miniature Mint Mojitos

SIT DOWN DINNER

FIRST COURSE

(Choose One)

CALAMARI SALAD

Frisée, Fried Calamari & Bananas With a Peanut Miso Dressing

POACHED PEAR SALAD

Mixed Greens, Poached Pears, Candied Walnuts & Gorgonzola Cheese
With a Raspberry Vinaigrette

GRILLED VEGETABLE TOWER

Portobello Mushroom, Roasted Red Pepper, Zucchini, Eggplant & Squash Over Mixed Greens
Drizzled with a Balsamic Vinaigrette

SPROUTING CUCUMBER TOWER

Sliced Mozzarella and Sliced Tomatoes with Infused Oils
With Petit Baby Lettuce

TUSCAN BISTRO

Tri-Colored Greens, Yellow Tomatoes, Avocados, Roasted Peppers Over
Grilled Ciabatta Bread with Herb Crusted Goat Cheese Roulade

SPINACH SALAD

Cippolini Onions & Crisp Applewood Bacon
With a Sherry Vinaigrette

WARM LUMP CRAB CAKE

Pan Seared Lump Crab Cake, Spicy Tomato Rémoulade
With Grilled Corn over Hybrid Lettuce

FALL HARVEST

Grilled Chicken, Grapes, Celery, Apples, Golden Raisins & Walnuts
Over Mixed Greens with a Cider Vinaigrette

BEET TOWER

Red & Yellow Beets, Pistachios, Pomegranate Seeds & Feta Cheese Over Baby Greens
With a Pomegranate Vinaigrette

GRILLED SHRIMP & ASPARAGUS SALAD

Fingerling Potato, Asparagus, Grilled Shrimp, Pancetta & Red Cabbage
With a Sherry Vinaigrette

SECOND COURSE

(Choose One)

Upgrade for \$6.00 per Person

TORTOLONI PALAZZO

Sautéed in Butter & Garlic with Prosciutto, Peas, Crushed Red Pepper & White Wine in Creamy Parmesan Topped with Parsley

RAVIOLI PUTTANESCA

In a Lite Pomodoro Sauce with Capers & Olives

WILD MUSHROOM RISOTTO

Wild Mushrooms, Truffle Oil & Creamy Parmesan

*LOBSTER RISOTTO

With Truffle Oil in a Creamy Parmesan

PENNE ALA VODKA

A Light Creamy Pink Sauce with Pancetta

RIGATONI FILETTO DI POMODORO

Hearty Tomato Sauce

**You may substitute Second Course Menu Items as a First Course at no Additional Charge*

ENTREES

(Select Three)

Chateau Briand

Roast Prime Rib of Beef, Au Jus

Double Cut Lamb Chops with Vegetable Couscous

New York Strip Steak with 1890 Steak Sauce

Asian Marinated Skirt Steak

Chianti Braised Short Ribs

Grilled Filet Mignon

Gorgonzola Crusted Filet Mignon

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

Porcini-Crusted Chicken with Truffle Sauce

Pecan Crusted Chicken Breast with a Peach Chutney

Roast Pork Chop, Caramelized Apple, Whipped Sweet Potato Puree

Grilled Swordfish Steak with Lemon Butter

Shrimp Prosciutto with White Wine Garlic Sauce

Broiled Filet of Salmon with Dill Hollandaise Sauce

Pan Seared Filet of Salmon With a Ginger Teriyaki Glaze

Stuffed Salmon with Roasted Vegetables

Blackened Mahi Mahi, Pineapple Salsa and Grilled Banana

Filet of Sole in a Luciano Sauce

*Branzino Filet In a Grape Tomato Provencale

*Miso Glazed Chilean Sea Bass

Vegetarian Entrees always available

*All dinners are accompanied with Chef's Potato, Fresh Medley of Garden Vegetables, Warmed Rolls and Butter.
Our chef will advise you on seasonal availability of farm-fresh products and accommodate your special requests.*

WEDDING CAKE

We Will Supply a Custom Designed Four-Tiered Wedding Cake

Plus A Served Dessert

DESSERT PLATE TRIO

(Select Two Items)

Raspberry, Lemon & Mango Sorbet

Quenelles of Fresh Cheesecake in a Caramel Basket

Pistachio, Kahlúa, or Vanilla Bean Ice Cream

Raspberry Barquette served in a Pastry Shell

Dense Chocolate Mousse Cake

Bananas Foster

Above Two Items Accompanied by Your Occasion Cake

TABLE SIDE COFFEE SERVICE

Freshly Brewed Columbian Coffee, Lipton and Herbal Teas

ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maître'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

Votive candles for your tables

Directional maps for your wedding invitations

Place cards for all your guests

A wedding coordinator to help plan your reception