



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
Oricchiette 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

Oricchiette 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

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

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 Borde-
laise 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*

SIT DOWN DINNER

FIRST COURSE

(Choose One)

CALAMARI SALAD Frisee, 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 Remoulade
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