



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 Corrozza
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 • Miniature French Dip • Mini Reuben
Yukon Gold Potato stuffed with Bacon and Gorgonzola
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*

COLD PASSED HORS D'OEUVRES

Spicy Tuna • Vegetable Napoleon, Portobello Mushroom & Boursin Cheese
California Vegetable Salad • Marinated Olive Tapenade
Peppered Beef Rouladen • Tomato and Fresh Mozzarella Bites
Grilled & Chilled Shrimp* • Oyster Shooters* • Mango and Chicken
Miniature Amagansett Lobster Rolls* • Tomato and Basil Bruschetta
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 Caponata, 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



HOT COCKTAIL STATIONS (cont.)

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 • Mozzarella
Smoked Provolone • Creamy Leak

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

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

MULBERRY STREET

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

SHIP WRECKED SEAFOOD BAR

CHOOSE THREE

Fried Calamari with Marinara

Baked Clams

Mussels Meuniere

Clams Casino

Seafood Newburg

THE TRATTORIA

CHOOSE TWO

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, Napa & Soy Vinaigrette

Three Dipping Sauces: Scallion Ponzu,
Plum Miso & Sesame Ginger

Japanese Sticky Rice

Individual Edamame

Paired with a Saki Display



HOT COCKTAIL STATIONS (cont.)

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, Corn Pudding,
Traditional Coleslaw & Warm Biscuits
with Gravy

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

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

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

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 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

Chateaubriand

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

Vegetarian and Special Dietary Entrees are always available upon request

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 Maitre'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 with Bridal Attendant

Choice of linen colors

Votive candles for your tables

Directional maps for your wedding invitations

Place cards

A wedding coordinator to help plan your reception