



Signature Menu

Six-Hour Event, Evenings Only

One Hour Cocktail Reception

Four-Course Dinner plus Intermezzo Including Choice of 3 Entrées

Choice of Sampler Dessert Plate or Parisienne Table

Premium Bar for the Duration of the Event

Private Bridal Room and Bridal Attendant

Floor Length Linens, Candelabras, Personalized Menus, Valet Parking and Coat Check

Complimentary Suite for the Bride and Groom

Pavilion Menu

Five-Hour Event, Fridays and Sundays Only

One Hour Cocktail Reception

Four-Course Dinner Including Choice of 3 Entrées

Dessert Sampler Plate

Premium Bar for the Duration of the Event

Private Bridal Room and Bridal Attendant

Floor Length Linens, Candelabras, Personalized Menus, Valet Parking and Coat Check

Complimentary Suite for the Bride and Groom

Wedding Reception

Champagne Presentation

Cocktail Reception

Butler Passed Hors d'oeuvres

*Gunpowder Chicken, Ranch Dip
Miniature Beef Wellington, Peppercorn Port Wine Sauce
Baby Lamb Chops, Mint Jelly
Ginger Shrimp with Pineapple Salsa
Brie and Apple Quesadilla
Market Vegetable Strudel
Mini Crab Cakes, Remoulade*



Ice Carving Display

Tuscan Table

*Grilled Market Vegetables, Marinated Cremini Mushroom Salad, Caponata with Crostini
Tomato, Mozzarella and Fire Roasted Peppers
Freshly Baked Herb Infused Focaccia, Black and Green Regional Olives*

Salumeria

Prosciutto di Parma, Mortadella, Hot and Sweet Capicola and Genoa Salami

International Cheeses

Assorted Crackers and Flatbreads

Carving Station

Select Two

*Roasted Turkey Breast, Cranberry Chutney, Sage Pan Gravy
Honey Glazed Baked Ham, Pommery Mustard
Rosemary and Thyme Roasted Tenderloin of Pork, Sweet & Sour Tarragon Sauce
Herb and Garlic Roasted Shell Steak, Horseradish Cream Sauce
Black Pepper and Sesame Crusted Seared Ahi Tuna, Mango Chili Salsa
Maple Glazed Salmon, Soy Honey Mustard*

Or

Carnegie Deli: Corned Beef and Pastrami, Mini Knishes, Deli Mustard and Pickles

Pasta Station

*Tri Color Cheese Tortellini, Fresh Arugula, Sun Dried Tomatoes, Parmigiano Reggiano
Orecchiette Pasta, Broccoli di Rabe*

Cocktail Reception Stations

*Select One Station per 75 Guests
minimum of 2 and maximum of 5*

French Regional Station

Nicoise Salad

*Seared Ahi Tuna, Haricot Vert, Olives, Tomatoes and Hard Cooked Eggs
Duck Leg and Breast, Seasonal Berries and Black Currant Sauce
Crepes Filled with your choice of Ratatouille or Coq au Vin*

Eastern Bistro

Bamboo Steamers

*Filled with Vegetable Dumplings,
Roasted Pork Buns & Shrimp Sui Mai
Chilled Sesame Noodles with Thai Chicken
Assorted Vegetable Sushi*

Taverna

Grilled Lemon Garlic Chicken

Lamb Meatballs, Tzatziki Sauce

Hummus and Warm Pitas

Greek Salad: Cucumbers, Vine Ripened Tomatoes, Red Peppers

Feta Cheese and Kalamata Olives

Stuffed Grape Leaves and Baba ganoush

Italian Regional Station

Herb Polenta Cake, Mushroom Ragout

Chicken Scarpiello with Sausage

Eggplant Rollatini, Creamy Impastata Cheese

Arancini, Marinara Sauce

Seafood

Insalata di Mare

Corn Meal Crusted Calamari, Marinara Sauce

Prince Edward Island Mussels and Little Neck Clams, Tomato Basil Broth

Lobster Ravioli, Blush Sauce

Formaggio Fresca

Hand Made Mozzarella to Order Served with

Flavored Oils, Grilled Tuscan Bread and Heirloom Tomatoes

Burrata and Fresh Ricotta Cheese with Fresh Herbs

Baby Arugula and Honey

Chef's Fee

Cocktail Reception Stations

Tail Gate

*Boneless Buffalo Wings, Maytag Blue Cheese Dip
Hot and Sweet Sausage and Peppers, Mini Hoagie Rolls
Cheeseburger Sliders, Brioche Rolls
Classic Mac and Cheese*

Mashed Bar

*Trio of Yukon Gold Potatoes, Sweet Potatoes and
Cauliflower Topped with Black Truffle Butter
Shredded Cheddar Cheese, Crumbled Goat Cheese, Apple Wood Bacon Bits
Crispy Onions, Sour Cream and Chives*

Paella

*Traditional Paella, Combining Saffron Rice, Clams, PEI Mussels, Scallops, Shrimp
Chicken & Chorizo Presented in our Authentic Paellaera Pan
Gazpacho Shooters
Sangria*

Green Market

*no meat, eggs, dairy or gluten products in preparation
Quinoa Cakes with Spicy Slaw
Sweet Potato Gnocchi, Walnuts, Sage, "Crunchy" Paprika (seasonal choices)
Stuffed Red and Yellow Peppers with Brown Rice Pilaf
Hand Made Vegetable Dumplings, Chili Dipping Sauce
Grilled and Roasted Farm Stand Vegetables
Hummus, Smoked Eggplant & Cucumber Relish*

International Stations

available on request

Martini Bar

*Martini Glass Ice Carving
Assorted Martinis: Chocolate, Apple, Watermelon, Cosmopolitan
Enhancement*

American Raw Bar

*Iced Jumbo Shrimp Cocktail, Little Neck Clams, Blue Point Oysters, Crab Claws
Ice Carving Display
Enhancement to Cocktail Reception offered at Market Price
Cold Lobster Display Available at an Additional Cost*

Dinner Menu

Pasta

Choice of Pasta

Select two

Penne Rigate, Julienne of Prosciutto di Parma, Sweet Vidalia Onions, Fresh Tomato and Basil

Country Pasta, with Sausage, Pepperoni, Peas and Mushrooms, Blush sauce

Penne, Roasted Tomatoes Eggplant, Fresh Basil and Ricotta Salata

Rigatoni, Green Peas, Vodka Sauce

Cavatelli Bolognese



Orecchiette with Peas and Pancetta

Gemelli with Pesto Cream

Market Vegetable Risotto (seasonal selections)

Farfalle, Sun Dried Tomatoes, Asparagus, Basil, Pinot Grigio Cream Sauce

Or

Pasta Duets

Select one

Pesto Lasagna with Roasted Tomato Sauce & Penne alla Vodka with Green Peas

Spinach and Ricotta Gnocchi in Blush Sauce & Penne with Roasted Tomatoes, Eggplant

Basil and Ricotta Salata

Lasagna Florentine & Country Pasta with Sausage, Pepperoni, Peas and Mushrooms in Blush Sauce

Potato Gnocchi with Spicy Marinara Sauce & Orecchiette with Peas and Pancetta

Pappardelle with Classic Ragu & Gemelli with Pesto Cream

Risotto is a gluten free choice; gluten free pasta available upon request

Salad

Select One

*Gathered Greens, Caramelized Walnuts, Sliced Apples and Cranberries
Lemon Thyme Vinaigrette*

Or

*Belgium Endive, Radicchio, Arugula, Hearts of Palm, Artichokes, Sliced Olives
Virgin Olive Oil & Balsamic Vinaigrette*

Intermezzo: Signature Menu Only

Entrée

Meat Selections

Select One

*Chateaubriand, Sautéed Wild Mushrooms, Merlot Wine Sauce Reduction
Herb Marinated Filet Mignon, Cabernet Wine Sauce
Beef Filet Mignon, Crispy Risotto Cake, Wild Mushroom Ragout*

Poultry Selections

Select One

*Chicken Wrapped in Phyllo with Seasonal Vegetables, Roasted Garlic Cream Sauce
Roasted Chicken with Artichokes and Fontina Cheese, Tomato Beurre Blanc
Roasted French Breast of Chicken, Brioche Herb Stuffing, Rosemary Demi-Glace
Breast of Chicken, Roasted Asparagus and Emmental Cheese, White Wine Sage Jus
served with Market Vegetable Risotto
Breast of Chicken Stuffed with Wild Rice, Chestnuts and Apricots, Marsala Wine Sauce (Seasonal)
Sautéed Breast of Chicken, Pearl Onions and Sundried Tomatoes, Sherry Thyme Sauce*

Fish Selections

Select One

*Miso Glazed Salmon, Crispy Vegetables and Soba Noodles
Herb Crusted Atlantic Salmon Filet, Champagne Sauce
Potato Crusted Red Snapper, Livorenese Sauce
Shrimp Toscana, Garlic and Herb Marinated Shrimp Served with Jasmine Rice
Olive Oil Poached Grouper, Heirloom Tomato Confit
Lemon Roasted Branzino with Pancetta and Fennel*

Entrées are Served with Chef's Selection of Seasonal Vegetables and Potato

Dessert

Wedding Cake

*Select from an array of Styles and Fillings
Designer Cakes Available: Inquire with Event Planner*



Dessert Samplers

Select One

Chocolate Flourless Cake, Mascarpone Cream

Red Velvet Swirled Creamy Cheesecake

Trilogy: Three Layers of Milk, Dark and White Chocolate Mousse

Vanilla Bourbon: Vanilla Mousse and Bourbon Scented Sponge Cake

Tiramisu: Amaretto infused Lady Fingers and Mascarpone Cream

The above can be paired with a Seasonal Fruit Tart or Double Chocolate Truffle



Pedestals of Italian Cookies for each Table



Parisienne Display

125 Guest Minimum

Espresso and Cappuccino Bar

Variety of Premium Cordials

Presented with Assorted Homemade Biscotti

Slow Churned Ice Cream Sundae Bar with all of your Favorite Toppings

Strawberry Regale Station

Chocolate Dipped Strawberries Dressed as Bride and Grooms

Paired with a Sparkling Italian Dolce: Rosa Regale

Classic American Favorites

Cupcakes, Apple Pie, Whoopie Pies, Rice Krispie Treats

Warm Seasonal Fruit Cobbler or Crisp

Seasonal Fruit Display

Assorted Chocolates

Miniature Pastries: Warm Sfogliatelle, Cannoli, Éclair, Napoleon and Chocolate Covered Cream Puffs

Cookies: Seven Layer Cookies, Pignoli Cookies and Raspberry Linzer Tarts

Display of Cakes: Junior's Cheesecake, Seasonal Fruit Tart, Chocolate Flourless and Carrot Cake

Banana Foster Flambé Station

Fresh Banana Flambé, Brown Sugar, Fresh Oranges, and Grand Marnier

Chocolate Fountain

*Immerse Strawberries, Marshmallows, Pretzels, Pineapple, Bananas and Pound Cake
in cascading Milk Chocolate*