

Premium Wedding Package

Gus Shizas, our Executive Chef, graduate of the CIA Culinary School & also proprietor has carefully selected the menu for your special day.

Premium Open Bar

Selection of Fine Wines and Liquors,

Domestic and Imported Beers

Fresh Fruit Juices

Assorted Beverages

Hot Hors D’oeuvres Passed Butler Style

Parmigiano Stuffed Fried Artichoke

Beef Wellington Wrapped in Puff Pastry

Fried Chicken & Lemongrass Dumpling

Baked Fig & Goat Cheese Flat Bread

Marinated Beef Brochettes

Macaroni & Smoked Gouda Cheese Bite

Pulled Pork Biscuit

Shrimp & Black Bean Empanadas

Baked Sea Scallops wrapped with Smoked Bacon

Wild Mushroom Tartlette

Shrimp ShuMai

Pan Fried Pork Potstickers

Seasoned Chicken Empanadas

Coconut Breaded Shrimp

Cocktail Franks wrapped in Puff Pastry

Assorted Mini Quiches

Chicken Teriyaki Skewers

Baked Beef Empanadas

Baby Lamb Chops with Dijon/Barbeque Sauce

And Much More





Traditional Antipasto

Sophisticated Display of Italian Cured Meats: Mortadella, Bresaola, Prosciutto Cotto Sopresatta ( Sweet & Spicy) Prosciutto Di Parma

Domestic and International Cheese Display

Parmigiano Reggiano, Sharp Provolone, Spicy Pepper Jack Cheese, Vermont Cheddar, Gorgonzola, Chevre

An Elegant Display of Fresh Grilled Herbed Vegetables

Zucchini, Yellow Squash, Red & Yellow Peppers, Portabella Mushrooms, & Asparagus served over Marinated Vegetable Salad

Garden Vegetable Crudités Display

Red & Yellow Peppers, Zucchini, French Beans, Radishes, Cherry Tomatoes, Broccoli Florets, Cauliflower Florets, Carrots, Celery & Cucumbers

Served with an Assortment of Dipping Sauces

Mediterranean Feast

Garlic Pita, Ciabatta Breads, Tabouleh (Cracked Wheat with Parsley, Tomatoes and Cucumber), Hoummous (Chick Peas Puree with Garlic & Mint) Tzatziki (Yogurt, Cucumber and Garlic) Caprese Salad (Fresh Mozzarella, Cherry Tomatoes, Marinated Roasted Peppers, basil, Extra Virgin with Balsamic Glaze)

Fresh Sliced Fruits & Berries in Season

Fresh Strawberries, Raspberries, Blueberries, Blackberries, Pineapple,

Watermelon, Florida Oranges, Cantaloupe, Seedless Grapes & Honeydew Melon



Pasta Chafing Dishes

*-Choice of two-*

Penne: a la Pink Vodka Sauce

Homestyle Gormet Macaroni and Cheese

Fresh Orecchiette: Broccoli Rabe, Sweet & Spicy Fennel Sausage, Garlic, Oil, and White Wine Sauce

Garganelli: Beef Bolognese Sauce Topped with Ricotta Salatta

Penne Primavera

Mushroom Ravioli with Truffle Cream Sauce

Rigatoni Bolognese with Shaved Parmesan

Classic Baked Ziti

Paccari with Veal Ragu (Big Fresh Rigatoni)

 Basil Penne Pesto

Baked Lasagna alla Bolognese: with Bechamel & Parmigiano or Vegetarian Lasagna

Baked Fettuccine: with Creamy Prosciutto Cotto & Fresh English Pea Sauce

New Zealand Mussels Marinara over Linguini

Lobster Ravioli: topped with Lobster and Sherry Sauce and Parmigiano Cheese



From the Fiery Chafing Dishes

*~Choice of Three~*

Chicken Francese with Lemon & Butter Sauce

Chicken Marsala in Mushroom and Red Wine Sauce

Chicken Picatta with Capers in a White Wine Sauce

Marinated Beef, Chicken or Pork Kebab over Rice Pilaf

Chicken Parmigiano

Clams Oregonata

Fried Chicken with Gorgonzola Dipping Sauce (choice of buffalo, BBQ, or Thai Sweet Chilli)

Salmon with a Lemon Dill Sauce

Eggplant Rolatine

Seafood Fra Diavolo

Fried Fresh Calamari

Spanish Paella

Veal Scaloppini Marsala

Eggplant Parmesan

Wrapped and Stuffed Baked Brie en Croute with Dry Fruit & Walnuts

Broccoli Rabe with Cannellini Beans Aglio e Olio

Tilapia Oreganata with a Lemon & Butter Sauce

Broccoli Rabe with Italian Sausage

Sausage & Peppers

Spanish Rice with Black Beans

Choice of Risotto:

- Mushroom

-Primavera

-Alla Milanese

-Braised Veal

Additional Charge

 Whole Roasted Seasoned Fish





Captain Carving Station

Carved & Served on Petite Cocktail Breads

*~Choice of Two~*

Roasted Marinated Sweet Heart Turkey Breast with Traditional Gravy

Maple & Ginger Spiral Ham with Spicy Horse Radish & Mustard Sauce

Marinated Roasted Sirloin with Red Wine Reduction

Grilled Flank Steak with Mushroom Sauce or Chiimichurri Sauce

Marinated Loin of Pork with Braised Apple and White Wine Sauce

 New York Homemade Pastrami with Deli Mustard

Cuban Marinated Pork Loin seasoned with Cumin

Smoked Boneless Pork Ribs

Loin of Yellow Fin Tuna with Scallion Ginger Sauce

Roasted Suckling Pig with Caribbean Salsa

Roasted Leg of Lamb with Mint Jelly

* *Roast Whole Baby Lamb with Aromatic Herb Oil $10 per person*

Crispy Gran Marnier Duck Station

Served with Traditional Garnishes:

Steamed Moo Shoo Pancakes,

Fresh Scallion,

Cucumber & Hoisin Sauce

Seafood Raw Bar

An Unlimited & Bountiful Presentation of Colossal Shrimp,

Local Little Neck Clams & Malpeque Oysters on the Half Shell served with

Spicy Cocktail Sauce, Mignonette Sauce and Lemon Wedges

* + - * *Crab Legs/Claws ($5per person)*
* *Chilled Lobster Tails ( $10 per person )*



*Signature Dinner Menu*

First Course Pre-Plated

*~Choice of One~*

* Poached Shrimp and Crab Salad with Creamy Dijon Dressing

over Mixed Organic Greens with Champagne Vinaigrette

* + Fresh Mozzarella with Vine Ripe Tomatoes, Roasted Peppers and Fresh Basil over Mixed Organic Greens with Champagne Vinaigrette
	+ 18 Month Prosciutto Di Parma with Arugula, Extra Virgin Olive Oil & Marinated Olives
	+ Greek Salad with Tomatoes, Cucumber, Olives, Red Onion, Peppers, Feta Cheese, Fresh Oregano with Red Wine Vinaigrette over Baby Romaine Hearts.
	+ Pan Fried Crab Cake with Smoked Chipotle Mayo
	+ Roasted Mixed Mushrooms with Herbal Olive Oil over Baby Romaine Wedges
	+ -Roasted Beet & Asparagus Salad with fried goat cheese and red wine vinaigrette



Main Course

*~Choice of Three/Guests Choose One~*

Poultry

Chicken Francese with Lemon Butter Sauce

Chicken Marsala in a Mushroom and Red Wine Sauce

 Piccata with Capers in a White Wine Sauce

Roasted Rosemary Chicken with Fresh Herb Jus

Roasted Cornish Hen with Balsamic Glaze

Roasted Mediterranean Chicken with a Lemon Butter Sauce

Meat

Chateaubriand with a Bordelaise Sauce

 Succulent Sirloin Steak with Chimichurri Sauce

Rib Eye with a Béarnaise Sauce

Grilled Berkshire Pork Chop with Caramelized Onions

* Pistachio Crusted Rack of Lamb ($10 per person)

Fish

Chilean Sea Bass with a Lemon Thyme Butter Sauce

Dijon Herb Crusted Atlantic Salmon

Seared Halibut with Braised Leeks and White Wine

Spicy Seared Tuna

Vegetarian and Dietary Meals Are Also Available Upon Request

*All entrees are served with Garlic Mashed Potatoes and Grilled Asparagus*



Dessert

*~Served Family Style~*

 Fresh Chocolate Dipped Strawberries

Crème Brule- Vanilla Bean Sugar Glazed,

 Crème Puffs

 Napoleons

Cheesecakes & Petit Fours

Assortment of Mini Tartellets and Pastries (Cheesecakes, Canollies, Pastries, Homemade Fresh Baked Cookies)

Seasonal Fruits & Berries

Fresh Strawberries, Raspberries, Blueberries, Pineapples,

Watermelon, Cantaloupe, Seedless Grapes & Honeydew Melon

Special Occasion Tiered Cake

*Coffee, Decaffeinated Coffee and Selection of Fine Teas*

 Espresso & Cappuccino is an additional $5 per person

Cordials Assorted Brandy, Port & Liquors $10 per person

*Valet Parking & Coat check Included*

*Additional Charges 20% Service Charge, 7% Tax*



Additional Services Included in the Price

Valet Parking Attendant

Champagne Toast

Coat Check Attendant, Weather Dependent ( One per Seventy Five Guests)

White Glove Service

Wait staff One Per Ten to Twelve Guests

Beautiful Black, White, or Ivory Linens.

Traditional 3 Tier Cake with your Choice of Fillings

Votive Candles for Foyer & Cocktail Tables

LED Up lighting in Ballrooms generates a multitude of different colors and shows

Two Flat Screens with Live Camera viewing the Dance Floor

Directional Maps

Place Cards

Dinner Menus

*Guest Accommodations in Area Hotels at Special Rates*

Additional Services if Desired

Wedding Ceremony - $1,500.00

Upgraded Linens - $30.00 & up per table

Overtime - $8.00 per person every ½ hour

 -$15 per person every one hour

Ice Carving- $350 and up

Vienesse Display on Second floor $15 per person for extra half hour, includes Ice cream Sunday station with toppings, Candy station, Chocolate Fountain



Note: This proposal is not confirmed unless accompanied by a signed contract and deposit. Proposal valid for 30 days.

Today’s Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Interviewed by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Proposal

Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date of Party\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Day of Week \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Estimate No. of Guests \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cell \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Room\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Type of Event \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_