

Wedding Menu

COCKTAIL HOUR

CHAMPAGNE & BELLINI GREETING

MAIN RECEPTION TABLE

Exotic Fruit Display, International & Domestic Cheeses, Fresh Vegetable Crudités & Dip

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

Your selection of eight hot or cold hors d'oeuvres

COLD PASSED HORS D'OEUVRES

Olive Tapenade Crostini

Classic Bruschetta, Mozzarella & Roma Tomato, Garlic Crostini

Gazpacho Shots, Traditional Gazpacho & Cucumber Yogurt

Smoked Salmon Blini, Sour Cream and Scallion

Miniature Shrimp Cocktail

Antipasto Skewer with Cherry Tomato, Mozzarella, Artichoke, Basil & Balsamic Glaze

King Salmon Tartare, Wonton Cup, Sriracha Sauce

Shrimp & Guacamole Crostini

Blackened Shrimp, Chili Lime Aioli

Watermelon & Feta Bites

HOT PASSED HORS D'OEUVRES

Lobster Bisque Shooter

Wild Mushroom Quiche

Little Neck Clams Casino

Asparagus & Fontina Phyllo

Crispy Risotto Ball, Arborio Rice, Shallots & Garlic, Truffled Oil

Crab Cakes, Wasabi Mayonnaise

Scallops Wrapped in Applewood Smoked Bacon

Fried Ravioli, Marinara Sauce

Chicken Satay, Thai Peanut Sauce

Chicken Flautas, Fresh Salsa

Raspberry & Brie Pastry Bites

Malaysian Beef Satay

Mini Reuben Sandwiches

Chorizo Empanadas

Spinach & Artichoke Pastry Cups

FOOD STATIONS

TRATTORIA STATION

(Select Two)

Tortellini with Arugula & Roasted Tomatoes
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage
Farfalle Pasta with Julienne Vegetables, Roasted Garlic
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce
Vegetarian Lasagna, Tomato Basil Sauce
Rigatoni Bolognese
Tortellini Alfredo with Grilled Chicken and Parmesan

FROM THE BUTCHER

(Select Two)

Loin of Pork, Smoked Apple Glaze
Roast Beef, Sherry Mushroom Sauce
Herb Roasted Turkey Breast, Cranberry Dressing
Marinated London Broil, Horseradish Cream
Pernil, Pickled Onions
Pastrami, Whole Grain Mustard

WHITBY CASTLE SLIDER STATION

Pulled Pork, Crab, Beef and Vegetarian Sliders
Baby Brioche Rolls, Ketchup, Mustard and Remoulade Sauce
Caramelized Onions and Pickles
French Fries and Sweet Potato Fries

COCKTAIL SERVICE

Throughout your affair, we will provide unlimited top shelf liquors, including Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewars White Label Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu Coconut Rum and Cuervo Tequila.

Chilled Champagne, Domestic Beers Non-Alcoholic Beer
Canyon Road Chardonnay, Merlot, White Zinfandel and Pinot Grigio
Soft Drinks and Juices

Our Professional Bartenders are trained to serve responsibly.
(This includes a "No Shot" Policy)

BANQUET SIT DOWN DINNER MENU

CHAMPAGNE TOAST

FIRST COURSE *(Select One)*

- Grilled Vegetable Tartlet, Goat Cheese, Fresh Herbs
Fresh Mozzarella and Tomato, Basil, Balsamic Glaze
- Mixed Field Greens, Cherry Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette
Romaine, Pear & Watercress Salad, Caramelized Pecans, Sherry Vinaigrette
- Grilled Vegetable and Goat Cheese Napoleon, Balsamic Glaze
- Rigatoni, Smoked Bacon, Peas, Cremini Mushrooms & Parmesan Cheese
Penne Pomodoro with Fresh Tomatoes
- Crusted Tuna, Couscous and Tomato Salad, Basil Olive Oil (add \$2 pp)
- Grilled Marinated Shrimp over Mesclun Greens (add \$3 pp)

MAIN COURSE *(Select Three)*

- Roasted Farm Raised Chicken Breast, Madeira Sauce
- Parmesan Crusted Chicken Breast, Roasted Garlic Sauce
- Free Range Chicken Breast, Honey-Balsamic Glaze
- Seared Long Island Duck Breast, Orange Sauce
- Herb Roasted Organic Salmon, Beurre Blanc Sauce
- Miso Glazed Mahi Mahi
- Corvina with Fresh Fruit Salsa
- Cheddar Crusted Cod
- Roasted Angus Shell Steak, Port Wine Reduction
- Prime Rib of Beef Au Jus, Horseradish Cream
- Syrah Braised Short Ribs
- New York Strip Steak, Bordelaise Sauce (add \$3 pp)
- Chateaubriand or Petite Filet Mignon with Peppercorn Sauce or Bourbon Glaze (add \$4 pp)
- Surf & Turf with Lobster Tail (add \$10 pp)
- Surf & Turf with Pesto Grilled Shrimp (add \$8 pp)

Vegetarian Entrée Always Available

All Entrées Accompanied with Your Selection of Seasonal Vegetable & Potato

Potato: Yukon Gold Potato Puree, Saffron Roasted Potatoes, Multi-Colored Herb Roasted Potatoes, Sweet Potato Puree
Vegetable: Root Vegetable Medley, Steamed Haricot Verts, Asparagus or Broccolini

Please Inquire about Our Chef's Seasonal Specials



WEDDING CAKE

Custom designed wedding cake with a fine selection of flavors and fillings to choose from

TABLE SIDE COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

ALSO INCLUDED IN OUR WEDDING PACKAGE

Experienced Wedding Specialist to guide you through every step of the planning process

A personal Maître'd and Bridal Attendant will see to it that every detail of your special day is perfect

Bridal Suite/ Groom's Room/ Conference Room usage for you and your wedding party

White or Ivory Linens

Hard Wood Chiavari Chairs