



**SARATOGA
NATIONAL
GOLF CLUB**

WEDDING
EVENTS

THE REGAL

Five Hour Premium Open Bar with Champagne Station to Greet Your Guests

ONE HOUR HORS D'OEUVRE RECEPTION

Butler Passed Selections

Stationary Hors d'Oeuvre Display

Choice of Two Hot Hors d'Oeuvre Stationary Selections

Choice of One Global Cuisine Cocktail Station

CHAMPAGNE TOAST

UPGRADED WINE OFFERED TABLESIDE DURING DINNER

APPETIZER

Choice of One Appetizer

SALAD

Choice of One Salad

ENTRÉE SELECTIONS

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Option

DESSERT

Wedding Cake, Coffee and Tea Service

International Coffee and Cordial Station

Choice of One Confection Collection

THE CLASSIC

Five Hour Classic Open Bar with Champagne Station to Greet Your Guests

ONE HOUR HORS D'OEUVRE RECEPTION

Butler Passed Selections

Stationary Hors d'Oeuvre Display

Choice of One Hot Hors d'Oeuvre

CHAMPAGNE TOAST

HOUSE WINE OFFERED TABLESIDE

APPETIZER

Choice of One Appetizer or One Salad

ENTRÉE SELECTIONS

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Option

DESSERT

Wedding Cake, Coffee and Tea Service

Sweet Memory Station

THE ELEGANT

Six Hour Top Shelf Open Bar, Tableside Cocktail Service, Upgraded Champagne Station to Greet Guests, After Dinner Cordial Selection at the Bar

ONE HOUR HORS D'OEUVRE RECEPTION

Choice of Seven Butler Passed or Upgraded Butler Passed Selections

One Artisan Cheese Collection

Choice of Two Hot Hors d'Oeuvre Stationary Selections

Choice of One Global Cuisine Cocktail Station plus One Upgraded Global Cuisine Cocktail Station

APPETIZER

Choice of One Appetizer

SALAD

Choice of One Salad or Upgraded Salad

UPGRADED WINES OFFERED TABLESIDE DURING DINNER

Choice of One Red and One White Tier I, II or III Varietal, ask event planner for selections

ENTRÉE SELECTIONS

Choice of Two Upgraded Entrées or One Entrée Duet, Plus One Vegetarian Option

DESSERT

Wedding Cake, Coffee and Tea Service, International Coffee and Cordial Station

Choice of One Confection Collection and One Late Night Nosh Station

or One Whimsical Finale Dessert

STATION RECEPTION

Five Hour Classic Open Bar with Champagne Station to Greet Your Guests

ONE HOUR HORS D'OEUVRE RECEPTION

Butler Passed Selections

Stationary Hors d'Oeuvre Display

Choice of Two Hot Hors d'Oeuvres

CHAMPAGNE TOAST

SEATED APPETIZER

Choice of One Appetizer or One Salad

DINNER STATIONS

Choice of Two Global Cuisine Dinner Stations

DESSERT

Wedding Cake, Coffee and Tea Service, International Coffee and Cordial Station,

Choice of One Confection Collection

BUTLER PASSED HORS D'OEUVRES

All Items Included in Classic, Regal and Station Packages
Elegant Package: Select eight items from the
Butler Passed or the Upgraded Butler Passed Hors d'Oeuvres

Truffled Deviled Egg, Caviar, Chives
Onion Applewood Smoked Bacon Turnover
Bacon Wrapped Tenderloin and Gorgonzola en Brochette
Grilled Baby Lamb Lollipops with Minted Tomato Jam
Chicken Lemongrass Wonton, Sweet Soy Chili Glaze
Seared Tuna Encrusted with Wasabi Sesame Seeds, Wasabi Aioli
Szechuan Marinated Grilled Shrimp Skewer

UPGRADED BUTLER PASSED HORS D'OEUVRES

Crab, Lobster and Fennel Canape
Shrimp Toast
Sliced Duck Breast, Red Wine Onions, Micro Lettuce Salad, Cherry Demi Glace
Seared Peppercorn Crusted Beef Tenderloin, Garlic Crostini, Sherry Butter Sauce
Surf & Turf Tempura Rolls, Chili Wasabi Aioli, Sweet Soy
Miso Glazed Diver Scallops, Jicama Apple Slaw
Mini Loaded Potato, Bacon, Scallion, Sour Cream, Cheddar
New England Style Lobster Roll, Toasted Potato Bun

ARTISAN CHEESE COLLECTIONS

Elegant Package: Select one

FRENCH

Boucheron, Camembert le Chatelain, Pont Leveque, Morbier, Comté, Apples,
Orange Marmalade, Raspberry Sauce

ITALIAN

Robiola Bosina, Young Pecorino, Taleggio, Piave, Gorgonzola Cremificato, Fig Salami, Olives, Balsamico

IBERIAN

Tetilla, Drunken Goat, Manchego, Mahon, Toledo, Marcona Almonds, Membrillo

LOCAL

Adirondack Black Wax Cheddar, Sprout Creek Farms Eden Cheese,
Nettle Meadow Farms Kunik, Berkshire Bleu Accompanied by Dried Fruits, Candied Nuts,
Flatbreads, Local Jams and Compotes

STATIONARY DISPLAY

Included in Classic, Regal, Elegant and Station Packages

Premium Imported Artisan Cheese Platter: Grand Cru Gruyère Reserve, Vintage Van Gogh, Buttermilk Blue, Mezzaluna Fontina, Red Wax Sharp Yellow Cheddar

Orange and Shaved Fennel Salad, Red Onion, Cracked Black Pepper Salad

Breaded Eggplant and Tomato Salad

Trottole with Mascarpone Cream, Sweet Peas, Prosciutto, Basil

Olives with Red Pepper Flakes and Aromatic Herbs

Blue Cheese and Spicy Caramelized Onion Flatbreads

Trio of Bruschetta including Chickpea & Spinach, Tomato, Red Onion and Roasted Pepper, Prosciutto, Grilled Garlic Toast

Classic Package select One of the following, Regal and Elegant Packages select Two:

Smoked Fruits of the Sea Assortment including Smoked Salmon, Smoked Trout, Scallops and Mussels, with traditional accompaniments such as Capers, Red Onion, Chopped Egg, Petit Toast, Crème Fraîche, Parsley, Horseradish Mustard

Spanish Tapas, Serrano Ham with Roasted Cipollini Onions, Portobello Mushrooms and Manchego Cheese, Saffron Potatoes; Fried Octopus and Vegetable Salad; Peppadews with Whole Anchovies and Roasted Red Onion; Grilled Chorizo, Sweet Corn and Scallop Ceviche, Served with Assorted Breads and Dried Fruits

Italian Salumi Bar including Assorted Imported Italian Meats with Peppers, Olives and Marinated Vegetables

Sushi Display with Salmon, Tuna, Rainbow and California Rolls

HOT HORS D'OEUVRES

Classic Package: Select one

Regal, Elegant and Station Packages: Select two

Crispy Truffle Parmesan Boneless Chicken Bites with a Spicy Maytag Blue Cheese Dipping Sauce

Shrimp Sargo's, Grilled Tuscan Bread, Sautéed Shrimp, Grilled Tomatoes, Roasted Garlic Pinot Grigio Butter

Chicken & Spinach Meatballs, Madeira Gravy

Sherry Braised Chicken with Soft Cheesy Polenta

Wild Mushroom Ravioli, Mascarpone Cream, Oven Roasted Tomatoes, Pecorino Crumbs

Lobster Mac 'n Cheese

Crispy Calamari, Piquante Peppers, Arugula, Sweet Ginger Chili Glaze

Pulled Pork Confit, Sweet Potato Rounds, English Cheddar, Pork Jus

GLOBAL CUISINE COCKTAIL STATIONS

Regal Package: please select one
Elegant Package: please select one Cocktail Station plus One Upgraded Cocktail Station

SPICE MARKET STREET FOOD

Spicy Fried Chicken Wings with Mango, Vietnamese Duck Spring Rolls, Chilled Crab Summer Rolls with Nuoc Cham, Vegetable Samosas with Cilantro Yogurt, Asian Beef Skewer, Spicy Peanut Sauce
Rice Noodle, Edamame Salad

SLIDERS / Chef Attended

Mini Angus Beef Burgers • Sweet Italian Sausage with Basil, Provolone Cheese & Pesto Aioli
• Atlantic Battered Cod with Spicy Remoulade, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard

ASIAN NOODLE STATION

Noodles: Thai Rice & Lo Mein Add-Ins: Slivered Egg, Scallions, Grilled Chicken, Roasted Pork, Toasted Peanuts, Grilled Shrimp, Shiitake Mushrooms, Cilantro, Spinach, Soy Sauce, Wok Fried Bok Choy, Sesame Seeds, Dashi, Chicken Broth

STEAK HOUSE CARVING / Chef Attended

Grilled New York Strip Steak, Creamy Horseradish Sauce, 677 Prime Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette, Breads and Rolls

ITALIAN-AMERICAN / Please select three

SCARPARELLO / Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage, Banana Peppers Garlic Jus

SUNDAY GRAVY / Rigatoni, Slow Cooked Pork Shoulder, Beef and Pecorino Meatballs Cooked in the Sauce

BRACIOLE / Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce

ITALIAN WEDDING SOUP / Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino

BROCCOLI RABE / Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil

PARMIGIANO / Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce

ZUPPA DI CLAMS / White Wine, Garlic, Tomato Herb Broth

MEXICAN TAQUERIA

Street Tacos and Fajitas, Mole Chicken and Griddled Steak

Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Rice, Roasted Corn and Jack Cheese Quesadillas, Beef Empanadas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips

HALLOUMI, GREEK MEZE / Chef Attended

Griddle Seared Goat and Sheep's Milk Cheese, Fresh Oregano, Lemon, Toasted Garlic, Grape Tomatoes on Grilled Country Ciabatta Cracker • Spanakopita Pie in Phyllo with Spinach,
Feta, Beef & Lamb Meatballs, Saffron Tomato Sauce

UPGRADED GLOBAL CUISINE COCKTAIL STATIONS

WORLD STREET FOODS / Select one
For additional selections, contact your event planner

CHILI CRAB (SINGAPORE)

Maryland Soft Shell Crab, Aromatic Sweet Chili Sauce, Napa Cabbage Chipotle Slaw

PULLED PORK (USA)

Dry Rubbed and Slow Cooked Pork, Smokey BBQ Sauce, Coleslaw, Soft Roll

XIAO LONG BAO (CHINA)

Mini Pork and Leek Dumpling, Chicken Broth, Minced Garlic, Scallions, Sambal Sauce

TOSTADAS (MEXICO)

Marinated and Pan Seared Bay Scallops, Lime, Cilantro, Chili Slaw, Pico de Gallo, Mexican Crema

JERK CHICKEN (JAMAICA)

Marinated Hard Wood Grilled Chicken Thighs Served with Pineapple, Kidney Bean Rice with Scotch Bonnet Sauce

PIEROGI (POLAND)

Potatoes and Cheese, Pan Fried in Butter, Green Onions, Black Pepper, Sweet Caramelized Onions and Sour Cream

BÁNH MI (VIETNAM)

Slow Cooked Roast Pork Belly, Pickled Carrots, Cabbage, Red Onion, Cilantro Cucumber and Daikon Salad
Served on Crusty Baguette, Sweet Soy Vinaigrette

AUTHENTIC SUSHI BAR / Chef Attended

Variety of Standard Rolls to include: Spicy Tuna Roll • Vegetable Roll • Futomaki Roll • Philadelphia Roll • Alaskan Roll • Cucumber Roll • Boston Roll • Salmon Roll • California Roll • Spicy Nigiri • Tuna, Salmon, Eel and Red Tobiko Served with Pickled Ginger, Wasabi and Soy

SEAFOOD BAR

Poached Shrimp Cocktail, Steamed PEI Mussels in Garlic White Wine Broth, Calamari, Shrimp & Vegetable Salad, Stuffed Clams Oreganato, Spicy Tuna Tartare, Fried Wontons, Peppery Cocktail Sauce, Sweet Chili Aioli, Lemon, Tabasco

GLOBAL CUISINE DINNER STATIONS

Station Package: Select two stations

NEW ENGLAND STATION

Maine Lobster Pie, Shrimp Po Boy on Toasted Potato Bun, Coleslaw, Clams Steamed in a Traditional Potato Cream Broth, Boston Baked Beans, Johnnycakes with Savory Maple Butter, Oyster Crackers

FARM TO TABLE, EAT LOCAL PLATTERS / Please select four (seasonal availability may alter selections)

Buhrmaster Farm Sweet Corn, Green Onion, Lump Crab Spoon Pudding, Crumb Topping
Chicken and Swiss Chard Meatballs, Madeira Pan Gravy, Fine Herb Pesto
Garganelli Pasta, Oyster Mushrooms, Fava Beans, Pecorino, Spring Onion Pesto, Fried Bread Crumbs, Lemon Zest
Thomas Poultry Farm Deviled Eggs, Horseradish, Dijon
Heirloom Tomato, Local Burrata, Micro Basil, Sea Salt, Saratoga Balsamic and Virgin Olive Oil
Slow Cooked Pork Shoulder and Roasted Root Vegetable Rillettes
Chorizo and Adirondack Cheddar Hash Stuffed Potato
Bacon and Thyme Waffles, Chicken "Pot Pie" Velouté

MAKE YOUR OWN BAJA TACOS AND WRAPS / Please select two

Grilled Fajita Marinated Chicken
Slow Cooked Carnitas
Cumin and Lime Marinated Pan Seared Atlantic Cod
Grilled Tempeh with Blistered Peppers
Toppings include: Cilantro, Southwest Slaw, Sliced Jalapeño, Shaved Queso Fresca, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa, Mexican Crema, Limes, Charred Onions, Flour and Corn Tortillas Accompanied by Spanish Rice

REGIONAL ITALIAN, FREDDO AND CALDO / Please select three

SALUMI / Soppressata, Bresaola, Capicola, Porchetta, Prosciutto di Parma, Parmigiano-Reggiano, Fior di Latte Mozzarella, Grissini, Focaccia, Ciabatta
CALAMARI ALLA SICILANA / Fennel and Sweet Fennel Sausage Stuffed, Tomato Broth
CARCIOFI IMBOTTITI / Baked Artichoke Hearts with Garlic, Caper, Bread Topping
BRUSCHETTA CON CAVOLO TOSCANO E CECI / Bruschetta with Tuscan Kale, Chickpea, Olive Oil
GNOCCHI ROSOLATI CON SALVIA, SEMI DI RAPE E SALSICCIA / Seared Gnocchi with Sage, Pumpkin Seeds, Roasted Butternut Squash
SFIZIOSA-KALE, RADICCHIO, SHAVED BRUSSELS SPROUTS / Pine Nut Crunch, Dried Cranberries, Ricotta Salata, Honey Balsamic Vinaigrette

SPANISH PAN / Select three

PAELLA / Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage and Scallions, Seafood Broth
Chimichurri and Beef Empanada - Cilantro Sour Cream, Chilean Pebré

FRESH SQUID / White Wine, Lemon, Caper, Black Olives, Garlic and Chili Flake

CHORIZO AND MANCHEGO RISOTTO BITES / Romesco Sauce

GAZPACHO / Fresh Chilled Tomato Soup, Chipotle Crème Fraîche

GARLIC CHICKEN WINGS / Garlic, Sherry, Lemon and Oregano Glaze

STEAK HOUSE CARVING / Chef Attended

Grilled New York Strip Steak, Creamy Horseradish Sauce, 677 Prime Steak Sauce, Lobster Mashed Potatoes,
Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette,
Breads and Rolls

COMFORT FOOD CLASSICS

Mushroom & Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac 'n Cheese, Boneless Fried Chicken
Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy, Cobb Salad, White Balsamic
Vinaigrette, Creamy Ranch

APPETIZERS

Classic and Station Packages: please select one Appetizer or one Salad

Regal Package: please select one one Appetizer

Elegant Package: Please Choose One Appetizer or One Upgraded Appetizer

Seared Diver Scallops, Shiitake Mushrooms, Caramelized Fennel Ragu, Sweet Corn Cream

Braised Confit of Chicken Spring Roll, Caraway and Sweet Potato Purée, Thyme Velouté

Crispy Polenta Bites, Grilled Beets, Wild Mushroom Fricassee and Goat Cheese Cream

Sweet Corn & Blue Crab Chowder, Crab Dumpling, Chive Crème Fraîche

Gigli Pasta, Spinach, Garlic, White Wine and Fresh Tomatoes

Slow Braised Beef Short Rib, Gorgonzola Gnocchi, Caramelized Shallots,
Fried Breadcrumbs, Red Wine Glaze

Tomato & Mozzarella Salad, Romaine Heart, Basil, Olive Oil, Aged Balsamic Syrup

UPGRADED APPETIZERS

Seared Ahi Tuna, Radishes, Pea Shoots, Ginger Hijiki Salad, Chili Wasabi Aioli, Ponzu

Pancetta Wrapped Colossal Shrimp, Arugula, Goat Cheese, Citrus Horseradish Sauce

Grilled Asparagus, Serrano Ham, Young Pecorino Cheese, Toasted Rustic Bread,
Extra Virgin Olive Oil, Orange Hollandaise

Braised Veal Short Ribs, Goat Cheese Caramelized Onion Tart

Jumbo Lump Crab Cake, Orange Segments, Arugula, Spiced Tarragon Aioli

Seared Foie Gras, Caramelized Pineapple and Drunken French Toast

Lobster Ravioli, Speck Ham, Fresh Peas, Lemon Basil Cream

Mini Braised Kurobuta Pork Tacos, Salsa Verde, Lime Sour Cream, Queso Blanco

Lobster Bisque, Butter Poached Lobster Claw, Brandied Chive Crème Fraîche

SALADS

Classic and Station Packages: Choose one Appetizer or one Salad

Regal Package: Choose One Salad

Elegant Package: Choose one Salad or one Upgraded Salad

ROMANCE

Spring Greens, Julienne Leeks, Chiffonade Rose Petals, Goat Cheese Crouton, Champagne Vinaigrette

CHOPPED

Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion, Fried Buttermilk Onion,
Blue Cheese Crumbles, White Balsamic Vinaigrette

FORK & KNIFE CAESAR

Romaine Heart, Hard Cooked Egg, Kalamata Olives, Garlic Croutons,
Parmesan Reggiano, Roasted Onion, Creamy Dressing

BABY FIELD GREENS

Mixed Greens, Cucumbers, Tomatoes, Carrots, White Balsamic Vinaigrette

BIBB LETTUCE

Crumbled Gorgonzola, Orange Segments, Haricots Verts, Edible Orchids,
Roasted Shallot Vinaigrette

UPGRADED SALADS

CAPRESE

Sliced Hot House Tomato, Fresh Mozzarella and Basil, Aged Balsamic Reduction, Extra Virgin Olive Oil

BITTER GREENS

Frisée, Radicchio, Baby Spinach, Toasted Almonds, Grapes, Crumbled Gorgonzola, Sherry Vinaigrette

ARUGULA AND STRAWBERRIES

Spiced Pecans, Goat Cheese, Sherry Vinaigrette

ENTRÉES

Classic and Regal Packages: Select two Entrées
or one Entrée Duet, plus one Vegetarian option

GRILLED NEW YORK STRIP STEAK

Caramelized Onion and Goat Cheese Whipped Potatoes, Roasted Asparagus, Bordelaise

SLICED CHATEAUBRIAND

Roasted Fingerling Potatoes, Baby Carrots, Port Wine Demi-Glace

SLOW COOKED BONELESS BEEF SHORT RIB

Maple Whipped Sweet Potato, Snipped Green Beans, Chianti Braising Gravy

SEAFOOD STUFFED SOLE

Crab and Shrimp Stuffed, Five-Grain Pilaf, Sautéed Summer Vegetables,
Lemon Parsley Gremolata, Chardonnay Butter Sauce

PEPPERED PORK PORTERHOUSE

Roasted Sweet Fingerlings, Red Wine Cherry Reduction, Grilled Asparagus

PAN ROASTED SPRING CHICKEN

Truffle and Sea Salt Yukon Smashed Potatoes, Baby Carrots,
Bacon Shallot Pan Jus

PAN-SEARED STRIPED BASS

Three Potato Hash, Steamed Asparagus, Citrus Beurre Blanc

BRICK CHICKEN

Garlicky Broccoli Rabe, Potato Purée, Rosemary-Lemon Pan Sauce

GRILLED SALMON FILLET

Yellow Lentils, Basmati Rice Pilaf, Haricots Verts, Orange Honey Beurre Blanc

ENTRÉE DUETS

SLICED CHATEAUBRIAND AND SEARED SCALLOPS

Roasted Garlic Mashed Potatoes, Haricots Verts, Triple Citrus Beurre Blanc

FILET MIGNON AND LEMON SHRIMP

Roasted Garlic Whipped Potatoes, Charred Asparagus, Bordelaise

CHICKEN SCALLOPINI AND SEAFOOD STUFFED SOLE

Roasted Root Vegetable Hash, Dijon Cream,
Sautéed Spinach, Triple Citrus Beurre Blanc

VEGETARIAN ENTRÉES

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

GRILLED VEGETABLE NAPOLEON OF MARINATED PORTOBELLO

Eggplant, Red & Yellow Roasted Peppers, Goat Cheese, on a Vegetarian Risotto Cake Base

VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY (VEGAN & GLUTEN FREE)

Over Rice Noodles (Non-GMO Soy Protein)

UPGRADED ENTRÉES

Elegant Package: please select Two Upgraded Entrées
or One Upgraded Entrée Duet, plus One Vegetarian Option

FILET MIGNON

Caramelized Shallot and Wild Mushroom Medley, Sweet Potato Hash, Haricots Verts, Red Wine Glaze

GRILLED PRIME NEW YORK STRIP STEAK

Potato Gratin, Charred Asparagus, Madeira Wine Sauce

VEAL PORTERHOUSE

English Cheddar Duchess Potatoes, Roasted Mushroom Fricassee, Caramelized Apple Veal Jus

HERB ROASTED LAMB LOIN

Three Potato Hash, Chevre Cheese, Thyme Roasted Baby Vegetables, Sweet Red Wine Onion Lamb Jus

WHITE MARBLE FARMS DOUBLE CUT PORK CHOP

Roasted Sweet Potato Fingerlings, Caramelized Shallot Pork Jus, Buttered Asparagus

PAN-SEARED DUCK BREAST

Fig-Almond-Apricot Couscous, Wilted Swiss Chard, Stone Fruit Duck Reduction

HALF ROASTED ORGANIC CHICKEN

Pan Toasted Sweet Potato Gnocchi, Caramelized Pearl Onions, Wilted Greens, Roasted Garlic Cream

PAN ROASTED DIVER SCALLOPS

Pan Seared Scallops, Yukon Potato, Charred Scallion and Pancetta, Creamed Corn, Parsley Gremolata

SEARED PINOT NOIR LACQUERED CHILEAN SEA BASS

Creamed Leeks & Lobster, Fava Beans, Asparagus, Fingerling Potatoes

LOBSTER THERMIDOR "POT PIE"

Butter Poached Lobster, Assorted Baby Potatoes and Vegetables Topped with a Thin Flaky Pastry,
Lobster Cream Sauce

HAWAIIAN SNAPPER

Jasmine Rice Pilaf, Preserved Lemon Braised Spinach, Riesling Shallot Butter

UPGRADED ENTRÉE DUETS

CLASSIC SURF AND TURF

Filet Mignon, Broiled Crumbed Lobster Tail, Olive Oil and Rosemary Smashed New Potatoes, Grilled Asparagus, Lemon Butter, Demi Glaze

FILET MIGNON AND PARMESAN CRUMB ROAST SHRIMP

Blue Cheese Encrusted Filet, Red Wine Onions, Yukon Smashed Potatoes, Grilled Asparagus, Lemon Chardonnay Butter, Veal Reduction

VEGETARIAN, VEGAN, GLUTEN FREE OPTIONS

GRILLED ZUCCHINI (VEGAN, GLUTEN FREE AND DAIRY FREE)

Filled with Roasted Root Vegetables, Garlicky Spinach, Apricot Wild Rice Pilaf

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

ROASTED MUSHROOM

Spinach and Manchego Cheese Torte, Roasted Garlic Béchamel, Charred Yellow Tomato Coulis

VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY (VEGAN & GLUTEN FREE)

Over Rice Noodles (Non-GMO Soy Protein)

SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes



LATE NIGHT NOSH STATIONS

Enjoy these end of party enhancements

GRILLED CHEESERIE / All served on oat bread

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,
Pan Onion Gravy Dipping Sauce
American Cheese with Smoked Bacon
Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

WOOD FIRED PIZZA OVEN

Authentic Hardwood Fired Pizza with Chef Inspired
Toppings: Hardwood Smoked Bacon, Ricotta,
Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage,
Grilled Chicken Breast, Tomato Sauce

HOT DIGGITY DOGZ

Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean
Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and
Steamed New England Buns. Accompanied by Baked Beans and Shoestring Fries

THE LATE NIGHT BREAKFAST DINER

Hash Brown Scallion & Cheddar Casserole, Fried Egg - Manchego and Italian Sausage Patty Sandwich,
Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole, French Toast Sticks with Warm Maple
Syrup and Chocolate Dipping Sauce

CAROLINE STREET

Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese

WARM PRETZELS

Warm Soft Pretzel with Sweet & Salty Dipping Treats, Cheese Sauce, Chocolate,
Honey Mustard, Caramel, Sweet Glaze

DESSERT PIZZA

Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar

AUTUMN HARVEST

Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider
Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares

CONFECTION COLLECTIONS

Regal, Elegant and Station Packages: Select One

HOLE IN ONE

Assorted Petit Fours, Classic or Chocolate Pistachio Cannoli, Mini Éclairs, Assorted Mini Mousse Tartlets, Mini Sfogliatelle, Cream Puffs, Palmiers.

Select one of the following Crème Brûlée:

Amarena Cherry and Chocolate, Tahitian Vanilla Bean, Raspberry Cream.

SWEET MEMORY STATION

Select Two Cookies:

Classic Chocolate Chip, Homemade Oreos, Peanut Butter Crunch, Oatmeal Raisin, Snickerdoodles, Strawberry Shortcake Cookies, White Chocolate Macadamia.

Select Two Brownies:

Chocolate Raspberry, Butterfinger, Chocolate Mint Chip, Salted Caramel, Blondies, Coconut, Peanut Butter

ALL AMERICAN

All Your Favorite Home-Style Classics, Petite Apple Crisps, Mini Lemon Meringue Pies, Chocolate Layer Cake, Snickerdoodles, Chocolate Chip Cookies, Pumpkin Tarts, Pecan Diamonds and Strawberry Shortcake



WHIMSICAL FINALES

Elegant Package: please select One

DESSERT FONDUE

Select Two: Dark Chocolate Cherry, Milk Chocolate, Dark Chocolate Strawberry, White Chocolate Raspberry, Salted Caramel, Butter Caramel, Cinnamon Caramel, White Chocolate Espresso
Offered with (select five) Fresh Pineapple, Strawberries, Bananas, Mini Pretzels, Homemade Marshmallows, Coconut Macaroons, Honeydew, Cantaloupe, Pound Cake, Cream Puffs, Graham Crackers, Rice Crispy Treats, or Dried Apricots

SWEETIE PIE STATION

Personal Pies Served with Fresh Whipped Cream, Warm Chocolate Ganache, and Caramel Sauce.
Choose Four: Apple Crisp, Coconut Cream, Pumpkin Cheesecake, Cookies 'n Cream, Blueberry Crumb, Lemon Meringue, Mocha Cream, Peanut Butter Banana, Maple Pecan, Key Lime

PRIME CUPCAKE SHOP

Select Three: Spiced Apple: Apple Cupcake, Cinnamon Mousse, Maple Butter Cream, Salted Caramel
Death by Chocolate: Chocolate Cupcake, Milk Chocolate Mousse, Dark Chocolate Fudge Icing, Chocolate Ganache Drizzle
Classic Red Velvet: Red Velvet Cupcake, Cheesecake Mousse, Cream Cheese Frosting
Tropical Carrot Cake: Carrot and Pineapple Cupcake, Coconut Cream Cheese Icing, Toasted Macadamia Nuts
Cookies n' Cream: Chocolate Chip Cupcake, Vanilla Cream Mousse, Chocolate Chip Cookie Butter Cream
Raspberry Lemon Zinger: Lemon Chiffon Cupcake, Raspberry Cream Mousse, Lemon Zested Raspberry Butter Cream, Fresh raspberries

CRÈME BRÛLÉE STATION / Chef Attended

Select three Varieties: Dark Chocolate Cherry, Tahitian Vanilla Bean, Pistachio Cream, Milk Chocolate Peppermint, Peach Raspberry, Coconut Lime, Milk Chocolate, Maple, or Spiced Apple Cider

DESSERT FLAMBÉ / Chef Attended

Select one: Banana's Foster, Cherry Jubilee, Wild Berry Cassis
All Selections are Served in a Crisp Wafer Basket with a Complimenting Ice Cream

THE 19TH HOLE

Select Two: Vanilla, Chocolate, Strawberry, Cookies & Cream, Butter Pecan
Guests Can Top Their Ice Cream Sundaes With The Following Toppings (Select Six):
Butter Caramel, Warm Chocolate Ganache, Creamy Peanut Butter Sauce, Chocolate Shavings, Chocolate and Rainbow Sprinkles, Whipped Cream, Maraschino Cherries, Candied Pecans, Reese's Pieces, M&M's, Crushed Butterfinger, Crushed Heath Bar, Crushed Oreo Cookies, Toasted Coconut, Sliced Strawberries, Diced Pineapple, or Candied Almonds.

SWEET STREET MACAROONS AND WHOOPIE PIES

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies
Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

CHOCOLATE ECSTASY

Assorted Chocolate Mignardise and Truffles, White Chocolate Raspberry, Dark Chocolate and Frangelico
Crème Brûlée, Chocolate Dipped Strawberries, Assorted Chocolate Mousse Dessert Tartlets, Fudge Brownie Dessert Shooters with Butter Caramel Sauce.

EUROPEAN WAFFLES AND GELATO

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato
Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

CLUB LUNCHEON RECEPTION

Available for Afternoon Receptions, Served for Four Hours
Classic Open Bar and Champagne Station to Greet Your Guests

TABLESIDE CHAMPAGNE TOAST

BUTLER PASSED HORS D'OEUVRES

Truffled Deviled Caviar Egg
Onion, Applewood Smoked Bacon Turnover
Bacon Wrapped Tenderloin, Gorgonzola en Brochette
Grilled Baby Lamb Lollipops,
Minted Tomato Jam
Chicken Lemongrass Wonton, Sweet Soy Chili Glaze
Seared Tuna Encrusted Wasabi Sesame Seeds, Wasabi Aioli
Szechuan Marinated Grilled Shrimp Skewer

STATIONARY DISPLAY

Premium Artisan Cheese Display
Crudit  with an Assortment of Dips
Baked Brie en Croute with Raspberry Pur e
Smoked Fruits of the Sea
Seasonal Vegetable Frittata
Assorted Spreads
Toasted Pitas and Crostini

SALAD

Organic Baby Greens with Dried Cherries, Toasted Hazelnuts,
Goat Cheese, Blood Oranges, White Balsamic Vinaigrette

ENTR E SELECTIONS

Please Choose Two

SLICED CHATEAUBRIAND

Roasted Fingerling Potatoes, Baby Carrots, Port Wine Demi-Glace

PAN ROASTED SPRING CHICKEN

Truffle and Sea Salt Yukon Smashed Potatoes, Baby Carrots, Bacon Shallot Pan Jus

GRILLED SALMON FILLET

Orange Honey Beurre Blanc, Yellow Lentils, Basmati Rice Pilaf, Haricots Verts

VEGETARIAN OPTION

Grilled Zucchini Filled with Roasted Root Vegetables,
Garlicky Spinach and Apricot Wild Rice Pilaf (vegan and gluten free)

DESSERT

Wedding Cake with Coffee & Tea Service

CELEBRATION BRUNCH RECEPTION

Available for Afternoon Receptions, Served for Four Hours
Classic Open Bar and Champagne Station to Greet Your Guests

TABLESIDE CHAMPAGNE TOAST

BREAKFAST STATION

Apple Wood Smoked Bacon
Maple Sausage
Cinnamon French Toast
Skillet Fried Potatoes
Seasonal Vegetable Frittata

Gourmet Bakery Basket to include: Croissants, Scones, Muffins, Cinnamon Buns, Assorted Danish,
Local Jams and Preserves, Cream Cheese and Whipped Butter
Fresh Fruit Display with Seasonal Berries

PASTA STATION

Select two:

Gigli Pasta, Spinach, Garlic, White Wine, Fresh Tomatoes
Cavatappi, Charred Tomato Sauce
Trottole Pasta Bolognese

Wild Mushroom Ravioli, Mascarpone Crema, Fried Shiitake Mushrooms, Pecorino Crumbs

ENTRÉE STATION

Select three:

Deep Red Wine Braised Short Rib Ragout, Creamy Herbed Polenta and Brussel Sprouts
Crab and Shrimp Stuffed Sole, Wild Rice, Haricots Verts, Citrus Lobster Sauce
Pan Seared Lemon Chicken Breast, Basmati Rice, Sautéed Spinach, Lemon White Wine Butter Sauce
Pan Seared Atlantic Salmon, Basmati Rice, Buttered Asparagus
Roasted Sliced Sirloin of Beef, Caramelized Onion, Goat Cheese Whipped Potatoes,
Roasted Asparagus, Bordelaise

DESSERT

Wedding Cake with Coffee and Tea Service

ENHANCEMENTS

Staff Manned Champagne or Mimosa Station
Bellini Bar
Omelet Station
Waffle Station

Cinnamon and Spice Waffles, Traditional Waffles, Blueberry and Strawberry Compotes,
Whipped Cream, Fresh Berries, New York State Maple Syrup

CHEF ATTENDED CARVING STATIONS

Roast Tenderloin with a Wild Mushroom Demi Glace
Marinated Pork Tenderloin Maple Dijon Sauce
Oven Roasted Turkey with Apple and Cherry Chutney

Eggs Benedict

Smoked Salmon Platter including Cold Smoked Salmon, Plain and Vegetable Cream Cheese,
Capers, Red Onion, Tomatoes

Hard Boiled Eggs, Assorted Bagels, Pumpernickel Toasts