



LESSING'S

## *Banquet Mansion Menu*

INSPIRED BY THE GRAND CELEBRATIONS OF LONG ISLAND'S GOLD COAST

### *Welcome*

*As your guests enter The Mansion, they will be Greeted with an Elegant Welcome of  
Champagne and Fresh Strawberries*

### *Your Cocktail Hour*

*Your Guests will enjoy an Elaborate and Beautifully Decorated Cocktail Buffet  
as well as Butler Passed Hors D'oeuvres*

### *Main Reception Table*

*Exotic Fruit Display, Artisan Bread Display, Country Cheese Basket  
and Fresh Vegetable Crudite*

### *From The Hearth*

*-Choose Three-*

*Roasted Sirloin with Crispy Onions*

*Shrimp Bouillabaisse, Aioli Croutons*

*Sashimi Seared Tuna Over Sushi Rice*

*Poached Organic Salmon, Sauce Verte*

*Grilled Chicken with Roasted Garlic and Rosemary*

*Thai Style Mussels, Ginger - Lemongrass Broth*

*Hanger Steak, Vidalia Onions, Cremini Mushrooms*

*Carolina Pulled Pork, Spicy Vinegar Sauce, Cornbread*

*Stuffed Pork Rouladen, Roasted Pepper Coulis*

*Petite Osso Bucco, Truffle Risotto*

*Tandoori Style Chicken, Flatbread*

*Chicken Marsala*

## *Antipasto Station*

*A Lavish Display of Fresh Mozzarella Noccellini, Provolone, Prosciutto,  
Genoa Salami, Fire Roasted Peppers, Olives, Hot Cherry Peppers*

## *Trattoria Station*

*Tortelloni Quattro Formaggio  
Penne a la Vodka  
Orecchiette, Broccoli Rabe, Sweet Italian Sausage*

## *From The Butcher\**

*- Choose Two -*

*Roast Pork Loin, Apricot Sauce  
Roast Sirloin, Sherry Mushroom Sauce  
Marinated Leg of Lamb, Pomegranate Mint Sauce  
Clove-Studded Virginia Ham, Whole Grain Mustard  
Pork Steamship Roast, Pear & Apple Compote  
Herb-Basted Turkey Breast, Natural Gravy  
Cedar-Planked Salmon, Dill Crème  
Steamed Corned Beef  
Steamed Pastrami*

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# *Butler Style Hot & Cold Hors D'oeuvres*

*Your Selection of Hot & Cold Hors D' Oeuvres  
will be Passed White Glove Butler Style  
- choose 8 total -*

## *Cold Passed Hors D'oeuvres*

*Kalamata Olive Tapenade  
Beef Rouladen, Herb Cheese  
Asparagus Prosciutto, Aged Balsamic  
Santa Fe Chicken Salsa in Black Bean Cup  
Smoked Salmon Mousse in Pastry Spoon  
Bloody Mary Shooter with Shrimp  
Scallop Ceviche Tasting Spoon  
Cold Seared Tuna, Sushi Rice  
Tomato & Basil Bruschetta*

## *Hot Passed Hors D'oeuvres*

*Clams Casino  
Mini Croque Monsieur  
Crispy Phyllo Wrapped Asparagus, Aioli  
Mini Chesapeake Crab Cakes, Old Bay Sauce  
Petite Black Angus Burgers, Caramelized Onions  
Beef Tenderloin in Brioche Bread, Fresh Mozzarella  
Scallops Wrapped in Bacon, Orange - Horseradish  
Truffle Scented Risotto Cakes with Sundried Tomato Tapenade  
Sesame Chicken Sate with Peanut Dipping Sauce  
Potatoes Stuffed with Gorgonzola & Bacon  
Mini Pulled Pork and Pepper Jack  
Coconut Shrimp  
Pesto and Goat Cheese Tartlet  
Smoked Chicken Quesadillas  
Pigs in Puff Pastry*

## *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, Draft Beers, Non-Alcoholic Beer, Chardonnay, Merlot, White Zinfandel and Pinot Grigio  
Wine, Soft Drinks and Juices. Special Requests and Upgraded Liquors are Available.*

Our Professional Bartenders are Trained to Serve Responsibly. (This includes a "No Shot" Policy)  
Additional Beer Selections \$3.00 per person, per beer

# *Four Banquet Dinner*

*- Champagne Toast -*

## *Appetizer*

*- Choose One -*

*Baked Long Island Stuffed Clams*

*Portobello Tower, Roasted Red Pepper, Fresh Mozzarella, Aged Balsamic  
Seasonal Melon, Imported Prosciutto di Parma, Toasted Pignoli Nuts  
Tortellini, Arugula, Oven Roasted Tomatoes  
Grilled Vegetable Tartlet, Goat Cheese*

## *Salad*

*- Choose One -*

*Caesar Salad, Parmesan Reggiano, Garlic Croutons*

*Field Greens, Pickled Red Onion, Gorgonzola, White Balsamic Vinaigrette*

*Rocket Arugula Salad, Chopped Tomatoes, Shaved Pecorino Romano, Meyer Lemon Vinaigrette*

*Romaine, Pear and Watercress Salad, Caramelized Pecans, Blue Cheese, Sherry Vinaigrette (\$2 Supp)*

## *Combination Salads*

*Try these Single Courses in lieu of both Salad and Appetizer*

*- Choose One -*

*Quiche Lorraine, Baby Greens*

*Pernod Seared Scallops over Arugula Salad, Lemon Vinaigrette*

*Asian Chicken Salad, Shiitake Mushrooms, Sesame Vinaigrette*

*Beefsteak Tomato & Buffalo Mozzarella Tower over Micro Greens, Balsamic Drizzle*

*Pesto Shrimp, Italian Baby Greens, Roasted Tomatoes & Toasted Pine Nuts*

*Twelve Vegetable Chopped Salad*

# Dinner Entrees

- Choose Three -

## Beef\*

*Filet Mignon*

*Gorgonzola Crust, Cabernet Sauvignon Sauce*

*Braised Boneless Short Rib*

*Grilled Polenta*

*Veal Chop*

*Honey Roasted Shallots (\$8 supp.)*

*Chateaubriand*

*Five Peppercorn Sauce*

## Seafood\*

*Seafood Risotto*

*Shrimp, Clams & Scallops, Saffron Risotto*

*Vegetable Stuffed Salmon*

*Stuffed with Julienne Vegetables, Beurre Rouge Sauce*

*Pan Roasted Mahi Mahi*

*Papaya Ginger Broth over Jasmine Rice  
or Fruit Salsa, Grilled Banana*

*Herb Crusted Baked Salmon*

*Beurre Rouge Sauce*

*Pesto Parmesan Jumbo Shrimp*

*Saffron Risotto, 12 Year Aged Balsamic Vinegar*

*Herb Crusted St. Peter's Fish*

*Tilapia, Roasted Lemon Wine Sauce*

## Poultry

*Porcini Crusted Chicken*

*Wild Mushrooms Sauté*

*French Cut Chicken*

*Truffle Marinade*

*Chicken Rouladen*

*Spinach, Roasted Pepper, Goat Cheese*

*Chicken Wellington*

*Boneless Chicken, Mushroom Stuffing, Puff Pastry*



*All Dinners Accompanied with Potato and Seasonal Vegetables*

*Vegetarian and Children's Menus Always Available*



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## *Table Side Coffee Service*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Lipton and Herbal Teas*

## *Also Included In Our Package*

*A Personal Maitre'D and Captain  
will ensure that every detail of your Event is Perfect!*

*Exclusive use of our Private Suite*

*An Event Coordinator to help plan your reception*

*Directional Maps for your Guests*

*A Choice of White or Ivory Linens*

*Place Cards for all your Guests*

*Votive Candles for your Tables*

*Valet Parking*

*Extra Hour  
(includes open bar)  
\$8 per person*

# *Dessert Stations*

## *Viennese Table*

*An Elaborate and Extensive Display of Cakes, Tortes, Gourmet Cookies  
Chocolate Dipped Fruit, Petit Fours, and French and Italian Pastries.  
Exotic Coffee and Tea Service Included.*

*\$9 per person*

## *International Coffee & Cordial Bar*

*Espresso and Flavored Coffees, accompanied by a selection of fine Liquors including  
Grand Marnier, Courvosier, Drambui, Sambuca Romano, Marie Brizard Anisette,  
Kahlua, Bailey's Irish Cream and Frangelico*

*\$8 per person*

## *French Quarter Flambé*

*Bananas Foster and Cherries Jubilee made to order and served over Vanilla Bean Ice Cream*

*\$8 per person*

## *Truffle Bar*

*Chocolate Truffles Rolled in your Favorite Toppings*

*\$8 per person*

## *Chocolate Fountain*

*Hot Cascading European Chocolate with Marshmallows and Fresh Fruit  
(Pineapple, Strawberry and Assorted Melons)*

*\$8 per person*

## *Ice Cream Sundae Bar*

*With Assorted Toppings and Syrups*

*\$8 per person*



# *Elegant Enhancements*

*From the Sea\**



## *Commodore Bourne's Seafood Bar*

*Clams and Oysters Opened to Order by Professional Shuckers, Calamari Salad and  
Bay Scallop Ceviche served with Cocktail, Mignonette and Remoulade Sauces*

*\$12 per person*

*Great South Bay Clam & Oyster Bar Only \$10 per person*

## *Sushi*

*Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi,  
Smoked Eel Sushi, Octopus Roll or create your own display.*

*Served with Cucumber & Crab Salad*

*Sushi Bar with Chef \$18 per person / Sushi Display \$15 per person / Sushi Butler Style \$11 per person*

## *Jumbo Shrimp Bar*

*Includes Giant Clam Shell Ice Sculpture*

*\$10 per person*

## *Jumbo Shrimp Cocktail*

*Served Butler Style with Cocktail and Parisian Sauces*

*\$7 per person*

## *Seared Sesame Tuna Bar*

*Wasabi, Pickled Ginger, Sushi Rice, Crab & Cucumber Salad*

*\$9 per person*

## *Cold Seafood Bar*

*\$38.50*

*per person*

*Cold Cracked Lobster, Jumbo Shrimp, Clams & Oysters on the Half Shell, Opened to Order*

*Served with a trio of Sauces: Mignonette, Remoulade, and Cocktail*

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*Elegant  
Enhancements  
To Begin or Finish Your Affair*



*Meatball Tasting Station*

*\$7.95*

*per person*

*Black Angus Meatballs*

*Herbed Chicken Meatballs*

*Pork and Veal Ricotta Meatballs*

*Served with your choice of:*

*Mushroom Gravy, Parmesan Cheese, Classic Tomato, Spicy Meat Sauce*

*Middle Eastern Bazaar*

*\$8.50*

*per person*

*Israeli Falafel with Yogurt Cucumber Sauce*

*Hummus and Baba Ganoush with Pita Triangles*

*Rosemary Marinated Lamb and Chicken Kabobs served with Parsley Tahini Sauce*

*Mediterranean Taboulah Salad*

*Gourmet Macaroni & Cheese Feast*

*\$10.50*

*per person*

*Piping Hot Corkscrew Pasta served with a Cheese Sauce of your choice:*

*Aged Cheddar, Pepper Jack, Fontina, and Tomato Fondue*

*Dress up with an array of tantalizing toppings:*

*Crispy Bacon, Roasted Asparagus and Grilled Shrimp*





*Elegant  
Enhancements  
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*Mashed Potato Bar*

*Served in Martini Glasses with an Assortment of Toppings  
\$8 per person*

*Tapas Station*

*Chicken and Beef Fajitas made to order with Seasoned Sour Cream,  
Black Bean Salsa, assortment of Ceviche and Tapas selections  
\$10 per person*

*Martini Station*

*Our Bartender will mix up the best Martinis from classic to cutting edge  
including Traditional, Cosmopolitan, Watermelon, Apple and Chocolate.  
\$7 per person - Cocktail Hour*

*Burger Bar*

*\$6.95  
per person*

*Mini Burgers on fresh Buns served with your choice of accompaniments:  
Cheddar Cheese, Gorgonzola, Swiss Cheese, Bacon, Onions, Mushrooms  
and your choice of Sauces: Barbecue, Spicy Ketchup, Herbed Mayonnaise served with  
Lettuce and Tomato and side of Crispy Waffle Fries*





*Elegant  
Enhancements  
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*Midnight Snack Bar*

*\$6.95*

*per person*

*(6 hour event only)*

*Grilled Cheese with shot glass of Tomato Soup*

*Tiny Assorted Pizzas*

*Pigs-in-a-Blanket*

*Mini Sliders*

*Decadent Dessert*

*\$7.50*

*per person*

*Brownies, Chocolate Chip Cookies, Ice Cream Sandwiches,*

*Chocolate Mousse Shooters, Cheesecake Martinis*

*Mr. Softee Truck*

*\$14.50*

*per person*

*minimum 100 guests / 1.5 hours*

*Mr. Softee parks in front of the Mansion with a full Ice Cream menu*

*at the end of the evening*





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