



**A W A T E R F R O N T W E D D I N G  
T O R E M E M B E R ...**

**OUR STANDARD PACKAGE INCLUDES:**

**FIVE HOUR OPEN PREMIUM BAR**

**ONE HOUR TRAY PASSED HORS D' OEUUVRES**

**ARTISANAL CHEESE DISPLAY**

**THREE COURSE GOURMET SEATED OR BUFFET DINNER**

**CHAMPAGNE TOAST**

**VALET PARKING**

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*Our unique waterfront property has the capability of hosting weddings of all styles and sizes. For your wedding day, we have different indoor / outdoor options to choose from depending on season and the amount of guests invited. We specialize in personalized service where no two weddings are the same.*

*In order to provide the best package and pricing information, we would like to know what type of wedding you are imagining. Please contact a catering sales manager for more details.*

## **PASSED HORS D'OEUVRES**

(Please Select Six)

### **Seafood**

Classical shrimp cocktail  
Calamari skewer, cilantro chutney  
Spicy tuna tartar, cucumber cup  
Caviar tartlet, chive, egg  
Salmon tartar duo, wonton cup  
Bacon wrapped scallops, Moscatel reduction  
Pan seared mini crab cake, spicy mango chutney  
Grilled sword fish skewer, lemon-chimichurri  
Shrimp summer roll, sweet & sour chili sauce  
Smoked salmon, buckwheat blinis, lemon-crème fraiche

### **Meat**

Crispy "oriental" chicken, sweet & sour sauce  
Beef carpaccio crostini, tarragon mustard  
Prosciutto wrapped bocconcini, basil, balsamic essence  
Crispy duck breast "a la plancha" pineapple chutney  
Chicken kebab, BBQ sauce  
Swedish meatballs, lingonberry mustard  
Grilled Mediterranean beef skewers  
Baby lamb chops, mint-yogurt sauce  
Mini croque-Monsieur  
Andouille in a blanket, Dijon mustard

### **Vegetarian**

Hummus on phyllo cup, radish, tomato, cucumber za'atar pesto  
Spinach-mushroom mini quiche  
Truffle arrancini, (golden rice ball)  
Mint & basil summer roll, spicy ponzu sauce  
Brie & truffle mini grilled cheese  
Tomato, mascarpone & basil Bruschetta  
Golden artichoke & goat cheese fritters, marinara  
Tomato tart tatin, goat cheese, basil pesto  
Chickpea vegetable fritters, minted yogurt sauce

## **ARTISANAL CHEESE DISPLAY**

Imported & domestic cheese selection  
Strawberry, walnuts, dried figs & apricots  
Toasts & crackers

# PLATED DINNER

## Appetizer

(Please Select One)

Lobster bisque, apple soffritto, lemon cream

Roasted tomato soup, crème fraiche, bacon tidbits, parmesan croutons

Salad "Santé" spinach, kale, quinoa, radish, cucumber, tomato, baby carrot  
Blueberries, avocado, toasted almonds, moscatel dressing

Tuscan "panzanella" romaine, tomato, cucumber, peppers, basil, olive, capers,  
parmesan croutons  
Red wine vinegar dressing

Wedge salad, romaine, smoked bacon, radish, cherry tomatoes, scallion, Roquefort,  
ranch dressing

Angus beef carpaccio, roquette arugula, toasted sesame, grilled lemon, micro-parmesan

Asparagus, English pea, mushroom risotto, truffle oil, bacon gastrique

Bocconcini mozzarella, prosciutto, roasted peppers, arugula, sherry glaze

Baked Maryland crab cake, sliced avocado, cucumber-mango salsa, cilantro oil

Shrimp, avocado, ruby red grapefruit, mâche greens, radish, citrus-poppy seeds  
dressing

House smoked salmon, petite cress, horseradish cream, buckwheat blinis, grilled lemon

## Middle Course

(Optional) - (Additional cost)

Saffron risotto "primavera"

Gnocchi "arrabiata" tomato, eggplant, basil, parmesan

Rigatoni, creamy pesto, artichoke, sun dried tomato

## **Entrée**

(Please Select Two)

Grilled Scottish salmon, mint-cucumber yogurt sauce

Swordfish " a la plancha" saffron-olive-tomato sauce

Herb crusted halibut, sauce "vierge"

Grilled jumbo shrimp, lemon-basil shrimp jus

Oven roasted chicken breast, sun dried tomato au jus

Grilled double lamb chops, rosemary-harissa au jus

Grilled Angus filet mignon, Bordelaise sauce - (Additional cost)

Grilled Angus NY steak, brandied peppercorn sauce

## **Accompaniments**

(Please Select Two)

### **Potato & Grains**

Parmesan potato croquette

Whipped Yukon Gold Potato

Garlic-rosemary roasted fingerling

Multi -grain & spinach croquette

Sea salt crusted phyllo potato

### **Greens & Vegetables**

Ratatouille stuffed tomato

Yellow & green beans bundle

Green asparagus bundle

Oven roasted baby carrot

Sautéed broccolini

## **Dessert**

(Please Select One)

Strawberry semi-fredo and mixed berries

Vanilla crème brûlée, Wendy's butter crunch

Peach tart, vanilla ice cream

Warm chocolate cake, mint chocolate ice cream

Tiramisu

Strawberry rhubarb cobbler, vanilla ice cream

Cheesecake, blueberry compote

# COCKTAIL HOUR ENHANCEMENTS

## CRUDITÉS DISPLAY

Assorted seasonal vegetables crudités  
Hummus & minted yogurt dipping sauce

## MEDITERRANEAN STATION

Babaganoush, hummus, tzatziki, grilled pita  
Marinated olives, stuffed grape leaves, pepperoncini  
Bite size pissaladiere, marinated boconccini

## SUSHI ROLLS

Chef Selection of Special and Traditional Rolls  
Light soy sauce, wasabi, pickled ginger

## CLASSIC RAW BAR

Local oysters, jumbo gulf shrimp, little neck clams  
Mignonette & brandied cocktail sauce

## L'ESCALE RAW BAR

East coast oysters, jumbo gulf shrimp, little neck clams  
Lobster ceviche, crab claw  
Mignonette & brandied cocktail sauce

## PASTA STATION

(Please Select Two)

Cheese tortellini "a la Belvedere vodka"  
Rigatoni bolognese, grated parmesan  
Orecchiette, spicy sausage, broccolini, parmesan  
Pumpkin ravioli, sage brown butter, pomegranate glaze  
Penne, artichoke, sundried tomatoes, olive, basil pesto  
Toppings: Grated Parmesan, Pepper Flakes, Rosemary Oil, Fried Capers

## DESSERT TABLE

(Please Select Six)

Assorted homemade cookies and brownies

Chocolate truffles, pistachio balls

Mixed fruit tarts

Crème puffs

Chocolate dipped strawberries

Fresh seasonal sliced fruit

Tri color chocolate mousse

Black forest cake

Cheesecake, blueberry compote

French Napoleon

Tiramisu

Wendy's carrot cake

Mini crème brûlée

Strawberry bombas

Mango mousse cake

Coconut cream cake