



## Signature Wedding Package

*Package Includes Freshly Warmed Baguettes with Butter on Each Table*

### **PASSED HORS D'OEUVRES**

*\*Choose Four\**

Pigs in a Blanket with Mustard Sauce  
Teriyaki Glazed Beef Skewers  
Shrimp Kabobs with Peppers and Onions  
Molly's Signature Mini Crab Cakes  
Coconut Shrimp with Thai Chili Sauce  
Buffalo Chicken Dumplings  
Boneless Guinness Chipotle Wings  
Vegetable Spring Rolls  
Seared Ahi Tuna and Avocado Poke

### **PLATED SALAD**

*\*Choose One\**

Molly's Traditional House Salad  
Italian Caesar Salad with Parmesan Shavings  
Bosc Pear Salad with Gorgonzola Cheese & Walnuts

### **ENTREES**

#### **MEATS**

*\*Choose One\**

Classic Shepherd's Pie with Creamy Mashed Potato  
Sliced NY Sirloin Steak with Wild Mushroom Sauce  
Guinness Braised Short Ribs  
Meatloaf with Red Wine Veal Reduction

#### **CHICKEN**

*\*Choose One\**

Chicken Francaise, Lemon, White Wine, and Butter  
Chicken Marsala, Rich Mushroom and Aged Wine  
Chicken Scarpiello with Sweet Hot Cherry Peppers, Italian Sausage in a White Wine Sauce  
Traditional Chicken Parmesan

*The Harbor Room at Molly Spillane's*

*Catering Director - Ashley Ferrara ● 914.899.3130 ● aferrara@mollyspillanes.com*



**MOLLY SPILLANE'S**  
MAMARONECK, NY

**SEAFOOD**

*\*Choose One\**

Miso Glazed Salmon with Shaved Scallions  
Grilled Salmon with Lemon Beurre Blanc  
Panko Crusted Cod with Olives, Capers, and Tomatoes  
Maryland Crabcakes with Basil Remoulade

**PASTA**

*\*Choose One\**

Penne ala Vodka  
Seafood Fra Diovolo – Linguini with Mussels, Clams and Shrimp  
Orecchiette Pasta served with Tomato, Spinach and Fresh Mozzarella in a Garlic-White Wine Sauce  
Molly's Original Creamy Rich Mac & Cheese

**SIDES**

Roasted Herb Fingerling Potatoes  
Mixed Vegetables with Herb Butter

**DESSERT**

Brownie Platter with Powdered Sugar and Strawberries

**BEVERAGES**

4 Hour Premium Open Bar  
*Safe No Shot Policy*  
Champagne Toast  
Unlimited Juice and Sodas  
Infused Water on the Table  
Coffee Service

**Buffet \$80 plus sales tax and 20% gratuity**



## Enhancements

### **GUACAMOLE STATION - \$5 PER PERSON**

Fresh Guacamole Made to Order  
Served With Corn Tortilla Chips

### **DISPLAY TABLE - \$6 PER PERSON**

*Inclusive Of:*

**Antipasto Platter**

*With Meats, Cheeses, Olives, Peppers & Crackers*

**Vegetable Crudite Platter**

*With Ranch Dipping Sauce*

**Mozzarella, Tomato, Basil with Balsamic Drizzle**

### **CARVING STATION - \$7 PER PERSON**

***(CHOOSE ONE)***

**Spiced Honey Mustard Glazed Ham**

**Pepper Crusted NY Sirloin Steak**

**Orange and Thyme Butter Glazed Turkey Breast**

### **VIN DELIGHTS SIGNATURE PASTRIES - ON EACH TABLE - \$4 PER PERSON**

**(Choose 4 each)**

**Triple Chocolate Shots**

**Mini Cheese Cakes**

**Caramel Bread Pudding**

**Lemon Raspberries Mousse**

**Strawberry Daiquiri Delight**

**Flourless Chocolate Dome**

**Espresso Panna Cotta**

**Apple Crumb Tarts**

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