

Wedding Buffet Menu

Cocktail Hour

PASSED HORS D'OEUVRES (8)

- Vegetable Spring Rolls, Sweet Chili Sauce
- Wild Mushroom Tarts, Gruyere, Truffle oil
- Tomato, Basil & Mozzarella Bruschetta
- Edamame Potstickers, Ponzu Sauce
- Porcini Mushroom Risotto Croquette
- Asparagus, Asiago, Gorgonzola Roll Up
- Spanakopita, Baby Spinach, Grecian feta
- Grilled Cheese & Tomato Bisque Shooter
- Warm Goat Cheese Flatbread, Roasted Garlic, Rosemary, Oven Dried Tomatoes, Arugula
- Stuffed Mushrooms with Fennel Sausage, Broccoli Rabe and Pecorino
- Lemongrass Chicken & Vegetable Dumplings, Tangerine Ginger Sauce
- Thai Chicken Satays, Lemongrass Peanut Sauce
- Buffalo Chicken Spring Rolls, Bleu Cheese
- Chorizo Empanadas, Mango Lime Mojo
- Pulled Pork Sliders, Southern Slaw
- Mini Cubans, Ham, Roast Pork, Swiss, Pickle, Mustard
- Pigs in a Blanket, Spicy Mustard
- Granny's Meatballs with San Marzano Tomato Sauce
- Mini Kobe Beef Sliders
- Philly Cheesesteak Spring Rolls, Cheese Sauce
- Argentinian Beef Skewers, Chimichurri Sauce
- Peppercorn Seared Tuna, Crisp Wonton, Wasabi Aioli, Ginger Soy Glaze
- Pecan Shrimp, Coconut Lime Sauce
- *Bacon Wrapped Scallops, Dijon Honey Sauce
- *Lump Crab Cakes, Chipotle Aioli
- *Mini Lobster Cobbler
- *Clams Casino, Chive Lemon Butter
- *Rosemary & Dijon Grilled Lamb Chops, Balsamic Glaze
- *Additional \$2.00 per person

COLD DISPLAY PLATTERS (3)

Assorted Vegetable Crudite, Creamy Caesar, Chipotle Ranch
Roma Tomato & Fresh Mozzarella Bruschetta, Garlic Crostini
Assorted Cheese & Crackers

Antipasto, Cured Meats, Olives, Roasted Peppers, Artichokes
Mediterranean Platter, Hummus, Feta, Olives, Dolmas, Pita Crisps
Tortilla Chips, Guacamole, Tomato Salsa

Seasonal Sliced Fruit Platter

*Cold Poached Shrimp, Chipotle Ginger Cocktail Sauce

*Smoked Salmon, Capers, Cucumber, Sweet onion, Crumbled Egg, Dijon Dill Aioli

**Sushi Display, Spicy Tuna, California, Vegetable Rolls

*Additional \$3 per person | **Additional \$6 per person

FOOD STATIONS

Choice of 2:

Hot Pretzel Machine

salted & cinnamon sugar soft pretzels

Dipping Sauces: *honey mustard, spicy mustard, warm cheese sauce*

Hot Dog Cart

All beef hot dogs & hot dog buns

Toppings: *ketchup, mustard, warm cheese sauce, relish, onions, shredded cheese, pickles, sauerkraut*

Mashed Potato Bar

Regular mashed & sweet potatoes

Toppings: *bacon, shredded cheese, green onion, diced tomatoes, sour cream, gravy, butter, brown sugar, marshmallows*

French Fry Bar

French Fries, Tater Tots, Sweet Potato Fries & Onion Rings

Dipping Sauces: *Ranch, Warm Cheese Sauce, Ketchup, Chipotle Aioli, Horseradish Aioli*

Toppings: *Bacon, Shredded Cheese, Green Onion, Tomatoes, Sour Cream*

Mac n Cheese Station

4-Cheese Mac n Cheese

Toppings: *shredded cheese, bacon, crushed Ritz crackers, green onion, mushrooms, tomatoes, peas*

Pasta Station

Choice of Pasta (2): *Gemelli, Penne, Farfelle, Rigatoni*

Choice of Sauces (2): *Vodka, Marinara, Alfredo, Garlic & Oil with Broccoli, Bolognese**

Served with NYC Style Bread & Olive Oil, Parmesan Cheese, Red Chili Flakes

**Additional \$2 per person*

Nacho Bar

Ground beef, tortilla chips, queso, black beans, shredded cheese, black olives sour cream, lettuce, salsa verde, jalapenos, Guacamole, pico de gallo

Taco Station

Shredded Chicken & Beef served with Corn Tortillas

Toppings: *shredded lettuce, diced tomatoes, shredded cheese, salsa verde, sour cream, chipotle aioli, guacamole, jalapenos*

Fajita Station

Shredded Chicken & Beef with Peppers & Onions served with Flour Tortillas

Toppings: *shredded lettuce, diced tomatoes, shredded cheese, salsa verde, sour cream, chipotle aioli, guacamole, jalapenos*

Slider Station

Choice of 2: *Beef Patties, Chicken Patties or Pulled Pork with Coleslaw* with Slider Buns*

Toppings: *lettuce, tomato, red onion, American cheese, pickles, ketchup, mustard, mayo*

**Additional \$2 per person*

Flatbread Pizza Station

Choice of 2: *Plain, Meatball, Spinach & Mushroom, Pepperoni, Goat Cheese & Arugula*

*Shrimp & Grits Station

Our Famous Cajun BBQ Shrimp served with Aged Cheddar, Green Chili Grits

**Additional \$5 per person*

Dinner Buffet

Complimentary Champagne Toast

CHOICE OF SALAD (1)

Served with Fresh Baked NYC Bread

Caesar Salad, romaine, garlic croutons, reggiano, creamy Caesar
Baby Greens Salad, goat cheese, maple pecans, cranberries, white balsamic vinaigrette
618 Salad, mixed greens, hearts of palm, tomatoes, feta, white balsamic vinaigrette
*Beyond Organics Bibb Salad, thyme roasted apples, goat cheese, pickled shallots, maple pecans
*Additional \$2 per person

CHOICE OF PASTA (1)

Gemelli, San Marzano tomatoes, garlic, basil
Penne Vodka, tomatoes, garlic, cream, vodka, Reggiano, basil
Farfalle, broccoli rabe, fennel sausage, parmesan, chili flake
*Rigatoni Bolognese, pork, veal, pancetta, white wine, pecorino, thyme
*Additional \$3 per person

CHOICE OF CARVING STATION (1)

Honey Glazed Ham
Herb Roasted Turkey, pecan remoulade
Sage, Orange Zest and Garlic Roast Pork Loin, salsa verde
Korean Flank Steak, ginger, scallion, rice vinegar, soy, cilantro
Argentinan Flank Steak, chimichurri sauce
*Skirt Steak, chimichurri sauce
*Additional \$6 per person

CHOICE OF ENTREES (2)

Eggplant Rollatini, stuffed with 3 cheeses, tomato basil
Chicken Marsala, portobellas, marsala and shallots
Chicken Francese, lemon, capers, white wine butter
Chicken Parmesan, San Marzano sauce
Chicken Milanese, artichoke bruschetta
Chicken Scaloppini, artichokes, chardonnay, basil
Adobe Roast Pork Loin, charred pineapple salsa
Grilled & Sliced Flank Steak, horseradish aioli
Granny's Meatballs, San Marzano sauce
Roasted Cod, lemon thyme breadcrumbs, white wine caper sauce
Almond Crusted Mahi-Mahi, mango ginger relish
Herb Seared Salmon, citrus dill butter
*Skirt Steak, chimichurri sauce
*Merlot Braised Boneless Short Ribs
**Beef Tenderloin, cabernet shallot demi glaze
*Additional \$8 per person | **Additional \$11 per person

SIDE DISHES

Choice of 1

Seasonal Vegetable Medley
Haricot Vert with Toasted Almonds
Steamed Broccoli with Garlic & Oil
EVOO Roasted Asparagus
Grilled & Roasted Seasonal Vegetables

Choice of 1

Rosemary & Garlic Roasted Potatoes
Butter Whipped Potatoes
Chipotle Whipped Sweet Potatoes
Parmesan Risotto
Saffron Basmati Rice

DESSERTS TO SUPPLEMENT YOUR WEDDING CAKE (2)

Pound Cake, balsamic strawberries, shaved white chocolate, orange whipped cream
Assorted Cookies & Brownies
Tiramisu, espresso, lady fingers, mascarpone, cocoa
Flourless Chocolate Cake, mango sauce, whipped mascarpone, Dutch cocoa
Assorted Mini Pastries
Mini Cannoli's, sweet ricotta, chocolate chips
Bread Pudding, crème anglaise sauce
Toasted Almond Crème, amaretto, savoiardi cookies, mascarpone cheese, roasted almond brittle
New York Cheesecake
Oreo Cheesecake
Seasonal Fresh Fruit Display
*Assorted Macaroons: chocolate, coffee, raspberry, vanilla, pistachio, lemon
*Assorted Mini Mousse Cups: lemon, raspberry, tiramisu, chocolate ganache
*Additional \$2.50 per person

Additional Dessert Stations Available

PACKAGE INCLUDES

Linens- Caking Cutting- Ipod Hookup- Use of Bridal Suite-
5 Hour Room Rental Fee
Ceremony Available Onsite- \$500 Additional Fee

5-Hour Open House Bar

Unlimited Coffee, Tea & Soft Drinks
Beer, Wine & House Liquor
**Premium Liquor \$10 additional per adult*
\$150 Bartender Fee (Per Bartender)

PRICING

\$79.95 per person Friday/Sunday

\$89.95 per person Saturday

Children 21 & Under 10% Off

Children 12 & Under ½ Off Children 3 & Under No Charge

Please add 20% Service Charge & Applicable Sales Tax

\$100 Maitre'd Fee Required

Minimum 50ppl Upstairs | Minimum 75ppl Saturday Evening
Private Cocktail Space Available Downstairs before 4pm-\$1,000 Additional