



The Powelton Club

2019

Wedding Brochure

29 Balmville Road, Newburgh, NY 12550 | 845.561.4481 ext. 10 | www.powelton.com

THE POWELTON CLUB

Congratulations on your engagement! Thank you for your interest in The Powelton Club as your potential wedding venue. We are honored you thought of us to share in your special day. The Powelton Club is a private country club with a reputation for catering breathtaking weddings. Our venue is open to Members and Non - Members for all wedding related events.

Couples are invited to host the ceremony, cocktail hour and reception with us. We pride ourselves on customizing each wedding and exceeding the expectations of you and your guests. By hosting one wedding per day, we guarantee you receive first class hospitality throughout your experience with us.

We encourage you to enjoy every minute of your engagement! Our Certified Wedding Planner, General Manager and Executive Chef are available to navigate you through the wedding planning process and will be present on your wedding day. All of our wedding packages include:

- On - Site Wedding Planning Services
- Set Up of Favors, Seating Cards, Table Numbers and Additional Details
- Five Hour Open Bar with Signature Cocktail and Non - Alcoholic Beverages
- Champagne Toast and Table Side Beverage Service
- Cocktail Hour with Hors d' Oeuvres
- Plated or Stationed Reception
- Wedding Cake and Cake Cutting (or monetary equivalent dessert) with Coffee Service
- Ceremony and Set Up *some restrictions may apply
- Bridal Suite and Bridal Attendant
- Votive Candle Decor
- China, Glassware, Flatware, Table Linens in Assorted Colors, Tables and Chairs
- Dance Floor
- Access to the Grounds for Pictures *some restrictions may apply depending on Club activity
- Private Menu Tasting for Six People
- One Year Anniversary Lunch or Dinner *date and time to be agreed upon by Client and Club
- A Bottle of Champagne as Our Gift in Celebration of Your Wedding

Please contact us to schedule a tour. We are excited to embark on the planning process with you!

Warmest Wishes,

Chris Diesing, General Manager Rebecca Caldarella, JWPP Stephen Latta, Executive Chef

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"The Powelton Club was the perfect venue for our wedding day. It could not have been a better experience. From start to finish, every detail was covered. The staff went above and beyond and the service was phenomenal...Our guests loved every second of the event and have been raving about the experience since...I would not change a single detail of our day...It was truly the best day of our lives!" - Bride, 2018



BAR PACKAGES

All Wedding Packages Include a Platinum Five Hour Open Bar with Non - Alcoholic Beverages
Champagne Toast and Signature Cocktail Included
Upgrades and Enhancements are Available

Diamond Package

Ketel One Vodka, Grey Goose Vodka, Stolli Vodka, Absolut Vodka, Smirnoff, Titos Vodka, Assorted Flavored Vodkas, Bacardi Rum, Captain Morgan Spiced Rum, Coconut Rum, Seagrams 7, Irish Whiskey, Beefeater, Tanqueray, Bombay Sapphire Gin, Dewar's, Makers Mark, Jack Daniels, Jim Beam, Johnny Walker Red, Johnny Walker Black, Bourbons, Jose Cuervo Tequila, White and Gold Tequilas Kahlua, Bailey's, Amaretto, After Dinner Cordials, Single Malt Scotches Bottle and Draft Imported and Domestic Beer Red, White and Sparkling Wines by the Glass

Platinum Package

Stolli Vodka, Absolut Vodka, Smirnoff Vodka, Titos Vodka, Assorted Flavored Vodkas, Bacardi Rum, Captain Morgan Spiced Rum, Coconut Rum, Seagrams 7, Irish Whiskey, Beefeater, Tanqueray, Dewar's, Makers Mark, Jack Daniels, Jim Beam, Johnny Walker Red, Bourbons, White and Gold Tequilas Kahlua, Bailey's, Amaretto, After Dinner Cordials Bottle and Draft Imported and Domestic Beer Red, White and Sparkling Wines by the Glass

Silver Package

Bottle and Draft Imported and Domestic Beer
Red, White and Sparkling Wines by the Glass

Bubble Bar Enhancement

Sparkling Wine, Champagne, Prosecco, Saratoga Sparkling Water
Strawberries, Blueberries, Raspberries, Peach Nectar, Mint, Sugar Cubes

COCKTAIL HOUR

Hot Passed Hors d' Oeuvres

Bacon Wrapped Scallops

Crimini Mushrooms
Stuffed with Goat Cheese or Spinach and Artichoke

Miniature Reuben Croquette

Beef Franks in a Puff Pastry
Spicy Mustard

Pretzel Wrapped Beef Franks
Ale - Cheddar Dipping Sauce

Grilled Baby Lamb Chops
Minted Chimichurri

Jumbo Lump Crab Cake
Creole Aioli

Miniature Chicken Chorizo Slider
Cilantro Aioli, Swiss Cheese

Fried Peppadew Peppers
Stuffed with Pimento Cheese

Country Fried Chicken and Waffle
Burnt Honey Hot Sauce

Parmesan and Spinach Croquette

Miniature Lamb Meatballs

Pork or Vegetarian Gyoza
Soy Sauce

Lemongrass Chicken Satay

Steakhouse Beef Crostini
Creamed Spinach, Mushroom Duxelles

Spanakopita

Eggplant Caponata Tartlet

Alsatian Tart

Puff Pastry, Goat Cheese, Bacon, Caramelized Onions

Miniature Swedish Meatballs

Baked Brie and Pear Beggars Purse

Miniature Grilled Cheese
Oven Roasted Tomato Bisque

Gougeres
Chive Mornay

Pepperoni Meatball
Marinara Sauce

Hickory Smoked Bacon, Tomato and Herb
Crostini, Sherry Vinaigrette

Potato Pancakes
Sour Cream

White Truffle Mac and Cheese Bites

Parmesan Ciabatta
Chicken or Eggplant, Fresh Mozzarella,
Pomodoro Sauce

Buffalo Chicken Bites
Creamy Bleu Cheese

Caramelized Onion and Ricotta Tartlet

Parmesan Crusted Artichoke Hearts

Miniature Sliders
Beef, Grilled Chicken, Veggie Burger

Arancini
Mozzarella, Pomodoro Sauce

Fried Pickles
Chipotle Mayo

COCKTAIL HOUR

Cold Passed Hors d' Oeuvres

Miniature Lobster Rolls

Pistachio Goat Cheese Tartlet
White Balsamic Grapes

Smoked Salmon Blini
Creme Fraiche

Prosciutto Wrapped Asparagus

Ahi Tuna Sashimi
Edamame Hummus, Crisp Wonton, Sriracha Aioli

Caprese Salad Brochette
Bocconcini Mozzarella, Grape Tomato, Basil

Carved Beef Tenderloin
Horseradish Aioli, Micro Arugula, Grilled Crostini

Tomato Bruschetta
Fresh Mozzarella, Grilled Ciabatta Bread

Jumbo Shrimp Cocktail
Cocktail Sauce

Pistachio and Blue Cheese Crusted Grape

Wellfleet Oyster
HV Apple Mignonette

Smoked Salmon
Chive Cream Cheese, Bagel Chip

Tuna Tartar
Avocado, Citrus Soy, Nori Rice Chip

Beef Tartar
Caper, Shallot, Potato Gaufrette

Avocado Toast
Shaved Radish, Espelette Pepper

Olive Tapenade Crostini

Caprese Crostini
Sun-Dried Tomato Tapenade, Fresh Mozzarella

Prosciutto Wrapped Persimmons
Goat Cheese

Grilled Vegetable Skewer

Miniature BLT

Hummus Crostini
Roasted Red Pepper

Caramelized Apple and Pecan Flatbread
Ricotta Spread



"The food is 5 star culinary quality, you'll enjoy a tasting of your menu prior to your event. We chose to have a raw bar and antipasto bar and it was amazing... We had filet and lobster as one of our dinner options, again amazing... All of our guests are still raving about the food and the night. The bar staff and wait staff are professional, courteous and very attentive to you and your guests' needs... The pricing was spot on, the food offerings were diverse and the service again was top notch." - Bride, 2018

FOOD STATIONS

***Available during Cocktail Hour or Reception**

Hudson Valley Crudite Display

Ranch Dressing

Cheese Fondue

Vermont Cheddar Ale

Blue Cheese

French Farmhouse

Displayed with Sourdough Bread and Vegetables

Cheese Displays

Assorted Domestic and International Cheeses

Savory or Sweet Baked Brie

Displayed with Crackers, Nuts and Fruit

Smoked Salmon and Trout Display

Miniature Bagels, Cream Cheese,

Capers, Red Onion

Sushi and Sashimi

Spicy Tuna Rolls, Rainbow Rolls, California Rolls,

Salmon Sashimi, Yellowtail Sashimi,

Snapper Sashimi

Caviar Tasting

Potato Crisps, Buckwheat Blinis, Creme Fraiche,

Sieved Egg, California Caviar

Mediterranean Station

Grilled Vegetables, Hummus, Baba Ganoush, Olives,

Feta Cheese, Long Stem Artichokes,

Roasted Red Peppers, Pita Bread

Raw Bar

Littleneck Clams, Oysters on the Half Shell,

Poached Shrimp, Green Tip Mussels,

Chilled Lobster, Crab Legs

Bruschetta and Tapenade Bar

Tomato and Herb Bruschetta

Roasted Pepper, White Bean and Basil Bruschetta

Olive Tapenade, Sundried Tomato Pesto

Toasted Crostini, Flatbread, Pita Chips

Cold Antipasto Station

Cured Italian Meat Display, Italian Cheese Display

Olives, Roasted Red Peppers,

Prosciutto and Provolone Stuffed Cherry Peppers,
Artichokes, Bocconcini Mozzarella, Assorted Breads,

Grilled Portobello Mushrooms

Hot Antipasto Station

Cold Station Items, Mussels in Marinara,

Crispy Calamari, Baked Littleneck Clams,

Grilled Eggplant Rollatini, Garlic Bread

Cheese and Charcuterie Display

Assorted Cheeses, Salami, Prosciutto, Ham

Fig Spread, Spicy Mustard, Dried Fruit, Olives, Nuts

Pub Station

Frickles, Soft Pretzels, Onion Rings,

Fried Mozzarella, Jalapeño Poppers,

Boneless Buffalo Wings, Steamed Mussels,

Fish and Chips, Fried Mac & Cheese Bites,

Curly Fries, Steak Fries, Sweet Potato Fries

Pretzel and Beer Station

Soft Pretzels, Pretzel Nuggets

Spicy Mustard, Ale and Cheddar Dipping Sauce,

Cheddar Cheese Sauce, BBQ Sauce, Nutella

Two Domestic or Imported Bottled Beers

Rustic Pizza

Margherita | Cheese | Pepperoni | Vegetable

Chicken, Bacon and Ranch

Slider Bar

Shaved Prime Rib - French Onion

Swiss Cheese, Beef Jus

Jumbo Lump Crab Cake

Red Pepper Aioli

Local Grassfed Beef Burger

Lettuce, Tomato, Onion, Cheddar, Bacon, A-1 Sauce

Portobello Mushroom

Mozzarella, Roasted Red Peppers, Balsamic Glaze

Parsnip and Carrot Fries, Sweet Potato Fries,

Garlic Aioli, Honey Mustard, BBQ Sauce

FOOD STATIONS

***Available during Cocktail Hour or Reception**

New England Clam Bake
Lobster Tails, Clams, Corn on the Cob,
New England Clam Chowder

BBQ Rib Bar
Texas, Memphis, Kansas City Ribs
Baked Beans, Coleslaw, Cornbread, Potato Salad,
Pickles

Southern Comfort
Brisket Sliders, Carolina Pulled Pork Sliders,
Fried Chicken, Baked Macaroni and Cheese,
Blackeyed Peas, Collard Greens, Mashed Potatoes,
Cajun Rice, Biscuits and Gravy,
Fried Green Tomatoes, Jambalaya

Mac and Cheese Bar
Truffle and Gruyere | Pepper Jack | Cheddar
Mix - Ins Include:
Bacon, Lobster, Ham, Scallions, Peas, Tomatoes,
Chili, Avocado, Spinach, Broccoli

Italian Station
Fried Mozzarella, Fried Calamari, Caesar Salad,
Garlic Bread, Penne ala Vodka, Chicken Parmesan,
Housemade Meatballs

Street Taco Bar
Carnitas, Ground Beef, Tequila Marinated Chicken,
Salsa Fresca, Salsa Verde, Salsa Piquante,
Guacamole, Refried Pinto Beans, Rice Pilaf,
Tomatoes, Shredded Lettuce, Pico de Gallo, Cilantro,
Aged Cheddar Cheese, Queso, Sour Cream,
Jalapeños, Corn and Flour Tortillas

Potato Mousse Station
Idaho | Peruvian | Sweet Potato
Applewood Smoked Bacon, NYS Cheddar,
Caramelized Onions, Gravy, Sour Cream, Chives

Potato Bar
French Fries | Steak Fries | Potato Skins
Crispy Onions, Bacon Bits, Scallions,
Ale and Cheddar Sauce, Sour Cream, Cheddar,
Gravy, Malt Vinegar, Parmesan Cheese

Phad Thai Station
Grilled Chicken | Shrimp | Tofu
Vegetables, Phad Thai Noodles, Phad Thai Sauce,
Cashews, Peanuts

Housemade Soup and Grilled Cheese Bar
Tomato Marsala | Cream of Mushroom
Broccoli Cheddar | Chicken Orzo
Three Cheese on Wheat Bread
American Cheese and Bacon on White Bread
Cheddar Cheese, Grilled Tomato, and
Mustard-Cheddar Spread on Griddled Texas Toast
Tomato, Basil, Mozzarella, Balsamic Glaze Panini

Sushi and Dim Sum Station
Vegetarian and Pork Dumplings, Spring Rolls,
Egg Rolls, Chicken Satay, Sushi Rolls, Shumai

Asian Station
Egg Drop Soup, Japanese Steakhouse Salad Bar,
Soba Noodle Salad, Lo Mein, Fried Rice,
Chicken Yakitori, Mongolian Beef,
Ginger and Hoisin Baby Back Ribs,
Steamed Jasmine Rice, Spring Rolls, Egg Rolls

Salad Bar Selections
The Powelton Club | Italian
Seasonally Inspired | Country
French | Asian

Ravioli Bar
Four Cheese | Mushroom | Beef
Alfredo, Ala Vodka, Bolognese
Parmigiano Reggiano

Fajita Station
Beef | Grilled Chicken | Peppers and Onions
NYS Cheddar, Shredded Lettuce, Tomatoes,
Salsa, Guacamole, Sour Cream

Crudite Bar
Cucumber, Tomato, Carrots, Radish, Broccoli,
Cauliflower, Mushrooms, Peppers, Snap Peas
Ranch, Blue Cheese

CHEF ATTENDED FOOD STATIONS

***Available during Cocktail Hour or Reception**

Pasta Station

Farfalle, Penne, Cheese Tortellini, Fettuccini, Orecchiette
Bolognese, Vodka, Marinara, Alfredo, Pesto Alfredo, Puttanesca, White Clam, Fra Diavlo
Minced Garlic, Grated Parmesan Cheese, Pesto, Red Pepper Flakes, Fresh Herbs, Spinach, Green Peas,
Broccoli Rabe, Tomatoes, Mushrooms, Red Onions, Roasted Eggplant, Roasted Red Bell Peppers, Artichokes,
White Beans, Browned Sausage, Grilled Chicken, Meatballs

Risotto Station

Rock Shrimp and Asparagus
Wild Mushroom and Spinach
Butternut Squash, Sage and Pine Nut

Stir Fry Station

Ramen, Lo Mein, Glass Noodles
Ginger - Scallion Broth, Chile - Lemongrass Pork Broth
Grilled Chicken Breast, Beef, Steamed Jasmine Rice, Vegetables

Carving Station

Faroe Island Salmon en Crouete | Dijon Mustard, Asparagus, Dill Sour Cream Sauce
Roasted Lamb Rack | Minted Lamb Jus
Charcoal Rotisserie Peruvian Chicken | Salsa Verde, Aji Amarillo Sauce
Frenched Turkey Breast | Turkey Gravy, Cranberry Sauce
Cider Brined Bone - In Ham | Espelette Honey Glaze
Bacon Wrapped Pork Loin | Apple - Onion Pork Jus
Strip Loin of Beef | Bordelaise Sauce, Caramelized Onions, Mushrooms
Prime Rib of Beef | Beef Jus, Horseradish Cream Sauce
Persillade Crusted Beef Tenderloin | Wild Mushroom Bordelaise
Roasted Salmon | Roasted Plum Tomatoes and Kalamata Olives

Chopped Salad Bar

Iceberg, Romaine, Arugula, Baby Spinach, Kale
Hardboiled Egg, Bacon Bits, Cucumber, Grape Tomato, Julienned Carrot, Dried Cranberries, Corn, Avocado,
Chick Peas, Black Beans, Shredded Cheddar, Croutons, Candied Walnuts, Crumbled Blue Cheese, Crumbled
Feta Cheese, Crumbled Goat Cheese, Grilled Chicken, Grilled Salmon, Strip Steak
Ranch, Blue Cheese, Honey Dijon, French, Balsamic Vinaigrette, Sherry Vinaigrette, Thousand Island, Caesar,
Oil and Vinegar

Savory Crepe Station

Wild Mushroom and Brie | Caramelized Onion, Herb
Tomato and Basil | Goat Cheese Spread
Braised Leek | Applewood Bacon, Spinach
Chicken and Artichoke | Sun - Dried Tomato and Basil Pesto
Ham and Cheese | Hollandaise
Monte Cristo | Gruyere, Raspberry Sauce

APPETIZER COURSE

Housemade Soup du Jour

Tomato Marsala, Broccoli Cheddar, Ale and Cheddar, Cream of Mushroom, Butternut Squash Bisque, Sweet Potato Bisque, Gazpacho

Forest Mushroom Tart Tatin

Caramelized Shallot, Herbed Goat Cheese, White Truffle Demi Glace

Fresh Trofie Pasta

Sun - Dried Tomato Pesto, Toasted Pine Nuts, Micro Basil, Shaved Parmigiano Reggiano

Penne ala Vodka

Shaved Parmigiano Reggiano

Orecchiette Pasta

Bocconcini Mozzarella, Sun - Dried Tomatoes, White Beans, Broccoli Rabe, Pesto

Tenderloin of Beef Carpaccio

Micro Greens, Grilled Crostini, Parmesan Cheese, Shallot Hay, EVOO

Pan Roasted Diver Scallop

Corn and Lobster Potato Hash, Chervil Beurre Blanc

Buffalo Mozzarella and VR Tomatoes

Aged Balsamic Reduction Glaze, Basil, Cracked Pepper, EVOO, Grilled Crostini

Jumbo Lump Crab

Avocado, Micro Celery, Tomato - Horseradish Granita

Hudson Valley Foie Gras Torchon

Portobello Florentine

Roasted Portobello Mushroom Stuffed with Baby Spinach, Artichoke Ricotta, Parmesan Cheese, Pomodoro Sauce

"Every one of our guests raved about the food, the friendly service, and the venue itself. Choosing the Powelton Club was the best decision we could've made, and we have no regrets whatsoever. Book your wedding here before the secret gets out about this place and somebody else takes your date. This is THE place in the Hudson Valley to get married." Groom, 2018



SALAD COURSE

The Powelton Club House

Mesclun Greens, Grape Tomatoes, Cucumber, Carrots, Red Onion, Herbed Croutons,
Housemade Balsamic Vinaigrette

The Powelton Club Specialty

Mesclun Greens, Candied Walnuts, Dried Cranberries, Crumbled Gorgonzola, Sweet Potato Hay,
Sherry Vinaigrette

Caesar

Romaine Leaves, Brioche Croutons, Shaved Parmigiano Reggiano, Caesar Dressing

Panzanella

Italian Ciabatta Bread, VR Tomatoes, Red Onion, Basil, Kalamata Olives, Gorgonzola, Aged Vinegar, EVOO

Arugula

Roasted NY Beets, Coach Farm Goat Cheese, Toasted Pistachios, Sherry Vinaigrette

Frisée

Pears, Shaved Fennel, Gorgonzola Cheese, Candied Walnuts, Champagne Vinaigrette

Baby Spinach

Strawberries, Candied Pecans, Coach Farm Goat Cheese, Three Seed Vinaigrette

Warm Baby Spinach

Hardboiled Egg, Blue Cheese Crumbles, Potato Hay, Warm Applewood Smoked Bacon Vinaigrette

Wedge Salad

Iceberg Lettuce, Bacon Bits, Crumbled Gorgonzola, Avocado, Hardboiled Egg, Peppercorn Ranch

Baby Kale

Dried Cranberries, Toasted Almonds, Sweet Potato Hay, Housemade Balsamic Vinaigrette

Hudson Valley

Local Greens, Local Roasted Beets, Local Goat Cheese, Aged Balsamic Vinegar



"We had multiple people tell us it was "the best wedding they've ever been to" and "the best food they've ever had at a wedding!" The food was to die for – we are still drooling over the short ribs! It was unquestionably 5 star culinary food... The Powelton Club is owed 10,000,000,000 stars for their outstanding service they provided to us. We wish we could replay the day over and over again, it was amazing!" Bride, 2018

ENTREE SELECTIONS

Beef

Grilled Eight Ounce Filet Mignon
Wild Mushrooms, Braised Leeks,
Black Truffle Demi - Glace

Grilled Ten Ounce New York Strip Steak
Bordelaise

Braised Beef Short Ribs

Roasted Hereford Prime Rib
Beef Jus

Herb Roasted Beef Sirloin
Mushroom Bordelaise

Poultry

Sautéed Chicken Cutlet
Long Stem Artichokes, Roasted Plum Tomatoes

Frenched Chicken Breast
Wild Mushrooms and Braised Leeks

Roasted Turkey Breast
Brown Gravy, Cranberry and Orange Sauce

Roasted Duck Breast and Confit
Dried Cherry Pinot Noir Duck Glace

Stuffed Chicken Roulade
Baby Spinach, Aged Provolone Cheese, Garlic

Chicken Marsala
Marsala Wine, Mushrooms, Shallots

Chicken Piccata
Lemon, Butter, Capers

Chicken Saltimbocca
Prosciutto, Butter, White Wine Sauce

Chicken Francaise
Lemon, Butter, White Wine Sauce

Pork

Herb Roasted Pork Loin
Apple - Onion Compote

Roasted Bacon Wrapped Pork Tenderloin
Applejack Pork Jus

Rosemary and Garlic Pork Loin

Veal

Grilled Twelve Ounce Veal Chop
Rosemary, Garlic and Lemon Marinade,
Green Peppercorn Brandy Sauce

Medallions of Veal Oscar
Jumbo Lump Crab, Asparagus, Tomato Béarnaise

Lamb

Roasted Australian Rack of Lamb
Parsley Crust, Lamb Jus

Seafood

Grilled Organic Salmon Fillet
Plum Tomato - Chive Butter
Oven Roasted Tomato and Kalamata Olives
Tomato Beurre Blanc

Mediterranean Seared Ahi Tuna
Olive, Herb and Tomato Salad

Atlantic Swordfish
Florida Citrus and Shaved Fennel Salad,
Lemon Basil Butter

Roasted Atlantic Cod
Sweet Miso Glaze, Purple Jasmine Ginger Rice

Butter Poached Maine Lobster Stew
Yukon Gold Potatoes, Puff Pastry

ENTREE SELECTIONS

Vegetarian

Grilled Eggplant Napoleon
Fresh Mozzarella, Baby Spinach,
San Marzano Tomatoes, Parmesan Polenta

Wild Mushroom Wellington
Wild Mushroom and Quinoa Stuffed Portobello
Mushroom, Roasted Brussel Sprouts

Baked Acorn Squash
Root Vegetables and Quinoa Stuffing

Stuffed Butternut Squash
Five Grain Wild Rice,
Root Vegetable and Cranberry Stuffing,

Stuffed Baby Eggplant
Ricotta, Spinach and Artichoke Stuffing,
Vegetarian Risotto

Pasta

Rock Shrimp and Cavatelli
Pesto, Bocconcini Mozzarella, Asparagus Tips,
Parmigiano Reggiano

Butternut Squash Lasagna
Lacinato Kale, Fresh Mozzarella

Cavatelli
Wild Mushrooms, Asparagus,
Sun - Dried Tomatoes, Parmigiano Reggiano

Lasagna ala Bolognese

Orrechiette
Sweet Italian Sausage, White Beans, Broccoli Rabe,
Roasted Garlic

Bucatini
San Marzano Tomatoes, Pancetta, Basil

Pappardelle with Braised Lamb Ragout

Combination Plates

Encouraged for a Guest Count over 160

Roasted Beef Tenderloin and Prawns
Roasted Plum Tomato Bercy Butter

Grilled Six Ounce Beef Tenderloin and
Four Ounce Maine Lobster Tail

Stuffed Chicken Roulade and Roasted Sea Bass

Grilled Chicken Paillard and Organic Salmon
Tomato and Artichoke Salad, Lemon Zest, EVOO

Braised Short Rib and Seared Diver Scallops

Sides

Starch

Thyme and Gruyere Potato Gratin
Five Grain Wild Rice
Potato Mousse
Classic | Buttermilk and Chive | Garlic
Roasted Potatoes
Fingerling | Red Bliss
Potato - Chive Croquette
Duchess Potatoes

Vegetable

Asparagus
Lemon Zest and Garlic
Broccolini
Maitre d' Hotel Butter
Sautéed Baby Carrots and Haricot Vert
Roasted Root Vegetables
Carrots, Parsnips, Turnips, Celery Root
Zucchini, Squash, Patty Pan Squash Medley
Baby Carrots and Asparagus
Green Bean Almandine
Broccoli Rabe
Corn on the Cob

DESSERT

Traditional Wedding Cake

Silver Package at The Pastry Garden in Poughkeepsie, NY Included in All Wedding Packages
Additional Upgrades Paid Directly to The Pastry Garden

Cake Flavors

White, Chocolate, Yellow, Marble

Filling Flavors

Preserves | Strawberry, Cherry, Lemon, Blueberry, Peach, Pineapple

Custards | Vanilla, Chocolate

Chocolate Fudge

Buttercream | Vanilla, Chocolate, Mocha

Fruit Platter

Cantaloupe, Honeydew, Strawberries, Seedless Grapes, Pineapple, Chocolate Covered Strawberries

Viennese Passed Desserts

Fruit Tartlets, Miniature S'Mores, Miniature Cheesecakes, Miniature Cannoli, Cheerwine Vinegar Tartlets, Chocolate Dipped Cream Puffs, Cake Pops, Truffles, French Macaroons, Milkshake and Cookie Shooters

Viennese Table

Fruit Tartlets, Miniature Cheesecakes, Miniature Chocolate Dipped Cannoli, Miniature Cupcakes, Cream Puffs, Truffles, Eclairs, Chocolate Covered Pretzels, Chocolate Tartlets, Tiramisu, Fruit Platter

Sweet Crepe Station

Strawberry | Whipped Cream, Nutella, Toasted Almonds

Mascarpone Cheese | Red Wine Poached Pear

Caramelized Apple | Rum Soaked Raisin

Blueberries | Whipped Cream, Hazelnuts

PB & J | Banana and Peanut Butter Mousse, Concord Grape Reduction

Cannoli | Whipped Cannoli Cream Filling, Chocolate Chips, Candied Orange

Banana Split Ice Cream Sundae Bar

Two Jane's Ice Cream Flavors

Bananas, Reese's Pieces, M&Ms, Oreo Cookie Crumbles, Chocolate and Rainbow Sprinkles, Toasted Coconut, Strawberries, Blueberries, Miniature Marshmallows, Granola, Hot Fudge, Caramel Sauce, Maraschino Cherries, Whipped Cream

Milk Chocolate Fondue

Brownie Bites, Marshmallows, Rice Krispy Bites, Pound Cake, Strawberries, Bananas, Pineapple, Cheesecake Bites, Oreos, Pretzels, Cannoli, Potato Chips

Caramel Apple Bar

Slices of Granny Smith, McIntosh, Honey Crisp Apples

Caramel Sauce, Hot Fudge, Miniature M&Ms, Chocolate Sprinkles, Chopped Peanuts, Oreo Pieces, Chocolate Chips, Miniature Marshmallows, Toasted Coconut, Crushed Graham Crackers

DESSERT

S'Mores Bar

Graham Crackers, Chocolate Graham Crackers, Marshmallows, Milk Chocolate, Nutella, Strawberries, Bananas

Waffle Dessert Bar

Waffles | Red Velvet, Belgian, Chocolate Chip
Ice Cream | Vanilla, Chocolate, Strawberry
Reese's Pieces, Oreo Cookie Pieces, Chocolate and Rainbow Sprinkles, Strawberries, Blueberries, Bananas, M&Ms, Maraschino Cherries, Hot Fudge, Peanut Butter, Nutella, Whipped Cream

Asian Station

Green Tea Ice Cream, Sticky Rice with Mango, Fruit Summer Rolls, Assorted Mochi

Donut Bar

Apple Cider, Cinnamon Sugar, Powdered Sugar, Chocolate Glaze, Glazed, Sprinkled

The Chocolate Factory

Brownie Bites, Chocolate Chip Cookies, Double Chocolate Chip Cookies, Milk Chocolate Fondue, Truffles, Chocolate Ice Cream, Chocolate Sprinkles, Nutella, Hot Fudge, Chocolate Covered Pretzels, Chocolate Covered Potato Chips, Miniature Chocolate Cheesecake, Chocolate Covered Peanuts, Chocolate Tartlets, Hot Cocoa

Milk Chocolate Hot Cocoa Bar

Three Flavored Vodkas, Crushed Peppermint, Miniature Marshmallows, Chocolate Chips, Chocolate and Rainbow Sprinkles, Cinnamon, Chocolate Syrup, Whipped Cream

Coffee and Cordial Station

Regular and Decaf Coffee, Harney and Sons Regular and Decaf Tea, Espresso, Cappuccino, Espresso Vodka, Kahlua, Baileys, Frangelico, Godiva Liquor

