

# Sample Wedding Menu



Upon your arrival, our white-gloved tuxedo attendants offering sparkling champagne accompanied by a variety of assorted seasonal berries will greet you and your guests.



## *Displayed Hors d'oeuvres*

Our Garde-Manger Chef will present a bountiful feast consisting of:

*An International Display of Imported Cheeses Served with Assorted Toast Triangles and Crisp Breads*

*A Harvest Basket Brimming with Fresh Crudités and Herbed Dipping Sauce*

*An Elegant Array of Seasonal Sliced Fresh Fruits*

*An Inviting Antipasto Misto Display*

*to include Tricolor Insalata di Pasta, Grilled Roasted Peppers, Fresh Mozzarella with Tomatoes and Basil Vinaigrette, Marinated Sun Dried Tomatoes, Wild Mushroom Salad, Assorted Grilled Vegetables, Imported Prosciutto, Genoa Salami, Soppressata, Mortadella and Sweet Capocola*



## *Butler Passed Hors d'oeuvres*

*An exquisite selection of hot and cold hors d'oeuvres prepared in a truly continental manner; served butler-style by white-gloved attendants*

*(Please Select Six)*

*Phyllo stuffed with Spinach and Feta Cheese  
Deep Fried Battered Coconut Shrimp  
Pancetta Wrapped Bay Scallops  
Mushroom Caps with Crabmeat  
Vegetable Spring Roll  
Miniature Crab Cakes  
California Rolls – Wasabi, Soy, Pickled Ginger  
Raspberry and Brie En Croute  
Miniature Beef Wellington  
Herb Crusted New Zealand Lollipop Rack of Lamb  
with Dijon Mustard Cream*

*Tuna Tartare  
Shrimp Cocktail  
Smoked Salmon Rosette  
on Pumpnickel, Horse Dill  
Jumbo Asparagus Wrapped in Prosciutto  
Chicken Cashew  
Fresh Mozzarella and Tomato Crostini  
Melon and Prosciutto  
Jalapeno Poppers*

## *Captain Stations*

(Please Select Two Stations)



### *Sauté Station*

(Please Select One)

Petite Medallions of Veal with a Port Wine Demiglace  
Shrimp and Sun Dried Tomatoes, Fresh Pesto, Garlic and Sambucca  
Bay Scallops with Roasted Red Pepper, Coulis and Greek Olives  
Chicken Breast with Roasted Garlic and Shallot Cream Sauce

### *Grilled Vegetable Station*

Grilled Portabello Mushrooms, Red Roasted Peppers,  
Grilled Eggplant, Grilled Fresh Asparagus  
Grilled Squash and Zucchini

### *Cold Seafood Station*

Oysters, Shrimp, Mussels

### *Pasta Station*

Gourmet Display of:

Bowtie, Fusilli and Tortellini Pasta

Served with Zesty Eggplant, Alfredo and Puttanesca Sauces  
Parmesan and Romano Cheeses, Fresh Cracked Black Pepper  
With Assorted Accompaniments

(Choice of 3)

Sweet Italian Sausage, Freshly Smoked Norwegian Salmon,  
Prosciutto, Julienne Sliced Fresh Vegetables,  
Marinated Sun Dried Tomatoes, Grilled Chicken Breasts

### *Carving Station*

(Please Select Two Items)

London Broil With  
Mushroom Demiglace  
Leg of Lamb with Rosemary  
Mint Glace  
Whole Red Snapper Under Shrimp Sea Salt  
Whole Roast Turkey With Giblet Gravy  
Hot Pastrami with Grainy Mustard  
The Perfect Candied Corned Beef

All Served With Assorted Breads

### *Grill Station*

Marinated Tenderloin of Chicken  
Marinated Tenderloin of Beef  
Grilled Bay Scallops  
With Fresh Vegetables to  
include Cherry Tomatoes, Mushroom Caps,  
Red Pepper, Green Pepper and Onion

# *The Main Festivities*



*As your guests are seated in our Sky Ballroom overlooking the New York Skyline, each will be served chilled champagne in preparation for the introductions, entrance of the bride and groom and ensuing toasts.*

## *Appetizers*

*(Please Select One)*

*Salmon in Puff Pastry with a Spinach Veloute*

*Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil*

*Smoked Chicken Strudel with a Roasted Garlic Cream Sauce*

*Creamy Risotto with Maine Lobster and Asparagus, Truffle Oil*

*Spice Seared Rare Tuna, Asian Slaw, Sesame Oil and Wasabi Cream*

*Portobello Mushroom Filled with Grilled Vegetable Risotto, Provencal Sauce*

## *Salad*

*(Please Select One)*

*Caesar Salad*

*Belgium Endive and Fresh Herb Vinaigrette*

*Sweet Corn Sopa with Main Lobster Scallions and Chili Oil*

*Spinach Salad and Wild Mushrooms, Red Onion, Egg, Bacon with Roasted Garlic Dressing*

*Field Greens with Tear Drop Tomatoes, Red Onions, Garlic Croutons and Balsamic Vinaigrette*

*Poached Pear, Baby Lettuce, Stilton Cheese and Toasted Pecans with Spiced Wine Dressing*

*Jerusalem Salad with Spinach, Radicchio, Romaine, Bibb, Hearts of Palm, Diced Tomatoes, Black Olives, Cucumber and Artichokes with Balsamic Vinaigrette*

## *Entrées*

*Please Select Two*

*Chicken Cordon Bleu*

*Chateaubriand of Beef with Bordelaise Sauce*

*Fresh Cut Chicken Breast with Wild Mushroom Ravioli and Porcini Cream*

*Medallion of Chilean Sea Bass Wrapped in Nappa Cabbage and a Port Wine Reduction*

*Grilled Salmon, Saffron Risotto and Tomato Tarragon Coulis*

*Pecan Encrusted Swordfish with a Lemon Butter Wine Sauce*

*Grilled Red Snapper with a Saffron Tomato Corcase*



## *Duet Entrées*

*for an additional fee...*

*Petite Filet Mignon and Grilled Prawns with a Port Sauce*

*Petite Filet and Grilled Salmon with a Béarnaise Sauce*

*Chicken and Shrimp Champagne Sauce*

*Crab Cakes and Shrimp Remoulade Sauce*

*Surf and Turf (6 oz. Lobster with a Petit Filet Mignon)*

*All Prices Subject to 20.5% Service Charge and 7% Sales Tax*

## *Dessert*

### *Customized Wedding Cake*

*accompanied by raspberry or blackberry coulis, fresh whipped cream*

*Served with Freshly Brewed Regular and Decaffeinated Coffee Fine Tea Selection*



## *Bar Service*

*Continuous Wine Pour (Red and White Wines) During Dinner*

*Non-Alcoholic Beer and Champagne*

*Unlimited Premium Open Bar*

*Domestic and Imported Beers*



## *Additional Complimentary Amenities*

*Bridal Attendant*

*Wedding Coordinator*

*White Floor Length Linens*

*Mirrors and Votive Candles*

*Place Cards and Directional Cards*

*Complimentary Bridal Suite for Bride and Groom*

*Discounted Overnight Rooms for Wedding Guests*

## Cocktail Reception Additions

### ***Seafood Station***

(Please Select Four)

Chilled Shrimp Displayed With Lemon and Horseradish Cocktail Sauce

Clams and/or Oysters on the Half Shell

Antipasto di Mare

Pulpo Salad

Gefilte Fish

Pickled Herring

Cold Poached Salmon

Smoked Salmon

Smoked Whitefish Salad

Served in an Ice Sculpture



### ***Vodka and Caviar Station***

American Sturgeon, Golden Whitefish, Keta Salmon Caviar, Black Bread, Chopped Egg, Red

Onions, Trio of Absolute Vodkas displayed in an Iced Bottle Rack



### ***Sushi Station***

Tako, Shimaaji, Kazunoko, Aji, Hirame, Awabi, Katuo and California Rolls Accompanied with

Wasabi and Soy Sauce

### ***Ice Carvings Available***

### ***Restroom Attendants***

## Main Reception Additions

### ***Dessert Enhancements***

#### ***Viennese Table***

A Wonderful Display of Delicious Desserts Including:

Miniature French and Italian Pastries, Assorted Mousses,

An Assortment of Fresh Baked Cakes and Pies to Include Items

Such as: Coconut Custard Pie, Italian Cheese Cake, Marble Cheese Cake,

Key Lime Pie, Pecan Pie, Apple Pie & Double Chocolate Cake

#### ***Chocolate Fountain***

Served with All the Accompaniments

## *Beverage Station Enhancements*

### *Martini Bar*

*Selection of Specialty Martinis to Include:*

*Appletini, Cosmopolitan, Chocolate Martini, French Martini and Pink Lemonade  
All Prepared with choice of Belvedere, Grey Goose or Ketel One Vodkas*

### *Mojitos*

*A Cuban Classic...*

*Bacardi 151 Rum, Club Soda, Fresh Mint and Sugar Prepared to Order  
Served with Fresh Sugar Cane*

### *Frozen Vodka Station*

*Shots of Assorted Vodkas Including:*

*Absolut Citron, Stoli Razberi, Stoli Ohranj and Grey Goose Vanilla  
served through an  
Ice Luge Decorated with Fresh Fruit*