

*Our*  
*Platinum Wedding Package*  
*Includes:*



Maître d' to Coordinate your Reception  
White Glove Service  
\*Wine Service with Entrée Course  
Ivory Table Cloths - Floor Length  
Choice of Napkin Color  
Custom Made Wedding Cake  
Personalized Menu Cards  
Direction Cards  
Coat Check  
Newly Redecorated Bridal Suite  
Complementary Hors D'oeuvres for the Bride & Groom  
(\*Liquor Provided by Client)



**Valet Parking**  
**Ice Sculpture**



## COLD DISPLAYS

### Vegetables Crudités

Bouquetière of Fresh Garden Display with Maytag Blue Cheese Cream

### International Cheese and Fruit Board

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Sun Dried Fruits,  
Quince Jam, and Assorted Crackers

### Bruschetta Platter

Vine Ripe Tomatoes with Fresh Mozzarella and Basil, served with Herbed Crostini Tomato  
Bruschetta and Eggplant and Squash Bruschetta

### Antipasto Platter

Ham, Salami, and Provolone Cheese Rollups, Shaved Prosciutto, Fresh Mozzarella Balls, Pickled  
Sundried Tomatoes, Marinated Yellow and Red Tomatoes, and Roasted Red Peppers, Peppadews

## ACTION STATIONS

### Pasta

**Shrimp Ravioli** with Peas and Cipolini Onion in a Truffled Scampi Sauce  
**Orchiachetti** with Broccoli Rabe, Italian Sausage and Oven Dried Tomatoes

### Carving *(Choice of One)*

**Striploin of Beef "Au Poivre"** with Green Peppercorn Brandy Sauce  
**Cumin Crusted Pork Loin** with Poppy Seed Citrus Glaze  
**Free Range Turkey Breast** with Pan Jus

## HORS D'OEUVRES

*(Choice of Eight)*

### CUSTOMARY PASSED HORS D'OEUVRES

Mini Quiche Lorraine	Boursin and Spinach Stuffed Mushroom
Lemongrass and Chicken Pot Stickers with Ponzu Dipping Sauce	Coney Island Franks en Crouete with Dijon
Gorgonzola and Pear Tarts	Red Pepper and Goat Cheese Quiche
Jamaican Jerked Chicken Satay with Pineapple Chutney	Curried Beef Satay with Sweet'n Spicy Glaze
Brie and Raspberry Phyllo Stars	Herbed Cheese Stuffed Artichoke
Mini Cheese Burgers with Cornichon and Ketchup	Crabcake Truffles with a Red Pepper Remoulade
Beef Empanadas with Spicy Aioli	Searred Tuna on Wonton Cracker
Fried Peking Duck Ravioli with Teriyaki Sauce	Coconut Chicken with Sweet and Spicy Coconut Sauce
Fried Mozzarella with Basil Marinara	Spinach and Artichoke Tart
Short Rib Pot Pie with Caramelized Onions	Chicken and Cheese Quesadilla Cones with Guacamole and Salsa
Crispy Shrimp Shumai with Miso Broth	Vegetable Spring Rolls
Cheddar Cheese and Bacon Potato Knish	

### COLD PASSED

Smoked Salmon on Cucumber with Caviar and Crème Fraiche  
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade  
Prosciutto Wrapped Asparagus with Romano Cheese Fondue  
Oysters on a ½ Shell with Sherry Truffle Mignonette  
Peppered Seared Beef Canape w/ Horseradish Mayo  
Tuna Tartare in a Cucumber Cup  
Crab and Gazpacho Shooter

### APPETIZERS

**Seared Dayboat Sea Scallop**

with Celery Root Puree, Brussel Leaf Slaw, and Red Wine Reduction

**Burrata Cheese and Vine Ripe Tomatoes**

with Peach Vinaigrette and Shaved Hearts of Palm

**Lobster Bisque**

with Green Apples and Lobster Tortellini

**Duck Confit Ravioli**

with Cumin Citrus Reduction and Crystalized Ginger

**Jumbo Lump Crab Cake**

with Cilantro Lime Aioli and Black Bean Salad

**Prosciutto Di Parma**

with Aged Balsamic, Roccat Arugula, Strawberries, Tomato Jam and Red Onions

**Roasted Pear Tart**

with Brie Cheese Mousse and Pickled Cherries



### SALADS

*Accompanied By Artisanal Dinner Rolls*

**Baby Arugula, Naval Orange and Dried Fig Salad**

with Red Onions, Sourdough Croutons, Orange Vinaigrette and Goat Cheese

**Seasonal Baby Greens**

with Caramelized Cipolini Onions, Pequillo Peppers, Marinated Olives, Oven Dried Tomatoes and Balsamic Vinaigrette

**Hearts of Romaine wrapped in Prosciutto di Parma**

with Pickled Tomatoes, Shaved Parmesan Reggiano, Creamy Caesar Dressing and Shaved Hearts of Palm

**Radicchio and Endive**

with Grannysmith Apples, Bartlett Pears, Bacon, Shaved Fennel and Vanilla Champagne Vinaigrette



## ENTRÉES

*(Choice Of Two Entrees Plus One Vegetarian)*

### **Roasted Organic Chicken**

with Saffron Whipped Potatoes, Baby Vegetables and Coconut Curry Broth

### **Long Island Crescent Duck Breast**

with Confit Leg Dumplings, Parsnip Puree, Sautéed Escarole and Cherry Reduction

### **Black Angus Filet Mignon and Lobster Ravioli**

with Baby Shrimp and Potato Hash, Tomato Marmalade and Lobster Bordelaise

### **Creekstone Farms NY Strip**

with Potato Confit, Housemade Steak Sauce, Tomato Flowers, and Sauteed Asparagus

### **Wild Alaskan Salmon and Smoked Salmon Stuffed Zucchini Blossom**

with White Beans, Peas, Onions, and Tomato Broth

### **Dayboat Sea Scallops and Braised Veal Cheek**

with Chestnut Puree, Braised Lentils, Confit Carrot and Turnips, and Red Wine Reduction

### **Coriander Crusted Yellowfin Tuna**

with Haricot Vert, Caramelized Pearl Onions and Cider Scented Wild Rice

## *Vegetarian*

**Pasta Primavera** with Seasonal Vegetables and Garlic and Oil

**Eggplant Lasagna** with Housemade Marinara, Fresh Ricotta and Basil

**Grilled Vegetable Napoleon** with Herbed Whipped Potatoes



## DESSERT

Plated Wedding Cake Served with Chocolate Covered Strawberry & Crème Brûlée  
Columbian Coffees and Herbal Teas

**Chocolate Fountain**

