

WEDDING RECEPTION & DINNER

THE TERRACE WEDDING PACKAGE INCLUDES:

Four-Hour Open Bar Serving Premium Brand Liquor

Butler-Passed Champagne as Your Guests Arrive

One Hour Cocktail Reception Consisting of Butler-Passed Hors D'oeuvres, Open Bar and a Choice Of Two Reception Stations

Plated Four Course Dinner

Our Staff Is Dedicated To Ensuring Your Wedding Day Is Unforgettable.

**18% Service Charge and 8.375 % Sales Tax will be added on above prices
(All prices subject to change)**

Plated Dinner 6/906

RECEPTION MENU

HOR D'OEUVRES

Cold

Eggplant Caviar on Pita Chips
Yellow-Fin Tuna Tartar on Cucumber Cup
Smoked Salmon, Pumpernickel Bread, Honey Dijon
Grapes with Gorgonzola & Walnut Crust
Ripe Honeydew Melon and Parma Ham
Herbed Goat Cheese in Endive Leaf
Mini Filet on Toast Horseradish Cream
Mini Tomato and Mozzarella
Mini Beef Carpaccio on Whole Wheat Toast

Hot

Vietnamese Vegetable Spring Roll, Sweet Sour Glaze
Greek Spanikopita
Mini Cheese, Mushroom and Truffle Pizza
Mini Croque-Monsieur, Black Forest Ham, Aged Gruyère and Béchamel
On Pain De Mie
Potato Truffle Croquette
Mini Crab Cakes with Lime-Ancho Remoulade
Wild Mushroom "Vol-Au-Vent"
Bacon Wrapped Scallop with Cherry Pepper Sauce
Mini Shepherds Pie

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RECEPTION STATIONS

Roasted Tenderloin of Beef with Green Peppercorn Sauce

Roast Rack of Lamb Au Jus
Stuffed Leg Lamb with Polenta Croutons and Pinot Noir Sauce

Whole Roast Turkey with Stuffing and Natural Gravy

Smoked Salmon
Whole Side of House Smoked Salmon
Served with Cucumber Salad, Traditional Condiments and Black Breads

Iced Seafood Bar
An Assortment of Jumbo Shrimps, Bluepoint Oysters, Crab Claws, Alaskan King Crab
and Littleneck Clams with Cocktail and Brandy Sauce

Pasta Station
Made to order with Penne Pasta, Marinara, Alfredo and Pesto Sauces
Sundried Tomatoes, Smoked Chicken and Wild Mushrooms
Served with Garlic Bread

Crudités
Baskets of Crisp Garden Vegetables Served with Assorted Dips

International Cheese & Fruit Display,
Sliced Seasonal Fruits, Assorted Crackers and Breads

Our catering staff can assist you with additional stations such as
Seasonal Risotto, Caviar and Sushi

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APPETIZER

Fresh Vegetable Soup
Heirloom Tomato Gazpacho
Beefsteak Tomato and Fresh Mozzarella Stack, Black Olive Tapanade Croutons
Smoked Salmon, Napa Cabbage Slaw and Whole Wheat Flatbread
Ahi tuna Tartar, Lemon Wasabi and Sliced Cucumber
Colossal Shrimp Cocktail

SALAD

Organic Mixed Salad Fresh Herbs, Cherry Tomatoes and Balsamic Vinaigrette
Classic Caesar Salad, Crisp Parmesan Cheese – with Chicken or Shrimp
Grilled Portobello and Arugula Salad, Balsamic Vinaigrette

ENTRÉE

Shrimp Scampi Linguine, White Wine, Garlic, and Lemon Sauce
Penne with Smoked Salmon, English Peas, Sun-Dried Tomato, and Dill Cream Sauce
Chicken Breast with Marsala, Wild Mushrooms and Fresh Parsley
Maryland Crab Cakes, Fire-Roasted Corn, Salsa and Caper Jalapeno Remoulade
Grilled Hanger Steak, Wild Mushroom and Roasted Rosemary Potatoes
Vine-Ripe Tomatoes, Garden Greens and Shoestring Potatoes
Grilled Alaskan Wild Salmon Roasted Potatoes, Sautéed Spinach and
Mustard Beurre Blanc
Pan Seared New Hampshire Striped Bass, Baby Fennel,
White Bean Cassoulet and Tomato Tarragon Jus
Top of the Rock Angus Filet of Beef, Selection of Sautéed Spring Vegetables, Roasted
Fingerling Potatoes and Cabernet Sauce
Sirloin Steak, Peppercorn Sauce and Roasted Fingerling Potatoes
Colorado Rack of Lamb, Rosemary Crusted and Potato Bolangere

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DESSERT

Our Pastry Chefs Sampling Of Desserts

Wedding or Occasion Cake Customized
Especially For Your Wedding

Complete Coffee and Tea Service
Featuring An Assortment Of Freshly
Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas

A Selection of After Dinner Liquors & Cognacs

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