

Ballroom Reception

Suggested Menu | Based on Two (2) Hours of Service

Choice of Eight (8)

Spiced Yellow Fin Tuna, Mango Relish and Wasabi Cream
Cocktail Shrimp, Zesty Cocktail Sauce
Caviar Spoon, Potato-Chive Crème
Honey Roasted Duck Breast Canapé, Orange-Horseradish Jam
Crab and Avocado Hoppa Rolls, Honey Miso Aioli
Roast Beef-Boursin Cheese Pinwheel on Crouton
Roasted Woodland Mushroom, Goat Cheese, Lemon-Tomato Compote in Crisp Tulip
Curried Chicken and Vegetable Crepe
Prosciutto and Melon Skewer
Salmon Tartar in Wonton Cone
Dijon Scented Crab Cake, Red Pepper Remoulade
Coconut Dipped Shrimp, Mango Chili Sauce
Twice Grilled Mongolian Barbecued Baby Lamb Chops
Argentinean Style Beef Skewers
Braised Short Rib Empanada
Thai Chicken Spring Roll, Lime-Soy Syrup
Panko Crusted Chicken Skewer, Japanese Ketchup
Peking Duck Roll, Barbecue Hoisin Sauce
Lemon Chicken "Lady Purse" Ginger-Apricot Crème Fraiche
Crisp Whole Tiger Shrimp and Pork Firecracker, Mango Chili Sauce
Silver Dollar Beef Sliders, Roasted Tomato Relish
Lobster Black Bean Empanada
Assorted Dim Sum

Stationary Cheese & Antipasta

Selection of Local and European Cheeses,
Marinated and Grilled Vegetables to Include Roasted Peppers, Balsamic
Marinated Mushrooms, Grilled Eggplant, Squash and Roasted Tomato
Mozzarella, Gorgonzola, Cappacolla, Sopresatta, Prosciutto, Marinated
Olives, Rosemary Focaccia and Warm Bread Sticks

Choice of Two (2) of the Following Stations and/or Carving Items:

Chilled Seafood

Featuring Gulf Shrimp, Oysters (Seasonal), Clams and Snow Crab Legs with Traditional Cocktail Sauce, Thai Basil-Wasabi Horseradish Cream, Lemon Wedge, Tabasco

Sushi

California Roll, Spicy Tuna Roll and Shrimp Tempura with Fresh Wasabi, Pickled Ginger and Soy Sauce

Asian Market

Pork, Shrimp and Vegetable Dumplings, Miniature Egg Rolls, Stir-Fried Chicken with Rice, Sweet Chili Soy Sauce and Ponzu

Piedmont Risotto Station

Truffle Scented Arborio Risotto
Green peas, Asparagus, Mushrooms, Peppers
Rock Shrimp, Smoked Chicken, Pancetta

Pasta, Pasta!

Penne, Farfalle and Cheese Tortellini
Complimented with (Choice of Two)
Zesty Marinara, Garlic Alfredo, Basil Pesto, A la
Vodka or Bolognese

with

Sliced Mushrooms, Peppers, Onions, Sun-Dried Tomatoes, Olives, Italian Sausage, Jumbo Shrimp and Chicken Breast
Served with Freshly Baked Focaccia and Grated Parmesan Cheese

Carving Options

Carved Beef Tenderloin with Bordelaise Sauce, Onion Rolls
Roasted Maple Cured Turkey Breast, Golden Raisin-Pistachio Chutney with Oriental Brioche
Cedar Plank Roasted Salmon with Maple Mustard
Rosemary Crusted Steamship Round of Beef, Au Jus, Sesame Roll
North Country Style Cured Ham: Honey Roasted with a Selection of Gourmet Mustards and Parker House Rolls

Fondue

Pound Cake, Whole Strawberries, Bananas, Brownies, Marshmallows and Pretzels with Selection of One (1): Dark, Milk or White Chocolate Fondue
Chef's Painted Plate to Accompany Your Wedding Cake

Champagne Toast

Signature Coffee Station

Freshly Brewed Organic Regular and Decaffeinated Coffees,
Select Premium Teas
Three Hour Deluxe Brand Bar

\$150 per person

Please Add \$20 per Guest for Each Additional Station

**Carving Options Require Chef's Carving Fee of \$125 per Station*

All menu pricing subject to service charge and state sales tax.

Afternoon Soiree

From 11am-3pm | One Hour Deluxe Open Bar

Butlered Hors d' Oeuvres

Choice of Four (4)

Honey Roasted Duck Breast Canapé, Orange-Horseradish Jam
Crab and Avocado Hoppa Rolls, Honey Miso Aioli
Spiced Yellow Fin Tuna, Mango Relish and Wasabi Cream
Cocktail Shrimp, Zesty Cocktail Sauce
Prosciutto and Melon Skewer
Lemon Chicken "Lady Purse" Ginger-Apricot Crème Fraiche
Crisp Whole Tiger Shrimp and Pork Firecracker, Mango Chili Sauce
Thai Chicken Spring Roll, Lime-Soy Syrup
Argentinean Style Beef Skewers

Garden Selection

Choice of One (1) Salad to be served

Farmer's Organic Lettuce, Peppery Pecans and Basil Vinaigrette
Heart of Bibb, Radicchio with Citrus Segments, Roasted Peppers, Sherry Vinaigrette
Vine Ripe Tomatoes, Herbed Baby Mozzarella, Shaved Fennel, Micro Greens, Basil Oil
Greek Salad, Feta Cheese and Kalamata Olives

Entrée Selections

All Entrees Served with Chef's Seasonal Vegetables, Unless Otherwise Noted

Five Spiced Whole Filet Mignon, Horseradish Mashed Potatoes, Chipolini Onion & Mushroom Stew \$82
Roasted Herb Chicken, Polenta Cake, Roasted Red Pepper Basil Sauce \$73
Grilled Chicken Breast with Guava & Mango Barbecue Sauce, Cilantro Jasmine Rice, Roasted Corn & Black Bean Relish
\$72
Linguine Pasta Tossed with Lobster, Scallops, Shrimp, Tomato Lemongrass Broth \$79
Hibachi Style Salmon Glazed with Chili and Honey-Ginger, Red Onion Compote, Carrot-Potato Mash \$74

Wedding Cake

Custom Designed to Your Specifications

Champagne Toast

Signature Coffee Station

Freshly Brewed Organic Regular and Decaffeinated Coffees, Select Premium Teas

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Evening Soiree

From 4pm | One Hour Deluxe Open Bar

Butlered Hors d' Oeuvres

Choice of Four (4)

Spiced Yellow Fin Tuna, Mango Relish and Wasabi Cream
Cocktail Shrimp, Zesty Cocktail Sauce
Caviar Spoon, Potato-Chive Crème
Honey Roasted Duck Breast Canapé, Orange-Horseradish Jam
Crab and Avocado Hoppa Rolls, Honey Miso Aioli
Roast Beef-Boursin Cheese Pinwheel on Crouton
Roasted Woodland Mushroom, Goat Cheese, Lemon-Tomato Compote in Crisp Tulip
Curried Chicken and Vegetable Crepe
Prosciutto and Melon Skewer
Salmon Tartar in Wonton Cone
Dijon Scented Crab Cake, Red Pepper Remoulade
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Lemon Chicken "Lady Purse" Ginger-Apricot Crème Fraiche
Crisp Whole Tiger Shrimp and Pork Firecracker, Mango Chili Sauce
Silver Dollar Beef Sliders, Roasted Tomato Relish
Lobster Black Bean Empanada
Assorted Dim Sum

Champagne Toast

Warm Appetizer

Choice of One (1) Appetizer to be Served

Wild Mushroom Ravioli, Served with Pressed Duck Sauce and Truffle Salsa
Saffron Risotto with Green peas and Seared Diver Scallops
Fiery Jumbo Gulf Shrimp, Grilled Polenta, Roasted Tomato-Caper Jam
Crab Cake with Rock Shrimp, Remoulade, Served on Wilted Spinach

Garden Selection

Choice of One (1) Salad to be served

Baby Garden Greens, Asparagus, Mushroom, Roasted Peppers, Truffle
Soy Vinaigrette, Sun-Dried Tomato and Ricotta Flan
Vine Ripe Tomato, Buffalo Mozzarella, Basil, Nicoise Olives, Balsamic Reduction
Baby Arugula and Frisee with Roasted Beets, Vermont Goat Cheese,
Sherry and Toasted Walnut Vinaigrette

Entrée Selections

All Entrees Served with Chef 's Seasonal Vegetables Unless Otherwise Noted

Pan Seared Filet of Beef,
Confit Celeriac, Truffle Mash and Armagnac-Dijon Jus \$126

Fresh Wasabi Crusted Filet of Beef,
Gingered Shiitake Mushrooms, Sweet Soy-Chianti Glaze,
Golden Mashed Potatoes \$126

Seared Organic Chicken Breast,
Mushroom Ragout, Scallion Whipped Potato, Natural Jus \$115

Five-Spice Marinated Duck Breast,
Sesame Risotto Cake, Bourbon-Marjoram Reduction \$126

Roasted Atlantic Salmon,
Teriyaki-Hoisin Barbecue, Ginger-Asparagus, Risotto Cake \$121

Grouper in Herbed Brioche Crust,
Yukon Gold Puree, Tomato-Olive Oil Emulsion \$124

Domestic Rack of Lamb,
Macadamia-Pistachio Nut Crust, Rosemary Glaze,
Sundried Tomato, Manchego Grits Cake \$134

Medallion of Beef,
Maytag Bleu Cheese Glaze, Grilled Cold Water Lobster Tail, Roasted
Onion and Potato Mash, Red Wine-Tarragon Reduction \$152

Pesto Glazed Diver Scallops and Seared Chicken Breast,
Creamy Saffron-Tomato Risotto Cake \$130

Sorbet

Chef 's Lemon, Raspberry or Mango Sorbet

Wedding Cake

Custom Designed to Your Specifications

Signature Coffee Station

Freshly Brewed Organic Regular and Decaffeinated Coffees, Select Premium Teas

All menu pricing subject to service charge and state sales tax.

Rooftop "Eleven" Wedding

*Based on Two (2) Hours of Station Service
(Minimums Apply)*

Butlered Hors d' Oeuvres

Vegetable Samosas with Cilantro Dressing
Crab Filled Endive Boats with Pickled Ginger Aioli
Kataifa Scallops with Spicy Yuzu Dressing
Spiced Cured Salmon Roll with Dill Cream
Curried Lamb Mandu with Mint Yogurt Sauce

Cheese Display

Imported and Domestic Cheese Presentation with
selection of Cured Meats, Fresh Fruits & Artisan Breads

Fresh Seafood Ice Display

Gulf Shrimp, Snow Crab Claws, Chilled Oysters
(Seasonal) Spicy Red Horseradish Sauce

Salad Display Station

Vine Ripe Tomato with Buffalo Mozzarella, Sweet Basil & Balsamic
Baby Green and Red Romaine, Shaved Parmesan, Herbed Croutons, Sweet Tomatoes, Green Olives, Shaved Carrots, Red
& Green Peppers, Jalapeño Peppers and Assorted Dressings

Vegetable Station

Roasted Fingerling Potatoes
Glazed Baby Carrots
Lemon Butter Asparagus
Green Bean Bundles

Spotlight Station

Seared Florida Grouper,
Cucumber Carrot Slaw and Pommelo Butter Sauce

Grilled Petit Beef Tenderloin
with Woodland Mushrooms and Port Wine Demi

Herb Marinated Pork Tenderloin
with Taro Root Puree and Star Anise-Plum Sauce

Tamarind-Glazed Roasted Chicken
with Apple Bacon Fried Rice

Champagne Toast

Signature Coffee Station

Freshly Brewed Organic Regular and Decaffeinated Coffees,
Select Premium Teas

\$125 per person

Bar is charged on Consumption in Addition to Reception Package

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Beverage Service

Deluxe Host Bar

(Charged per drink)

Cocktails	\$10
Imported Beer	\$6
Domestic Beer	\$5
Varietal & Sparkling Wine	\$10
Mineral Water	\$3
Soft Drinks	\$2.50

(Charged per person, per hour)

First Hour	Complimentary
1 Additional Hour	\$20
2 Additional Hours	\$28
3 Additional Hours	\$36
4 Additional Hours	\$44

Deluxe Bar Brands

Bourbon . . .	Makers Mark
Vodka	Ketel One
Gin . . .	Tanqueray
Rum . . .	Bacardi or Captain Morgan
Scotch	Dewars
Tequila	1800
Wine . . .	Seasonal Deluxe Wine
Beer . . .	Domestic & Imported Varieties

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