



your wedding menu

WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with Wine, Sparkling Water, and Champagne as they arrive.

OPEN BAR

Five Hour Top Shelf Open Bar
Top Shelf Spirits, Local and Imported Draft Beer, Wine,
Chilled Champagne, Soft Drinks, and Juices
One Signature Drink Included

COCKTAIL HOUR

RECEPTION TABLE

Chilled Fresh Seasonal Fruit
Seasonal Fresh Fruit and Berries

ARTISANAL CHEESEBOARD

Brie, Pepper Jack, Cheddar, Swiss, Smoked Gouda with Assorted Crackers and Flatbreads

FARMER'S MARKET CRUDITE

Sliced Raw Farm Stand Vegetables with Creamy Ranch and Dijon Mustard Dipping Sauces

CHARCUTERIE

Italian Cured Meats featuring Prosciutto, Mortadella, Pancetta, Sopressata, Pepperoni, Cappelletti

GOURMET SALADS

Fresh Seafood Salad with Shrimp, Scallops, and Squid
Greek Orzo Salad with Feta, Cucumbers, Tomatoes, Black Olives, and Grape Leaves
Thai Satay Noodle Salad with Vegetables
Fresh Mozzarella and Heirloom Tomato Caprese Platter
Chickpea Salad with Assorted Vegetables

COCKTAIL HOUR CONTINUED

PASTA STATION

Select two

Tri-Color Cheese Tortellini with Baby Arugula and Roasted Plum Tomatoes
Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage
Farfalle Pasta tossed with Locally Sourced Vegetables, Roasted Garlic and Olive Oil
Penne Ala Vodka with Pancetta and Shaved Parmesan
Tortellini Alfredo with Grilled Chicken and Fresh Parmesan
Fresh Hand Rolled Gnocchi with Pesto

All guests have the option to choose our chef-tended cheese wheel pasta (also known as pasta alla ruota).
Pasta alla ruota is a style of pasta that is made tableside by mixing freshly cooked pasta in a hollowed Parmesan cheese wheel.

CARVING STATION

Select one

Accompanied by Mashed Potatoes and Creamed Spinach
Roasted Loin of Pork with Smoked Apple Glaze*
Roast Beef with Bordelaise Sauce*
Herb Roasted Turkey Breast with Cranberry Chutney
Marinated London Broil with Local Fresh Horseradish Sauce*
Warm Pastrami with Spicy Grain Mustard
Garlic Teriyaki Marinated Skirt Steak*

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

Select Eight

FROM THE SEA

Poached Lobster BLT on Pretzel Roll
Cold Seared Tuna on Sushi Rice
Lobster Salad Sliders
Blackened Shrimp with Chili Lime Aioli
Tuna Tartare in Wonton Cone with Fresh Wasabi
Shrimp Cocktail
Baked Clams
Smoked Salmon and Avocado Rolls
Crispy Shrimp Risotto Balls
Fresh Lump Crab Cakes with Tartar Sauce
Bay Scallops Wrapped with Bacon
Pan Fried Oysters on Garlic Toast Points
Shrimp Tacos
Seafood Stuffed Mushrooms
Fish and Chips Cones

FROM THE LAND

Southwestern Chicken Salad on Tuscan Crostini
Miniature Potato Skins with Cheddar and Bacon
Braised Short Ribs on a Tasting Spoon
Coney Island Miniature Hot Dogs
Baby Lamb Chops*
Fried Japanese Chicken Dumplings with Ponzu Sauce
Miniature Beef, Pork, or Chicken Tacos
Chicken Satay with Peanut Dipping Sauce
Coconut Chicken with Mango Dipping Sauce
Miniature Reuben Sandwiches
Fried Chicken & Waffle Bites with Maple Glaze
Filet Mignon Crostini with Fresh Local Horseradish Sauce
BBQ Pulled Pork on Cornbread Toast
White Castle Style Sliders and Beer

VEGETARIAN

Fresh Bruschetta on Garlic Crostini
Black Bean Hummus and Feta Square on Garlic Pita
Artichoke and Spinach Crostini
Watermelon and Feta Bites
Cranberry Brie Bites
Miniature Potato Skins with Cheddar Cheese and Scallions
Miniature Grilled Cheese and Tomato Soup Shooters
Vegetable Spring Rolls
Caprese Skewers

SEATED BANQUET DINNER

DUET PLATES

Select ONE / A Duet is a Combination of Appetizer and Salad Courses

PORTOBELLO TOWER

sliced portobello mushroom with roasted red peppers, fresh mozzarella and aged balsamic glaze served over local field greens

AVOCADO CHICKEN CAPRESE

fresh mozzarella and heirloom tomatoes over local field greens topped with sliced avocado, balsamic grilled chicken breast, and a pesto vinaigrette

POACHED PEAR SALAD WITH SEARED LONG ISLAND DUCK

mixed greens, poached pears, candied walnuts & gorgonzola cheese, topped with a raspberry vinaigrette topped with pan seared long island duck

KEY LIME CRAB CAKE

lump crab cake with key lime aioli served over local field greens, with mangoes, cucumbers, and roasted peppers

PAN SEARED TUNA

sesame crusted pan seared tuna served with asian slaw

GREEK ISLAND WITH GRILLED CHICKEN

Field Greens, Avocado Cubes, Cherry and Sundried Tomatoes, Cucumbers, and Local Feta Cheese with a Cucumber Dill Tzatziki Dressing

HARVEST SALAD WITH BUTTERMILK FRIED CHICKEN

Diced Red and Green Apples, Dried Cranberries, Feta Cheese, Brown Sugar Walnuts, and applewood smoked bacon tossed with local greens and topped with fried chicken

Two Course Appetizer/Salad Option Available Upon Request

MAIN ENTRÉES

Select Four \ One From Each Category

POULTRY

CHICKEN MARSALA

farm raised boneless chicken breast with marsala sauce served with wild rice and steamed vegetables

CHICKEN VALENTINO

stuffed chicken valentino with prosciutto, mozzarella and roasted peppers served over a bed of orzo with steamed vegetables

SEATED BANQUET DINNER CONTINUED

PESTO CHICKEN BRUSCHETTA

boneless chicken breast topped with garlic, pine nuts, basil leaves, and parmigiano-reggiano cheese.
served over a bed of orzo with steamed vegetables

PAN SEARED LONG ISLAND DUCK

chipotle rubbed pan seared long island duck breast
served with wild rice and steamed vegetables

CHICKEN PICATTA

boneless chicken breasts pounded thin and sautéed with lemon caper sauce
served over a bed of orzo with steamed vegetables

ASIAN GLAZED CHICKEN

french cut chicken breast with soy honey glaze
served with wild rice and steamed vegetables

THAI SATAY NOODLE STIR FRY

Red Pepper, Baby Corn, Carrots, Snowshoe Peas and Garlic
Sautéed in Teriyaki Sauce with Sobu Noodles

SOUTHWEST BAKED PASTA

Kidney Beans, Black Beans, Elbow Macaroni, Peppers, Onions, Tomatoes and Celery
Baked with Cheddar Cheese and Mexican Spices and Served in an Iron Skillet

POMODORO ZUCCHINI PASTA

Shaved Yellow and Green Zucchini Noodles Sautéed in Garlic and Olive Oil
Topped with a Crushed Tomato Sauce
Vegan and Gluten-Free

BEEF

SHORT RIBS

balsamic brown sugar braised short ribs
served over mushroom risotto with julienned steamed vegetables

LOBSTER SURF AND TURF

grilled filet mignon with lobster tail
served with roasted corn and avocado salsa and boiled new potatoes
(additional \$8 per person)

PRIME RIB

roasted prime rib
with your choice of sauce:
au jus
OR dijon crusted with sauteed onions
OR horseradish cream

FILET MIGNON

filet mignon with brandy peppercorn sauce
OR chateaubriand - sliced filet mignon with mushroom demi-glace
OR gorgonzola crusted filet mignon
served with roasted fingerling potatoes and julienned steamed vegetables

GRILLED MARINATED SKIRT STEAK WITH ARGENTINIAN CHIMICHURRI SAUCE

tender sliced skirt steak topped with a thick garlic, olive oil, parsley and oregano sauce
served with roasted fingerling potatoes

**All Dietary Requests Can Be Accommodated with Prior Knowledge
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications**

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses.
Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
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SEAFOOD

SALMON TERIYAKI

teriyaki glazed salmon filet
served with wild rice and steamed vegetables

SEAFOOD STUFFED FLOUNDER

shrimp and scallop stuffed flounder with lobster cream sauce
served with wild rice and steamed vegetables

HERB CRUSTED STRIPED BASS

blended local spices and bread crumbs encrusted on broiled striped bass with garlic scampi butter
served with wild rice and steamed vegetables

(May – October)

BAKED HALIBUT WITH ARUGULA SALSA VERDE

fresh baked alaskan halibut with a zesty arugula and herb salsa
served with wild rice and steamed vegetables

GRILLED TUNA STEAK WITH ASIAN SESAME CRUST

sesame crusted ahi tuna steak with soy ginger sauce
served with asian slaw and steamed white rice

PESTO SHRIMP WITH LOBSTER RISOTTO

jumbo pesto glazed shrimp skewers served over lobster risotto
served with steamed vegetables

VEGETARIAN

VEGETARIAN PAELLA

wild mushrooms, roasted pepper, onion, bell pepper, garlic, tomatoes, and snowshoe peas
baked with saffron rice and served in an iron skillet (vegan and gluten-free)

QUINOA TOWER

roasted vegetables over toasted quinoa (vegan and gluten-free)

VEGETABLE LASAGNA

eggplant, ricotta, mozzarella and basil baked lasagna

THAI SATAY NOODLE STIR FRY

red pepper, baby corn, carrots, snowshoe peas and garlic
sautéed in teriyaki sauce with sobu noodles

SOUTHWEST BAKED PASTA

kidney beans, black beans, elbow macaroni, peppers, onions, tomatoes and celery
baked with cheddar cheese and mexican spices and served in an iron skillet

POMODORO ZUCCHINI PASTA

shaved yellow and green zucchini noodles sautéed in garlic and olive oil
topped with a crushed tomato sauce (vegan and gluten-free)

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DESSERT

A CUSTOM FOUR TIER WEDDING CAKE

with Your Choice of Filling and Buttercream Design

TABLESIDE COFFEE AND TEA SERVICE

Assorted Gourmet Teas, Regular and Decaffeinated Coffee
Espresso and Cappuccino Available Upon Request

ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maitre'd, Bridal Attendant and Captain will ensure that every detail of your special day is perfect

Exclusive use of our bridal suite for you and your bridal party
(Available 2 hours prior to your ceremony or reception**)

Choice of navy or ivory linens
Blank place cards for all your guests