

# Song of Hiawatha

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## *Cocktail Reception (Closed For One Hour During Dinner)*

Four Hours Of Open Bar to Include: Budweiser, Coors Light, Miller Light, Michelob Ultra, Labatts Blue, Yuengling Lager, Seagrams 7, Dewar's, Tanquarey, Smirnoff, Bacardi, Pepe Lopez Tequila, Jim Beam, Kahlua, Chardonnay, White Zinfandel, Merlot, Cabernet & Pinot Grigio

## *Champagne Toast*

## *Hors d'oeuvres Display*

One Hour Reception of Hors D'oeuvres Including a Lavish Display of Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

## *Your Choice of 4 Hand Passed Hors D'oeuvres*

### *Your Choice of One Plated Appetizer*

Grilled Portobello Mushroom Topped with Roasted Red Pepper, Goat Cheese and an Aged Balsamic Glaze  
Grilled Chicken Cavatappi A La Vodka  
Cajun Chicken Strudel served with Spiced Apricot Sauce  
Heirloom Tomato with Homemade Mozzarella and Basil

### *Mixed Baby Field Greens*

Tossed with a Champagne Vinaigrette and Topped with Julienne Garden Vegetables & Garlic Croutons

## *Fresh Rolls with Creamy Butter*

### *Your Choice of Two Entrees*

Gorgonzola Encrusted New York Strip Steak with Balsamic Demi Glace  
Slow Roasted Prime Rib of Beef Au Jus  
Kentucky Bourbon Glazed Atlantic Salmon  
Grilled Swordfish with Citrus Compound Butter  
Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs in a Garlic Veloute  
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Beurre Blanc  
Chicken Alicia - Thin Layers of Chicken, Roasted Red Peppers, Asparagus and Gorgonzola Crumbles with an Herb Cream Sauce  
Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and finished with an Aged Balsamic Glaze

## *Chef's Choice Potato or Rice*

## *Chef's Choice Vegetable*

## *A Beautiful Tiered Cake*

## *Coffee, Decaf, Tea and Soda*

**\$77.99 per Person**

Please Add 19.5% Gratuity and New York Sales Tax  
**Final Guest count by Entrée Selection is due 7 days Prior to Event**