

# Wedding Dinner Stations

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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 Displays*

One Hour Reception of Hors D'oeuvres Including 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

A Lavish Display of Pecorino Romano, Provolone, Fresh Mozzarella, Cappicola, Genoa Salami, Pepperoni, Thinly Sliced Prosciutto Ham, Roasted Peppers, Artichokes, Green Olives, Black Olives & Peppercini

### *Gourmet Stromboli Bread Display*

Italian Bread Dough Rolled with Your Choice of Two of the Following fillings:

Broccoli and Cheddar

Sausage, Peppers and Mozzarella

Chorizo, Spinach and Mozzarella

Ham, Pepperoni and Provolone

### *Your Choice of 4 Hot or Cold Hand Passed Hors d'oeuvres*

### *Baby Greens Salad with Your Choice of Dressing:*

*(Additional Enhanced Salad Options Available)*

Balsamic Vinaigrette, Italian, Blue Cheese, Champagne Vinaigrette or Peppercorn Parmesan

### *Rolls with Creamy Butter*

### *Chef Manned Carving Station (Your Choice of Two)*

Bronze Spice Rubbed Flame Cured Tenderloin of Beef

Horseradish Encrusted Prime Rib of Beef

Herb Crusted and Minted Rack of Lamb

Pepper Encrusted Top Round of Veal with Roasted Tomato Demi Glace

Carved Herb Encrusted NY Strip Loin

Rosemary and Olive Oil Infused Lollipop Lamb Chops with a Spicy Honey Mustard Sauce

### *Chef Manned Sauté /Action Station (Your Choice of Two)*

Seafood Fruit Du Mer with Shrimp, Mussels and Scallops in Scampi Sauce

Black & White Sesame Encrusted Ahi Tuna Drizzled with Wasabi Oil, served with Soba Noodles

Veal Sausage or Grilled Chicken Cavatappi a la Vodka

Chicken Marsala with Shallots and Mushrooms

Pasta Primavera with Cavatappi in a Roma Tomato Cream Sauce

Sweet and Spicy Asian Stir Fry with Chicken and Rice

*(continued on 2nd page)*

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*(continued)*

*Chef's Choice Vegetable*

*Chef's Choice Potato or Rice*

*Chef's Dessert Display \**

Mini Custard Cream Profiteroles, Mini Assorted Topped Cheesecakes, Chocolate Covered Strawberries, Italian Cannolis and Mini Crème Brulee

*Java Bar*

Assorted Flavored Coffee (Including Decaf) and Herbal Teas with Cream, Sugar, Cinnamon Sticks and Biscotti

*Coffee, Decaf, Tea and Soda*

\* A Beautiful Tiered Cake can be Substituted for the Chef's Dessert Display

**\$79.99 per Person**

This Menu May not be available for certain size groups. Please See your Banquet Manager for more information

Please Add 19.5% Gratuity and New York Sales Tax  
**Final Guest Count is Due 7 days Prior to Event**