



EVENING STAR



DISPLAYED HORS D'OEUVRES

Tease the Palate! Antipasto Literally Means “Before the Meal”

Begin Your Dining Extravaganza with Our Antipasto Platter Including a Selection of Cold Italian Meats, Sharp Imported Cheeses, Olive Oil Tossed Artichoke Hearts, Fresh Mozzarella, Grilled Asparagus

Lavish Display of Garden Vegetables Including Carrots, Celery, Cucumbers, Grape Tomatoes, Red & Yellow Peppers & Yellow Squash Served with Peppercorn Parmesan and Classic Bleu Cheese for Dipping

Seared Sesame Encrusted Tuna with Wasabi Oil Drizzle, Salmon & Avocado Sushi, Orange Glazed Pan Seared Scallops & Cantaloupe Skewers, Tangy Pot Stickers with Chives & Teriyaki, Sesame Rubbed California Rolls, Hand Molded Crab Cakes with Spiced Remoulade and Deep Fried Wontons with Pimento Chive Dip

Stuffed Rigatoni with Fresh Marinara and Parmesan Cheese, Grandma Nettie’s Handmade Meatballs in Fresh Marinara, Cheese Filled Tortellini Tossed in a Pesto Cream Sauce, Garlic Shrimp Scampi, Sliced Artisan Breads and Stromboli Stuffed with Sausage, Pepper and Mozzarella

Chef’s Seasonal Table. This Lavish Display of Hors D’oeuvres will be Created Using the Freshest Seasonal Ingredients. Display will Include a Variety of Dips, Spreads & Vegetables. Please Ask Your Sales Manager for the Complete Listing

HAND PASSED HORS D'OEUVRES

Your Choice of Four

See Separate Page for Options

Five Hours Of Open Bar

Smirnoff Vodka, Seagram’s 7, Tanqueray Gin, Bacardi Light & Castillo Spiced Rum, Castillo Coconut Rum, Dewar’s, Giro Tequila, Jim Beam Bourbon, Triple Sec, Kahlúa

Coors Light, Yuengling Lager, Bud Light & Michelob Ultra

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

Champagne Toast with Strawberries



Continued on 2nd Page

EVENING STAR CONTINUED

PLEASE SELECT ONE SALAD

Longfellows BLT Salad - Romaine Lettuce with Sliced Tomatoes,
Hickory Smoked Bacon and Bleu Cheese Dressing

Beet and Goat Cheese Salad

Frisee with Ham, Asparagus and Feta Cheese

Mixed Greens with Dried Sweet Cranberries and Gorgonzola Cheese with a
Light Balsamic Vinaigrette

PLEASE SELECT TWO ENTRÉES

Open Flame Grilled Filet with a Duo of Jumbo Crabmeat Stuffed Shrimp

Gorgonzola Encrusted New York Strip Steak with a Roasted Garlic Demi Glace

Oven Baked Lobster Tail with Crabmeat Stuffing

Kentucky Bourbon Glazed Salmon

Japanese Bread Crumbs and Citrus Encrusted Scrod with a Garlic Wine Sauce

Fresh Organic Chicken Breast Stuffed with Local Apples and French Brie Finished
with a Marsala Wine, Walnut and Cherry Sauce

Tuscan Chicken Stuffed with Imported Prosciutto Ham, Roasted Red Peppers and
Smoked Fontinella Cheese, Oven Baked Golden and Drizzled with a
Creamy Horseradish Dijon Mustard 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

ACCOMPANIMENTS

Fresh Rolls with Butter

Your Choice of One
Vegetable

Prosciutto Wrapped
Asparagus

Sautéed Brussel Sprouts
Tossed with Crispy Pancetta

Broccoli & Cauliflower Au
Gratin with Mornay Sauce

Your Choice of Potato or
Rice

Truffle Mashed Potatoes

Honey & Brown Sugar
Roasted Sweet potatoes

Fennel Mashed Potatoes

Roasted Balsamic Potatoes

Wild Rice Pilaf

CAKE

A Beautiful Tiered Wedding Cake Provided by the Lake George Baking Company
Your Choice of Style, Flavor & Filling

\$98 Per Person

Please Add 7% Sales Tax
and 20% Gratuity