

SUNSET ON THE HILLS

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, Fresh Lobster Mango Skewers with Sweet Vanilla Chili Dressing, 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, Sausage, Pepper and Mozzarella Stromboli, Garlic Shrimp Scampi & Sliced Artisan Breads
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 of the Hors D'oeuvres

PLEASE SELECT ONE CHEF MANNED ENHANCEMENT STATION

Carving Station
Oriental Wok Station
Jambalaya Station
See Separate Page for Detailed Descriptions

HAND PASSED HORS D'OEUVRES

Your Choice of Four
See Separate Page for Options

Champagne Station
Upon Arrival

**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

SUNSET ON THE HILLS 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

Grilled Filet Mignon with a Roasted Garlic Demi Glace

Beef Wellington with a Deep Rosemary Demi Glace Sauce

Filet Oscar Encrusted with Fresh Garlic and Black Peppercorns, Wrapped with Hickory Smoked Bacon Finished with Chef's 4 Peppercorn Au Pouivre Sauce

Oven Baked Lobster Tail with Shrimp, Scallop & Crab Stuffing

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

Kentucky Bourbon Glazed Atlantic Salmon

Fresh Organic Chicken Breast Stuffed with Local Apples and French Brie

Finished with a Marsala Wine, Walnut and Cherry 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

CAKE & DESSERT DISPLAY

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

Chocolate Chip Cannolis, Chocolate Mousse Martinis with Whipped Cream Topping, Chocolate Drizzled Cream Puffs, Oven Baked Peanut Butter Cookies, Sliced Fresh Pineapple, Cantaloupe and Honeydew

After Dinner Cordials

Offered During the 4th & 5th Hours of the Reception

Amaretto Di Sarona

Romano White Sambuca

Frangelico

Bailey's Irish Cream

Java Bar

Chocolate Covered Spoons,
Almond Toffee Biscotti,
Assorted Flavored Syrups and
Creamers, Assorted Tazo
Teas, Andes Mint Candies &
of Course Raw Sugar Sticks

ACCOMPANIMENTS

Fresh Rolls with Butter

Your Choice of One

Vegetable

Proscuitto 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

\$128 Per Person

Please Add 7% Sales Tax
and 20% Gratuity