

A VERY SPECIAL EVENING

COCKTAIL HOUR

Host's Choice of 12 Passed Hors d'oeuvres

Mocktail Bar for Kids

CARVING STATION

Host's Choice of Two Items

Expertly Carved and Served with a Basket of Fresh Baked Breads
Garlic Crusted Premium Herford Top Sirloin Roast with Jus Natural
Barbecued Top Sirloin of Australian Free Range Lamb with Ginger Soy Jus
Glazed Corned Beef with Kosher Style Mustard
Barbecued London Broil with Tangy Beef Jus
Roasted Turkey with Cranberry Mustard Sauce

PASTA STATION

Host's Choice of Two Pastas and Toppings

Linguine, Penne, Rigatoni, Fusilli, Bowtie & Wheel

Sautéed Mushrooms and Mascarpone Cream

Sliced Oven Roasted Free Range Chicken, Sautéed Vegetables and Sun-Dried Tomatoes with Pan Juices & Garlic, Lemon & Herbs

Sautéed Broccoli Rabe with Garlic White Wine, Butter, Tomato and Herbs

Sweet Italian Sausage, Oven Roasted Plum Tomatoes and Ricotta Cream

Grilled Fennel, Eggplant and Portobello Mushrooms with Baby Organic Spinach, Garlic, Diced Tomatoes, Lemon and Tuscan Basil Oil

Sautéed Local Organic Vegetable Medley with Sun Dried Tomatoes and Garlic Cream

CAVIAR STATION

Salmon Roe and American Paddlefish Caviar served with

Classic Garnish of Finely Diced Red Onion, Fines Herbs, Grated Hard Boiled Egg Whites and Yolks,

Capers, Lemon and Dill Cream, Warm Toast Points and European Style Plugra Butter

SUSHI

Rolled Sushi Only

Vegetable Roll-Seasonal Julienned Vegetables with Avocado

California Roll-Crab, Avocado and Cucumber

Spider Roll-Soft Shell Crab Roll (In Season)

Smoked Salmon and Asparagus-House Smoked Salmon with Steamed Asparagus

Served with Cream Cheese

Spicy Crunchy Tuna Roll- Diced Tuna, Chili Mayo, Soy and Tempura Flakes

Hotatagai-Local Dayboat Sea Scallops

Tekka Maki- Local Yellowfin Tuna or Hawaiian Ahi Tuna

Sake-Organic Farm Raised Salmon

Kids DINNER BUFFET

Slider Station
Sushi Station
Hot Dog Cart
Taco Bar
Salad Bar

Adult MENU

(SERVED in BALLROOM)

FIRST PLATES

Host's Choice of One

Oven Roasted Quail Stuffed with Truffled Risotto and Champagne Grapes (Seasonal)
Steamed Spinach and Stir Fried Oyster mushrooms with Garlic and Pan Juices

Grilled Local Oysters with Chive Beurre Blanc and American Caviar

Beef, Bison, Venison or Ostrich Carpaccio
Garlic Croustini, Shaved Parmesan, Crisp Capers and Tuscan Basil Oil

Napoleon of Smoked Salmon Mousse and Asparagus with Crisp Phyllo Pastry and Pommery Mustard Dressing

Pan Seared Hudson Valley Foie Gras with Sauternes Sauce, Grilled Fennel and Quince Chutney

Crisp Maryland Jumbo Lump Crab Cake with Organic Carrot and Pommery Mustard Puree
Local Organic Tatsoi with Ginger Scallion Soy Sauce and Crisp Rice Noodles

Warm Lobster and Organic Vegetable Summer Roll with Plum Wine Sauce

SECOND PLATE

Local Organic Mesclun Greens is a Crisp Garlic Parmesan Basket with Pecan Crusted Goat Cheese
Baby Organic Beets, Sugar Plum tomatoes and Dijon Vinaigrette

Smoked Shellfish Salad
(Scallops, Mussels, Oysters and Shrimp with American Caviar and Citrus Vinaigrette)
With Sliced Tomatoes, Red Onion, and Local Organic Mesclun Greens

Warm Montauk Lobster Salad with Tuscan Basil Vinaigrette
Organic Grilled Vegetables and Local Organic Mesclun Greens

INTERMEZZO

Intermezzo is a small portion of sorbet meant to cleanse the palate prior to Main Course service
Raspberry, Pear, Mango, Strawberry, Green Apple, Lemon, Watermelon, Pink Grapefruit

MAIN PLATES

Host's Choice of Three, Guests Choice of One

Charbroiled Pennsylvania Free Range Bison Rib Eye Steak with Grilled Vidalia Onions and BBQ Glaze
Organic Grilled Vegetables and Roast Garlic Whipped Potatoes

Grilled Sashimi Tuna with Soy Wasabi Vinaigrette
Organic Baby Boc Choy, Shiitake Mushrooms and Soba Noodles Steamed with Ginger and Sesame Oil

Pan Roasted Poussin with Sauternes Sauce and Fresh Thyme
Steamed Organic Greens, Sautéed Organic Vegetable Medley and Brown Rice Black Barley Pilaf

Filet Mignon and Hudson Valley Foie Gras Roasted in Puffed pastry
Madeira Wine Sauce with Fresh Imported Perigourd Black Truffles
Organic Grilled Vegetables and Gratin Dauphines

Lobster Any Style: Steamed, Broiled, Grilled or Baked and Stuffed
Accompaniments to be determined with preparation of Lobster

Surf and Turf

1-Pound Montauk Lobster (Steamed or Grilled) Served Out of the Shell and Charbroiled Filet Mignon with Madeira Wine Sauce

Pan Roasted Garlic Crusted Certified Angus Rib Sliced and French Served to the Table
Oven Dried Tomato with Roast Garlic Whipped Potato and Broccoli Rabe

DESSERT

Custom Cake

Chocolate Fountain

Viennese Display

Passed Mini Milk Shakes

Haagen Daz Cart