Wedding Guide
SAINT PETER’S UNIVERSITY

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together through every step of the process to create a reception that reflects your personalities and indulges your senses.

Weddings at Saint Peter’s University bring the sophistication of creative, inspired and utterly delicious cuisine along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings over 30 years of experience in designing and delivering perfectly executed events and we stake our reputation on nothing short of your happiness. Congratulations, and we look forward to helping you as you journey down the path of creating a wedding day tailored to your unique style, vision and budget.

We can offer you more information, or to make a wedding consultation appointment, please contact us at 201-761-7414, email us at llagreca@saintpeters.edu or visit our website: www.saintpeters.edu/specialevents.

Sincerely,
Your Wedding Team
BUFFET SELECTIONS
These menus are beautifully presented buffet style. All services include china service, standard linen for buffets and dining tables, and wait staff. There is a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

### THE DELUXE BUFFET

**BUTLERED HORS D’OEUVRES (Choice of 4)**
- Charred Corn Fritter- Cojita, Cilantro-Lime Aioli
- Lamb Meatballs- Mint Pesto
- Corned Beef Hash- Potato Pancake Crispy Corned Beef
- Jerk Chicken Salad- Plantain Chips, Avocado Remoulade
- Pulled Pork with Root Beer BBQ Sauce, Seared Gritcake
- Vegetable Roll with a Sweet and Tangy Asian Sauce

**STATIONARY HORS D’OEUVRES (Choice of 2)**
- Antipasto/Charcuterie OR Shrimp Cocktail Display
- Seasonal Fruit Display OR Imported/Domestic Cheese Display

**DELUXE BUFFET**
- Tossed Garden Salad accompanied by Balsamic Basil Vinaigrette
- Chicken Paillard with Dijon Cream
- Seared Salmon with Lemon Dill
- Mashed Fingerlings with Honey Brown Butter
- Whole Green Beans Amandine

**VEGETARIAN ENTRÉE**
- Tempura Cauliflower with Seasonal Succotash and Chimichurri

**ENTRÉE EXCHANGES**
- Apricot and Goat Cheese Chicken Breast with Pan Jus
- Pot Roast with Seasonal Mushroom Gravy
- Coriander Rubbed Pork Tenderloin with Green Peppercorn
- Mustard Sauce
- Lemon Pepper Oven Baked Tilapia with Roasted Pepper Aioli

**VEGETARIAN EXCHANGES**
- Eggplant Parmesan with a Marinara Sauce

**DESSERT**
- Passed Late Night Desserts (Choice of 4)

### THE PREMIUM BUFFET

**BUTLERED HORS D’OEUVRES (Choice of 4)**
- Lobster Deviled Egg - Tarragon Oil, Smoked Paprika
- Shepherd’s Pie Puff Pastry
- Tostada - Pulled Chicken Radish Escabeche
- Braised Short Rib on Plantain
- Nashville Hot Chicken - Pickle, Mini Brioche Bun
- Truffled Twice Baked Potato - Smoked Gouda, Chives

**STATIONARY HORS D’OEUVRES (Choice of 2)**
- Antipasto/Charcuterie OR Shrimp Cocktail Display
- Seasonal Fruit Display OR Imported/Domestic Cheese Display

**PREMIUM BUFFET**
- Spinach Salad with Orange and Strawberry accompanied by a Zesty Citrus Dressing
- Chicken Cordon Bleu with a Litre Cream Sauce
- Blackened Flank Steak with Demi-Glace
- Truffle Mashed Potatoes
- Balsamic Roasted Vegetables

**VEGETARIAN ENTRÉE**
- Wild Mushroom Lasagna with a Marinara Sauce

**ENTRÉE EXCHANGES**
- Chicken Piccata
- Slow Roasted Carved Prime Rib with Pan Au Jus
- Roasted Pork Tenderloin with a Raspberry Sauce
- Cedar Plank Salmon with a Pomegranate Sauce

**VEGETARIAN EXCHANGES**
- Farfalle ala Funghi

**DESSERT**
- Viennese Table

### THE TRADITIONAL BUFFET

**BUTLERED HORS D’OEUVRES (Choice of 4)**
- Buffalo Chicken Spring Roll - Blue Cheese Mousse
- Tempura Chicken
- Mozzarella and Roasted Pepper Crostini
- Spanakopita
- Stuffed Strawberries - Whipped Ricotta & Cracked Black Pepper
- Coconut Shrimp with Sweet & Spicy Dipping Sauce

**STATIONARY HORS D’OEUVRES (Choice of 2)**
- Antipasto/Charcuterie OR Mediterranean Display
- Seasonal Fruit Display OR Vegetables Crudite

**TRADITIONAL BUFFET**
- Classic Caesar Salad
- Chicken Francaise
- Roasted Loin of Pork with Pan Gravy
- Roasted Red Potatoes
- Grilled Seasonal Vegetables

**VEGETARIAN ENTRÉE**
- Eggplant Napoleon with Red Roasted Peppers, Mozzarella, Basil Pesto

**ENTRÉE EXCHANGES**
- Chicken Marsala
- Roast Beef Au Jus
- Tilapia Provencal

**VEGETARIAN EXCHANGES**
- Farfalle ala Funghi

**DESSERT**
- Assorted Miniature Pastries & Fruit Tarts

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**ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.**

**CHILDREN AGE 12-6 YEARS OLD WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT. CHILDREN 5 AND UNDER ARE 12.95 PER CHILD. (CHICKEN FINGERS AND FRENCH FRIES)**

A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

**PRICES VALID UNTIL JUNE 30, 2019**
SERVED WEDDING SELECTIONS
**SERVED WEDDING SELECTIONS**

These menu selections are served to each guest. All services include china service, linen for dining tables, and wait staff. The menu is based on a one hour reception and four hour event limit. Additional fee will apply after the first five hours.

### THE DELUXE SERVED

**BUTLERED HORS D’ŒUVRES (Choice of 4)**
- Charred Corn Fritter - Cotija, Cilantro-Lime Aoli
- Lamb Meatballs - Mint Pesto
- Corned Beef Hash - Potato Pancake Crispy Corned Beef
- Jerk Chicken Salad - Plantain Chips, Avocado Remoulade
- Pulled Pork with Root Beer BBQ Sauce, Seared Gritcake
- Vegetable Roll with a Sweet & Tangy Asian Sauce

**DELUXE SERVED MEAL (Choice of 1)**
(Entree Pre-Counts required 1 week prior to event)
- Mixed Greens tossed with Dried Cranberries, Mandarin Oranges, and Goat Cheese with a Honey Lime Dressing
- Garden Salad with Balsamic Vinaigrette

**Prime Rib Au Jus**
**OR**
**Panko Crusted Salmon with Parmesan Cream**

**Accompaniments:**
- Caramelized Onion Yukon Gold Mashed Potatoes and Roasted Root Vegetables

**VEGETARIAN OPTION (Choice of 1)**
- Penne with Butternut Squash and Portobello Mushrooms
- Roasted Vegetable Orzo

### THE PREMIUM SERVED

**BUTLERED HORS D’ŒUVRES (Choice of 4)**
- Lobster Deviled Egg - Tarragon Oil, Smoked Paprika
- Shepherd’s Pie Puff Pastry
- Tostada - Pulled Chicken, Radish Escabeche
- Braised Short Rib on Plantain
- Nashville Hot Chicken - Pickle, Mini Brioche Bun
- Truffled Twice Baked Potato - Smoked Gouda, Chives

**PREMIUM SERVED MEAL (Choice of 1)**
(Entree Pre-Counts required 1 week prior to event)
- Roasted Beef, Goat Cheese, and Candied Walnuts served over Mesclun Greens
**OR**
- Heirloom Tomato Caprese Salad
- Roasted Tenderloin of Beef au Poivre
**OR**
- Pesto Crusted Mahi Mahi

**Accompaniments:**
- Smoked Gouda Duchess Potatoes and Roasted Julienne Vegetables

**VEGETARIAN OPTION (Choice of 1)**
- Vegetable Wellington with Roasted Red Pepper Coulis
- Truffle Risotto with Peas and Asparagus

### ENTRÉE EXCHANGES

- Asiago and Sun-Dried Tomato Stuffed Chicken Breast
- Dijon and Herb Crusted Rack of Lamb with a Rosemary Demi-Glace

**DUET PLATE (Choice of 1 Combination)**
- Roasted Tenderloin of Beef with Stuffed Shrimp **OR**
- Asiago and Sun-Dried Tomato Stuffed Chicken Breast with Pesto Crusted Chilean Sea Bass

### THE TRADITIONAL SERVED

**BUTLERED HORS D’ŒUVRES (Choice of 4)**
- Buffalo Chicken Spring Roll - Blue Cheese Mousse
- Tempura Chicken
- Mozzarella and Roasted Pepper Crostini
- Spanakopita
- Stuffed Strawberries - Whipped Ricotta & Cracked Black Pepper
- Coconut Shrimp with Sweet & Spicy Dipping Sauce

**TRADITIONAL SERVED MEAL**
- Classic Caesar Salad
**OR**
- House Tossed Salad
- Baked French Chicken Breast with Mushroom Cream Sauce
**OR**
- Roasted Pork Loin Au Jus

**Accompaniments:**
- Roasted Potatoes & Seasonal Roasted Vegetable

**VEGETARIAN OPTION (Choice of 1)**
- Eggplant Rollatini with Marinara Sauce
- Farfalle ala Funghi

### ENTRÉE EXCHANGES

- Balsamic Grilled Flank Steak with a Roasted Rosemary Mushroom Sauce
- Parmesan Crusted Tilapia with a Chive Butter Sauce

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**A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.**

**IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.**

**PRICES VALID UNTIL JUNE 30, 2019**
UPSCALE SERVED WEDDING SELECTIONS
THE DELUXE SERVED

BUTLERED HORS D’ŒUVRES (Choice of 4)
Charred Corn Fritter - Cotija, Cilantro-Lime Aioli
Lamb Meatballs - Mint Pesto
Corned Beef Hash - Potato Pancake Crispy Corned Beef
Jerk Chicken Salad - Plantain Chips, Avocado Remoulade
Pulled Pork with Root Beer BBQ Sauce, Seared Gritcake
Vegetable Roll with a Sweet & Tangy Asian Sauce

Mediterranean Station
Grilled Vegetables, Baba Ghannoush, Hummus, Olive Bar, Feta Cheese,
Roasted Stuffed Peppers, Classic Greek Salad with Tomato, Cucumber,
Bell Pepper, Onions, Oregano, Olives, Feta Cheese, Flatbreads & Artisan Loaves

Action Station
Pasta Station - Penne Pasta Simmered in Light Cream Vodka Sauce
Orecchiette Pasta Simmered in Pesto
Accompanied by Sliced Italian Breads & Shaved Parmesan Cheese

DELUXE SERVED MEAL (Choice of 1)
(Entree Pre-Counts required 1 week prior to event)

Mixed Greens tossed with Dried Cranberries, Mandarin Oranges,
and Goat Cheese with a Honey Lime Dressing
OR
Garden Salad with Balsamic Vinaigrette

Prime Rib Au Jus
OR
Panko Crusted Salmon with Parmesan Cream

Accompaniments:
Caramelized Onion Yukon Gold Mashed Potatoes and Roasted Root Vegetables

VEGETARIAN OPTION (Choice of 1)
Penne with Butternut Squash and Portobello Mushrooms
Roasted Vegetable Orzo

ENTRÉE EXCHANGES
Chicken Roulade stuffed with Mushroom Duxelles and Smoked Gouda with a Roasted Red Pepper Cream Sauce
Roast Loin of Pork with Apple Sage Stuffing

DESSERT
Lemoncello Trifle
Lemoncello Mousse, Orange Cognac, Sponge Cake Topped with Fresh Fruit

THE PREMIUM SERVED

BUTLERED HORS D’ŒUVRES (Choice of 4)
Lobster Deviled Egg - Taragon Oil, Smoked Paprika
Shepherd’s Pie Puff Pastry
Tostada - Pulled Chicken, Radish Escabeche
Braised Short Rib on Plantain
Nashville Hot Chicken - Pickle, Mini Brioche Bun
Truffled Twice Baked Potato - Smoked Gouda, Chives

Antipasto and Charcuterie
Grilled Vegetables Artisan Cheeses to include Sharp Provolone,
Fresh Mozzarella with Roasted Peppers, Prosciutto, Pepperoni,
Soppressata, Focaccia Bread & Breadsticks

Action Station
Seafood Paella - A Mix of Fresh Seafood Over Yellow Rice

PREMIUM SERVED MEAL (Choice of 1)
(Entree Pre-Counts required 1 week prior to event)

Roasted Beef, Goat Cheese, and Candied Walnuts served over Mesclun Greens
OR
Heirloom Tomato Caprese Salad

Roasted Tenderloin of Beef au Poivre
OR
Pesto Crusted Mahi Mahi

Accompaniments:
Smoked Gouda Duchess Potatoes and Roasted Julienne Vegetables

VEGETARIAN OPTION (Choice of 1)
Vegetable Wellington with Roasted Red Pepper Coulis
Truffle Risotto with Peas and Asparagus

ENTRÉE EXCHANGES
Asiago and Sun-Dried Tomato Stuffed Chicken Breast
Dijon and Herb Crusted Rack of Lamb with a Rosemary Demi-Glace

DUET PLATE (Choice of 1 Combination)
Roasted Tenderloin of Beef with Stuffed Shrimp OR
Asiago and Sun-Dried Tomato Stuffed Chicken Breast
with Pesto Crusted Chilean Sea Bass

DESSERT
Viennese Display - Assorted Cakes, Pies, Cookies, Miniature Pastries, Mini Fruit Tarts, Coned Desserts, Ice Cream Bar with Assorted Toppings, and homemade truffles

THE TRADITIONAL SERVED

BUTLERED HORS D’ŒUVRES (Choice of 4)
Buffalo Chicken Spring Roll - Blue Cheese Mousse
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Spanakopita
Stuffed Strawberries - Whipped Ricotta & Cracked Black Pepper
Coconut Shrimp with Sweet & Spicy Dipping Sauce

Mediterranean Station
Grilled Vegetables, Baba Ghannoush, Hummus, Olive Bar, Feta Cheese,
Roasted Stuffed Peppers, Classic Greek Salad with Tomato, Cucumber,
Bell Pepper, Onions, Oregano, Olives, Feta Cheese, Flatbreads & Artisan Loaves

Action Station
Pasta Station - Penne Pasta Simmered in Light Cream Vodka Sauce
Orecchiette Pasta Simmered in Pesto
Accompanied by Sliced Italian Breads & Shaved Parmesan Cheese

TRADITIONAL SERVED MEAL
Classic Caesar Salad OR
House Tossed Salad

Main Entree (Choice of 1)

Baked French Chicken Breast with Mushroom Cream Sauce
OR
Roasted Pork Loin Au Jus

Accompaniments:
Roasted Potatoes & Seasonal Roasted Vegetable

VEGETARIAN OPTION (Choice of 1)
Eggplant Rollatini with Marinara Sauce
Farfalle ala Funghi

ENTRÉE EXCHANGES
Balsamic Grilled Flank Steak with a Roasted Rosemary Mushroom Sauce
Parmesan Crusted Tilapia with a Chive Butter Sauce

DESSERT
Lemoncello Trifle
Lemoncello Mousse, Orange Cognac, Sponge Cake Topped with Fresh Fruit

ALL SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

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A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

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PRICES VALID UNTIL JUNE 30, 2019
HORS D’OEUVRES RECEPTION

Our hors d’oeuvre receptions are presented with both stationary and butlered items and include an elegant carved selection. All services include china service, linen for buffets and dining tables, chef attendants, and wait staff. The menu is based on a three hour reception. Additional fee will apply after the first three hours.

THE DELUXE HORS D’OEUVRES

STATIONARY HORS D’OEUVRES
Gourmet Cheese and Fruit Display
Mediterranean Platter (Grilled Vegetable, Hummus, Baba Ganoush with Toasted Pita Chips)

BUTLERED HORS D’OEUVRES (Choice of 6)
Sun-Dried Tomato and Gorgonzola Bruschetta
Curried Chicken and Golden Raisin Tartlets
Greek Flatbread
Seafood Stuffed Mushroom Cap
Crostini with Spicy Mango Shrimp Salsa
Bacon Wrapped Scallops
Vegetable Spring Rolls with a Sweet and Tangy Asian Sauce
Arancini with Traditional Marinara Sauce
Brie and Raspberry en Croûte

CHEF CARVING TABLE (Choice of 2)
All carved items include assorted mini rolls and appropriate condiments.
Traditional Roasted Turkey Breast
Accompanied by Cornbread Stuffing and Cranberry Relish
Oven Roasted Top Round Beef
Accompanied by Horseradish Cream and Roasted Garlic Au Jus
Brown Sugar Rubbed Spiral Ham
Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

THE PREMIUM HORS D’OEUVRES

STATIONARY HORS D’OEUVRES
Antipasto and Charcuterie Display
Fruit Display

BUTLERED HORS D’OEUVRES (Choice of 6)
Fried Artichoke Hearts with Roasted Tomato Sauce
Mini Crab Cakes with Rémoulade Sauce
Chicken Satay with a Thai Sauce
Mini Beef Wellington
Sesame Chicken in a Bibb Lettuce Cup
Feta Lamb Slider
Traditional Shrimp Cocktail
Ahi Tuna over Bamboo Rice with a Wasabi Cream Sauce
Vegetarian California Roll

CHEF CARVING TABLE (Choice of 2)
All carved items include assorted mini rolls and appropriate condiments.
Grilled Filet Mignon
Accompanied by a Creamy Dijon Mustard Horseradish Sauce and Bourbon Demi-Glace
Stuffed Breast of Capon
Accompanied by Apricot and Goat Cheese with a Citrus Sherry Jus
Cedar Plank Roasted Salmon
Accompanied by a Stone Ground Mustard and Grand Marnier Sauce

RAVIOLI STATION (Choice of 2)
Lobster Ravioli with Aged Romano Alfredo Sauce
Butternut Squash Ravioli with a Sage Brown Butter Sauce
Striped Agnolotti with Marinara Sauce

THE TRADITIONAL HORS D’OEUVRES

STATIONARY HORS D’OEUVRES
Domestic Cheese and Fruit Display
Crudité Platter

BUTLERED HORS D’OEUVRES (Choice of 6)
Tuscan Bruschetta
Tomato, Vidalia Onion, and Goat Cheese Tart
Tempura Chicken
Mozzarella and Roasted Pepper Crostini
Chicken Wellington
Adobo Steak Empanada
Coconut Shrimp with Sweet & Spicy Dipping Sauce
Spanakopita

CHEF CARVING TABLE (Choice of 2)
All carved items include assorted mini rolls and appropriate condiments.
Herb Roasted Turkey Breast
Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard
Maple Peach Glazed Smoked Pit Ham
Accompanied by Honey Mustard and Dijon Mayonnaise
Southwest BBQ Pork Loin
Accompanied by Chipotle Mayonnaise and Honey Mustard

ALL SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, COFFEE, DECAFFEINATED COFFEE AND TEA.

CHILDREN AGE 12-6 YEARS OLD WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT. CHILDREN 5 AND UNDER ARE 12.95 PER CHILD. (CHICKEN FINGERS AND FRENCH FRIES)

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PRICES VALID UNTIL JUNE 30, 2019
Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost. Stations are available for up to 90 minutes. Additional fee will apply after the first 90 minutes.

*Chef Attendant Available at Additional Cost

### CHEF CARVING TABLE
A chef carved selection is a beautiful addition to a buffet meal or hors d’oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted mini rolls and appropriate condiments. Minimum of 50 guests.

- **Traditional Roasted Turkey Breast**
  Accompanied by Wild Mushroom & Sage Jus

- **Oven Roasted Top Round Beef**
  Accompanied by Horseradish Cream & Roasted Garlic Au Jus

- **Brown Sugar Rubbed Spiral Ham**
  Accompanied by Chipotle Mayonnaise and Stone Ground Mustard

- **Rack of Lamb**
  Accompanied by Mint Chimichurri

- **Grilled Beef Tenderloin**
  Accompanied by Dijonaise & Green Peppercorn Sauce

- **Seared Sirloin**
  Accompanied by Horseradish Cream & Housemade Steak Sauce

- **Seared Tuna**
  Accompanied by Avocado Cream & Ginger Soy

- **Southwest BBQ Pork Loin**
  Accompanied by Maple Bourbon Glaze & Curry Applesauce

### CHEF ACTION STATIONS
Presentation stations create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action stations and watch your event come alive! Minimum of 50 guests.

- **Small Plates (Choice of 2):**
  - **Seared Scallop**
    - Ratatouille, Lemon Herb Butter
  - **Duck Confit**
    - Polenta Cake & Blackberry Coulis
  - **Petite Filet**
    - Smashed Fingerlings & Red Wine Reduction
  - **Seared Tuna**
    - Tomato Ginger Compote & Forbidden Rice
  - **Braised Short Ribs**
    - Couscous Salad & Fig Jus
  - **Fried Avocado Bao Bun**
    - Kimchi Aioli, Shaved Cucumber & Pomegranate

- **Raw Bar**
  A Tower of the following Fresh, Local Seafood:
  - Jumbo Shrimp Cocktail, East Coast Oysters, Jonah Crab Claws, Little Neck Clams
  Accompanied By: Fresh Lemon Wedges, Cocktail Sauce & Mignonette

- **Rodizio Station**
  Chef carved right off the Skewer:
  - Garlic Leg of Lamb, Roasted Chicken, Chorizo
  Accompanied By: Paella, Maduro Salad & Chimichurri

- **French Fry Bar**
  Hot & Fresh French Fries Fried Tableside by one of our Chefs tossed with the following accompaniments:
  - Shoestring French Fries with Herb Parmesan Truffle, Steak Fries with Bacon Fat & Brown Sugar, Sweet Potato Tater Tots with Bourbon Fluff & Assorted Dipping Sauces

- **Guacamole Martini Bar**
  Made to Order Guacamole with the Following Additions:
  - Shrimp Ceviche, Maplewood Smoked Bacon, Roasted Corn & Black Bean Salsa, Plantain Chips & Toasted Pepitas

- **Bao Bun Station**
  Steamed Asian Bao Buns stuffed with your choice of any of the following:
  - Braised Short Ribs, Char Siu Pork Shoulder, Sesame Mushrooms, Roasted Peanuts, Kimchi, Pickled Vegetables, Sriracha Aioli, Basil Aioli Served with Cold Sesame Noodles

### STATIONARY HORS D’OEUVRES
Stationary hors d’oeuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d’oeuvres display to any of our menu packages to enhance your event. Minimum of 50 guests.

- **Seasonal Sliced Fresh Fruit Display**
  Served with a Raspberry Yogurt Dip

- **Imported and Domestic Cheese Display**
  Wedges of Imported and Domestic Cheeses with Clusters of Grapes and an assortment of Crackers and Breads

- **Shrimp Cocktail**
  Traditional Shrimp Cocktail with Cocktail Sauce, Horseradish, and Lemon

- **Antipasto and Charcuterie**
  Grilled Vegetables, Artisan Cheeses to include Sharp Provolone, Fresh Mozzarella with Roasted Peppers, Prosciutto, Pepperoni, Soppresata, Focaccia Bread, and Breadsticks

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**CHILDREN**

**AGE 12-6 YEARS OLD WILL BE 2/3 OF THE PRICE, UP TO 10% OF THE TOTAL COUNT. CHILDREN 5 AND UNDER ARE 12.95 PER CHILD. (CHICKEN FINGERS AND FRENCH FRIES)**

A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

**PRICES VALID UNTIL JUNE 30, 2019**
MENU ACCOMPANIMENTS
MENU ACCOMPANIMENTS, continued

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

DESSERTS

To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique ‘favor’ bar by offering custom containers to bring home. The menu is based on a one hour reception. Additional fees will apply after the first hour.

- **Candy Bar**
  Assorted Chocolates, Hard Candies, Lollipops
- **Cupcake Bar**
  Mini Cupcakes: Red Velvet, Dark Chocolate, and Vanilla Mini Cupcakes
- **Assorted Miniature French Pastry and Fruit Tarts**
- **S’mores Station**
  Graham Cracker Sandwiches with Toasted Marshmallows and Milk Chocolate Bars
- **Cobbler Station (Choice of 2)**
  Peach Cobbler, Apple Cobbler, or Blueberry Cobbler
  Accompanied by Homemade Whipped Cream and Vanilla Ice Cream.
- **Ice Cream Sundae Bar**
  Select Two Ice Cream Flavors: Chocolate, Vanilla, or Strawberry
  Select Three Sauces: Chocolate, Strawberry, Butterscotch, or Caramel
  Select Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M’s®.
  Maraschino Cherries and Whipped Topping are included
- **Viennese Table**
  Assorted Cakes and Pies, Cookies and Miniature Pastries, Mini Fruit Tarts, Coned Desserts, Ice Cream with Toppings and Whipped Cream, and an Assortment of Homemade Truffles
- **PASSED LATE NIGHT SNACKS: (Choice of 4)**
  Cereal Milk Panna Cotta- Nutella & Peanut Butter Powder, Toasted Corn Flakes Sea Salt Caramel & Chocolate Tart
  Grilled Banana Bread - Peanut Butter Mousse, Raspberry Jam, Tangerine Cress
  Seasonal Whoopie Pie
  Milkshake & Cookie Shooter
  Mini Cookie Dough Cone - Assorted Toppings
  Red Velvet Fried Oreo - Cream Cheese Glaze

BAR PACKAGES

- **Beer & Wine Bar**
  Selection of Four House Wines (2 Red / 2 White)
  Domestic Beer, Imported Beer and Hard Cider
- **Standard Bar**
  Signature Cocktail
  Selection of Four House Wines (2 Red / 2 White)
  Domestic Beer, Imported Beer and Hard Cider
  Standard Liquor
- **Premium Bar**
  Passed Prosecco Upon Arrival
  Signature Cocktail
  Selection of Four House Wines (2 Red / 2 White)
  Domestic Beer, Imported Beer and Hard Cider
  Premium Liquor (Includes Standard Liquor)

Enhancements:
- Champagne Toast
- Cordial Bar
- Martini Bar

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PRICES VALID UNTIL JUNE 30, 2019
Frequently Asked Questions (FAQ)

- If we wanted a sixth hour of service, how much would it be?
  * For an additional hour of dancing the night away along the New York skyline, it is a fifth of your per person price.

- If we are having a hors d’oeuvres reception and would like to add an additional hour of service, how much would it be?
  * For an additional hour of hors d’oeuvres, it is a third of your per person price.

- How do we go about adding a third entrée option?
  * We are more than happy to accommodate and customize your perfect night. Adding a third entrée will be a la carte and will be priced accordingly.

- What is the cost for the children guests if our count exceeds 10% of the total count?
  * In the event that your child count exceeds the 10% limit, the exceeding amount will be accounted for at the adult full price.

- How much would it cost for our vendor meals (photographer, videographer, dj, etc.)?
  * We value your vendors and the roles they play during your special night. A vendor’s meal is two-thirds of your per person price.