

WEDDINGS 2009

RECEPTION

We will serve a selection of Hot Hors D'Oeuvres
And Cold Canapes passed Butler Style

Mushroom Bisque Topped with Crème Fraiche served in V&B Demitasse

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Seared Curry Scallop with a Sweet Pea Cream served in an Asian Spoon served on Green
Glass Plate

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Black Bean Hummus Coronet

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Marinated Skirt Steak Quesadilla with Gorgonzola served on Wood Rectangle

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Lime Ceviche garnished with Shrimp in a Shot Glass served Compote Bowl with
Crushed Ice

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Lobster Quesadilla with St. Andre and Chives, Pink Glass Plate

Lobster Cappuccino Topped with Cream Fraiche and Paprika Served in V & B Demitasse

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Jerk Chicken Satay served in Crinkle Vase with Gelatin Multi Colored Layer and Mango
Salsa

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Portobello Fries (Individual Plate Presentation) Garnished with Asiago Cheese Shavings
offered with Spicy Ketchup

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Tempura Sushi served on Green Glass Plate

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Seared Duck Breast with Mild Mushroom Ravioli Morel Shiraz Reduction
(Individual Plate Presentation) Glass Square Plate

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Tuna Tartar

Flash Seared topped with Wasabi Caviar in Asian Spoon on a bed of sushi Rice

RECEPTION STATIONS

Prepared by Uniformed Chef Attendants
All Stations are Additional

Sauteed Mushroom Station

Sautéed Morel, Black, Trumpet, Hedgehog, Shitaki & Oyster Mushrooms with Butter,
Garlic & White Wine, Finished with Chives
Served on Chips & Toast Points

Carving Station

Fig & Balsamic Marinated Rack of Lamb served with Caramelized Red Onion Shiraz
Sauce & Kentucky Bourbon Mustard Sauce

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Filet Wrapped in Panchetta, Herbs & Cheese, Served with Artichoke & Black Olive Aioli
& B&B Caper Demi Glace

Risotto Station

Saffron Risotto Sautéed with Peas, Asparagus Tips, Scallops, Sundried Tomatoes,
Spinach, Shrimp and Parmesan Cheese

Quesadilla Station

Brie, Pear & Chicken served with an Apricot Chutney

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Goat Cheese, Artichoke Hearts & Spinach served with Tomato Basil Salsa

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Pecking Duck – Shredded Duck with Monterey Jack Cheese & Hosin Vegetables served
with Sweet Chili & Teriyaki Glaze

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Mini Grilled Cheese Station

Reubens

Moz.pesto tomato

Cuban

Tradational

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Bling Bling

Caviar & Champagne served from Custom Ice Blocks

DINNER

Champagne Toast

(Your choice of Veuve Clicquot or Moët Chandon)

APPETIZERS

(Please Select One)

Tom Yum Sour Marinated Tiger Prawns Martini Soba Noodles, Asian Slaw & Baby Greens

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Portabello Mushroom Bisque En Crouete with Chive Goat Cheese Crème Fraiche

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Alder Wood Smoked Salmon, Crisp Coriander Scented Yukon Ribbons, Watercress Leaves, Lemon Crème Fraiche, Mujjol Caviar

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Goat Cheese & Sour Cherry Tartlet with Toasted Pine Nuts, Topped with Baby Seedlings, Black Olive Emulsion Cumin Scented Carrot Vinaigrette
(Served Room Temperature)

SALADS

(Please Select One)

Bitter Northern Greens, Sweet Popcorn Seedlings Marinated Grilled Zucchini Spear, Toasted Pinenuts Dijon Mustard Vinaigrette

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Fresh Buffalo Mozzarella and Roma Tomatoes with Baby Greens & Han Torn Basil, Tiered on a Grilled Flat Bread Drizzled with Oak Aged Balsamic Vinaigrette

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Arugula, Radicchio and Watercress Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers, Raspberry Vinaigrette

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Traditional Caesar Salad, Crisp Romaine Leaves, Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese Creamy Garlic Dressing

ENTREES

Your guest will have a choice of two of the following:

Pan Seared Black Striped Sea Bass

Herb Tossed Grilled Vegetables, Garlic Yukon Mash, Kaffir Lime Beurre Blanc

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Pan Seared Cumin Dusted Filet Mignon, Celeraic Mash, Grilled Vegetables, Burnt Shallot & Concord Grape Jus

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Parmesan Herb Crusted French Cut Chicken Breast with Roasted Garlic Mash & Cilantro Scented Tomato Jam

DESSERTS

Customized Wedding Cake

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Chocolate Dream

Cocoa Dusted Milk Chocolate Mouse with a Ribbon of Caramel Center

Griottine

Tear Drop Tort with Chocolate Mouse, Pistachios, Apricots and Anise

Bitter Sweet Chocolate Purse

Bitter Sweet Chocolate Dacquoise with Black Cardamom Crème Anglaise & Wild Berry
Compote

Passion Tart

Passion Fruit Custard with Sugar Glaze and Coulis

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Display of Cheese Cake Lollipops and Chocolate Truffles served at each Table

BEVERAGES

Bartenders to serve a Deluxe Variety of Liquors to include Ketel One Vodka, Bombay
Gin, Johnnie Walker Black, Crown Royal, Captain Morgan's Rum, Makers Mark,
Imported and Domestic Beers, White and Red Wine, Mineral Waters and Assorted Sodas

**All Food & Beverage Pricing is subject to a Service Charge, Administrative Fee &
NY State Sales Tax**