

# TRADITIONAL RECEPTION

## SIGNATURE COCKTAIL

*Created using a Spirit from our Premium Bar Butler  
Passed as the Celebration Begins*

## ULTIMATE OPEN BAR: 5 HOURS

<i>Grey Goose Vodka</i>	<i>Sweet &amp; Dry Vermouth</i>
<i>Ketel One Vodka</i>	<i>California Brut Champagne</i>
<i>Tanqueray Gin</i>	<i>Assorted Sodas</i>
<i>Bombay Sapphire</i>	<i>Juices and Mixers</i>
<i>Patron Silver Tequila</i>	<i>Cabernet</i>
<i>Jose Cuervo Tequila</i>	<i>Merlot</i>
<i>Bacardi Rum</i>	<i>Chardonnay and Pinot Grigio</i>
<i>Captain Morgan's Spiced Rum</i>	<i>Budweiser</i>
<i>Malibu Coconut Rum</i>	<i>Bud Light</i>
<i>Dewar's White Label</i>	<i>Corona</i>
<i>Jack Daniel's</i>	<i>Coors Light</i>
<i>Johnnie Walker Black</i>	<i>Heineken and Amstel Light</i>

**FOUR LONG ISLAND WINE VARIETALS - \$4 ADDITIONAL PER PERSON**

**BUTLER PASSED HORS D'OEUVRES**  
**DURING THE FIRST AND SECOND HOURS OF YOUR WEDDING**

*Please select 8*

**Shrimp Tostada**

*Grilled Shrimp on a Crispy Tostada with  
Guacamole and Salsa Fresca*

**Miniature Crab Cakes**

*Homemade with Spicy Remoulade*

**Beef Tenderloin Crostini**

*Served rare with Horseradish Aioli*

**Blackened Scallops**

*Spicy Sea Scallops with a Soft Herb Cheese  
on an Edible Spoon*

**Beet Bites**

*Roasted Red Beets with Goat Cheese Mousse  
on Toast Rounds*

**Miniature Grilled  
Cheddar Sandwiches**

*A Crowd Pleaser*

**Antipasto Skewers**

*Cherry Tomato, Bocconcino, Black Olive  
& Italian Salami*

**Spanakopita**

*with Tzatziki Dipping Sauce*

**Beef Sate**

*with Ginger Wasabi Sauce*

**Cucumber Rounds**

*with Shrimp Mousse*

**Thai Chicken Skewers**

*with Peanut Sauce*

**Duck Confit**

*with Soft Herb Cheese served on an Edible Spoon*

**Miniature Salad**

*Endive with Gorgonzola, Candied Walnuts  
and Balsamic Glaze*

**Ceviche Shooters**

*\$5 additional per person  
Fresh Seafood prepared in Glass Shooters*

**Shrimp Cocktail**

*\$6 additional per person  
Served with Spicy Horseradish Cocktail Sauce*

**Lollipop Lamb Chops**

*\$6 additional per person  
with Mint Dipping Sauce*

**OTHERS AVAILABLE UPON REQUEST**

## CHILLED DISPLAYS

SERVED DURING THE FIRST AND SECOND HOURS OF YOUR WEDDING

*Please select 1*

### **International Cheese & Seasonal Fruit**

*Chef's Selection of Domestic  
and International Cheese Platters  
of Seasonal Sliced Melons & Grapes  
Fresh Fruits and Berries*

### **Market Fresh Crudités**

*Seasonal Vegetables including  
Riverhead Cauliflower, Broccoli, Celery  
Cucumbers, Carrots, Red & Green Peppers  
Roasted Garlic Hummus served with Pita Chips*

### **Mediterranean Table**

*Aged Italian Meats & Sausages  
Grape Leaves, White Bean Salad, Olive Tapenade  
Roasted Garlic Hummus served with Pita Chips  
Kalamata Olives and Caper Berries  
Grilled Feta with Flatbreads*

### **Italian Antipasto**

*Prosciutto Parma, Salami, Sopressata  
Capicola, Mortadella Bruschetta Parmesan Crostini  
Asparagus and Prosciutto, Grilled Local Vegetables  
Sliced Buffalo Mozzarella and Beefsteak Tomato  
with Aged Balsamic*

## CULINARY VIGNETTES

Please select 2

### Pasta

Select 2 Pastas - Penne, Rigatoni, Bowtie  
Select 2 Sauces - Vodka, Marinara, Alfredo, Primavera  
with Chef's Accompaniments  
Grilled Chicken - \$2 additional per person  
Shrimp - \$3 additional per person  
Prepared by a Uniformed Chef

### Green Way

Organic Baby Greens & Romaine Lettuce  
with Cucumbers, Tomatoes, Peppers, Carrots,  
Red Onions, Almonds, Shredded Cheddar, Crumbled  
Goat Cheese, Dried Cranberries and Herb Croutons  
Champagne Vinaigrette & Bleu Cheese Dressing

### Fajita

Spiced Beef & Grilled Chicken  
Soft Tortillas, Green & Red Peppers, Onions  
Sour Cream, Shredded Cheddar, Guacamole,  
Salsa and Hot Sauces!

### Traditional Italian

Please select 2  
Eggplant Rollatini, Stuffed Shells, Manicotti,  
Chicken Marsala, Chicken Parmesan,  
Meatball Marinara, Sausage & Peppers  
Served with Italian Grilled Vegetables  
and Fresh Baked Dinner Rolls

### Sushi Station

\$12 additional per person  
Assorted Sushi Rolls, California Rolls  
Steamed Vegetable Dumplings, Edamame  
Pickled Ginger, Wasabi, Soy Sauce

### Gotham

Hot Dogs, Knishes, Fried Pickles, Warm Soft Pretzels  
Miniature Ryebeens on Jewish Rye

### Carving Board

Please select 2  
Roast Turkey Breast, Three Peppered N.Y. Strip,  
Smoked Brisket, Caramelized Pork Tenderloin,  
Honey Glazed Ham, Beef Tenderloin, Pastrami  
Served with Fresh Baked Dinner Rolls and Baguettes  
Carved by a Uniformed Chef

### Chinese Take-Out

Please select 2  
Traditional Beef & Broccoli, General Tso's Chicken  
Vegetable Dumplings, Sesame Chicken & Vegetables  
With Lo Mein or Pork Fried Rice  
Served in Chinese Food Take-out Containers

### Sliders

Angus Burgers, Pulled Pork, & Veggie Burgers American,  
Swiss and Cheddar Cheese, Lettuce, Tomato,  
Red Onion, Ketchup, Mayo & Mustard

### Mashed Potato Bar

Yukon Gold & Sweet Potatoes  
Bacon, Candied Walnuts, Caramelized Onions  
Crumbled Blue Cheese, Miniature Marshmallows  
Chives, Sour Cream, Shredded Cheddar

### Seafood Bar

Market price  
Jumbo Shrimp Cocktail, Oysters, Clams on the ½ Shell,  
Jonah Crab Claws, Ceviche

### Paella

Shellfish, Chicken, Chorizo and Saffron Rice  
with Mediterranean Spices

OTHER STATIONS AVAILABLE  
ALL STATIONS CAN BE CUSTOMIZED

## RECEPTION

### Champagne Toast

*California Brut*

### Fresh Baked Dinner Rolls

*Served with Sea Salted Butter, Extra Virgin Olive Oil  
& Balsamic Glaze and Bruschetta*

## DUET FIRST COURSE

*Please select 1*

### Caprese Salad

*Beefsteak Tomatoes  
Fresh Mozzarella, Basil Leaf  
aside Mesclun Greens, Balsamic Drizzle*

### Caesar Salad

*with Grilled Herb Shrimp  
Romaine Lettuce  
Croutons and Parmesan Shavings*

### Crab Cakes

*with Red Pepper Remoulade over  
Organic Greens, Nuts, Berries and  
Champagne Vinaigrette*

### Vegetable Napoleon

*Portobello Mushroom, Eggplant  
Fresh Mozzarella, Beefsteak Tomato  
Pomodoro Sauce*

### Penne Pasta

*A La Vodka Sauce  
Shaved Parmesan  
& Herb Crostini*

## CHOICE OF THREE ENTRÉES

### Herb Marinated Sirloin

*Served with Boursin Demi Glace and  
Parsnips Crisps*

### NY Strip Steak

*Served with Maître d'Hôtel Butter*

### Sliced Tenderloin of Beef

*Au Jus*

### Filet Mignon

*Served with a Merlot Demi Glace  
\$5 per additional person*

### Seared Chicken

*Served with Prosciutto and Mozzarella  
Cheese with Port Wine Reduction*

### French Cut Chicken Breast

*Served with Honey Bourbon Glaze*

### Grilled Mahi-Mahi

*Served with Lemon Chive Beurre Blanc*

### Salmon

*Served with Orange Teriyaki Glaze  
& Sliced Scallions*

### VEGETARIAN MEALS

**AVAILABLE UPON REQUEST**

## DESSERT

### Platters of Italian Cookies & Pastries on each table

### Wedding Cake Service

*Cake to be provided by Hosts  
Please choose one of our recommended Bakers  
Cake served with Raspberry Coulis*

**Coffee, Decaf and Lipton Teas**

**\*\* OPTIONAL UPGRADES AVAILABLE \*\***

**SWEET STATION**

**DURING THE LAST HOUR OF YOUR WEDDING**

*Miniature French & Italian Pastries  
Assorted Italian Miniature Cannoli  
Sliced Fresh Fruit*

**BUTLER PASSED DESSERT**

**DURING THE LAST HOUR OF YOUR WEDDING**

*Please select 3*

*Warm Chocolate Chip Cookies  
Brownie Bites  
Miniature Cheesecake Bites  
Chocolate Dipped Strawberries  
Miniature Cannoli  
Fresh Fruit Skewers*

*Chocolate Dipped Gelato Bar -Vanilla, Chocolate & Pistachio  
\$5 per person | \$3 additional per person*

**OTHERS AVAILABLE UPON REQUEST**

**COFFEE & TEA STATION**

**Cappuccino, Espresso  
& Cordial Station**

**DURING THE LAST HOUR OF YOUR WEDDING**

*Prepared by a Uniformed Barista  
Frangelico, Baileys, Sambuca,  
Amaretto & Grand Marnier  
\$9 per person*

**Hot "Chocolate" Bar**

**DURING THE LAST HOUR OF YOUR WEDDING**

*Hot Chocolate, Vanilla & Strawberry Served with Toppings  
Whipped Cream, Miniature Marshmallows, Shaved  
Chocolate, Peppermint, Butterscotch, Caramel Cubes,  
Raspberry Sauce and Cinnamon  
\$9 per person*

**Bye-Bye Bagel**

*Miniature Plain, Sesame and Everything Bagels in a  
clear cellophane bag with Butter & Cream Cheese  
\$9 per person*

**Extend your event and  
Ultimate Open Bar Package**

*\$10 per person per 30 minutes  
(Additional per person charges are based on the guaranteed  
number of guests, or the greatest number of guests in  
attendance during the event, whichever is larger)*

**ADDITIONAL OPTIONS & AFTER PARTY PACKAGES AVAILABLE**

**PLEASE SPEAK WITH OUR DIRECTOR OF CATERING ABOUT CUSTOMIZING YOUR EVENT**