

* Adult's Menu *

~ Cocktail Hour ~

HORS D'OEUVRES

(To be passed butler style)

Client's choice of eight:

WILD MUSHROOM CRISP, PORT WINE GLAZE, GOAT CHEESE GARNISH

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MINI RISOTTO CAKES, PLUM KETCHUP

*

EGGPLANT, SUNDRIED TOMATO & MOZZARELLA

*

SMOKED SALMON & BRIOCHE TOWER, WHITE BEAN HUMMUS, LEMON ZEST

*

POTATO PANCAKES, GRANNYSMITH APPLE CHUTNEY, SOUR CREAM GARNISH

*

CRISP PEPPERED SCALLOPS WITH SOY & MINT

*

TOMATO CONCASSÉ ON GRILLED FOCACCIA WITH OLIVES, CAPERS & BASIL

*

JAPANESE BREADED SHRIMP WITH MANGO CHILI SAUCE

*

HOUSE CURED DUCK BREAST WRAPPED IN BEET LEAVES, FIG & GINGER JAM

*

GRILLED HERB-SPICED BABY LAMB CHOPS

*

APPLE FRITTER, GORGONZOLA CHEESE & CANDIED WALNUT GARNISH

*

GRILLED SHRIMP, PISTACHIO BRITTLE, RED PEPPER JELLY

*

THAI CHICKEN SATAY WITH SPICY GINGER GLAZE

*

FRANKS IN A BLANKET OF PUFF PASTRY

TUSCAN TABLE

MARINATED MUSHROOMS & ARTICHOKE HEARTS, ROASTED SWEET BELL PEPPERS
ASSORTED GRILLED VEGETABLES, RED BEAN & CHICKPEA SALAD, SMOKED ITALIAN MEATS

WHITE BEAN & TOMATO BRUSCHETTA, SMOKED & FRESH MOZZARELLA CHEESE

MEDITERRANEAN OLIVES, ISRAELI COUSCOUS, HUMMUS, BABA GHANOUSH & TABOULEH

ASSORTED CHEESES, BAKED BRIE EN CROUTE with HONEY MUSTARD

PITA BREAD, FOCACCIAS, ITALIAN & GARLIC BREADS, CRACKERS & BREADSTICKS

~ Cocktail Hour ~

SUSHI & SASHIMI

AUTHENTIC JAPANESE SUSHI BAR MANNED BY A CERTIFIED SUSHI CHEF

Prepared on Nori (Toasted Sushi Seaweed Sheets):

HAMACHI (YELLOWTAIL), SAKE (FRESH SALMON), MAGURO (TUNA),
TAKO (OCTOPUS), UNAGI (FRESH WATER EEL), EBI (SHRIMP), KANI (CRAB),
SPICY TUNA ROLLS, SHRIMP TEMPURA ROLLS, CALIFORNIA ROLLS, CUCUMBER ROLLS

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DIM SUM STATION

CRISPY VEGETABLE SPRING ROLLS & CHINESE POTSTICKERS

ROASTED CRISPY PEKING DUCK served warm

wrapped in CHINESE RICE PANCAKES with SLIVERED SCALLIONS, CUCUMBER & HOISIN SAUCE

ASSORTED STEAMED SHUMAI:

SHRIMP, CHICKEN, BEEF, VEGETABLE, MUSHROOM & SWEET RICE DUMPLINGS

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SMOKED FISH & CAVIAR TABLE

SMOKED NORWEGIAN SALMON SERVED WITH SEVRUGA CAVIAR

WITH CLASSIC ACCOMPANIMENTS OF DICED ONIONS, CAPERS, FRESH HORSERADISH,
LEMON & DILL, DARK PUMPERNICKEL TOAST POINTS

*

MARTINI BAR

CHOCOLATE, LEMON DROP, COSMOPOLITAN, BLACK
& CLASSIC MARTINIS

*

HERBED CHEESE STRAWS

MIXED NUTS

WILL BE AVAILABLE AT THE COCKTAIL BAR

~ Sit-Down Dinner ~

FIRST COURSE

(A COMBINATION COURSE OF AN APPETIZER & A SALAD)

Client's choice of one:

MARYLAND LUMP CRAB CAKE, ASIAN SLAW, MIXED GREENS,
ROASTED RED PEPPER REMOULADE

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ROAST PEAR SALAD, JULIENNE BEETS, FRISÉE, MÂCHE, PINENUT GARNISH,
CITRUS VINAIGRETTE

*

GRILLED PORTOBELLO MUSHROOM SALAD WITH EUROPEAN CUCUMBER, PEAR TOMATOES,
ASPARAGUS SPEARS, SESAME-CRUSTED GOAT CHEESE, CHIVE VINAIGRETTE

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PERFECT PARTY SALAD OF MESCLUN GREENS, CUCUMBER, TOMATOES, APPLES & MANGO,
FETA CHEESE, BASIL BALSAMIC VINAIGRETTE

*

GRILLED JUMBO GINGER SHIMP SERVED ON A VEGETABLE ROOT SALAD,
EXOTIC LEAVES, CILANTRO OIL

*

WARM POTATO SALAD & SLICED ROAST DUCK BREAST SERVED ON EXOTIC GREENS,
PESTO OIL

*

POTATO LEEK CAKE TOPPED WITH SMOKED SALMON,
WITH A LEMON CAPER & PURPLE ONION CRÈME FRAÎCHE

*

ROASTED BABY ARTICHOKE SERVED ON A RISOTTO CAKE, HEIRLOOM TOMATOES,
WHITE BALSAMIC VINAIGRETTE

*

MARYLAND CRAB SALAD & CHILLED CALIFORNIAN ASPARAGUS, FRISÉE SALAD,
LEMON HERB OIL

~ Sit-Down Dinner ~

MAIN COURSE

Client's choice of two:

HERB ROASTED CHILEAN SEA BASS
SPINACH & GARLIC FLAN, CRISP PARSNIP RIBBONS, ROASTED PLUM TOMATO SAUCE

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CHILEAN SEA BASS SERVED ON A BED OF FRESH SPINACH & ORZO
WITH PLUM TOMATO & VIDALIA ONION SAUTÉ TOPPED WITH FRIZZLED LEEKS

*

GRILLED SLICED OR WHOLE FILET OF BEEF, GARLIC MASHED POTATOES,
STEAMED HARICOT VERTS, MUSHROOM JUS, POTATO WAFER GARNISH

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GRILLED LAMB CHOPS, BABY ZUCCHINI, ROASTED FINGERLING POTATOES,
NATURAL JUS INFUSED WITH TARRAGON

*

ROASTED SALMON WRAPPED IN SEAWEED, SOBA NOODLE SALAD,
COCONUT MILK & GINGER BROTH

*

GRILLED VEAL CHOP with MASHED SWEET POTATOES
& TENDER STEAMED BABY ASPARAGUS

*

PAN SEARED SNAPPER, MINNESTRONE STYLE WITH GOAT CHEESE WONTONS,
CALAMATA TAPENADE & FRIED LEEKS

UPON REQUEST:

CHICKEN, KOSHER & VEGETARIAN ENTREES

~ Buffet Menu ~

CARVING STATION

GRILLED FILET OF BEEF WITH A MUSHROOM JUS

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ROASTED APPLE-SMOKED VERMONT TURKEY WITH CRANBERRY & PECAN RELISH

Accompanied by:

ROASTED ROSEMARY YUKON GOLD POTATOES & STEAMED HARICOTS VERTS

RAVIOLI STATION

Sautéed to Order for your Guests:

THREE-CHEESE, MUSHROOM, & SPINACH RAVIOLIS

Accompanied by:

STEAMED MUSSELS MEUNIÈRES

served with POMODORO, PESTO & VODKA SAUCES

Surrounded by:

BASKETS OF FRENCH & ITALIAN BREADS

with PARMESAN CHEESE, BLACK PEPPER MILLS & HOT RED PEPPER FLAKES

FISH STATION

HERB ROASTED CHILEAN SEA BASS

SPINACH & GARLIC FLAN, CRISP PARSNIP RIBBONS, ROASTED PLUM TOMATO SAUCE

FOWL STATION

GRILLED BONELESS BREAST OF CHICKEN WITH A MUSHROOM JUS

Accompanied by:

ROASTED PEPPER COUSCOUS & STEAMED HARICOTS VERTS

SALAD STATION

CAESAR SALAD with CRISP ROMAINE LETTUCE & TOASTED CROUTONS

tossed with a LEMON VINAIGRETTE topped with freshly-shaved PARMESAN REGGIANO CHEESE

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MESCLUN SALAD with SESAME-CRUSTED GOAT CHEESE, ASPARAGUS SPEARS,

EUROPEAN CUCUMBER SLICES, served with a CHIVE VINAIGRETTE

* Young Adult's Menu *

~ Cocktail Hour ~

HORS D'OEUVRES

(To be passed butler style)

PIGS IN A BLANKET

FRIED MOZZARELLA STICKS WITH MARINARA SAUCE

MINIATURE POTATO KNISHES

MINIATURE BURRITOS

PIZZA BITES

~ Sit-Down Dinner ~

FIRST COURSE

PENNE PASTA topped with MARINARA SAUCE

served with FRESHLY-SHAVED PARMESAN REGGIANO CHEESE

MAIN COURSE

GOLDEN CHICKEN FINGERS

served with KETCHUP, BARBECUE & HONEY MUSTARD DIPPING SAUCES

CRISPY FRENCH FRIES

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MARINATED LONDON BROIL AU JUS

CURLY FRIES & ONION RINGS

~ Dessert ~

~ Celebration Cake ~

DELECTABLE ASSORTMENT OF PETIT FOURS

TO BE DISPLAYED ON EACH TABLE:

CHOCOLATE-DIPPED STRAWBERRIES

GOURMET FRENCH COOKIES

*

SUNDAE BAR

SUNDAES MADE TO ORDER with ASSORTED ICE CREAMS AND TOPPINGS

SERVED with WHIPPED CREAM AND MARASCHINO CHERRIES

~OR~

To be Passed Butler Style

HAAGEN DAZS ICE CREAM BARS

~ Miscellaneous ~

COFFEE

PREMIUM GRADE COLOMBIAN BREWED COFFEE

(REGULAR & DECAFFEINATED)

ESPRESSO & PREMIUM CORDIALS

ASSORTED REGULAR & HERBAL TEAS

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OPEN BAR

A PREMIUM SELECTION OF NAME-BRAND LIQUOR

ROBERT MONDAVI COASTAL CHARDONNAY & CABERNET SAUVIGNON WINES

MUMM CUVÉE NAPA BRUT PRESTIGE CHAMPAGNE

BOTTLED BEER (HEINEKEN, AMSTEL LIGHT, CORONA, SAM ADAMS, RED STRIPE & BUDWEISER)

ASSORTED SODAS AND JUICES, BOTTLED WATER

Wine and champagne upgrades are available

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YOUNG ADULT'S BAR

VIRGIN TROPICAL SPECIALTIES & FROZEN DRINKS MADE TO ORDER

PINÃ COLADAS, MAI TAIS & DAIQUIRIS

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SERVICE STAFF

ALL WAITERS AND BARTENDERS WILL BE UNIFORMED IN TUXEDOS

AND DIRECTED BY A PROFESSIONAL PARTY MANAGER

1 - SERVER FOR EVERY 10 GUESTS

1 - BARTENDER/ WINE STEWARD FOR EVERY 40 GUESTS

1 - MAITRE D' 2 - CAPTAINS

1 - LADIES ROOM ATTENDANT

~OUR STAFF TO GUEST RATIO IS 1:6~

Please bear in mind that this is only a sample menu. There are many different options available to you.

We pride ourselves on not up-charging our clients further along in our relationship and therefore we provide a realistic quote from the start. We will go to the greatest extent to ensure the highest quality of your special event. To further assist you, we would like to suggest the following professionals to assist you in. We have worked with them many times in the past and feel that their expertise will ensure a professionally executed event.

~ Music and Entertainment ~

THE DOUG WINTERS ORCHESTRA
Doug Winters ~ (914) 238-9100

STARLIGHT ORCHESTRAS
Valerie Romanoff ~ (212) 595-0999

NEW YORK CITY SWING
Dore Dequattro ~ (718) 848-9442

DJs
EJ the DJ ~ (516) 348-7848
Tommy Kaufman ~ (212) 223-0962

ESTCE ENTERTAINMENT INC.
Steve ~ (201) 868-6675 / (718) 376-7953

TOTAL ENTERTAINMENT
Bianca ~ (201) 894-0055 (ext 23) or or bblag@totalentertainment.com

GREAT NECK GAMES
Victor ~ (516) 747-9191

~ Photography and Video ~

TERRY DEROY GRUBER PHOTOGRAPHERS
(212) 262-9777

JINSEY DAUK PHOTOGRAPHY
Jinsey ~ (212) 243-0652

MARQUEE PHOTOGRAPHY
Norman ~ (646) 486-4555

SARAH MERIANS PHOTOGRAPHY
(212) 633-0502

JOEL GREENBERG & WENDY STEWART PHOTOGRAPHY
(212) 285-0979 or info@wedphotos.com

~ Florists and Designers ~

SUSAN HOLLAND DESIGNS

Susan Holland ~ (212) 807-8892

BILL CHISNELL PRODUCTIONS

Bill Chisnell ~ (212) 925-1331 or (646) 526-4219

BELLE FLEUR

Marilyn ~ (212) 254-8703

ZEZE FLORIST

Peggy ~ (212) 753-7767

RON WENDT DESIGN

Philip ~ (212) 290-2428

MUSTERS & CO.

Mark Musters ~ (212) 243-0040

J GORDON FLORAL ARTISTRY

Jess ~ (212) 563-1138

STONE KELLY FLORALS

Jenny ~ (212) 875-0500

CASTLE & PIERPONT FLORAL DESIGN

Rory ~ (212) 570-1284