

~ Hospitality ~

CHAMPAGNE & WHITE WINE
SPARKLING WATER
~ PASSED OR STATIONARY ~

~ 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

~ Optional Stations ~

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

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JEWELS OF THE SEA/RAW BAR

CHILLED OYSTERS, LITTLE NECK CLAMS, JUMBO SHRIMP, CRAB CLAWS

AND MARINATED MUSSELS

DISPLAYED IN A GIANT CLAM SHELL FILLED WITH CRUSHED ICE

SERVED WITH COCKTAIL SAUCES, RAVIGOTE & LEMON WEDGES

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MARTINI BAR

CHOCOLATE, LEMON DROP, COSMOPOLITAN, BLACK

& CLASSICAL MARTINIS

*

HERBED CHEESE STRAWS

MIXED NUTS

WILL BE AVAILABLE AT THE COCKTAIL BAR

~ 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

POULTRY STATION

GRILLED BONELESS BREAST OF CHICKEN WITH A MUSHROOM JUS

Accompanied by:

ROASTED PEPPER COUSCOUS & STEAMED HARICOTS VERTS

~ Buffet Menu ~

PASTA STATION

Sautéed to Order for your Guests:

PENNE PASTA PRIMAVERA WITH BROCCOLI, ZUCCHINI & YELLOW SQUASH
IN A LIGHT GARLIC SAUCE WITH TOASTED PINE NUTS

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CAVATELLI with GRILLED CHICKEN, FRESH BASIL AND ROASTED YELLOW PEPPERS

*

ANGEL HAIR PASTA with WOOD-ROASTED TOMATOES AND PESTO SAUCE

Accompanied by:

HOMEMADE SAUSAGE BREAD

FRESH GARLIC KNOTS

Surrounded by:

BASKETS OF FRENCH & ITALIAN BREADS

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

THAI STATION

GRILLED CHICKEN SATAY on SKEWERS

GRILLED BEEF SATAY on SKEWERS

PAD THAI RICE NOODLES with BEAN SPROUTS, EGG STRIPS & CRUSHED PEANUTS
served with WATERCRESS SALAD tossed with a LEMON-GINGER DRESSING

ASIAN STATION

Our Chefs will Stir Fry these Specialties in an authentic Wok:

CHICKEN sautéed with TENDER VEGETABLES in a LIGHT TERIYAKI GLAZE

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WOK-FIRED SHRIMP seasoned with 5 CHINESE SPICES & FRESH CHINESE MUSHROOMS

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SHREDDED BEEF with HOT PEPPERS in a BLACK BEAN SAUCE

Accompanied by:

WHITE JASMINE RICE or FRIED RICE & MINIATURE EGG ROLLS

~ Buffet Menu ~

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 & ROMA TOMATOES
served with a CHIVE VINAIGRETTE

DESSERT CRÊPE STATION

Made to Order for your Guests:

BRANDIED APPLES, PEACHES, BLUEBERRIES OR CHERRIES

Accompanied by:

BROWN SUGAR & CRÈME FRAÎCHE
ASSORTED HAAGEN DAZS ICE CREAM

DELECTABLE ASSORTMENT OF PETIT FOURS

TO BE DISPLAYED ON EACH TABLE:

CHOCOLATE-DIPPED STRAWBERRIES

GOURMET FRENCH COOKIES

CHOCOLATE TRUFFLES

~ Plated First Course (Optional) ~

(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

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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

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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

~ 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 & JUICES, BOTTLED WATER

Wine & champagne upgrades are available

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SERVICE STAFF

ALL WAITERS & BARTENDERS WILL BE UNIFORMED IN TUXEDOS
AND DIRECTED BY A PROFESSIONAL PARTY MANAGER

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

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IN THE ABOVE QUOTE, THE FOLLOWING ITEMS WILL BE INCLUDED:

LOCATION, MENU, STAFF, SECURITY, PREMIUM OPEN BAR,
PIN SPOTTING & STAGE LIGHTING, IN-HOUSE TABLES, IN-HOUSE LINENS,
IN-HOUSE CHAIRS with SEAT CUSHIONS, IN-HOUSE SILVERWARE,
IN-HOUSE CHINA, IN-HOUSE GLASSWARE, COAT CHECK

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

SOUL SOLUTION

~ Greg Denard (Band Leader)

[Book through: Bianca ~ (201) 894-0055 (ext 23) or bblag@totalentertainment.com]

HANK LANE MUSIC

(212) 767-0600

CAL JAMES ENTERTAINMENT

(212) 768-0650

ESTCE ENTERTAINMENT INC. (DJ)

Steve ~ (201) 868-6675 / (718) 376-7953

~ Photography and Video ~

TERRY DERROY GRUBER PHOTOGRAPHERS

(212) 262-9777

JINSEY DAUK PHOTOGRAPHY

Jinsey ~ (212) 243-0652

MARQUEE PHOTOGRAPHY

Norman ~ (646) 486-4555

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