

~ Hospitality ~

CHAMPAGNE & WHITE WINE
SPARKLING WATER
~ PASSED OR STATIONARY ~

** CEREMONY **

~ 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

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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

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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

~ Dessert ~ ~ Wedding Cake ~

We will provide a creative custom-designed cake consisting of layers of moist, European-style sponge alternating with luxurious fillings to reflect your unique style and vision. Your wedding cake will be the ultimate finale to your wedding celebrations, with the following luscious flavors and fillings for you to choose from:

CAKE FLAVORS:

VANILLA, CHOCOLATE, WHITE CHIFFON, CARROT, CHEESE CAKE, NAPOLEAN

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CAKE FILLINGS:

WHIPPED CREAM, BUTTER CREAM, PASTRY CREAM (VANILLA OR CHOCOLATE),
CANNOLI (PLAIN OR CHOCOLATE CHIPS), MOUSSE (VANILLA, CHOCOLATE OR RASPBERRY),
PUDDING (VANILLA OR CHOCOLATE), FRUIT (RASPBERRY, STRAWBERRY, LEMON, ETC.),
CREAM CHEESE, FRESH FRUIT, COUER LA CRÈME (BLEND OF CREAM CHEESE & GRAND MARNIER)

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The wedding cake will be served on a:

DECORATED PLATE OF INDIVIDUAL CHOCOLATE CUPS

Filled with HAAGEN DAZS VANILLA ICE CREAM & MIXED SEASONAL BERRIES

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TO BE DISPLAYED ON EACH TABLE:

CHOCOLATE-DIPPED STRAWBERRIES

GOURMET FRENCH COOKIES

CHOCOLATE TRUFFLES

*

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 and champagne upgrades are available

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.

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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 DEROY 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