



Butlered Hor D 'Oeuvres

Cocktail Hour

Mini Crab Cakes
Baby Lamb Chops on a Sword
Filet Tips wrapped in Bacon
Spanakopita
Bruschetta
Assorted Dumplings
Coconut Chicken
BBQ Bacon on a Skewer
Spring Rolls
Coconut Shrimp
Chicken Parmesan Puff
Mushroom Stuffed with Crabmeat
Shrimp Cocktail
Buffalo Shrimp
Scallops Wrapped in Bacon
Shrimp Wrapped in Bacon
Assorted Quiche
Clams Casino
Southwestern Deviled Eggs
Brie & Raspberry Tart
Bleu Cheese & Bacon Truffles
Mini BBQ Chicken Taco
Truffle Mac & Cheese
Chicken Cheesesteak Spring Rolls
Boursin Cheese Tart
Strawberries with a Cinnamon Honey Mousse
Cocktail Franks
Mini Ruben
Melon wrapped Prosciutto
Goat Cheese and Fig Jam Tart
Loaded Potato Puff
Sliced Cubed Watermelon with Feta
Filet Tip Wellingtons
Tiropita with Drizzled Honey



Signature Stations
Cocktail Hour

Pasta
Choice of (2)

Bastini- Rigatoni with Garlic Sage Sauce and Sautéed Spinach

Ala Pollo – Penne tossed in Blush Alfredo with Grilled Chicken and Broccoli

Primavera – Orecchiette assorted Garden Vegetables Tossed in Light Garlic Pesto Sauce

Genovese- Rigatoni tossed in a Light Garlic Sauce with Baby Shrimp & Sun-Dried Tomatoes

Tuscan – Penne served with Homemade Mozzarella, Grilled Chicken, & Marinara Sauce

Bolognese- Orecchiette Meat Sauce Served with Side of Ricotta Cheese

Arrabbiata- Penne tossed in a Light Spicy Marinara with Prosciutto

Ala Vodka- Penne Vodka Blush sauce with Peas & Crispy Prosciutto

100 Layer Lasagna- Alla Piastra Ragú Bolognese

Orecchiette- Crumbled Sausage, Sauteed Spinach, San Marzano Tomatoes, Garlic, & Olive Oil

Accompanied with Assorted Focaccia Pizza, Fried Calamari & Baked Eggplant Rollatini

Asian
Choice of (2)

General Tso's Chicken / BBQ Pork Lo Mein / Spicy Orange Crispy Beef

Shrimp Szechuan / Hoisin Chicken & Broccoli

Mongolian Beef / Shrimp with Lobster Sauce / Chicken Chow Mein

Accompanied With

Ramen Noodles, Assorted Dim Sum, Pork or Duck Bao Buns

Vegetable Fried Rice



Signature Stations
Cocktail Hour

Tosceno Table

Herb Roasted Asparagus
Home-Made Fresh
Mozzarella
Marinated Wild Mushrooms
Seasonal Tomatoes
Roasted Pepper Caponata
Grilled Vegetables
San Danielle Prosciutto

Hummus and Pita Points
Spinach Dip & Pumpernickel
Crostinini
Parmesan Reggiano
Whole Asiago
Aged Provolone
Seasonal Fruit
Marinated Dolmas
Poached Salmon
Bruschetta
Artisan Salami
Sharp Provolone

Soppressata
Brie En Croute
Hot Roasted Italian Peppers
Mediterranean Olives
White Cannelloni Bean Salad
Homemade Pasta Salads
Chicken Salad
Potato Salad

Antique Hand Crank Deli Slicer

In the early 20th century, the hand-cranked slicer was the state of the art for turning a hunk of cured meat into paper-thin petals of flavor

Starch Bar

Potato Skins & Three Cheese Macaroni & Cheese

Steak, Curly, Tots and Waffle Fries

With Chef's Toppings

Chopped Bacon, Broccoli, Mozzarella & Cheddar Cheese, Lobster, Diced Buffalo Chicken, Mushrooms, and Sour Cream

Accompanied with Filet Tip Bourguignon and Stewed Tomatoes



Additional Cocktail Hour Stations

Bacon Bar

Mini BLT Bites, Bacon Jalapeño Corn Muffins,
Bacon Wrapped Boneless Chicken Breast stuffed with jalapeno corn bread stuffing,
Chocolate Dipped Bacon, Bacon Mac & Cheese, BBQ Double Thick Bacon Strips

Mediterranean

Lamb Gyro ~ (Gyro meat cooked on a flat top grill)
Spiral Spanakopita and Grilled Octopus
Accompanied with Stuffed Grape Leaves, Tzatziki Cucumber Sauce, Hummus, Feta Cheese,
Grilled Pita Bread, Kalamata Olives, Lettuce, and Tomatoes

Caviar - Blini – Potato Latkes

Pumpernickel Bread and Potato Latkes (Potato Pancakes)
Served with Red, Black and Gold Caviar, Crème Fraiche, Chives,
Diced Red Onions, Diced Eggs & Apple Sauce
**Beluga or Sturgeon Caviar available at additional cost*

Smoked Fish

Sliced Smoked Salmon, White Fish Salad, Sliced Pastrami Salmon, & Whole Smoked White Fish

All Accompanied with Chopped Onions, Whole Capers, Sliced Egg, Grape Tomatoes,
Pumpernickel Squares, and Mini Bagels

Ravioli – Risotto – Veal Osso Bucco

Choice of (2)

Cheese Ravioli, Spinach Ravioli, Wild Mushroom Ravioli, or Lobster Ravioli
Wild Mushroom Risotto with Truffle Butter or Pescatore Risotto



Additional Cocktail Hour Stations

Steakhouse

Choice of (1)

Accompanied with Scalloped Potatoes, Sautéed mushrooms, Onion Rings

Flank Steak, NY Strip Steak, Angus Prime Rib, Steak Au Poive,
Carved on Himalayan Salt Block

Groom's

Choice of (3)

Accompanied by Ice Sculpture of Favorite Sports Team & Mini Draft Beer Keg

Mamma's Meatloaf, Boneless Buffalo Wings, Jack Daniels Fried Shrimp, Brats Simmered in Beer & Onions, Roast Beef & Cheddar Served on an Onion Roll, Meatball Parmesan Sub, Boneless BBQ Ribs, Steamed Clams, Taco Bar, Fried Pickles with Chipotle Mayo Dipping Sauce, Chicken or Beef Fajitas

Vegan

Carrot & Kale sliders with roasted Pineapple Dressing
or Black Bean Burgers with roasted tomato salsa

Choice of (3)

Grilled Black Bean Burritos with Cajun Vegan Mayonnaise, Vegetable Lasagna, Stuffed Peppers with Sweet & Sour Tomato Au Jus, Soba Noodle Vegetable Stir-Fry, and Cabbage stuffed with Calico Bean Medley, Roasted Vegetable Hummus & Faro Wraps, Roast Vegetable Flat Bread
Pizza with Vegan Mozzarella Cheese

South of the Border

Choice of (3)

Accompanied by Ground Beef, White Corn Tortilla, and Warm Cheddar Cheese Sauce

Tortillas Taquitos, Quesadillas, and Fish Tacos
Accompanied with Homemade Guacamole, Pico de Gallo, and Sour Cream



Additional Cocktail Hour Stations

Sunday Gravy

Eggplant Rollatini, Sweet Italian Sausage, Beef-Pork-Veal Meatballs, Beef Bracirole - Garlic Knots and Freshly Shaved Parmesan Cheese

Street Vendor

Choice of (3)

Italian Hot Dog Cart or Traditional Ball Park Hot Dogs
Grilled Cheese Steaks, Roasted Pork Accompanied by Long Hots and Broccoli Rabe,
BBQ Pulled Pork Sandwich, Mini Hamburgers, Hand Rolled Assorted Stromboli,
Sausage Peppers & Onions, Meatball Sandwiches

French Fries and Cheese Sauce

Korean BBQ

Beef or Pork Bulgogi (Korean BBQ)
Jap Chae (Cellophane Noodles), Stir Fry Rice, Kimchi

Pickled Red Onions, Daikon, Carrots, Jalapenos and Authentic Korean Sauces

Sliders

Choice of (2)

Jumbo Lump Crab Cake, Short Rib, Kobe Beef, Louisiana Chicken, Beyond
Accompanied with Artisan Brioche Buns

Poppy Seed, Sesame, Sea Salt & Pretzel

Caribbean

Jerk Chicken, Grilled Pineapple & Chicken Skewers, Coconut Rice & Beans & Fried Plantains

Wood Fire Brick Oven

Authentic Wood Fired Brick Oven
Serving Traditional Neapolitan Pizza

Served Al fresco on North Patio or South Garden

****Note: must be using Palazzo or Palace ballroom to have this station****



Cocktail Hour - Upgrades

Additional Charge*

Carving*

Choice of (2)

Herb Roasted Turkey Breast with Cranberry Sauce and Gravy Toppings
Honey-Glazed York Ham served with Assorted Mustards
Suckling Baby Pig with Roasted Long Hot Peppers and Pork Au Jus
Bacon wrapped Pork Loin stuffed with Spinach, Red Roasted Peppers, & Smoked Gouda Cheese
Angus Prime Rib or Sliced Tenderloin
Tomahawk Steak or Steam Ship Leg of Beef
Salmon Buerre Blanc or Herb Roasted Whole Red Snapper
Pastrami Brisket with hot spicy brown mustard

Seafood Raw Bar & Grill*

Cold Water Lobster Tails, Jumbo Lump Crab Meat, Jumbo Shrimp
Blue-Point Oysters, Littleneck Clams on the Half Shell
Oysters and Clams shucked at station
Served with Lemons Wedges, Spicy Cocktail Sauce, Horseradish, and Tabasco Sauce
Grill: Mini Roasted Corn Crab Cakes and Grilled Octopus

Sushi Display*

California Rolls, Spicy Crab Rolls, Vegetable Rolls, Salmon, and Spicy Tuna Rolls Accompanied
by Wasabi, Pickled Ginger, Soy Sauce

Attended by a Sushi Chef Additional Upgrade \$250

Shrimp Symphony*

Choice of (3)

Large Boat Cold Shrimp Cocktail
Sautéed Shrimp Oreganato, Scampi & Ala Spagna
Blackened Cajun Grilled Shrimp Skewers
Buttermilk Panko Bang Bang Shrimp

Served with Cold Shrimp Salad, Lemons Wedges, Spicy Cocktail Sauce, Orange Mandarin Sauce



Salads

Bibb Lettuce

Candied Pecans Sliced Pears with Crumbled Blue Cheese

Burrata

Traditional Apulia Style Cheese Heirloom Plum Tomatoes,
Sea Salt Extra Virgin Olive Oil and Fresh Basil over pesto

Bosh Pear Tart

Candied Walnuts, Craisins, Shredded Mozzarella Cheese, Diced Pears, and Grape Tomatoes
On a bed of Mixed Field Greens topped with a White Balsamic and served with a Pear Tart

Arugula

Baby Arugula, Shaved Fennel, Cherry Tomatoes, White Onion, Shaved Parmesan, and Sea Salt
Finished with Extra Virgin Olive Oil and Red Vinegar

Greek

Romaine, Tomatoes, Cucumbers, Kalamata Olives, Shaved Red Onion, and Feta Cheese
With Greek Vinaigrette topped with Pepperoncini Peppers

Caesar

Romaine with Lemon Pepper Parmesan Croutons and Shaved Parmesan Cheese

Merion

Spring Mix, Roasted Red Peppers, Fresh Mozzarella Cheese, Cucumbers,
Cherry Tomatoes, Feather Shredded Parmesan Cheese,
Pickled Pepper Strips Finished with Homemade Vinaigrette

Garden

Mixed Greens, Grape Tomatoes, Shredded Carrots, Black Olives, and Cucumbers



Chicken

Oscar

Pan seared chicken breast topped with lump crab meat, asparagus tips and finished with a Lemon Beurre Blanc

Athenian

French cut chicken breast marinated and char grilled topped with a Feta Tomato Sauce, Paired with spinach and orzo

Champagne

French cut chicken breast stuffed with spinach, mushroom, prosciutto and Boursin cheese, Pan roasted and served with Champagne Honey Beurre Blanc

Florentine

Lightly Breaded Pan-Fried Chicken Breast stuffed with Sautéed Spinach, Roasted Red Pepper, and Sharp Provolone Cheese finished with Lemon Beurre Blanc

Rosa

Chicken Breast stuffed with Fresh Homemade Mozzarella Cheese, plum tomatoes & fresh basil, Lightly breaded, pan fried, sliced and fanned on top of cheese ravioli with a Blush Rosa Sauce

Balsamic

Marinated Chicken Breast topped with Fresh Mozzarella Cheese and Roasted Red Peppers served with an Aged Balsamic Reduction

Wild Mushroom Truffle

Marinated Chicken Breast Served with a Mushroom Cream Sauce Topped with a Mushroom Truffle



Meat

*Denotes Additional Charge

Prime Rib

Served with creamy Horseradish and Au Jus

Delmonico

10 oz Sterling Prime Char-Grilled Rib Eye Natural Jus, Creamy Horseradish

Porterhouse Pork Chop

Hudson Valley Baby Bourbon Glaze, Caramelized Cippolini Onion,
Fig Compote and Cheddar Whipped Potatoes

Short Ribs

Braised slow roasted beef short ribs with soft polenta or garlic mashed potatoes,
finished with a Demi Glaze

Chateaubriand

The classic sliced filet of beef tenderloin
Served with your choice of a Port Wine Reduction or Mushroom Bordelaise

Filet Mignon*

Served with sautéed wild mushrooms with
Your choice of Bordelaise Sauce or Roasted Shallot Port Wine Demi Glaze

Filet Mignon Oscar*

Jumbo lump crabmeat, grilled asparagus finished with Hollandaise Sauce

Surf & Turf*

Grilled filet mignon with a slow roasted lobster tail



Fish

*Denotes Additional Charge

Scottish Salmon

Choron: Baby spinach, roasted peppers, & Gruyere cheese finished with Choron Sauce

Mandarin: Mandarin Teriyaki Glaze paired with fried rice

Bruschetta: Diced tomato and onion, garlic, & basil topping

Faroe Island Salmon

Roasted Filet, Sweet Chili Saffron Coconut Broth, Baby Bok Choy & Curried Cous-Cous

Flounder

Stuffed with crab meat in a white wine Lemon Beurre Blanc

Flounder Frutti del Marre

Sautéed Flounder topped with Shrimp and Scallops in a Sherry Cream Sauce

Branzino Aqua Pazza

Branzino simmered with Roasted Cherry Tomatoes and Spinach in Olive Oil and Garlic Broth

Mediterranean Loupe de Mer

Roasted Tomato Coulis with Sautéed Broccolini over Polenta

Chilean Sea Bass Beurre Blanc*

Pan seared Chilean Sea Bass Glazed with Lemon Beurre Blanc

Maryland Crab Cakes*

Jumbo lump crab meat pan seared and served with Meyer Lemon Garlic Beurre Blanc

Halibut*

Pan seared, poached clams and grilled shrimp

Served with saffron risotto & Roasted Tomato Fennel Shrimp Broth

St. Regis*

Pan seared Chilean Sea Bass served with clams, grilled shrimp, chorizo sausage, roasted potato

Served with a Tomato Broth



Viennese Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas Included

Viennese Table

Miniature French pastries & tartlets of seasonal assortments, fruit tart, white & dark chocolate truffle, pies of seasonal assortments, vanilla, chocolate velvet cupcakes, éclairs, cream puffs, cannoli's, assorted mousse cups, peanut butter and jelly sandwich triangles & hazelnut Nutella squares

Boardwalk Station

Saltwater taffy, Chocolate Fudge, Funnel Fries, Fried Oreos, Snow cones & Churros Crispy on the outside and tender on the inside! Cinnamon Sugar, Chocolate, Whipped Cream

Fresh Belgium Waffle and Ice Cream Sundae

Assorted flavors of ice cream with chocolate sauce, nuts, whipped cream & other assorted toppings served with warm lollipop waffles

Cascading Chocolate Fountain

Tower of warm milk chocolate with skewers of fresh fruit, strawberries, pineapple, marshmallows, brownies, pretzels, graham crackers & rice crispy treats

Roasting S'mores

Roasted Live!

Marshmallows, graham crackers and cookies, Hershey chocolate bars

Donut Wall

Assortment of Donuts displayed on our donut wall & munchkins!

Chocolate Swirl

Including dark and white rotating chocolates, guests can make their own chocolate shavings!

Sweet & Savory Popcorn & Candy Bar

Butter, Cheddar, Chocolate, Jalapeno, Cinnamon Sugar and Kettle Corn

With assorted flavored seasonings: Salt & Vinegar, Garlic Parmesan, Ranch, Bacon Cheddar, Peanut Butter & Jelly, Hickory BBQ & all your favorite candy!

Boutique Belgian Chocolate Pralines & Truffles

Perfectly Unique & Delicious assortment of Chocolates

International Coffee Bar

Cappuccino & espresso served with whipped cream and sugar sticks at Bar

Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, Sambuca served with edible chocolate cordial cups & Hot Chocolate

***Wedding Cake Included**