FIVE HOUR PREMIUM WEDDING RECEPTION
ARRIVAL

REFRESHMENT GREET STATION
As your guests arrive, they will be greeted by our staff with a champagne station prior to beginning of cocktail hour or ceremony.

COCKTAIL HOUR
After the ceremony, your guests will be treated to an hour of butler passed hors d’oeuvres, along with a selection of gourmet foods.

FARM TABLE
INCLUDED
Our interpretation of breaking bread; a housewarming of sorts. We source a bounty of the tri-state’s fruits, vegetables, meats, cheeses, grains & even oils from local farmers to create our rustic farm table.
The farm table adds a welcoming & seasonal touch to your event.

SEASONAL SALADS, SPREADS & HAND CARVED FRUITS
An assortment of chef inspired seasonal salads. Each season brings with it an abundance of fresh vegetables & fruits. Our chef will incorporate these into plentiful salads for the farm table. Also included is an assortment of fresh & dried fruits, tricolor pasta salad, hummus & bruschetta.

ANTIPASTO
Grilled vegetables, fresh mozzarella, roasted peppers, & stuffed cherry peppers, marinated mushrooms & artichokes, olives, hot peppers & sun-dried tomatoes, prosciutto di parma, genoa salami, & soppressata.

ARTISANAL CHEESE
Cheese board of machego with apricot preserves, parmesan cheese wheel, gorgonzola with pear, brie, provolone, asiago, porter cheddar, along with other cheeses from around the world.

VILLAGE ARTISAN BREADS
Assorted focaccia, stuffed breads, water crackers & grilled pita.
CHOOSE EIGHT

POULTRY
- Chicken lollipop with spicy mango salsa
- Chicken quesadilla cornucopia
- Sesame chicken with teriyaki
- Turkey pot pie bite
- Thai peanut marinated chicken satay
- BBQ duck empanadas
- Buffalo chicken spring roll
- Chicken & Waffle with maple reduction
- Crispy chicken asiago with arrabbiata sauce
- Cashew chicken eggrolls with apricot duck sauce

BEEF & PORK
- Filet mignon crostini, boursin cheese and red onion marmalade
- Anjou pear wrapped in crispy prosciutto drizzled with port wine reduction
- Hoisin teriyaki meatballs
- Mini beef wellington
- Mansion beef sliders with smoked gouda-caramelized onion sauce on pretzel bun
- Cuban sandwich spring rolls
- BBQ pulled pork grilled cheese
- Mini hot dog en croute spicy mustard
- Sweet Italian sausage toasted ravioli
- Mini reuben sandwiches

SEAFOOD
- Lobster risotto ball with creamy roasted tomato lobster sauce
- Sesame crusted ahi tuna with teriyaki sauce
- Maryland crabcake with spicy remoulade sauce
- Blackened scallop with chipotle salsa
- Grilled shrimp brochette with sweet Chile glaze
- Lobster salad in phyllo cup
- Coconut Lobster lollipop with mango salsa
- Smoked salmon, caper mayo, crispy potato cake
- Panko crusted shrimp, cilantro chimichurri
- Bacon crusted scallop with tomato jam
- Crispy clam fritter with an old bay sauce

VEGETARIAN
- Baked brie and raspberry jam en croute
- Parmesan crusted artichoke heart tempura with horseradish sauce
- Vegetable spring roll, sweet chili sauce
- Mini mozzarella en corozza brochette
- Spinach with feta in puff pastry
- Crispy sweet potato tempura
- Avocado mousse, multigrain toast with red pepper jelly
- Green bean tempura
- Sweet corn fritter with ranch-chipotle sauce
- Roasted beet slider with goat cheese mousse
CHOSE FOUR

FRIED CALAMARI
Served with marinara sauce

SAUTÉED CLAMS
White wine & lemon broth

PRINCE EDWARD ISLAND MUSSELS
Red sauce with chili flake

EMPANADAS
Chipotle cream & chimichurri sauce

BONELESS WINGS
Classic hot sauce or BBQ sauce

RISOTTO
Wild mushroom & parmesan or creamy traditional

CAVATELLI & BROCCOLINI
With fried garlic & oil

SWEET POTATO GNOCCHI
With roasted butternut squash & bacon lardons

GOURMET MACARONI & CHEESE
Your choice of lobster, four cheese, pecorino, & truffle oil

THE MANSION'S EGGPLANT ROLLATINI
Creamy ricotta cheese, pecorino romano, roasted garlic, marinara, & mozzarella cheese

BONELESS CHICKEN CACCIATORE
Boneless chicken thighs, peppers, onion, mushrooms, & roasted tomato

BEEF BRACIOLA
Flank steak stuffed with roasted garlic, asiago, panko, & herbs braised in hearty tomato sauce

BEEF & BROCCOLI
Marinated beef, ginger, water chestnuts, broccoli, pineapple, & teriyaki served with jasmine rice

ITALIAN MEATBALLS
Chef’s home made Italian meatballs in marinara sauce

MANSION PAELLA
Chicken, spanish sausage, shrimp, black mussels, & cockels with saffron rice

SHORT RIB GIAMBOTTA
Slow cooked short ribs with, potatoes, roasted peppers, caramelized onion, & garlic

CHICKEN, BEEF OR SHRIMP FAJITAS
Served with warm tortillas
Cocktail Hour Stations

Pasta Station
Choose two pastas and two sauces

- Mezze rigatoni
- Tortellini
- Cavatappi
- Penne
- Mini raviolis
- Farfalle

- Vodka sauce
- Roasted garlic cream sauce
- Bolognese sauce
- Pomodoro sauce
- Wild mushroom ragout
- Pesto sauce

Carving Station
Choose two

- Sugar cured bone-in ham
- Roasted French breast of turkey
- Roasted side of salmon with roasted garlic cream sauce
- Loin of pork stuffed with spinach, roasted peppers & asiago
- Grilled flank steak with wild mushroom
- Slow roasted pork belly with rosemary and fresh garlic
- Lollipop lamb chop with rosemary au jus – add $3

Choose two additional stations from below & the cocktail hour stations on the next page

Seafood Station
Little neck clams, blue-point oysters, seafood salad
With spicy cocktail sauce, assorted flavored tabasco sauces, lemon wedges, & horseradish

Sautéed clams
White wine & lemon broth

Prince Edward island mussels
Red sauce with chili flake

- Add jumbo shrimp cocktail with ice sculpture $8 – add assorted sushi $9
- Add crab claws $MP – add king crab legs $MP – add lobster tail $MP
- Add an additional $1,000 for your authentic sushi chef

Fajita Station
Grilled chicken & steak with peppers & onions, warm tortillas, lettuce, shredded Monterey jack cheese, tomatoes, refried beans, guacamole, salsa fresca, & sour cream

Grilled Cheese & Soup Station
Griddled gourmet cheesy sandwiches served with cream of tomato soup

- Classic American cheese
- Cheddar with crispy bacon
- Mozzarella with roasted tomato
- Smoked gouda with sweet pulled pork
SMASHED POTATO MARTINI STATION
Yukon gold, sweet potatoes, bacon lardons, aged cheddar, scallions, chives, broccoli, caramelized onions, mini marshmallows, brown sugar

CHICKEN WING STATION
Boneless wings with choice of four sauces: traditional buffalo, sweet BBQ, Szechuan, garlic parmesan, or jalapeno peach

FRENCH FRY BAR
Hand cut Idaho wedges, rustic cut American, & sweet potato fries, served with chili, gravy, cheese, & vinegar

FRESH MOZZARELLA STATION
Freshly made mozzarella including braided & salted, along with stuffed & rolled varieties with prosciutto, sundried tomatoes & olive tapenade, with extra virgin olive oil, fresh basil, & sliced jersey beefsteak tomatoes

OKTOBERFEST STATION
German potato salad, bratwurst, knockwurst, braised red cabbage & apples, sauerkraut, warm pretzels with various mustards & with Oktoberfest beer (in season)

MAC & CHEESE STATION
Pasta with classic, white cheddar cheese toppings to include short rib, crab, bacon, peas, tomatoes, mushrooms, truffle oil, jalapenos, & bread crumbs

TAVERN STATION
Chef’s selection of all your favorite pub food station may include jalapeño poppers, chicken fingers, fried mozzarella, parmesan potato wedges, soft pretzels with beer cheese dip, buffalo chicken chips, & potato skins

ORIENTAL STATION
General Tso’s chicken, vegetable lo mein, fresh steamed dumplings, & beef stir fry served in authentic to-go containers with chopsticks, fortune cookies

ALL AMERICAN STATION
Mini angus beef burgers & all beef mini hot dogs served with sautéed onions, assorted condiments, french fries & onion rings

NEW ENGLAND STATION
A true Cape Cod experience – freshly battered fried fish & chips served with fresh lemon, cole slaw & New England clam chowder
After cocktail hour, your guests will be invited to their stunningly set tables. Stemmed flutes will be pre-set with champagne for the traditional toast & an elegantly served three-course dinner will include the following:

**DINNER SALAD**

**CHOOSE ONE**

**GRAND MANSION SALAD**
Young field greens, baby arugula, with candied walnuts, dried cranberries, shaved pecorino romano with white balsamic vinaigrette

**WILDWOOD WEDGE SALAD**
Wedge of baby iceberg, crumbled gorgonzola cheese, house cured bacon, grape tomatoes, pickled red onions, & blue cheese dressing

**CAESAR SALAD**
Romaine heart, garlic croutons, shaved romano cheese, white anchovies & homemade caesar dressing

**CRAFTSMAN SALAD**
Romaine, kalamata olives, roasted peppers, hearts of palm, feta cheese with a balsamic modena dressing

**BRIARCLIFF SALAD**
Mixed greens, poached pear, shaved red onion, crumbled goat cheese, fried parsnip chips, with a parmesan peppercorn dressing

**INTERMEZZO UPON REQUEST**

**DINNER ENTREES**

*All entrees are served with seasonal vegetable & potatoes*

**BEEF**
- Pan seared filet mignon, red wine demi-glace
- Herb and garlic crusted prime rib, natural au jus
- Braised boneless short ribs of beef
- Chateaubriand

**CHICKEN**
- Chicken Vesuvio - layered with fresh mozzarella and roasted peppers served in a chianti based vinaigrette
- Chicken Involtini - with roasted peppers, prosciutto & basil, finished with a roasted garlic sauce
- Chicken Ripieni - french cut chicken breast stuffed with boursin cheese and dried cherries, finished in a champagne butter

**FISH**
- Salmon, chatham cod, or red snapper
- **Halibut, grouper, & sea bass may be added for an additional cost according to market conditions.**
- Choice of preparation:
  - Mango salsa - topped with diced fresh mango, red onion, & cilantro with a sweet chili sauce
  - Dijon mustard beurre blanc - white wine reduction, shallots, butter & finished with dijon mustard
  - Herb & horseradish crusted - touch of dijon rub with herbs & horseradish
  - Oreganata - topped with seasoned panko crumbs & herbs finished with a light sauce
  - Piccatta – served in a lemon, white wine sauce with capers
  - Bruschetta – topped with diced tomato, roasted peppers, onion & garlic
  - Potato crusted – with panko & herb

**MANSION DUET**
Choose two of the seasonal selections

Additional options: butter poached 6oz. lobster tail MP (per person)
- Jumbo char-grilled or stuffed shrimp MP (per person)
WEDDING CAKE
Design your custom cake with our premium preferred bakeries

AND

FAMILY STYLE DESSERT PLATTERS
Homemade pastries served on your guest’s tables may include:

- Biscotti, cannolis, mini carrot cakes, mini cheesecake, cream puffs, napoleons,
- assorted bar cookies, & chocolate covered strawberries

COFFEE & TEA
Freshly brewed regular & decaf coffee as well as assorted teas

UPGRADE YOUR DESSERT WITH ADDITIONAL STATIONED TREATS & CORDIALS FROM BELOW

VIENNESE TABLE & DESSERT ROOM
The cocktail hour rooms will become an extended dessert extravaganza to include:

VIENNESE TABLE
An amazing array of sweets including cakes of different flavors,
cheesecakes, mini assorted pastries such as napoleons, cannolis, mini eclairs, fruit tarts,
assorted homemade cookies & bars, biscotti, chocolate covered strawberries & fruit

CHOCOLATE FOUNTAIN STATION
Cascading milk chocolate accompanied by fresh seasonal berries,
pineapple, melon, rice crispy squares, oreos, lady fingers, marshmallows, cookies & pretzels rods

ICE CREAM & COOKIE STATION
Vanilla & chocolate ice cream
served with a variety of toppings including:
Oreo cookie crumbs, M&Ms, Snickers, Heath Bar, sprinkles, chocolate syrup & whipped cream
– to add to the fun, an assortment of sugar & chocolate chip cookies

CHEF’S HOMEMADE ZEPPOLI & FRIED OREOS

CORDIAL BAR
Compliment your coffee station with your favorite cordials including:
Amaretto, Baily’s Irish Cream, Sambuca,
Frangelico, Kahlua & Tia Maria
PREMIUM OPEN BAR
OUR 5 HOUR OPEN BAR INCLUDES

Macallan 12, Glenlivit, JW Red, JW Black, Chivas, Southern Comfort, Beefeater, Bombay,
Tanqueray, Barton Scotch, Dewar’s, Grey Goose, Grey Goose Orange, Sky Pear, Ketel One, Stoli, Absolute, Absolute Citron,
Seagram’s 7, Old Grand Dad, Seagram’s VO, Jameson, Markers Mark, Jim Beam, Crown Royal,
Fireball, Marguette Brandy, Myers Dark, Goslings, Malibu, Bacardi, Captain Morgan, Pepe Lopez, 1800 Tequila, Jose Cuervo,
Patron, E&J Brandy, Blackberry Brandy, Hennessy, Frangelico, Kahlua,
Peppermint Schnapps, Curacao, Crème de Mint, Amaretto, Godiva White Chocolate,
Godiva Dark Chocolate, Triple Sec, Midori, Peach Schnapps, Sour Apple, Watermelon Pucker,
Pumpkin Spice, Red Apple, Black House, Irish Cream, Chambord, Grand Marnier, Sambuca, Cointreau,
Disaronno, Tia Maria, VSOP, Anisette, Campari, Tito’s, Jack Daniel’s

WINE
Served throughout dinner:
Cabernet Sauvignon, Champagne, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

BEER SELECTIONS*
Budweiser, Budweiser Light, Heineken, Coors Light, Corona, Sam Adams, Miller Lite
along with two seasonal craft beers