



*F*IVE 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

BUTLER PASSED HOR D'OEURVES

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 arrabiatta 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

HOT CHAFING STATIONS

CHOOSE 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, & cockles 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	Vodka sauce
Tortellini	Roasted garlic cream sauce
Cavatappi	Bolognese sauce
Penne	Pomodoro sauce
Mini raviolis	Wild mushroom ragout
Farfalle	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

LITTLENECK 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

COCKTAIL HOUR STATIONS

CONTINUED FROM PREVIOUS PAGE

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 chop sticks 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



SERVED DINNER

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)

DESSERT

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

DRINKS

PREMIUM OPEN BAR

OUR 5 HOUR OPEN BAR INCLUDES

Macallan 12, Glenlivet, JW Red, JW Black, Chivas, Southern Comfort, Beefeater, Bombay, Tanqueray, Barton Scotch, Dewar's, Grey Goose, Grey Goose Orange, Sky Pear, Ketel One, Stolli, 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