



# *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

## 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



Add an interactive station where a chef prepares fresh cheese curd, hand molded in front of guests  
add an additional \$850

## 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 sugar cones & 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

### DONUT STATION

Assorted chef-made donuts & donut holes

### CORDIAL BAR

Compliment your coffee station with your favorite cordials including:

Amaretto, Baily's Irish Cream, Sambuca, Frangelico, Kahlua & Tia Maria

**\$15.00 per person\***

**\*Adds additional half hour to reception**



# 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

\*special requests will be considered for beer options