



*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
30 minutes 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'ourves, 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 & 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

ANTIPASTO

Grilled vegetables, fresh mozzarella, roasted peppers,
marinated mushrooms & artichokes, olives,
hot peppers & sun-dried tomatoes, prosciutto di parma,
mortadella, genoa salami, capicola, & soppressata

ARTISANAL CHEESE

Cheese board of machego with apricot preserves,
gorgonzola with pear, brie, provolone, asiago, porter cheddar
along with other cheeses from around the world

VILLAGE ARTISAN BREADS

An array of artisanal breads:
roasted garlic ciabatta, olive loaf, boules, rosemary focaccia, flat & stuffed pizzettes,
with water crackers & grissini lavosh & grilled pita

SPREADS

An assortment of mansion made spreads, changing seasonally.
spreads may include:
roasted butternut squash dip, warm bacon with creamy aged cheddar dip
black olive tamponade on toasted crostini
assorted flavored hummus, bruschetta
baba ganoush -roasted eggplant whipped with tahini & olive oil

BUTLER PASSED HOR D'OEURVES

CHOOSE EIGHT

BEEF & PORK

Stuffed medjool dates, chorizo wrapped, crispy apple wood bacon
Pork meatball toasted pine nuts, ginger, sweet soy reduction
Anjou pear wrapped in crispy prosciutto drizzled with port wine reduction
Black angus beef slider, melted gouda, caramelized onions, foie butter, mini brioche bun
Slow cooked short rib mini taco, spicy pickled kimchee slaw
Sweet & savory pulled pork on toasted cornbread round
Lollipop lamb chops with yogurt, mint, honey & lemon dip
Mini deep fried beef empanada salsa fresca
Mini hot dog en croute, spicy mustard

POULTRY

Grilled chicken skewer with lemon tahini
Mini duck taco, tomatillo & jalapeño jam
Chicken quesadilla with machego cheese, cilantro & sour cream
Sesame chicken with teriyaki
Duck confit, cranberry demiglace, pickled cabbage, on a blini
Smokey guajillo chicken, in a black bean cup with queso fresco
Turkey pot pie bite
Chicken satay with peanut sauce

SEAFOOD

Grilled shrimp skewer with an anchovy butter & sweet chili sauce
Lobster risotto ball with creamy roasted tomato lobster sauce
House cured citrus salmon, shaved fennel & red onion with mascarpone on a pumpernickel ficelle
Petite shrimp tempura with siracha lime mayo
Creamy lobster bisque served in a tall shooter
Pepper crusted tuna served on crispy wonton with wasabi cream
Lobster on a toasted buttered potato roll
Crispy crab cupcake with bay, mirin pickles
Seared scallop with crispy prosciutto, maple drizzle

VEGETARIAN

"V" VEGAN

Baked brie en croute with raspberry jam
Crispy artichoke heart tempura, with lemon caper aioli
Vegetable spring roll, sweet chili sauce - V
Eggplant caponata, toasted pine nuts, golden raisins, cocoa, roasted tomato, balsamic on a water cracker - V
Mini mozzarella en corozza, with pomodoro sauce
Falafel, tahini & lemon - V
Spinach with feta in puff pastry
Potato pancakes, spiced apple sauce - V
Wild mushroom ragout, shallot, chervil, phyllo cup - V
Vegetable dumplings

HOT CHAFING STATIONS

CHOOSE FOUR

FRIED CALAMARI

Choice of marinara, sweet thai chili sauce, & siracha aioli

SAUTÉED CLAMS

Luganica sausage, polenta, white wine, & lemon broth

PRINCE EDWARD ISLAND MUSSELS

Red sauce with chili flake

EMPANADAS

Chipotle cream & chimichurri sauce

BONELESS WINGS

Classic hot sauce with aged balsamic & honey

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

PORK MEATBALLS

Pork meatballs with toasted pine nuts, ginger, & a sweet soy reduction

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

Mezze rigatoni with vodka sauce
Tortellini with roasted garlic cream sauce
Cavatappi with bolognese sauce
Penne with pomodoro sauce
Mini raviolis with wild mushroom ragout
Fusilli or farfalle with pork ragout, fennel, rosemary, pignoli, tomato, & chili flake

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 mushrooms

*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 \$8 – add assorted sushi \$9
add crab claws \$MP – add king crab legs \$MP – add lobster tail \$MP
add an additional \$350 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 STATION

Griddled gourmet cheesy sandwiches

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

SLIDER STATION

CHOOSE TWO

Beef, turkey, chicken, or crab cake sliders
on brioche buns, sliced tomato, lettuce, shaved & caramelized onions,
sautéed mushrooms, american, cheddar, swiss & smoked gouda cheeses,
ketchup, mustard, & mayonnaise

CHICKEN WING STATION

Boneless wings with choice of four sauces:
traditional buffalo, sweet bbq, szechuan, garlic parmesan,
peanut butter & jelly, 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, en bain including
braided, salted, & smoked 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 \$350

OKTOBERFEST STATION

German potato salad, bratwurst, knockwurst, braised red cabbage & apples, sauerkraut,
warm pretzel 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

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

DINNER ENTREE SELECTIONS

CHOOSE ONE FROM EACH GROUP

BEEF

Filet mignon, short ribs, chateaubriand

CHICKEN

Stuffed frenched chicken breast, boneless half chicken

SEAFOOD

Chatham cod, jail island salmon
market selection of fresh fish may be available as we are constantly sourcing fresh product

*ALL ENTREES ARE SERVED WITH CHEF'S CHOICE OF VEGETABLE & POTATO
VEGETARIAN OPTION AVAILABLE*

SURF & TURF

CHOICE OF BEEF OR CHICKEN SERVED WITH CHOICE OF:

Two stuffed jumbo shrimp with colossal crab meat

OR

Lobster tail

add an additional \$12

DESSERT

WEDDING CAKE

Design your custom cake with our premium preferred bakeries

AND

FAMILY STYLE DESSERT PLATTERS

Our pastry chef's homemade pastries including biscotti, cannolis, mini carrot cakes, mini cheesecake, assorted bar cookies & chocolate covered strawberries served on your guest's tables

PREMIUM OPEN BAR

OUR 5 HOUR OPEN BAR INCLUDES

Macallan 12, Glenlivet, JW Red, JW Black, Chivas, Southern Comfort, Beehive, 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, Guinness
Along with two seasonal craft beers

*special requests will be considered for beer options

*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 & VANILLA FOUNTAIN STATION

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

DESSERT

CONTINUED FROM PREVIOUS PAGE

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

COFFEE STATION & CORDIAL BAR

Freshly brewed regular & decaf coffee as well as assorted teas
along with your favorite cordials including:

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

\$15.00 per person