FIVE 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
**CHOSE 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**

- 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
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 BRACIOULA
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, & 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

- 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
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 jalapeno poppers, chicken fingers, fried mozzarella, parmesan potato wedges, soft pretzels with beer cheese dip, buffalo chicken chips, & potato skins
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*
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, 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, 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 éclairs,
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