



*F*IVE HOUR PREMIUM
WEDDING RECEPTION



REFRESHMENT GREET STATION

As your guests arrive, they will be greeted by our staff with champagne prior to the beginning of ceremony or cocktail hour

COCKTAIL HOUR

Your guests will be treated to an hour of butler passed hors d'oeuvres, along with a selection of gourmet foods

MANSION ANTIPASTO TABLE

An assortment of chef inspired seasonal salads

Assortment of Fresh & Dried Fruits

Assorted Hummus

Fresh Bruschetta

Crudit  with Dips

Stuffed Grape Leaves

Fresh Sliced Mozzarella & Tomato

Roasted Peppers

Marinated Mushrooms & Artichokes

Olive Platters

Hot Peppers

Cherry Peppers

Sun-dried Tomatoes

Prosciutto di Parma

Genoa Salami & Ham

Soppressata

Cheese Wheels

Cheese Board of Cheeses from around the World

Assorted Flatbreads

Water Crackers

Grilled Pita

Crostini

*B*UTLER PASSED HOR D'OERVES

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
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
Mini short rib tacos with frizzled onions and horseradish cream
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 Rueben sandwiches

SEAFOOD

Lobster risotto ball with creamy roasted tomato lobster sauce
Sesame crusted ahi tuna with teriyaki sauce
Mini fish taco with mango salsa, cilantro lime cream
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

VEGETARIAN

Baked brie and raspberry jam en croute
Parmesan crusted artichoke heart tempura with horseradish sauce
Vegetable spring roll, sweet chili sauce
Maple infused butternut squash wellington
Mini mozzarella en corozza brochette
Spinach with feta in puff pastry
Crispy sweet potato tempura
Avocado mousse, multigrain toast with red pepper jelly
Sweet corn fritter with ranch-chipotle sauce

*H*OT CHAFFING STATION

CHOOSE FOUR

FRIED CALAMARI

Served with marinara sauce

BONELESS WINGS

Classic hot sauce or BBQ sauce

CAVATELLI & BROCCOLINI

With fried garlic & oil

GOURMET MACARONI & CHEESE

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

CHOICE OF CHICKEN

Francese, Marsala or Piccata

BEEF BRACIOLA

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

BEEF & BROCCOLI

Marinated beef, ginger, water chestnuts, broccoli, pineapple & teriyaki sauce

FRIED RICE

Choice of Pork, Chicken or Vegetable

ITALIAN MEATBALLS

Chef's homemade Italian meatballs in marinara sauce

SAUSAGE & PEPPERS

Sweet Italian sausage with fresh peppers in marinara sauce

MANSION PAELLA

Chicken, Spanish sausage, shrimp, black mussels & cockles with saffron rice

SHRIMP SCAMPI

Served with rice

SHORT RIBS GIAMBOTTA

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

COCKTAIL HOUR STATIONS

PASTA STATION

CHOOSE TWO PASTAS AND TWO SAUCES

Mezza Rigatoni	Vodka sauce
Tortellini	Roasted garlic cream sauce
Cavatappi	Bolognese sauce
Penne	Pomodoro sauce
Mini Ravioli	Wild mushroom ragout
Farfalle	Pesto sauce

Risotto – Wild mushroom or Creamy traditional

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
Slow roasted pork belly with rosemary & fresh garlic
Beef Brisket with chili lime sauce
Lollipop lamb chop with rosemary au jus - add \$3

Turn your Carving Station into a New York Deli

Pastrami, Turkey & Corned Beef

Potato Salad, Cole Slaw

An assortment of mustards, thousand island dressing, pickles and rye bread

Additional charge - \$5 per guest

CHOOSE TWO ADDITIONAL STATIONS

SEAFOOD STATION

Littleneck Clams, Blue-point Oysters, Seafood Salad

With spicy cocktail sauce, assorted flavored tabasco sauces, lemon wedges & horseradish

CHOOSE TWO

Steamed Clams

Prince Edward Mussels

Shrimp Scampi, Portuguese Shrimp or Shrimp FraDiavolo

Served with Rice

Clams Casino or Clams Oreganata

add jumbo shrimp cocktail with ice sculpture \$8 * add assorted sushi \$9
add snow crab claws \$MP * add king crab legs \$MP * add lobster tails \$MP

CONTINUED FROM PREVIOUS PAGE

SMASHED POTATO MARTINI STATION

Mashed Yukon gold, sweet potatoes & steak fries – top with bacon, aged cheddar, scallions, corn, broccoli, caramelized onions, peas, chicken chunks, mini marshmallows, gravy, brown sugar

CHICKEN WING STATION

Boneless wings with: traditional buffalo, sweet BBQ, Teriyaki & garlic parmesan
Served with celery, carrots, blue cheese & ranch dressing

FRESH MOZZARELLA STATION★

Freshly made warm mozzarella sliced to order along with braided & salted, along with stuffed & rolled varieties with prosciutto, sundried tomatoes & olive tapenade; displayed with extra virgin olive oil, fresh basil & sliced Jersey tomatoes

OKTOBERFEST STATION

Bratwurst, knockwurst, German potato salad, braised red cabbage, sauerkraut, warm pretzels with various mustards and Oktoberfest beer (in season)

TAVERN STATION

Chef's selection of all your favorite pub food station to included: fried mozzarella, parmesan potato wedges, onion rings, mixed vegetable tempura, soft pretzels with beer cheese dip, buffalo chicken chunks & potato skins

ASIAN STATION

General Tso's chicken, vegetable lo mein, fried dumplings, pork fried rice & beef stir fry
Served in authentic to-go containers with chopsticks & fortune cookies

SLIDER STATION

Make your own sliders that include angus beef burgers, pulled pork, hot dogs & impossible veggie burgers along with assorted condiments, French fries and potato slider rolls

NEW ENGLAND STATION

A true Cape Cod experience – freshly battered fried fish & chips served with fresh lemon, Mini lobster rolls, coleslaw and New England clam chowder

POT PIE STATION

Mansion made pot pies – to include chicken pot pie, vegetable pot pie & beef pot pie
Served in iron skillet

IRISH STATION

Corned beef & cabbage, fish & chips, shepherd's pie, & Irish soda bread served with mustards, tarter sauce & malt vinegar

SOUTHERN STATION

BBQ pulled pork, buttermilk fried chicken, fried catfish, coleslaw, brown gravy, corn bread & beignets

CAJUN STATION

Mini blackened chicken po boys, shrimp etouffee, gumbo soup, red beans & rice, & jalapeno corn bread

MEDITERRANEAN STATION

Skewers with chicken, beef & vegetables, Basmati rice, hummus, cucumber and feta salad, pita & tzatziki sauce

PORTUGUESE STATION ★

Roasted suckling pig with oranges, roasted chorizo sausage, garlic shrimp with pickles, cod fish cakes, honeydew melon slices wrapped in prosciutto & potato, egg, carrot & pea cold salad w/mayo

BACON STATION

Fried pork belly bites, bacon wrapped scallops, smoky bacon sausage wraps, assorted flavored bacon & chocolate covered bacon

FLAT BREAD PIZZA STATION

An assortment of flatbread pizzas with traditional toppings

GRANDMA'S SUNDAY DINNER

Italian meatballs in marinara, Braciola braised in a hearty tomato sauce, mini ravioli in pesto sauce, sausage & peppers, escarole & beans, all served with fresh, sliced Italian bread

TASTE OF PHILLY

Mini cheesesteaks, chicken cheesesteaks, "Tony Luke's" pork sandwich, provolone & broccoli rabe sandwiches, crabby fries & Philly soft pretzels

TEX- MEX STATION

Sliced skirt steak with fresh pico de gallo, mini chimichangas, fried plantains, Mexican rice & cinnamon sugared tortilla chips

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 & elegantly served three-course dinner that will include:

DINNER SALAD

CHOOSE ONE

GRAND MANSION SALAD

Mixed greens with candied walnuts, dried cranberries, shaved pecorino romano with white balsamic dressing

CUCUMBER SPRING SALAD

Elegantly displayed fresh cucumber wrapped with mixed greens, cherry tomato, shredded carrot with an herb vinaigrette

CHOPPED WEDGE SALAD

Chopped iceberg, crumbled gorgonzola cheese, house cured bacon, grape tomatoes, red onions & blue cheese dressing

CAESAR SALAD

Romaine hearts, garlic croutons, shaved romano cheese & homemade Caesar dressing

CRAFTSMAN SALAD

Romaine, kalamata olives, roasted peppers, hearts of palm, feta cheese with a balsamic modena dressings

BRIARCLIFF SALAD

Mixed greens, poached pear, shaved red onion, crumbled blue cheese, & fried parsnip chips with a parmesan peppercorn dressing

DINNER ENTREES

ALL SERVED WITH SEASONAL VEGETABLES & POTATOES

BEEF

Pan seared filet mignon with a red wine demi-glace

Braised boneless short ribs of beef

Chateaubriand

CHICKEN

French Cut Chicken Breast

Chicken Vesuvio – breaded & layered with fresh mozzarella and roasted peppers served over a light marinara

Chicken Involtini –layered w/ roasted peppers, prosciutto & basil finished with a balsamic reduction

Lemon Chicken Romano – Romano crusted & topped with lemon zested mozzarella cheese served with a lemon velouté & fresh basil

Stuffed Chicken *stuffed with wild rice with an herb velouté

* stuffed with spinach & asiago cheese with a lemon velouté

FISH

Salmon, Chatham Cod, or Red Snapper
Swordfish, Halibut, Grouper or Sea Bass ★

Stuffed Flounder Florentine – filet stuffed with a spinach & parmesan cheese stuffing
served with a lemon white wine sauce

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

SPECIALTY FISH OPTIONS ★

Stuffed Flounder

Filet of flounder stuffed with a crab meat stuffing

Seafood Risotto

Fresh risotto with shrimp, scallops & mussels

Mansion Crabcake

MANSION DUET

Choice of the two selections

Additional options; Butter poached 6 oz lobster tail; Jumbo grilled or stuffed shrimp – MP

★ Additional charges apply



WEDDING CAKE

Design your custom cake with our premium preferred bakeries
Calandra's, A Little Cake or Palermo's

AND

FAMILY STYLE DESSERT PLATTERS

Assorted pastries served family style at your guests' tables- may include:

Cannoli's, chocolate covered strawberries, mini cheesecakes, mini carrots cake, eclairs,
napoleons, fruit tarts, chocolate mousse tarts, etc.

COFFEE & TEA

Freshly brewed regular & decaf coffee along with assorted teas

**UPGRADE YOUR DESSERT WITH ADDITIONAL STATIONED TREATS
& CORDIALS FROM BELOW**

VIENNESE TABLE & DESSERT ROOM

The cocktail hour room will become an extended dessert extravaganza to include:

VIENNESE TABLE

An amazing array of sweets including cakes of different flavors, cheesecake, mini assorted pastries such as
napoleons, cannoli's, mini eclairs, fruit tarts, chocolate covered strawberries & fresh fruit

CHOCOLATE FONDUE or CHOCOLATE FOUNTAIN STATION

Fountain: Cascading milk chocolate

Fondue: Milk, Dark & Vanilla Chocolate

accompanied by fresh seasonal berries, pineapple, melon, rice crispy squares,
Oreos, lady fingers, marshmallows, cookies & pretzel rods

ICE CREAM STATION

Vanilla & chocolate ice cream served with a variety of toppings including:

Assorted toppings, chocolate syrup, waffles & whipped cream

CHEF'S HOMEMADE ZEPPOLI & FRIED OREOS

BANANAS FOSTER

SEASONAL MINI DESSERT SHOTS

RICE PUDDING & ASSORTED MOUSSE

CORDIAL BAR

Compliment your coffee station with your favorite cordials including:
Amaretto, Irish Cream, Molinari, Frangelico & Kahlua



PREMIUM OPEN BAR

OUR 5 HOUR OPEN BAR INCLUDES

Macallan 12, Glenlivet, JW Red, JW Black, Chivas, Southern Comfort, Beefeater, Bombay
Tanqueray, Dewar's, Grey Goose, Ketel One, Stoli, Stoli Orange, Tito's
Absolute, Absolute Citron, Seagram's 7, Seagram's VO, Jameson, Markers Mark
Jim Beam, Crown Royal, Jack Daniels, Marguette brandy, Malibu, Bacardi
Captain Morgan, Pepe Lopez, 1800 Tequila, Jose Cuervo, Brand, Blackberry Brandy
Hennessy, Frangelico, Kahlua, Liquor 43, Peppermint Schnapps, Curacao
Crème dd Mint, Amaretto, Triple Sec, Midori, Peach Schnapps
Sour Apple, Irish Cream, Chambord, Grand Marnier, Cointreau
Molinari, Disaronna, Anisette, Campari

WINE

Served throughout dinner:

Cabernet Sauvignon, Merlot, Champagne, Chardonnay, Pinot Grigio, White Zinfandel

BEER SELECTIONS:

Budweiser, Budweiser Light, Heineken, Coors Light, Corona,
Sam Adams, Miller Lite, Yuengling