



**Sample Wedding Celebration
Seated Buffet Style Dinner**
for 150 Guests, Spring Menu
at a Manhattan Venue

HORS D'OEUVRES for COCKTAIL HOUR

*Following your ceremony for cocktail hour, servers will pass a selection of bite size hors d'oeuvres such as...
(passed for approx one hour)*

please choose six

non vegetarian

Curried Chicken Lollipop
poblano aioli

Grilled Shrimp Cocktail
tequila spiked cocktail sauce, mini cup

Signature Sirloin Slider
pickle, fondue sauce, mini bun

Seared Beef Tenderloin
chive aioli, slow roasted tomato, herbed toast

Grilled Shrimp Cocktail
tequila spiked cocktail sauce, mini cup

Peekytoe Crab Cake
tomato ginger relish

Slow Cooked Pulled Lamb
on minted polenta cup

vegetarian

Grilled Fontina Triangle
with sage

House Made Ricotta Crostini
honey, citrus zest, ficelle

Asparagus Tartlet
caramelized leek, fromage blanc

Summer Squash Tostada
pickled red onion, avocado mousse, crispy tortilla

Roasted Red Pepper Empanada
with capers & gorgonzola

Deviled Egg
caper, crème fraiche

Zucchini Bisque Shooter
basil

Marinated Olives & Breadsticks
set around the venue

BUFFET DINNER & DESSERT STATION MENU

*Following cocktail hour, guests may then help themselves to a selection of festive food stations on
both floors of the venue .*

Main Courses

Choice of two proteins such as...

Roasted & Sliced Beef Tenderloin
with rosemary, slow roasted roma tomatoes, balsamic reduction



Pan Seared Sea Bass Filets
with lemon and white pepper

Side Dishes

Choice of three side dishes such as...

Sweet Pea & Wild Mushroom Risotto
with parmigiano reggiano
(also serves as vegetarian main course)

Haricot Verts & Baby Carrots
with tarragon

Crushed Fingerling Potatoes
with crème fraiche & chive

plus

Sourdough Dinner Rolls & Butter

and finally sweet endings of...

After dinner, guests may help themselves to a beautiful display of dessert featuring sweets to include...

Mini Gourmet Cookies, Rich Chocolate Brownie & Lemon Squares
Lemon Mousse Tartlets
Chocolate Dipped Strawberries
S'more Lollipops
Apple Pecan Pie Cups

Kabobs of Fresh Pineapple, Melon and Grapes

Organic Coffee & Herbal Tea Service