



WEDDING PACKAGES
2013

WEDDING MENUS

The Prospect Park

First Course

Hudson Valley Field Greens

*Roasted Ruby Beets, Green Apple, Picholine Olives and Shaved Pecorino
Tossed with Champagne Vinaigrette*

Main Course

Your Guests will Enjoy a Choice of One of the Following:

Pepper Crusted Chateaubriand

*Served with Wild Mushroom Demi Glace
or*

Slow-Roasted Atlantic Salmon

Served with a Mesh of Citrus-Scented Shaved Fennel

**Orecchiette Pasta Tossed with Olive Oil and Fresh Herbs
Mélange of Grilled Baby Vegetables**

Dessert

Molten Chocolate Cakes with a Black & Red Berry Coulis

Served with Fresh Pear Sorbet

Platter of the Chef's Tiny After-Dinner Cookies

Freshly Ground Colombian Coffee & Selected Fine Teas

Set up as a self-serve station for guests to help themselves

WEDDING MENUS

The Central Park

First Course

Napoleon of Roasted Seasonal Vegetables

*Savory Roasted Market Vegetables
Layered Between Light Layers of Puff Pastry*

Salad

*Shaved Seasonal Vegetable Salad
Shaved Squash, Roasted Tomatoes and Selected Seasonal Vegetables
Tossed with a Herb Vinaigrette*

Main Course

Your Guests will Enjoy a Choice of One of the Following:

Crispy Long Island Duck Breast

*Served with a Mandarin Orange, Almond and Cranberry Compote
or*

Filet of Grilled Marinated Tuna

Finished with Mango Herb Sauce

Forbidden Rice Cake

Fresh Asparagus, Haricots Verts and Hand-Turned Carrots

Dessert

Wedding cake

*The Bride and Groom May Choose
From Any of Indiana's Wedding Cakes
Garnished with a Mélange of Fresh Seasonal Fruits*

**Passed Platters of Petit Fours, Cheesecake Lollipops
And Chocolate Ganache Bites**

Freshly Ground Colombian Coffee & Selected Fine Teas

Set up as a self-serve station for guests to help themselves

WEDDING MENUS

The Gramercy Park

First Course

Grilled Shrimp Corn Cake

Salad

Endive, Watercress and Frisee Salad

*Served with a Wedge of Cambazola Cheese
Tossed with a Drizzle of Dijon Vinaigrette*

Main Course

Your Guests Will Enjoy a Choice of One of the Following:

Turkey Osso Buco

*Our Lighter Interpretation of the Classic Italian Dish
With a White Wine-Tomato Reduction and Tender Pearl Onions
or*

Olive Oil Poached Sea Bass

Served with Braised Artichokes and Citrus-Rosemary Aioli

Pumpkin Risotto

With Baby Arugula and Dried Currants

Sugar Snap Peas

Tossed with Fresh Squeezed Lime Juice and Finely Chopped Mint

Dessert

Venetian Table Desserts

*Guests Select Their Own Desserts from a Variety of Plated Items
Options Include: Wedding Cake, Crème Brulee, New York Cheesecake, Individual Apple Tartlets,
Chocolate Mousse Shots, Tiramisu and
Bowls of Fresh Berries Tossed with Mint*

Freshly Ground Colombian Coffee & Selected Fine Teas

Set up as a self-serve station for guests to help themselves

WEDDING MENUS

The Coney Island

Passed Hors D'Oeuvres

Grilled Chicken Wings

Served with Blue Cheese Dressing on the Side

Artichoke Dip Stuffed Crisps

Savory Artichokes and Spinach in a Wonton Wrapper

Baja Style Fish Soft Tacos

Grilled Mahi Mahi with Shredded Cabbage & Cheese

Salad

Asian Style Cole Slaw w/Sliced Almonds

Main Course

Classic Beach Clambake

Fire Roasted Clams

Served with Herb Butter and Lemon Wedges

Shrimp Boil with Red Potatoes and Corn on the Cob

Poached in a Spicy Broth

Grilled Nathan's Hot Dogs

What's Coney Island Without Them?

Served on Pillowy Potato Buns with All the Fixings

Lamb Burgers

On Whole Grain Rolls with Feta and Apricot Mint Chutney

Sweet Potato Salad

Brown Sugar & Molasses Baked Beans

Dessert

Rhubarb Crumble

Rhubarb and Brown Sugar Filling Topped with a Rich Oatmeal Streusel

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream in Chilled Bowls

Toppings Include Hot Fudge, Whipped Cream, Sprinkles, Nuts & Cherries

PASSED HORS D'OEUVRES

Included in your package is a choice of six from the following lists.

Bounty of the Field

Grilled Apricot Crostini

With Fresh Ricotta, Truffle Honey & Fried Rosemary

Four Cheese and Roasted Garlic Puffs

A Delicate Blend of Cheeses Wrapped in Puff Pastry

Zucchini Pizzettes

Topped with Roasted Tomatoes

Mushroom Truffle Risotto Puffs

Fontina Arancini

Crispy Rice Balls Served with Sun-Dried Tomato Aioli

French Onion Soup en Brioche

Served in a Miniature Bread Bowl

Endive Stuffed with Goat Cheese, Figs and Honeyed Pecans

Portobello Steak Fries

Served with Traditional Garlic Aioli

Miniature Potato Latkes

Topped with Crème Fraîche and Poached Apple Compote

Squash Blossom Quesadilla

Tender Squash Blossoms and Aged Goat Cheese in a Tortilla

Tiny Twice Baked Potatoes with Leeks and Goat Cheese

Spicy Cucumber Soup Shots

Garnished with Chopped Chives

Bite Sized Artichoke Cheesecakes

A Savory Take on a New York Classic

Birds of a Feather

Traditional Miniature Potato Pancakes

Topped with Smoked Duck Breast and Dried Cherry Chutney

BBQ Chicken Quesadillas

Garnished with Chipotle Sour Cream

Chicken Shu Mai

Served with a Green Chili Soy Sauce

Sautéed Chicken Skewers with English Thyme and Rosemary

Served with Black Truffle Aioli

Southwestern Chicken Empanadas

*Served with Your Choice of Salsa, Guacamole or Chimichurri Sauce
(Can Be Filled with Black Beans or Lobster, too!)*

Mediterranean Chicken Salad

Tender Chunks of Chicken with Capers, Olives and Tomatoes in a Crunchy Shell

Chicken Cordon Bleu

Crisp Chicken Bites Filled with Ham and Swiss

Pride of the Ranch

Braised Short Rib Biscuit

Slow Cooked Beef on a Soft Handmade Miniature Buttermilk Biscuit

Miniature Kobe Beef Sliders

Bite-sized Burgers with Cornichon, Ketchup and Cherry Tomato Garnish

Herb-Crusted Filet Mignon

On Crostini with Arugula and a Horseradish Mustard Sauce

Jasmine Tea Crusted Beef Kebabs

Served with Tangerine-Soy Dipping Sauce

Miniature Beef Wellington

Tender Filet and Mushroom Duxelle Wrapped in Butter Puff Pastry

Grilled Baby Lamb Chops

Served with an Apricot Mint Chutney

Smoked Bacon Panini

Bite-Sized Sandwiches with Bacon, Truffle Aioli & Parmesan

Fruits de Mer

Crispy Bite-Size Crab Cakes

With a Citrus Caper Remoulade

Smoked Salmon Mousse in a Crisp Savory Cone

Topped with a Dollop of Crème Fraiche and Fresh Chives

Handmade Shrimp & Chive Dumplings

Served with a Sesame Soy Sauce

Sesame Crusted Seared Ahi Tuna

Served on Wonton Crisps with a Wasabi Sauce

Crispy Southern Fried Oysters

With a Cajun Spiced Remoulade

Peppered Shrimp "Shots"

Served on a Bamboo Skewer with Saffron Crema

Open Faced Lobster Rolls

On a Toasted Brioche Round with Tarragon Mayo

Smoked Salmon Croque Monsieur

Toasted Bite-Size Sandwiches Filled with Salmon and Gruyere

Grilled Harissa Sea Scallops

Topped with a Pomegranate Aioli

Lobster and Shrimp Macaroni and Cheese

Served in a Martini Glass

STATIONARY HORS D' OEUVRES

You can also add stationary hors d'oeuvres for the cocktail hour.

Antipasti

Italian Cured Meats, Marinated Bocconcini, Chunks of Parmesan, Grilled Vegetable Skewers, Asparagus Wrapped with Prosciutto, Artichoke Hearts, Marinated Olives, Genoa Breadsticks and Crusty Italian Bread

Brie en Croute with Green Fig Mustard and Toasted Sliced Almonds

Bruschetta Station

A Choice of Focaccia, Italian Sliced Baguettes or Crostini with Four Toppings: Roasted Red Pepper; Portobello Mushrooms; Tomato Basil; and Lemon Artichoke

Chicken Skewers

Skewers of Tender Chunks of Chicken Seasoned with Your Choice of Sauces: BBQ, Spicy Peanut, Aioli or Honey Mustard

Crudités

A Variety of the Market's Freshest Seasonal Vegetables

Fish Platter

Nova, Smoked Trout, Herring, Whitefish Salad and Black Bread

French Charcuterie Assortment

A Selection of Pâtés, Sausages, French Cheeses, Provençal Chicken Skewers, Pizza Pinwheels, Olives, Cornichon, Grainy Mustard and Aioli

Mediterranean Cheese Display

A Luscious Assortment of French and Italian Cheeses Served with Herbed Olive Mix, Grilled Artichokes, Roasted Red Peppers and Yellow Tomatoes

Mediterranean Sampler

Provençal Chicken, Marinated Beef Skewers, Smoked White Bean Spread, Roasted Eggplant Caponata, Marinated Bocconcini, Gaeta Olives, and Crostini

Pacific Rim

Bahn Mi Sandwiches, Poached Shrimp with Toasted Sesame Sauce, Sesame Noodles, Vegetable Sushi

The Platinum Grill

Grilled Shrimp Skewers with a Chipotle Cocktail Sauce, Grilled Vegetables, Grilled Tuna & Red Pepper Kabobs, Curried Chicken Skewers, Grilled Sirloin, Chilled Asparagus, Baby Carrots and Endive

ADDITIONAL MENU OPTIONS

*The Following Dishes are a Selection of Our Most Popular Items.
They Can Be Used to Enhance and Personalize Your Wedding.*

Starters

Butternut Squash Bisque

*Silky Roasted Squash Soup with Warm Spices
Served with a Toasted Brioche Crouton and Chive Oil*

Sesame Soba Noodle Salad

Tender Buckwheat Noodles with Dashi Broth, Grilled Shrimp and Sugar Snap Peas

Roasted Beet Salad

Red & Gold Beets Topped with Pistachios, Dill and a Drizzle of Greek Yogurt

Fresh Ricotta Ravioli

*Dressed with Shaved Green & White Asparagus
Topped with Truffle Butter & Shaved Pecorino Cheese*

Grilled Caesar Salad

*Fire-Kissed Romaine & Radicchio with Toasted Croutons
Topped with Shaved Parmesan and Traditional Caesar Dressing*

Artisanal Cheese Plate

Local Cheeses Served with Hand-Made Crisps and Mohave Desert Raisins

Beef and Lamb

Grilled Baby Lamb Chops

*Topped with a Fig and Mint Chutney
With Parsnip Mashed Potatoes and Haricots Vert*

Red Wine Braised Short Ribs

*Boneless Short Ribs Served with a Red Wine & Tomato Reduction
Presented with Rosemary Roasted New Potatoes and Grilled Asparagus*

Herb Crusted Filet Mignon

*Classic Filet Covered in Herbs and Crushed Peppercorns
Served with a Wild Mushroom Demi-Glace and Parmesan Cauliflower Mash*

Lamb Tagine

*Tender Lamb Chunks Slow-Simmered with Roasted Cauliflower
Topped with Herb Crisp & Spicy Apricot Salad*

Vegetarian

Grilled Vegetable Risotto

Slow-Cooked Risotto with Lightly Grilled Seasonal Vegetables

Polenta Nicoise

Pan Fried Polenta Cake Topped with Our Ratatouille Provencal

Vegetable Lasagna

Pasta Layered with Spinach and Onions Served with Béchamel Sauce

Seafood

Pan Roasted Snapper

Served with Baby Eggplant, Wild Mushrooms and Miso Broth

Pistachio Crusted Scallops

Topped with an Orange Pan Sauce and Orange Zest

Served with Brown Butter & Herb Spaetzle and Caramelized Brussel Sprouts

Cedar Grilled Salmon

Flaky Salmon Filets with a Balsamic Reduction and Green Herb Aioli

Presented with Tomato & Artichoke Orzo Salad and Grilled Baby Vegetables

Seared Moroccan Shrimp

Shrimp Marinated in Mild Harissa, Drizzled with a Refreshing Yogurt Sauce

Served with Curried Israeli Couscous and Lemon Cucumber Salad

Grilled Halibut

Served with Elephant Beans and Haricot Verts

Poultry

Herb Roasted Cornish Game Hen

Individual Chickens with Crisp Golden Skin

Stuffed with Moist Cornbread & Chestnut Dressing and Maple Glazed Carrots

Sautéed Duck Breast

Delicate Duck Breast Dressed with Dried Cherry Chutney

Served with Scallion Whipped Potatoes and Roasted Squash

French-Cut Roasted Chicken

Pan-Roasted Chicken Topped with Red Wine Sauce

Served with Grilled Polenta and Roasted Baby Vegetables

Desserts

French Canelles

Caramelized Pastry with a Bourbon Cream Filling

Berry and Cassis "Sundaes"

Seasonal Berries Macerated in Cassis Served Over Lemon Sorbet

Finished with a Shortbread Tuille

Affogato al Café

French Vanilla Bean or Dutch Chocolate Ice Cream

Bathed in Steaming Espresso and Served with Biscotti

Brioche Bread Pudding

Surrounded by Warm Dulce de Leche, Topped with Seasonal Fruit

Warm Poached Pear

D'Anjou Pears Simmered in Port Wine and Spices

Served with Poaching Syrup and Nutmeg Whipped Cream