



# WEDDING MENU 2019



# Cocktail Hour

(Choice of   )

## Butler Passed Hors d'Oeuvres

### **VEGETABLE EMPANADA**

Onion, eggplant, pepper, sundried tomato, black bean, monterey jack and cheddar cheese in a jalapeño flavored dough

### **ARTICHOKE, GARLIC, & HERB FRITTER**

Quartered artichoke hearts in rich and creamy herbed goat cheese and battered with a light parmesan breadcrumb

### **CHILI-LIME CHICKEN KABOB**

Tender chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers

### **SZECHUAN BEEF SATAY**

Tender beef, marinated in ginger, garlic, Szechuan peppercorn and teriyaki sauce, hand threaded on a skewer

### **SPANAKOPITA**

Delicate pastry triangles filled with spinach, feta, ricotta cheese, fresh herbs and spices

### **ANTIPASTO SKEWERS**

Juicy grape tomatoes, creamy bocconcini mozzarella, marinated artichokes, and black olives drizzled with aged balsamic vinegar

### **WILD MUSHROOM ARANCINI**

Spheres of sautéed wild mushrooms and creamy risotto, breaded and deep fried to crisp perfection, served with a truffle cheese sauce



# Cocktail Hour

## Butler Passed Hors d'Oeuvres

(Continued...)

### **ANTIPASTO KABOB**

Tri-color tortellini, sundried tomato, kalamata olive, and prosciutto ham

### **HERB CHEESE STUFFED MUSHROOM**

Large mushroom cap filled with a creamy blend of parsley, dill, chives, garlic, and cheese

### **MINI CHICKEN QUESADILLA**

Chipotle pepper spiced chicken and cheese in a blue corn dough

### **BUFFALO CHICKEN SPRING ROLL**

Crispy chicken, spicy buffalo sauce, and tangy bleu cheese crumbles rolled in a spring roll wrapper

### **MINI BEEF WELLINGTONS**

Tender filet mignon and rich mushroom duxelles enveloped in a flaky puff pastry, accompanied by a horseradish cream sauce

### **LOBSTER TACOS \*\***

Crispy miniature taco shells overflowing with fresh lobster salad and crowned with guacamole and pico de gallo

### **MINI CRAB CAKES \*\***

Petit jumbo lump crab meat with fresh peppers and herbs, lightly breaded and finished with a spicy remoulade sauce

### **CEVICHE \*\***

A perfect combination of shrimp, scallops, and fresh fruits in a tangy citrus marinade

### **SMOKED SALMON CROSTINI \*\***

Diced smoked salmon, capers, dill and whipped mascarpone sitting on top of a garlic crostini



# Marketplace Table

## **CHEESE & CRACKERS**

A selection of sharp, creamy, and smoked cheeses, served with an assortment of crackers and grapes

## **VEGETABLE CRUDITÉS**

A platter of fresh cut, seasonal vegetables, accompanied by a fresh ranch sauce for dipping

## **GRILLED VEGETABLES**

A display of zucchini and yellow squash, marinated and grilled to perfection, topped with pickled eggplant

## **FRESH FRUIT**

A wonderful selection of the ripest seasonal fruits surrounding a beautifully hand-carved melon

**Also includes an array of pasta salads, bruschetta, and eggplant caponata with crostini**

## *Stations*

(Choice of   )

### **ASIAN**

(Choice of two)

A gourmet taste of the orient at your event with stir-fried beef and broccoli, tangy orange chicken, or vegetable lo mein.

Accompanied by fried rice, crispy noodles and fortune cookies.

All served in authentic Chinese food containers, chopsticks, and a variety of sauces

### **BARBEQUE**

Just like a backyard party in the summertime! Slow smoked pulled pork sliders, flaky fried chicken, and velvety macaroni and cheese. All served with sides of crisp cole slaw, fresh baked corn bread, and crunchy pickles

### **CARIBBEAN**

Picture crystal clear waters and your toes in the sand with spicy jerk chicken, tender boneless beef short ribs, crispy yucca fries, and sweet coconut rice and beans



# *Stations* (Continued)

## **CARVING**

*(Choice of two)*

Enjoy perfectly seasoned slow roasted Prime meats and Fowl carefully carved to order  
Herb Crusted Young Turkey served with cranberry chutney and fresh baked cornbread

Apple Cider Glazed Loin of Pork served with an apple & raisin compote

Maple Glazed Ham Served with spicy mustard and homemade pumpernickel and rye bread

New York Strip served with a horseradish cream and garlic crostini

Corned Beef served with spicy mustard and freshly baked rye bread

Chateau Briand \*\* Lamb Chops \*\*

## **MEDITERRANEAN**

Explore the rolling terrain of the Mediterranean seaside with favorites such as chicken souvlaki and beef kabobs, flaky spanakopita, hummus, baba ghanoush, and crisp cucumber salad all served with pita chips, flat breads, and tzatziki sauce

## **TUSCAN**

Take a trip to the birthplace of the Italian renaissance and enjoy rustic flavors featuring hearty chicken francaise, cheesy eggplant rollatini, and your choice of any fresh pasta and sauce.

Served with mozzarella, tomato caprese and a antipasto platter

## **SOUTH OF THE BORDER**

Ole! With a margarita in your hand enjoy fresh beef tacos, marinated chicken fajitas, rice and beans. Served with a plethora of toppings including homemade guacamole, fresh pico de gallo, and crispy tortilla chips

## **STADIUM**

Just like being at your favorite ball game! Sabrett hot dog cart overflowing with Sauerkraut and onions in addition mini hamburger sliders and French fries or onion rings...“Play Ball!”

## **STEAK HOUSE**

Old wooden floors, sharply dressed wait staff, sizzling steaks passing by. Enjoy carved skirt steak, creamed spinach, thick cut steak fries, and a traditional wedge salad.

Can't forget our famous steak sauce and frizzled onions!



# *Stations* (Continued)

## **PETER'S CLAM BAR**

No need for an introduction, crispy fried clam strips, baked clams, fish & chips and a choice of New England or Manhattan clam chowder

## **HUDSONS ON THE MILE**

Picture yourself sunbathing on our deck, live music, watching the cars cruise up and down the mile while dining on your favorites. Spicy seafood fra diavolo, pan seared salmon with refreshing mango salsa and the always crisp Hudsons salad

## **MALIBLUE**

Feel the salty air on your skin and listen to the waves crash in the background while enjoying fresh blackened flounder with a black bean corn salsa, Maliblu's famous lobster mac and cheese and the always refreshing chopped BLT salad

## **BAVARIAN**

Prost! With the sound of the Oompah band dancing in Lederhosen enjoy a choice of Bratwurst, knockwurst, Baurenwurst, or Bockwurst served with red cabbage, sauerkraut, and spätzle. If that wasn't enough giant Bavarian pretzels served with spicy mustard

## **WING BAR**

It's super bowl Sunday and you're with all your friends and your two favorite teams are playing - what better than a plate full of crispy hot wings? A full assortment of sauces including buffalo, BBQ, teriyaki, and sweet chili. All served with blue cheese and ranch dressing, celery and carrots

## **POLISH**

Whats's better than a cold beer and a warm Pierogi? Golden brown pan fried pierogis, polish sausage and sauerkraut. All served with your choice of toppings - sour cream, caramelized onions, chives and bacon



# *Stations* (Continued)

## **FRENCH FRY BAR**

Like walking down the streets of Belgium with a cone of frites, this is truly a potato lover's dream come true. Spiral cut, waffle, steak cut, and straight cut. All served with assorted seasonings and dips including buffalo, salt & vinegar, sweet and tangy, garlic parmesan, truffle, ketchup, mustard, garlic aioli and chipotle ranch

## **RAAY- NOR'S**

A Long Island favorite!

Flaky fried chicken, candied yams, warm homemade biscuits and fluffy corn fritters. All served with our homemade pickled beets, bread & butter pickles, and strawberry jam. You can't forget the crisp salad with our famous Raay-Nor's dressing

# *Dinner Reception*

*Champagne Toast*

## **First Course**

*Choice of One*

### **PENNE ALLA VODKA**

Penne in a creamy pink sauce, topped with grated Parmesan

### **FARFALLE BOLOGNESE**

Farfalle in a rich meat sauce, topped with fresh ricotta

### **RIGATONI FILETTO DI POMODORO**

Rigatoni in a fresh, hand crushed tomato sauce



# *Dinner Reception*

## *Second Course*

*Choice of One*

### **THE SANDS HOUSE SALAD**

Fresh mesclun greens, dried cranberries, and candied walnuts tossed in a light raspberry dressing and topped with creamy goat cheese

### **CLASSIC CAESAR SALAD**

Crisp hearts of romaine lettuce and fresh baked croutons tossed in our own Signature Caesar dressing and topped with shaved Parmesan

### **SEASONAL SALAD**

Fresh mesclun greens, juicy segments of mandarin oranges, roasted slivered almonds, topped with crumbled blue cheese

### **GARDEN SALAD**

Fresh mesclun greens and crisp hearts of romaine topped with juicy grape tomatoes, sliced cucumbers, and shaved carrots in a balsamic vinaigrette

### **ANTIPASTO SALAD**

Belgian endives and fresh mesclun greens tossed with marinated artichokes, roasted red peppers, hearts of palm, and mixed olives in a tangy lemon zest vinaigrette

## *Duet*

Choice of one, each served over fresh mesclun greens, in place of pasta and salad courses

### **INSALATA CAPRESE**

Fresh mozzarella and juicy beefsteak tomatoes drizzled with a balsamic reduction

### **GRILLED VEGETABLE**

A tower of marinated zucchini and yellow squash, grilled to perfection, layered with fresh mozzarella and drizzled with a balsamic reduction

### **WILD MUSHROOM**

Wild Mushrooms in a red wine demi glace, layered in flaky puff pastry

### **MARYLAND CRAB CAKE \*\***

Fresh crab cakes made with jumbo lump crabmeat, seasoned and seared to a golden perfection atop a black bean and corn salsa

### **MELON & PROSCIUTTO \*\***

Succulent honeydew wrapped in fresh sliced prosciutto and drizzled with a balsamic reduction

### **SHRIMP COCKTAIL \*\***

Three jumbo shrimp served with a lemon jam



# Entrées

Choice of Three

## **PRIME RIB**

Slow roasted and served with savory au jus

## **SKIRT STEAK**

Marinated and grilled to perfection, topped with crispy fried onions

## **SHORT RIBS**

Slow braised boneless beef short ribs, served with a merlot demi and topped with a dollop of tangy eggplant caponata

## **FRENCH CUT CHICKEN \***

Herb-marinated chicken breast, glazed with a rich Espagnole sauce

## **CHICKEN ROULADE**

Fresh chicken breast, thinly pounded and stuffed with spinach and feta cheese

## **CHICKEN BRUSCHETTA \***

Boneless chicken breast, marinated and grilled, topped with fresh bruschetta

## **CHICKEN MILANESE**

Fresh breaded chicken breast topped with arugula and tomato salad in a lemon herb vinaigrette

## **CHICKEN LIA**

Boneless chicken breast topped with artichoke hearts, roasted red peppers and sundried tomatoes in a lemon garlic white wine sauce

## **LOIN OF PORK \***

Dressed with an apple cider gastrique

## **SALMON \***

Pan seared Atlantic salmon, glazed with a mango beurre blanc and topped with mango salsa

## **FILET OF SOLE**

Delicate sole, stuffed with crab and served in a white wine and lemon herb sauce

## **BLACKENED FLOUNDER \***

Fresh caught, flaky flounder, dusted with Cajun spices and glazed with a coconut beurre blanc over a corn and black bean salad

## **TILAPIA \***

Roasted tilapia topped with a chunky tomato and mushroom ragout

## **EGGPLANT PARMIGIANA**

Thinly sliced eggplant, breaded and fried, layered with marinara sauce and ricotta cheese, crowned with melted mozzarella

## **PASTA PRIMAVERA**

Pasta cooked al dente and tossed with colorful sautéed vegetables

All entrées are accompanied by Chef's choice of seasonal vegetables, potato or rice and freshly baked dinner rolls

# Enhancements

## *Passed Hors d'Oeuvres*

**BABY LAMB CHOPS  
MINI LOBSTER ROLLS  
MINI LOBSTER GRILLED CHEESE**

## *Stations*

### **MARKETPLACE UPGRADES \*\***

Charcuterie  
Specialty Cheeses  
Olive Displays

### **SUSHI STATION WITH CHEF \*\***

Assorted rolls, sashimi, sushi, edamame, miso soup  
**UPGRADED SAKE BAR AVAILABLE**

### **RAW BAR \*\***

Jumbo shrimp cocktail, little neck clams, blue point oysters,  
Served with: Cocktail sauce, hot sauces,  
horseradish & sliced lemons  
Lobster available at market price.  
Custom ice sculpture

*Gluten Free \**

*Additional Charge \*\**



# Liquor Service

A five hour open bar with a selection of top shelf liquor, domestic bottled beer, red and white wines, champagne and soft drinks will be served throughout the event

## Dessert

Three tiered wedding cake  
Mini pastries and cookie display on each table  
Coffee, decaffeinated coffee and tea

## Amenities

For your special day, you deserve the best!

We offer a five-hour party with an experienced Maitre d' to ensure every aspect of your affair is executed perfectly!

### **Included in your package:**

*Bridal Suite*  
*Bridal Attendant*  
*Valet Parking*  
*Doorman Service*  
*Selection of Floor Linens*  
*Direction and Place Cards*  
*Customized Menu Cards*  
*Champagne Toast*

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