

COCKTAIL HOUR

Presented in 600 Private Cocktail Lounge

YOUR SELECTION OF SIX PASSED HORS D'OEUVRES

White glove service; passed butler style



Fried Chicken, Waffle Cones, Maple Syrup
Sautéed Shrimp, Crispy Polenta, Pesto Sauce
Iced Poached Shrimp Cocktail
Baked Brie & Berry Compote Tarts
Mini Fish Tacos, Chipotle Aioli, Pico de Gallo
Chicken, Corn, Mango & Black Bean Salsa, Tortilla Cups
Petite Phyllo Cup, Feta, Cucumber, Tomato, Red Onion
Butterflied Coconut Crusted Shrimp
Vegetable Samosas
BBQ Pulled Pork, Cornbread Rounds
Selection of Fresh Sushi, Wasabi, Pickled Ginger, Soy Sauce
Classic Spanakopita - Flakey Pastry, Spinach, Cheese
Artichoke Hearts, Tempura Battered, Lemon Aioli
Puff Pastry, Sautéed Wild Mushroom Medley

DISPLAYS:

Artisanal Cheese Display
Assorted Cheeses, Crackers, Breadsticks, Grapes, Fig Jam

Seasonal Grilled Vegetable Display
Grilled Zucchini, Yellow Squash, Roasted Carrots, Eggplant, Balsamic Drizzle

Artisanal Bread Display
House Baked Breads & Focaccia

Seasonal Salads
Fresh Mozzarella, Hierloom Tomatoes, Basil, Extra Virgin Olive Oil
Marinated Baby Artichoke Salad, Basil, Oregano, EVOO
Pasta Primavera Salad, Shaved Grana Padana Cheese
Red Quinoa Salad, Shaved Red Onion, Sautéed Kale, Extra Virgin Olive Oil
Fire Roasted Bell Peppers
Marinated Mediterranean Olives

A Selection of Additional Stations:



FRESH MOZZARELLA PIN WHEEL STATION



Chef Hosted Station*

Fresh Buffalo Mozzarella, Filled & Sliced to Order With:

Imported Italian Prosciutto, Baby Arugula, Sun-dried Tomatoes, Fire Roasted Peppers, Baby Spinach, Genoa Salami, Soppresata, Broccoli Rabe, Kalamata Olive Tapenade, Fresh Basil, Wild Mushrooms. Complimented by a Selection of Extra Virgin Olive Oils, Aged Balsamic Glazes, Truffle Oil and Salts



LOUNGE & BITES



Chef Hosted Station*

Cooked to Order on the Griddle!

**Mini Angus Beef Burgers, Salmon Burgers, Mini All Beef Hot Dogs,
Pulled Pork Sandwiches, Truffle Waffle Fries**

**Toppings: Sautéed Onions, Bacon, Steamed Melted Cheese, Sliced Fresh Tomato, Pickles,
Deli Mustard, Ketchup**

***Ask About Creating Your Own Signature Burger!**



HIMALAYAN SALT



Chef Hosted Station*

Cooked to Order on our Collection of Exotic Pink Himalayan Salt Blocks:

**Salt Seared Sliced Sirloin Steak, Organic Leg of Lamb, Seasonal Vegetables, Petite Shrimp Kebobs
Brushed with a Honey Garlic, Thai Chili, Chimichurri or Classic General Tso Sauce
Warm Pita Breads, Displays of Exotic Flavored Salts**



REGIONS OF ITALY



**Seafood Martinis – Calamari, Scungilli, Seafood Medley, Extra Virgin Olive Oil, Garlic, Fresh Lemon
Charcuterie Display – Imported Italian Prosciutto, Soppresata, Dried Sausage
Eggplant Rollatini, Herb Ricotta Cheese, Fresh Tomato, Mozzarella
Chicken Scarpariello, Sautéed Potatoes, Italian Sausage, Vidalia Onions, Bell Peppers
Tortellini Carbonara, Prosciutto, Fresh Peas, Imported Parmesan Cheese Cream Sauce
Baked Stuffed Clams Oreganata, Fresh Herbs, Garlic & Parsley**



CHEF CARVED MEAT & FISH PRESENTATION



Selection of THREE:

Roasted Organic Turkey Breast, Cranberry Relish
Petite Angus Beef Tenders, Porcini Mushroom Sauce
Whole Roasted Alaskan Salmon, Basil Pesto Aioli
New Zealand Herb Crusted Leg of Lamb, Minted Gravy
Vermont Maple Glazed Ham, Champagne Mustard Sauce
Whole Roasted Florida Red Snapper
Grilled Sweet & Hot Italian Sausages



A SEAFOOD SOIREE



Iced Jumbo Shrimp & Cracked Crab Claws, Littleneck Clams on the Half Shell
Fresh Lemon and Lime Wedges, Mignonette Sauce, Homemade Cocktail Sauce, Hot Sauces
Carved Ice Display
An Additional 10.00 per person

Or, design your own (priced accordingly)

Poached Halved lobsters, Shucked Oysters, Split King Crab Legs, Sushi Display,
Caviar Display with Champagne, Premium Vodka, Buckwheat Pancakes & Crème Fraiche



ASIAN TABLE



A Chef Hosted Station*
Steamed or Pan Seared Pot-Stickers
Authentic Wok Stir-Fry with Shrimp, Julienne Steak, Chicken or Pork, and Local Vegetables.
Lo Mein or Fried Rice
Sautéed with a Plum Sauce or Chili-Black Bean Sauce



SOFT TACO & QUESADILLA STATION



A Chef Hosted Station*
Bringing a Little Fiesta to Your Menu!
Mini Tacos with Sizzling Chicken, Fish or Beef
Freshly Prepared Quesadillas with Marinated Chicken & Cheddar Cheese
Toppings: Shredded Cheddar, Diced Tomatoes, Lettuce, Guacamole, Salsa and Sour Cream, Black
Olives, Spicy Jalapenos Slices, Tortilla Chips



TAPAS: THE LITTLE DISHES OF SPAIN



Classic Paella – Saffron Rice, Littleneck Clams, Mussels, Chicken, Chorizo Sausage
Selection of Traditional Spanish Appetizers & Salads
Serrano Ham & Imported Cheese Displays
Paired with Sangria to Finish the Presentation!



WOOD FIRED OVEN FLATBREADS & PIZZA



A Collection of Flatbreads & Pizzas

The Marry Me Margarita – Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil
The Wedding Gown – White Pizza, Ricotta Cheese, Mozzarella, Roasted Garlic
Something Bleu – Buffalo Chicken, Bleu Cheese, Mozzarella, Tomato Sauce
The Tux – Sausage Crumbles, Pepperoni, Mozzarella, Tomato Sauce



MASHED POTATO MARTINIS



Chef Hosted Station*

Garlic Mashed Yukon Gold Potatoes, Mashed Sweet Potatoes

Toppings: Crispy Bacon Bits and Strips, Caramelized Onions, Steamed Broccoli Florets,
Sour Cream, Chives, Creamy Butter, Sautéed Mushrooms, Toasted Marshmallows
Warm Melted Cheddar Cheese, Homemade Gravy

** This Can Also be Presented as a Mac & Cheese Station, Pasta Station or Risotto Station



CAPE COD CLAM BAKE



Chef Hosted Station*

Boiler Pots of Steamed Littleneck Clams, Corn on the Cob Pin Wheels, Chorizo Sausage, Steamed Red
Potatoes – Old Bay Seasoning & Drawn Butter
Baked Stuffed Clams, Garlic & Fresh Herbs
Steamed Prince Edward Mussels, White Wine & Herbs
Chowder Sips – Manhattan & New England Clam Chowders, House made Croutons



MELT – GRILLED CHEESE STATION



Chef Hosted Station*

A Collection of Fresh Breads

American, Fresh Mozzarella, Pepper Jack Cheeses

Grilled to Order With: Crispy Bacon, Sliced Tomato, Shaved Corned Beef, Caramelized Onions, Pickles
Mini Tomato Soup Sips



CLASSIC NEW YORK DELI



Chef Hosted Station*

Freshly Carved Pastrami, Corned Beef & Brisket Sandwiches

Rye & Pumpernickel Breads, Potato Knishes, Cole Slaw & Potato Salad, Deli Mustard, Pickles
Dr. Brown Sodas



CARRIBBEAN VIBE



Jerk Chicken Wings, Thighs & Breast, Roasted Peppers & Onions

Red Snapper, Sautéed with Jamaican Hot Peppers & Onions

Petite Jamaican Beef or Chicken Patties

Caribbean Fruit Salad, Fried Plantains, Grilled Marinated Vegetables with Lime Citrus Vinaigrette
Add: Oxtails with White Rice & Peas (\$4.00 per person)



A TASTE OF INDIA



Chicken Tikka Masala, Paneer Tikka, Assorted Samosas, Vegetable Pakoras, Vegetable Curry,
Grilled Naan Bread, Pickles, Chutneys



EVERYTHING BUT THE PASTA STATION



Chef Hosted Station*

Fresh Spiralized and Locally Grown Zucchini, Yellow Squash, Beets & Bell Peppers

Sauteed with Choice of: Fresh Tomato Basil or Extra Virgin Olive Oil & Garlic

Selection of: Mushrooms, Olives, Fresh Peas, Capers, Jalapeno Peppers, Chickpeas, Fresh Basil,
Parmesan Cheese, Sea Salt



SALAD MARTINI STATION



Chef Hosted Station*

Selection of Organic Spring Mix, Romaine Hearts, Spinach & Kale
Vine Ripened Tomatoes, Julienne Carrots, Cucumber, Chickpeas, Quinoa, Bulgar Wheat,
Crispy Bacon, Sunflower Seeds, Almonds, Olives
Choice of Chicken or Shrimp
Choice of Salad Dressing



SAUTE STATION



Chef Hosted Station*

Medallions of Chicken, Red Snapper & Portobello Mushrooms
Sautéed with Selection of Lemon, Capers, Black Olives, Fresh Tomato, Sliced Hot Cherry Peppers,
Scallions



TUSCAN BRUSCHETTA BAR



Finely Diced Tomato, Red Onion, Fresh Basil, Grilled Ciabatta Bread
Kalamata Olive Tapenade, Grilled Ciabatta Bread
Goat Cheese & Basil Pesto, Grilled Ciabatta Bread
Sautéed Wild Mushroom & Onions, Grilled Ciabatta Bread



Add Additional Stations: \$8.00 per person, per station

We always welcome the opportunity to discuss and design a personalized menu that fits your preferences and vision!

SEATED DINNER

Once guests are seated, our service team will present each guest with a formally printed and personalized dinner menu, in true restaurant style. Additionally, we will distribute our Sommelier selected "Signature" wine lists.

A Glistening Champagne Toast



APPETIZER DUETS

Please select ONE:

Tuscan Stack

Fresh mozzarella, vine-ripened tomatoes, seasonal grilled vegetables, imported Italian prosciutto, aged balsamic glaze, paired with organic baby lettuces, lemon oregano vinaigrette

Grilled Baguette Tasting

*Toasted French bread ovals, black olive tapenade, shrimp tapenade
Paired with Hudson Valley greens, beets, walnuts, raspberry vinaigrette*

Pasta & Salad Duet

*Cheese tortellini sautéed with fresh peas, mushrooms, truffle oil,
Paired with iceberg wedge, pancetta crisps, roasted garlic parmesan dressing*



ENTRÉE SELECTIONS



Guests will select from a choice of 5 entrees, including your choice of Chicken Entrée, Beef Entrée, Fish Entrée and our Chef Inspired Vegetarian Entrée & Special of the Evening

BEEF:

Please select ONE entrée:

Grilled Prime Sirloin Steak

Diced Yukon gold potatoes, haricot verts, au jus

Medallions of Angus Beef Tenders

Brushed with garlic olive oil, sautéed Maui onions, herb steak fries, sauce bordelaise

Grilled New York Strip Steak

House whipped potato puree, seasonal vegetable, truffle butter

Oven Roasted Prime Rib of Beef

Mashed red potatoes, natural au jus, rosemary, parsley and garlic rub

FISH:

Please select ONE entrée:

Grilled Salmon & Herb Crusted Red Snapper
Basmati rice, seasonal vegetable, artichoke lemon caper sauce

Classic Stuffed Fillet of Sole
Panko crusted sole stuffed with a medley of seafood, rice pilaf, roasted garlic lemon caper sauce

Parmesan & Lemon Crusted Atlantic Cod
Rice pilaf, seasonal vegetable, saffron broth

Asian Glazed Salmon Fillet
Herbed jasmine rice, stir fry vegetables

Florida Red Snapper Fillet
Sautéed seasonal vegetables, saffron rice, asparagus lemon sauce

CHICKEN:

Please select ONE entrée:

Chicken Milanese
Parmesan and bread crumb crusted chicken scaloppini, arugula, tomato and red onion salad, roasted red potatoes

French Breast of Hudson Valley Chicken with Lemon & Rosemary
Creamy Risotto, Seasonal Vegetable, Madeira Sherry Reduction

A Duet of Chicken Rollatini
Stuffed with sautéed baby spinach & cheese; stuffed with asparagus and roasted peppers, Italian risotto, seasonal vegetable

Free Range Chicken Siracusa
Chicken scaloppini layered with julienne vegetables, prosciutto and fresh mozzarella, Vegetable couscous, seasonal vegetable



DESSERT:

4 Tier Wedding Cake
*Choice of Cake Flavor, Filling & Icing Style
Baked by our Talented In-House Pastry Chef*

*** Certain Cake Photographs From The Internet May Be At Additional Cost **

Cappuccino, Espresso, Coffee & Tea



Amenities Provided:

Private Bridal Suite & Attendant with Food & Beverage Service

Place Cards, Printed Menus, Table Numbers

Tailored Seating Design for Optimum Comfort

Pin-Spot Highlights & Choice of LED Up-Lighting

Valet Parking Services

Coat Check Services

Lobby Hosts to Greet Guests

Team Members to Assist with Day of Set of Place Cards, Guest Book, Photos, Welcome Sign, Etc.

Maitre D, Captain, Bartenders & Service Team



Beverages:

An Exquisite Collection of Wines, Champagnes and Cocktails, Served by Staff Certified in the Nationally Recognized **“TIPS Program”**.

Top Shelf Open Bar:

Dewar’s White Label, JW Red, Chivas Regal, Glenlivet Scotch

Svedka, Absolute, Stolichnaya Vodkas, Tito’s Vodka, Grey Goose

Tanqueray Gin, Beefeaters Gins, Bacardi and Malibu Rums,

Seagram’s 7, C&C and Jameson’s, Patron Tequila, Makers Mark Bourbon, Courvoisier Cognac

Sommelier Selected Red & White Wine Menus on Dinner Tables

Beer: Budweiser, Coors Light, Heineken, Heineken Light, Corona, Corona Light, Sam Adams, O’Doul’s

Craft Beers Available Upon Request

All Juices, Sodas, Mixers, Blended Cocktails

Coffee, Tea, Cappuccino and Espresso



The VIP Country Club Offers Creative Menus and an A La Carte Service Experience

Unique & Multiple Award Winning **“Signature Menu V.”**

“Best of Westchester” in Westchester Magazine

Best of Weddings on “The Knot” for Consecutive Years

Inducted into the “Knot Hall of Fame” for Consecutive Years

Winner of the “Couples Choice Award” and “100 Review Club” on Wedding Wire.

Winner of “Where to Wed” in Hudson Valley Magazine.