

# ***THE PLATINUM GOURMET GLATT KOSHER AND KOSHER MENU***

***Presenting Unlimited Premium Liquors, Mixed Drinks, Wine, Beer,  
Cordials and Champagne throughout your affair,  
Custom-Designed Wedding Cake Included***



## ***INCLUDED SERVICES***

*Valet Parking*  
*One Waiter/Waitress Per Table/French White Glove Service*  
*Coat Check*  
*Tableside Bar Service*  
*Bridal Room*  
*Private Room for Bridal Party Cocktail Hour*  
*Choice of Floor Length Linens*  
*Escort Cards - Directional Maps*  
*Pin Spot Lighting for Table Centerpieces*  
*Fresh Flowers for Cocktail Tables*  
*Baby Grand Piano*  
*Hotel Accommodations*  
*Matron Services*  
*Wedding Consultant*

## *Cocktail Hour Reception*

**INVITATION – ARRIVAL RECEPTION**  
**YOUR GUESTS WILL BE GREETED UPON THEIR ARRIVAL BY OUR**  
**WHITE GLOVED ATTENDANTS OFFERING SERVINGS OF**  
**BRUT CHAMPAGNE WITH FRESH STRAWBERRIES**

## *Hors D'oeuvres*



*“Selection of Elegantly Garnished Hor D’Oeuvres Passed Butler Style on Silver Trays”*

***Beef brioche: tender filet of beef wrapped in puff pastry***

***Pinwheels of fresh spinach wrapped in flaky dough***

***Tempura of coconut chicken with sweet plum sauce***

***Cocktail franks in puffed pastry***

***The tastiest stuffed Grape Leaves in the world, topped with Avgolemono Sauce***

***Manchurian egg rolls – crisp, plump and delicious***

***Potato Rosti crowned with chunky applesauce***

***Moroccan Spring Rolls – a.k.a. Cigars***

***Baked stuffed mushroom crowns, an old favorite***

***Tomato Crostini – a delightful blend of ripe tomato, fresh cilantro, olive oils and garlic on a baguette round***

***Vegetable Tempura – very light, very crisp and served with a Ginger teriyaki sauce***

***Tortellini and Sundried Tomato En Pesto, Skewered***

***Individual Chicken Fajitas baked to a Golden Brown and served with Pico d’ Gallo***

***Seared Tuna on a Puffed Pastry Crouton, garnished with Wasabi Sauce***

# *-Gourmet Cold Food Presentation-*

*“A Beautiful Ice Sculpture will be surrounded with  
Selections of our Chef Garde Manger’s  
Artistic Food Showpieces”*



- *An array whole ripe seasonal fresh fruit and berries dramatically displayed*
- *Pin Wheels of Chicken Yamaguichi appropriately garnished for the occasion*
- *Artichoke and Sun-Dried Tomato: delicately balanced combination of imported, pure extra virgin olive oil and Balsamic vinegar spiced with freshly ground garlic, minced onion, and diced red peppers, artichoke hearts seasoned to perfection with oregano, ground pepper, and sun-dried tomato*
- *Bruschetta delightful blend of ripe chopped tomatoes, fresh cilantro, olive oil, garlic served on toasted bread*
- *Seasonal harvest display of Crudities and Raw Vegetables with Assorted Dipping Sauces attractively displayed array of fresh, seasoned vegetables to include broccoli, cauliflower, carrots, celery, cucumbers, radishes, black and green olives*
- *An assortment of grilled vegetables, blistered red peppers, smokey mushrooms, eggplant and squash roasted to perfection in garlic and extra virgin olive oil*
- ***Tri-Color Pasta Salad** - Tri-color Pasta Twists marinated with freshly made Vinaigrette Dressing, garnished with Fresh Buds of Broccoli, Cauliflower, and Chopped Red Onions*
- ***Wicker Baskets overflowing with a Potpourri of Crisp Terra Chips***
- ***Mirror of Thinly Sliced Smoked Salmon** -whole whitefish and baked salmon, offered with horseradish sauce and select miniature breads*

# *Martini Cocktail Presentation*

**A COCKTAIL MADE OF GREAT SPIRITS IS Poured INTO OUR SPECIAL ICE SCULPTURE AS IT FLOWS CHILLED INTO YOUR GUESTS MARTINI GLASS FOR THEIR ENJOYMENT AND PLEASURE**



## **MARTINI DRINKS**

*Diamond Head-Tini - Sweet vermouth, triple sec, gin, pineapple juice*

*Apple-Tini - Vodka, apple, sour mix*

*Amber-Tini - Vodka, frangelico, amaretto*

## **COSMOPOLITAN DRINKS**



*Watermelon – Vodka, watermelon, triple-sec, lime juice, and dash of cranberry juice*

*Melon – Midori, triple sec, lime juice, dash of cranberry juice*

*Strawberry – Strawberry vodka, triple sec, lime juice, dash of cranberry*

***Premium Martini or Cosmopolitan Specialty Drinks will be served as part of the Gourmet Cold Food Displays***

## *-International Specialty Stations-*

*“Each Station is Beautifully and Artistically Decorated with Distinct  
Attention to Detail with Captain Attendant”*

*(Choice of \_\_\_)*



- **Al Dente Penne Rigata:** Sautéed to order with a medley of Primavera Vegetables and Classic Mediterranean mix of Sundried Tomatoes, Roasted Pignoli Nuts, Oil Cured Olives
- **Orechiette:** Served with roasted plum tomato, eggplant and fresh basil
- **Aldente Fasilli:** Served with roasted plum tomato, vodka sauce
- **Mediterranean Tri-colored Fish Station:** Display of whole roasted fish and peppers with seasonings, garnished with tri-colored mashed potatoes.
  - **Hibachi Grill:** Chicken and beef shish kabobs, accompanied by dilled rice, warm pita breads, Israeli salad, Hummus, Tachina, Baba Gannous and Tabouli
  - **Southwestern station:** Fajitas to order- a delightful blend of green and red chili, sautéed with chicken or beef, sautéed onions and fresh cilantro, spooned into a steaming tortilla with diced beef-steak tomato, shredded iceberg lettuce, minced onion, sliced black olives, creamy guacamole and zesty salsa, accompanied by Spanish rice, multi-color corn chips and shots of Tequila
  - **Tokyo Grill Station:** Tender succulent morsels of poultry combined with onions, shitake mushrooms, peas in the pod, all seasoned and sautéed
  - **Portobella Station:** Attractively displayed array of fresh, Portabella Mushrooms, Italian eggplant, zucchini and yellow squash, seasoned and grilled to perfection and served with balsamic vinaigrette sauce over warm focaccia bread
  - **Oriental station featuring:** authentic wok preparation of filet of beef and broccoli florets, stir fried in a black bean sauce with sautéed onions, bamboo shoots and baby corn, served on a bed of fried rice

## *"International Specialty Station (Cont.)"*



***\*Sushi Bar Deluxe:*** Assorted Sushi made to order in front of your guests, displayed on black lacquer platters to include California maki rolls and hand rolls, tekka maki, kappa maki, special tear-shaped sushi, negari sushi, fresh tuna, yellow tail and salmon, all appropriately garnished with wasabi, pickled ginger and soy sauce

## *- Carving Station-*



***"Your choice of excellently prepared top grade meats carved to order"***  
***(Choice of \_\_\_\_)***

- ***Carving of Tender Breast of Boned Turkey:*** Cocktail Bread served with Russian dressing and Cranberry compote
- ***Carving of Sugar Cured Corned Beef:*** Cocktail Rye, garnished with old-fashioned deli mustard, pickles and assorted sours
- ***Beef Negima:*** Marinated flank steak wrapped around spring onions, grilled and sliced
- ***London Broil:*** Carving of herb marinated London broil onto crisp garlic croutons
- ***Maple Glazed Atlantic Salmon:*** Served with English Lemon Thyme Cucumber over Flat Breads
- ***Carving of our finest Nova Scotia Salmon:*** Dill cured gravlax sliced onto cocktail pumpernickel and garnished with wedges of fresh lemon, capers, diced onion and egg mimosa
- ***Caviar Display:*** Fresh chilled caviar served on ice, garnished with wedges of fresh lemon, capers, diced onion and egg mimosa, with melba rounds, adorned with fresh flowers and offered with chilled vodka

\* Additional Charge

# *Presentation of Hot Chafing Dish*

## *Selections-*

*(ALL FIVE INCLUDED)*



- *Beef tenderloins sautéed with onions, mushrooms, crushed black and green peppercorns in a merlot wine sauce*
- *Fresh vegetable crepes served with béchamel sauce and garnished with pimento and parsley confetti*
- *Veal Scaloppini, Wild Mushroom Sauce, Vilted Spinach with Garlic and Shallots*
- *Eggplant Roulade – Eggplant Panato rolled with meat stuffing, tomato basil sauce*
- *Hawaiian Chicken – Batter dipped Chicken tenders, Polynesian Sweet and Sour Sauce, served with white rice*

## *-Dinner Selections-*

AS YOUR GUESTS ARE SEATED CHILLED BRUT CHAMPAGANE WILL BE SERVED  
IN PREPARATION OF THE TOAST

### ***Large traditional Challah Bread for Ceremony and***

*Assortment of freshly baked dinner rolls, zucchini bread,  
Cranberry demi rolls, accompanied by Margarine rosettes are French-served for your  
guests, along with table service of cocktails and specialty wines*

## *-Appetizers-*

*(Choice of One)*



- *Chilled seasonal array of fresh fruits and berries served with traditional raspberry sauce*
- *Vegetable napoleon, grilled vegetables, spinach and caramelized onions, layered in a flaky Philo dough topped with balsamic reduction and tomato oil and garnished with a spring of Thyme*
- *Golden brown crepe filled with julienne of fresh vegetables served with béchamel sauce, and garnished with pimento and parsley confetti*
- *New wave bow tie pasta, crowned with a julienne of scotch salmon, green onion and sliced black olives, dressed in a light tomato vinaigrette*

## - Salad Course -

(CHOICE OF ONE)



**Gourmet Salad:** Bouquetiere of mixed mesclun salad wrapped with English cucumber accompanied by confetti of tri-colored peppers and garnished with roasted pignonli nuts raspberry vinaigrette dressing and garlic toast

**Classic Caesar Salad:** Served with homemade croutons and specialty dressing

**Spinach Mango Salad:** A mix of water grown spinach with candied pecans, balsamic and Virgin olive oil

OR

*Duet / Appetizer*

(Choice of one)

- **French Farm House Salad:** Rich-earthy flavors of roasted garlic cloves, towers of chicken Yamaguichi, served on bed of zesti wasabe sauce, herbed croutons and toasted walnuts tossed with frisee and Dijon vinaigrette
- **Caramelized Pear and Orange zest:** Over lettuce with blend of shaved duck breast, crispy onions, served with balsamic vinaigrette

## -Main Entrée Choices-

(SELECT FOUR)

*(Delicious cuts of beef cooked to your guests' preference)*

*(Choice of One)*



- *Roast prime rib of beef, Au Jus*
- *Well-aged fork tender sliced Chateaubriand with tricolor pepper corn sauce*
- *\*Individual leek tied Filet of Mignon broiled to order, a premium item*
- *Arizona-style grilled Rib steak topped with sauté onions*

## -Poultry-

*(Choice of One)*

- **Capon Atrium:** *Breast of free-range chicken stuffed with wild rice topped with mushroom sauce*
- **Chicken Milenaise Sauce Fresco:** *Lightly breaded chicken cutlets served with fresh sundried tomatoe pesto sauce*
- **Chicken Francaise:** *Boneless breast of chicken sautéed in an herb wine sauce with a touch of lemon zest*
- **Chicken Savoy:** *Boneless Breast of chicken sautéed with Balsamic reduction garnished with tri-colored peppers and portobella mushrooms*
- **Capon Wellington:** *Succulent chicken steamed in its own juices, inside the puffed pastry dough with mushroom pate'*

(\* Additional Charge)

# ~Fish~

(Choice of One)



- **Norwegian Salmon:** Potato encrusted served over spinach, sautéed in Virgin olive oil and garlic
- **Chilean Sea Bass** served on a fire-roasted sweet peppers coulis \*
- **Seared Sesame Crusted Tuna:** with wasabe mayonnaise on rice crackers \*
- **Broiled Filet of Sole** stuffed with a mixture of spinach, roasted garlic, and herbs
- **Seared Norwegian Salmon Filet:** En Crouton Baked to perfection

# -Vegetarian/Vegan-

(Choice of One)

- **Vegetable Strudel:** Fresh steamed vegetables bound with Vegan Soy Cutlets in a light sauce, wrapped and baked in a Philo pastry, served sliced with ginger carrot sauce
- **Summer Garden Lasagne:** Sliced zucchini, carrots, broccoli, cauliflower and yellow squash sandwiched between layers of breaded eggplant, marinara sauce.

**All entrees are accompanied with Atrium selection of seasonal fresh vegetables and potato**

# *-Traditional Event Cake -*

*Our Custom Designed Wedding Cake Will be Elegantly Presented*



## *-Dessert-*

**AN INDIVIDUAL CUSTOMIZED DESSERT PLATE ORCHESTRATED AND PRESENTED TO EACH GUEST**

**(Choice of One)**

- *Mousse de Chocolate Crepe Au Cognac – A divinely-dramatic presentation of chocolate-mousse filled crepe and frosted with creamy whipped chocolate ganache*
- *Tiramisu – Espresso infused cream and Lady Fingers moistened with Espresso coffee and dusted with Cocoa Powder*
- *Croquenbouche – Four luscious soft-creamed puffed filled with whipped cream topped with chocolate cream or white cream, sitting inside the chocolate cup*
- *Raspberry Mound – Frosted raspberries on top of the chocolate mousse with chocolate cake.*
- *Truffle Dome – Rich Truffle cake with a rum zabayon and chocolate truffle*
- *Passion Mousse – Tangy tropical passion fruit mousse between layers of vanilla cake*
- *Chocolate Soufflé – Rich chocolate cake with luscious molten chocolate center*

## **“Coffee and tea service”**

*International Coffees, espresso, cappuccino, cordial bar, Atrium Swiss style chocolate fondue fountain with fresh chilled fruits for dipping, Ice-Cream Station with assorted toppings, Flaming Banana Foster Station*



*Plus a wide Assortment of miniature French pastries with petit fours, and the Presentation of pretzel and cookie assortment will be offered to compliment this grand evening*

OR

"The Grande Finale"

Our Custom-Designed Wedding Cake will be elegantly presented with an

\* **Elaborate Viennese Hour** to include selections from the following cakes:



<i>Glazed Open Apple</i>	<i>Rum Cake</i>	<i>Cheese Cake</i>
<i>Amaretto Mousse</i>	<i>Raspberry Mirror</i>	<i>Fruit Flan</i>
<i>Cappuccino</i>	<i>Carrot Cake</i>	<i>Autumn Flower</i>
<i>Chocolate Hazelnut</i>	<i>Napoleon Log</i>	<i>Chocolate Mousse Meringue</i>
<i>Truffle Cake</i>	<i>Strawberry Short Cake</i>	<i>White Coral</i>
<i>St Honore Cake</i>	<i>Raspberry Mousse</i>	<i>Tiramisu</i>
<i>All Berry Pie</i>	<i>Pear Cobbler</i>	<i>Croquenbouche</i>

**AND OUR**

**Dessert Stations**

*International Coffees, espresso, cappuccino, cordial bar*

*Atrium Swiss style chocolate fondue fountain with fresh chilled strawberries, pineapple, kiwi fruits for dipping*

*Ice-Cream Station with assorted toppings*

*Flaming Banana Foster Station*

*Plus a wide Assortment of miniature French pastries with petit fours, and the Presentation of pretzel and cookie assortment will be offered to "compliment this grand evening"*

*\*Additional Charge*