

THE PLATINUM MENU #3

Your Guests will be greeted upon their arrival by our attendants offering servings of Spumante champagne with fresh strawberries and a vast selection of mixed drinks

COCKTAIL HOUR RECEPTION

Hors D'oeuvres



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

Filet Mignon Canapé's

Spinach with Feta Cheese wrapped in phyllo dough

Cocktail franks in puffed pastry

Manchurian egg rolls – crisp plump, and delicious

Stuffed Mushroom Caps

Potato Rosti crowned with chunky applesauce and chives

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

Coconut Shrimp

Cajun Seared Tuna on a pasta crisp with Wasabi Cream

Sesame Chicken wrapped in Pea Pods

Miniature Pastry Shell filled with fresh Raspberry Brie

Sea Scallops wrapped with Applewood Smoked Bacon

Antipasto Crostini – Ham, Salami, and fresh Mozzarella with Roasted Peppers and Olives.

Chicken Pot Stickers served with a Sweet and Sour sauce.

Gourmet Cold Food Presentation

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



- **Fresh Fruit-** An array whole ripe seasonal fresh fruit and berries dramatically displayed
- **Marinated Fresh Mozzarella and sliced tomatoes:** drizzled with a light balsamic pesto basil sauce.
- **Bruschetta:** a delightful blend of sweet Roma 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 Onion.
- **Antipasto Display:** Display of cold antipasto specialties including Premium Italian specialty meats, hand-carved; Prosciutto di parma, pepperoni, Sopressata, Genoa salami, Mortadella and varieties of imported and domestic cheese. Selected wine for tasting accompanied by assorted Flat Breads, Garlic Bread, Baguettes and Crostini Sticks.
- **Beet Salad:** Freshly-sliced red beets tossed with diced onions, vinaigrette/and virgin olive oil dressing
- **Sesame Noodles Display:** Delicious cold Sesame Noodles and ginger scallions displayed with oriental flavoring
- **Artichoke, Mushrooms, and Sundried Tomato:** Delicately balanced combination of imported pure extra virgin olive oil and Balsamic vinegar spiced with freshly ground minced garlic, minced onion, diced red peppers, oregano, and ground pepper.

Included with the Cold Food Presentation:

Unlimited Seafood Raw Bar



Jumbo Gulf Shrimp, Oysters & Clams Presented with Cocktail Sauce and Lemon Wedges on an Ice and Seaweed display.

Martini & Cosmopolitan Display

A cocktail made of great spirits is poured into our special ice sculpture. As it flows, it is chilled and poured into your guest's martini glass for their enjoyment and pleasure



- **Diamond Head-Tini** - Sweet vermouth, triple sec, gin, and pineapple juice.
- **Apple-Tini** - Vodka, apple, and sour mix.
- **Amber-Tini** - Vodka, Frangelico, and amaretto.
- **Choco-Tini** - Vodka, Godiva Chocolate Liquor, and Khalua.
- **Watermelon** - Vodka, watermelon, triple-sec, lime juice, and a dash of cranberry.

- **Melon** - Midori, triple sec, lime juice, and a dash of cranberry juice.
- **Strawberry** - Strawberry vodka, triple sec, lime juice, and a dash of cranberry Juice.
- **Raspberry** - Raspberry Vodka, Chambourd Royale, and Triple Sec.
- **Cosmopolitans** - Vodka, Cranbury juice, and Triple sec.



International Specialty Stations

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



- **Pasta Station:** *Al Dente Penne and Fusilli Pasta Served with Three Sauces, Pink Vodka, Marinara, and Pesto Sauces*
- **Shrimp Scampi Station:** *Jumbo gulf shrimp sautéed in garlic lemon and butter.*
- **Mashed Potato Martini Bar:** *a Magnificent display of martini glasses adorned to be filled with homemade roasted garlic potatoes and marinated sliced steak with an assortment of delectable toppings including frizzled onions, wild mushroom gravy awaits your creation.*
- **Hibachi Grill:** *Tender pieces of filet mignon, chicken, tomatoes and onions marinated skewered and served on a bed of saffron rice*
- **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, and peas in the pod. All are seasoned and sautéed.*
- **Portobello 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 and served on a bed of fried rice*
- **Meat Carving Station:** *Your Choice of Two Carved Meats: Tender Breast of Bonded Turkey, Sugar Cured Corned Beef, London Broil, Roast tenderloin of pork, sugar cured smoked ham, and roasted leg of lamb.*

- **Whole Roasted Pig:** Cooked Italian, Cuban, or Portuguese style

Presentation of Hot Chafing Dish Selections

(Choice of Four)



- *Beef tenderloins sautéed with onions, mushrooms, crushed black and green peppercorns in a merlot wine sauce.*
- *Sautéed Breast of Chicken with demi glaze reduction, shitake mushrooms and tri-colored peppers.*
- *Eggplant Rollatini – Eggplant rolled with roasted plum tomato sauce and Romano cheese.*
- *Corn Meal coated calamari tenderly cooked to perfection, with homemade marinara sauce.*
- *Swedish Meatballs – Freshly ground beef and chicken tossed with spices, then baked and topped with a sherry cream sauce and a touch of nutmeg.*
- *Stuffed Cabbage – cabbages leaves stuffed with a blend of beef, rice, and spices and then topped with a sweet and sour sauce.*
- *Hawaiian Chicken – chicken tenders batter dipped in a Polynesian sweet and sour sauce served with white rice.*

Dinner Selections

As Your Guests Are Seated, Chilled Spumante Champagne will be served in preparation of the Toast.

Appetizers

(Choice of One)

- *Chilled seasonal array of fresh fruits and berries served with traditional raspberry sauce.*
- *Maryland Lump crab Cakes with Remoulade sauce*
- *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 smoked Prosciutto, green onion and sliced black olives, dressed in light tomato vinaigrette.*



Salad Course

(Choice of One)

Gourmet Salad: *Bouquet ere 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.*

Greek Salad: *A mixture of lettuce, feta cheese, olives, and anchovies, tossed to perfection*

OR

Duet/Appetizer

(Choice of One)

French Farm House Salad: *Rich-earthy flavors of roasted garlic cloves, towers of chicken Yamaguichi, served on a bed of zesty Wasabi sauce, herbed croutons and toasted walnuts tossed with frisee and Dijon vinaigrette.*

Fresh Mozzarella and Tomatoes: *Slices of Fresh Mozzarella and Ripe Plum tomatoes served with Prosciutto, Bermuda Onions, and Julienne Sun dried tomato topped with Balsamic Vinaigrette Dressing.*

Marinated and Grilled Portabella and Shitake Mushrooms: *Served in a Volavent Shell Tricolor Salad with Balsamic Vinaigrette.*

Signature Salad: *Elaborate Salad of Mesclun Mix wrapped with English cucumber and grilled Julienne of Portabella mushroom and drizzled with light dijonnaise herb dressing topped with crisp pan seared shrimp*

Caramelized Pear and Orange zest: *Over lettuce with blend of shaved duck breast, crispy onions, served with balsamic vinaigrette.*

An Assortment of Freshly baked dinner rolls accompanied by rosettes of butter will be

French served to your guests along with table service of cocktails and specialty wines.

Main Entrée Choices

(SELECT FOUR, one from each category)

Beef

Delicious cuts of beef cooked to your guests' preference

- **Roast Prime Rib of Beef**, with Aujus
- **Chateaubriand**: Well-aged, sliced with your choice of Béarnaise or a Porcini Mushroom Demi-glaze.
- **Rib-Eye Steak**: grilled steak topped with sautéed onions and mushrooms.
- **Herb Crusted Rack of Lamb**: marinated rack of lamb served with a rosemary demi-glaze.
- **Ranch Steak** – marinated and grill to perfection served on top of garlic herb toasted French bread
- **Lamb Shank** – slow braised lamb shank served with aromatic vegetables and a merlot wine sauce
- **Prime Filet Mignon** Tender beef properly aged and served on herb garlic toast.

Poultry

- **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 a fresh sundried tomato pesto sauce
- **Chicken Francaise or Marsala**: Boneless breast of chicken sautéed and topped with the classic sauce of your choice.
- **Chicken Savoy**: Boneless Breast of chicken sautéed with white wine lemon sauce and garnished with tri-colored peppers and mushrooms
- **Capon Wellington**: Succulent chicken steamed in its own juices, inside a puffed pastry dough with mushroom pate'
- **Chicken with Artichokes and Lemon**: sautéed chicken breast topped with artichokes, shallots, and lemon zest in a velvety smooth sauce.

Fish

- **Tilapia**: broiled herb encrusted Tilapia served with wild rice
- **Seared Norwegian Salmon Filet**: seared on a hot grill and baked to perfection then topped with a creamy dill sauce.
- **Chilean Sea Bass**: served with fire-roasted sweet peppers caulis.
- **Seared Sesame Crusted Tuna**: served with Wasabi mayonnaise.

Vegetarian/Vegan

- **Traditional Vegetable Lasagna**: Lasagna with fresh sautéed vegetables and Ricotta cheese layered between fresh pasta and topped with mozzarella cheese and marinara sauce

All entrees are accompanied with a selection of seasonal fresh vegetables and potato or rice.



Traditional Event Cake

*Our Custom Designed Wedding Cake will be Elegantly Presented
Along with your choice of an individually plated dessert*

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** – *Lady Fingers moistened with Espresso coffee and dusted with Cocoa Powder*
- **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*

International Coffee and Tea Service



International Coffees, espresso, cappuccino, and Cordial bar

Atrium Swiss style chocolate fondue fountain with fresh chilled fruits for dipping,

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 You may opt for a Venetian Hour

Magnificent Venetian Hour:

The Venetian Hour Includes Our Custom-Designed Cake, International Coffee and Tea Service, Cordial Bar and the Atrium Swiss style Chocolate Fondue Fountain with fresh chilled fruit for dipping and selected varieties of the following specialty cakes for your enjoyment:



Glazed Open Apple

Amaretto Mousse

Raspberry Mousse

Chocolate Hazelnut

Strawberry Short Cake

St Honore Cake

Chocolate Mousse Meringue

Croquenbouche

Raspberry Mirror

Autumn Flower

Napoleon Log

Truffle Cake

Cappuccino

Pear Cobbler

Cheese Cake

Fruit Flan

Carrot Cake

All Berry Pie

White Coral

Tiramisu

Rum Cake



Additional Stations Included

In the Venetian Hour:

Jubilee of Banana Foster Station or Crepe Station with choice of fillings, and a Traditional Italian Canoli Station, including an assortment of Jell-O's, Chocolate Mousse with shaved chocolate and Strawberry mousse with whipped cream, and an Ice Cream & Sorbet Station with an assortment of condiments to compliment your taste.

Included Services:



VALET PARKING

COAT CHECK

FRESH FLOWERS ON COCKTAIL TABLES

TONI SERVICE (One Server per Table)

PRIVATE BRIDAL SUITE FOR DRESSING

PRIVATE ROOM FOR BRIDAL PARTY COCKTAIL HOUR

FIVE HOUR PREMIUM OPEN BAR

CHOICE OF FLOOR LENGTH LINENS

ELEGANT CHAIR COVERS

SEATING CARDS

DIRECTIONAL MAPS

MATRON SERVICES

PIN SPOT LIGHTING FOR TABLE CENTERPIECES

SILK FLOWERS AND CANDLEABRA CENTERPIECES

BABY GRAND PIANO

SPECTACULAR L.E.D. LIGHTING

HOTEL ACCOMMODATIONS

CUSTOM DESIGNED WEDDING CAKE

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