

Banquet Mansion Menu

INSPIRED BY THE GRAND CELEBRATIONS OF LONG ISLAND'S GOLD COAST

Welcome

As your guests enter The Mansion, they will be Greeted with an Elegant Welcome of Champagne and Fresh Strawberries

Your Cocktail Hour

Your Guests will enjoy an Elaborate and Beautifully Decorated Cocktail Buffet as well as Butler Passed Hors D'oeuvres

Main Reception Table

Exotic Fruit Display, Artisan Bread Display, Country Cheese Basket and Fresh Vegetable Crudite

From The Hearth

-Choose Three-

Roasted Sirloin with Crispy Onions
Shrimp Bouillabaisse, Aioli Croutons
Sashimi Seared Tuna Over Sushi Rice
Poached Organic Salmon, Sauce Verte
Grilled Chicken with Roasted Garlic and Rosemary
Thai Style Mussels, Ginger - Lemongrass Broth
Hanger Steak, Vidalia Onions, Cremini Mushrooms
Carolina Pulled Pork, Spicy Vinegar Sauce, Cornbread
Stuffed Pork Rouladen, Roasted Pepper Coulis
Petite Osso Bucco, Truffle Risotto
Tandoori Style Chicken, Flatbread
Chicken Marsala

Antipasto Station

A Lavish Display of Fresh Mozzarella Noccellini, Provolone, Prosciutto, Genoa Salami, Fire Roasted Peppers, Olives, Hot Cherry Peppers

Trattoria Station

Tortelloni Quattro Formaggio Penne a la Vodka Orecchiette, Broccoli Rabe, Sweet Italian Sausage

From The Butcher*

- Choose Two -

Roast Pork Loin, Apricot Sauce
Roast Sirloin, Sherry Mushroom Sauce
Marinated Leg of Lamb, Pomegranate Mint Sauce
Clove-Studded Virginia Ham, Whole Grain Mustard
Pork Steamship Roast, Pear & Apple Compote
Herb-Basted Turkey Breast, Natural Gravy
Cedar-Planked Salmon, Dill Crème
Steamed Corned Beef
Steamed Pastrami

Butler Style Hot & Cold Hors D'oeuvres

Your Selection of Hot & Cold Hors D' Oeuvres will be Passed White Glove Butler Style - choose 8 total -

Cold Passed Hors D'oeuvres

Kalamata Olive Tapenade
Beef Rouladen, Herb Cheese
Asparagus Prosciutto, Aged Balsamic
Santa Fe Chicken Salsa in Black Bean Cup
Smoked Salmon Mousse in Pastry Spoon
Bloody Mary Shooter with Shrimp
Scallop Ceviche Tasting Spoon
Cold Seared Tuna, Sushi Rice
Tomato & Basil Bruschetta

Hot Passed Hors D'oeuvres

Clams Casino

Mini Croque Monsieur

Crispy Phyllo Wrapped Asparagus, Aioli

Mini Chesapeake Crab Cakes, Old Bay Sauce

Petite Black Angus Burgers, Caramelized Onions

Beef Tenderloin in Brioche Bread, Fresh Mozzarella

Scallops Wrapped in Bacon, Orange - Horseradish

Truffle Scented Risotto Cakes with Sundried Tomato Tapenade

Sesame Chicken Sate with Peanut Dipping Sauce

Potatoes Stuffed with Gorgonzola & Bacon

Mini Pulled Pork and Pepper Jack

Thai Money Bags, Ginger Teriyaki

Pesto and Goat Cheese Tartlet

Smoked Chicken Quesadillas

Pigs in Puff Pastry

Cocktail Service

Throughout your affair, we will provide unlimited Premium Brand Liquors, including
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewars White Label Scotch, Seagrams-7,
Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu Coconut Rum, and Cuervo Tequila.
Chilled Champagne, Draft Beers, Non-Alcoholic Beer, Chardonnay, Merlot, White Zinfandel and Pinot Grigio
Wine, Soft Drinks and Juices. Special Requests and Upgraded Liquors are Available.

Our Professional Bartenders are Trained to Serve Responsibly. (This includes a "No Shot" Policy)

Additional Beer Selections \$3.00 per person, per beer

Your Wedding Dinner

- Champagne Toast -

Appetizer

- Choose One -

Baked Long Island Stuffed Clams
Portobello Tower, Roasted Red Pepper, Fresh Mozzarella, Aged Balsamic
Seasonal Melon, Imported Prosciutto di Parma, Toasted Pignoli Nuts
Tortellini, Arugula, Oven Roasted Tomatoes
Grilled Vegetable Tartlet, Goat Cheese

Salad

- Choose One -

Caesar Salad, Parmesan Reggiano, Garlic Croutons
Field Greens, Pickled Red Onion, Gorgonzola, White Balsamic Vinaigrette
Rocket Arugula Salad, Chopped Tomatoes, Shaved Pecorino Romano, Meyer Lemon Vinaigrette
Romaine, Pear and Watercress Salad, Caramelized Pecans, Blue Cheese, Sherry Vinaigrette (\$2 Supp)

Combination Salads

Try these Single Courses in lieu of both Salad and Appetizer

- Choose One -

Quiche Lorraine, Baby Greens
Pernod Seared Scallops over Arugula Salad, Lemon Vinaigrette
Asian Chicken Salad, Shiitake Mushrooms, Sesame Vinaigrette
Beefsteak Tomato & Buffalo Mozzarella Tower over Micro Greens, Balsamic Drizzle
Pesto Shrimp, Italian Baby Greens, Roasted Tomatoes & Toasted Pine Nuts
Twelve Vegetable Chopped Salad

Dinner Entrees

- Choose Three -

Beef*

Filet Mignon
Gorgonzola Crust, Cabernet Sauvignon Sauce

Braised Boneless Short Rib Grilled Polenta

Veal Chop Honey Roasted Shallots (\$8 supp.)

Chateaubriand
Five Peppercorn Sauce

Seafood *

Seafood Risotto Shrimp, Clams & Scallops, Saffron Risotto

Vegetable Stuffed Salmon Stuffed with Julienne Vegetables, Beurre Rouge Sauce

Pan Roasted Mahi Mahi
Papaya Ginger Broth over Jasmine Rice
or Fruit Salsa, Grilled Banana

Herb Crusted Baked Salmon Beurre Rouge Sauce

Pesto Parmesan Jumbo Shrimp Saffron Risotto, 12 Year Aged Balsamic Vinegar Herb Crusted St. Peter's Fish Tilapia, Roasted Lemon Wine Sauce

Poultry

Porcini Crusted Chicken Wild Mushrooms Sauté

French Cut Chicken Truffle Marinade

Chicken Rouladen
Spinach, Roasted Pepper, Goat Cheese

Chicken Wellington
Boneless Chicken, Mushroom Stuffing, Puff Pastry

All Dinners Accompanied with Potato and Seasonal Vegetables Vegetarian and Children's Menus Always Available

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus.

Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Wedding Cake

We will supply a Custom Designed Four Tiered Wedding Cake with your choice of Filling such as:

Chocolate Mousse, Strawberry, Raspberry, Lemon, or Cannoli and your

choice of Fresh Whipped Cream or Butter Cream Icing.

Served with Fresh Mini Pastries and European Cookies

Table Side Coffee Service

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Lipton and Herbal Teas

Also Included In Our Wedding Package

A Personal Maitre'D, Private Dais Attendant and Captain will ensure that every detail of your Special day is Perfect!

Exclusive use of our Bridal Suite for you and your Bridal Party

A Wedding Coordinator to help plan your reception

Directional Maps for your Wedding Invitations

A Choice of White or Ivory Linens

Place Cards for all your Guests

Votive Candles for your Tables

Valet Parking

Extra Hour (includes open bar) \$8 per person

Dessert Stations

Viennese Table

An Elaborate and Extensive Display of Cakes, Tortes, Gourmet Cookies Chocolate Dipped Fruit, Petit Fours, and French and Italian Pastries. Exotic Coffee and Tea Service Included.

\$9 per person

International Coffee & Cordial Bar

Espresso and Flavored Coffees, accompanied by a selection of fine Liquors including Grand Marnier, Courvosier, Drambui, Sambuca Romano, Marie Brizard Anisette, Kahlua, Bailey's Irish Cream and Frangelico

\$8 per person

French Quarter Flambé

Bananas Foster and Cherries Jubilee made to order and served over Vanilla Bean Ice Cream
\$8 per person

Truffle Bar

Chocolate Truffles Rolled in your Favorite Toppings
\$8 per person

Chocolate Fountain

Hot Cascading European Chocolate with Marshmallows and Fresh Fruit
(Pineapple, Strawberry and Assorted Melons)
\$8 per person

Ice Cream Sundae Bar

With Assorted Toppings and Syrups \$8 per person



From the Sea*

Commodore Bourne's Seafood Bar

Clams and Oysters Opened to Order by Professional Shuckers, Calamari Salad and Bay Scallop Ceviche served with Cocktail, Mignonette and Remoulade Sauces
\$12 per person

Great South Bay Clam & Oyster Bar Only \$10 per person

Sushi

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi, Smoked Eel Sushi, Octopus Roll or create your own display.

Served with Cucumber & Crab Salad

Sushi Bar with Chef \$18 per person / Sushi Display \$15 per person / Sushi Butler Style \$11 per person

Jumbo Shrimp Bar

Includes Giant Clam Shell Ice Sculpture \$10 per person

Jumbo Shrimp Cocktail

Served Butler Style with Cocktail and Parisian Sauces
\$7 per person

Seared Sesame Tuna Bar

Wasabi, Pickled Ginger, Sushi Rice, Crab & Cucumber Salad \$9 per person

Cold Seafood Bar

\$38.50 per person

Cold Cracked Lobster, Jumbo Shrimp, Clams & Oysters on the Half Shell, Opened to Order Served with a trio of Sauces: Mignette, Remoulade, and Cocktail



To Begin or Finish Your Affair

Meatball Tasting Station

\$7.95 per person

Black Angus Meatballs
Herbed Chicken Meatballs
Pork and Veal Ricotta Meatballs
Served with your choice of:
Mushroom Gravy, Parmesan Cheese, Classic Tomato, Spicy Meat Sauce

Middle Eastern Bazaar

\$8.50 per person

Israeli Falafel with Yogurt Cucumber Sauce
Hummus and Baba Ganoush with Pita Triangles
Rosemary Marinated Lamb and Chicken Kabobs served with Parsley Tahini Sauce
Mediterranean Taboulah Salad

Gourmet Macaroni & Cheese Feast

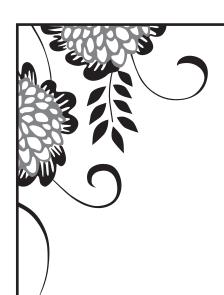
\$10.50 per person

Piping Hot Corkscrew Pasta served with a Cheese Sauce of your choice:

Aged Cheddar, Pepper Jack, Fontina, and Tomato Fondue

Dress up with an array of tantalizing toppings:

Crispy Bacon, Roasted Asparagus and Grilled Shrimp



To Begin or Finish Your Affair

Mashed Potato Bar

Served in Martini Glasses with an Assortment of Toppings
\$8 per person

Tapas Station

Chicken and Beef Fajitas made to order with Seasoned Sour Cream,
Black Bean Salsa, assortment of Ceviche and Tapas selections
\$10 per person

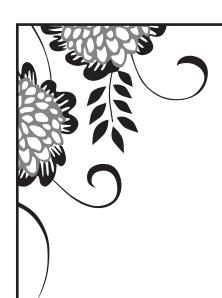
Martini Station

Our Bartender will mix up the best Martinis from classic to cutting edge including Traditional, Cosmopolitan, Watermelon, Apple and Chocolate.

\$7 per person - Cocktail Hour

Burger Bar \$6.95 per person

Mini Burgers on fresh Buns served with your choice of accompaniments:
Cheddar Cheese, Gorgonzola, Swiss Cheese, Bacon, Onions, Mushrooms
and your choice of Sauces: Barbecue, Spicy Ketchup, Herbed Mayonnaise served with
Lettuce and Tomato and side of Crispy Waffle Fries



To Begin or Finish Your Affair

Midnight Snack Bar

\$6.95

per person

(6 hour event only)

Grilled Cheese with shot glass of Tomato Soup

Tiny Assorted Pizzas

Pigs-in-a-Blanket

Mini Sliders

Decadent Dessert

\$7.50

per person

Brownies, Chocolate Chip Cookies, Ice Cream Sandwiches, Chocolate Mousse Shooters, Cheesecake Martinis

Mr. Softee Truck

\$14.50

per person

minimum 100 quests | 1.5 hours

Mr. Softee parks in front of the Mansion with a full Ice Cream menu at the end of the evening



