



LESSING'S

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*

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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



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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



Elegant Enhancements

*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: Mignonette, Remoulade, and Cocktail

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*Elegant
Enhancements
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





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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*





*Elegant
Enhancements
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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 guests / 1.5 hours

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

at the end of the evening





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