## The Élegant Évent

## Champagne Greeting

Your guests are greeted with white-gloved butler style Service of chilled sparkling rosé and sparkling water

## Premium Open Bar

Champagne Toast, Premium liquors, domestic imported beers, and a selection of red and white wines available during cocktail hour $\mathcal{E}$ dinner service.

## Gocktail Mour

## Hot E Cold Passed Hors D'oeuvres

Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'ouvres served white glove butler style.

Coconut Crusted Shrimp
Maryland Crab Cakes
Spinach \& Cheese Pies
Scallops Wrapped in Bacon
Chicken Quesadilla
Petite Beef Wellington
Fresh Tomato Bruschetta with Fresh Basil

## Deluxe Cold Display

Salumeria Station, Variety of Assorted Season Fruits \& Berries, Mozzarella salad, Vegetable Crudités, Assorted Olives, Imported \& Domestic Cheeses, Marinated Mushrooms, Assorted Roasted Peppers, Orzo Salad, Eggplant Salad, Greek Cucumber Sauce, Hummus, Assorted Breads

## Ofldilional Foctrail Sfour Pluations

## *The Italian Station *

(Selection of four items)
Eggplant Rollatini
Fried Calamari
Hot \& Sweet Sausage and Peppers
Beef Stroganoff
Stir Fry Sesame Chicken
Steamed Mussels Marinara
Baked Little Neck Clams
Stuffed Mushrooms

## *Pasta Station *

(Chef prepared selection of two items)
Penne vodka with peas \& prosciutto
Tortellini Alfredo
Cavatelli and broccoli with garlic \& oil
Gemelli with broccoli rabe \& sausage
Wild mushroom risotto

*Carving Station * (Hand-carved selection of two items)<br>Served with accompanying sauces<br>Leg of Lamb<br>Roast Beef<br>Roast Loin of Pork<br>Baked Virginia Ham<br>Roasted Boneless Turkey Breast<br>*Organic Chicken<br>*Suckling Pig<br>*Whole Salmon<br>*Prime Rib

*Seafood Station With Custom Ice Sculpture *
Seasonal assortment of fresh and raw seafood
Shucked to order $\mathcal{E}$ served on a bed of crushed ice
With tarter $\mathcal{E}$ cocktail sauces $\mathcal{E}$ fresh lemons
Seafood salad, Blue Point Oysters, Little Neck Clams on the half shell Shrimp cocktail, \& Crab claws

## O)inner © Reception

> First Course
> (Please choose one)

Rigatoni Plum Tomato Basil
Penne Vodka
Farfalle Pesto

* Lobster Ravioli with a Sherry Lobster Sauce *


## Second Course <br> (Please choose one)

## Mixed Field Greens

Mixed mesculin greens garnished with English cucumbers, shredded carrots, and baby tomatoes
Served with a homemade seasonal vinaigrette

## Caesar Salad

Hearts of romaine lettuce garnished with a Parmesan crisp and seven grain rosemary crostini Served with creamy Caesar dressing

## * Spinach \& Walnut Salad *

Baby spinach garnished with bourbon-sugared walnuts, apple-wood smoked bacon,
Sun-dried cherries, and crumbled Goat Cheese
Served with raspberry vinaigrette

* Baby Arugula Salad *

Baby arugula, Jansal Valley radicchio trevisano,
Wild Berries, and Parmesan cheese
Served with White Balsamic vinaigrette

# Entreé <br> Tableside choice of three Entrees or Duet All entrees are served with a chef selection of seasonal vegetables $\mathcal{E}$ potatoes 

## Meat

(Please choose one)
Strip Loin Steak
Served with Wild Mushroom Cream Sauce
Prime Rib Au Jus
Braised Short Ribs
Braised Overnight with Red Wine $\mathcal{E}$ Seasonal Root Vegetables

* Roasted Tenderloin of Beef "Chateaubriand" * Served with Caramelized Onion Port Wine Sauce

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* Hickory Grilled Black Angus Filet Mignon * Served with Roasted Shallot and Cabernet Reduction
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## Poultry <br> (Please choose one)

Herb Crusted Free Range Chicken Breast
Stuffed with Sundried Roasted Tomato, Farm Fresh Ricotta, and Spinach
Served with Cherry Tomato Basil Sauce
Chicken Breast ala Francese with Lemon White Wine Sauce
French Style Free Range Chicken Breast
Served with Pesto Cream Sauce

# Seafood <br> (Please choose one) 

## Pan Seared Scottish Salmon Filet <br> Served with Champagne Dill Sauce

## Australian Sea Bass

Stuffed with shrimp, roasted peppers. Fresh dill $\mathcal{E}$ seafood saffron cream sauce

*Filet of Halibut*<br>Served with Lobster Sherry Cream Sauce<br>*Roasted Chilean Sea Bass*<br>Served with Lobster Sherry Cream Sauce<br>*Honey Seared Scallops*<br>*Colossal Stuffed Shrimp*<br>-Or -

## Choose From our Dinner Duets

(Please choose one)
French Cut Chicken E Jumbo Shrimp
Pan Seared Served with Scallions, Sundried Tomatoes, and Lemon White Wine Sauce

Skirt Steak E Chicken<br>South American Spiced with Chimichuri Sauce

## Short Rib E Shrimp

Braised Overnight with Red Wine E Seasonal Root Vegetables
$\sim$ Vegetarian, Vegan \& Kosher options available upon request ~

## Dessert

Custom designed Tiered Wedding Cake Served with a selection of Coffees \& Herbal Teas
*Tiered Trio Assortment of Italian pastries, Cannoli, \& Fruit*

## *The Terrace Signature Plated Trio of Desserts*

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* Oiennese ©extrauaganga* <br> In addition to your Tiered Wedding Cake Enjoy Coffee service with an unlimited assortment of dessert Featuring Coffee, Tea, Cappuccino, $\mathcal{E}$ Espresso
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## Dessert Display

Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses, Cheesecakes $\mathcal{E}$ Fresh Fruit

## Ice Cream Sundae Station

Duo of ice cream with a vast array of toppings $\mathcal{E}$ sauces Accompanied with waffles made to order

## Chocolate Fountain <br> Milk Chocolate Fountain

with a variety of assorted fruits and treats to dip

