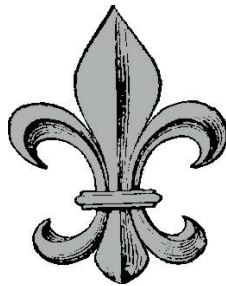


Weddings & Special Events

by

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468 Bedford Road
Pleasantville, New York 10570

MENU

BUTLER PASSED HORS-D'OEUVRE

Cold Butler Passed Hors-d'Oeuvre

Smoked Salmon Mousse Barquettes

Smoked Salmon on Seven Grain Bread

Mini Tarts of Chicken with Mango Relish

Pâté Maison with Dijon Moutarde and Cornichons on Crostini

Stuffed Cherry Tomatoes with Herb Goat Cheese and Olives Niçoise

Mozzarella and Tomato with Balsamic Vinaigrette on Crostini

Minted Melon Balls Marinated with Brandy & Cointreau

Roasted Vegetable Brochettes with Balsamic Vinaigrette

Herb Goat Cheese with Olives Provençale on Endive Leaf

Red Grapes Rolled in Roquefort & Crushed Walnuts

Cantaloupe Wrapped in Prosciutto

Bruschetta on Crostini

Hummus on Crostini

Ratatouille on Crostini

Deviled Eggs

MENU

Warm Butler Passed Hors-d'Oeuvre

Swedish Meatballs
Dates Wrapped in Bacon
Lamb & Eggplant Skewers
Filet Mignon Brochettes a la Bordelaise
Petit Pâtés Parisiens en Croûte
Chicken Satay with Green Pepper and Thai Peanut Sauce
Chicken Brochettes with Honey Mustard & Sun-Dried Apricots
Cocktail Franks in Puff Pastry with Dijon Mustard for Dipping
Saucisse en Croûte (Spicy Sausage in Puff Pastry with Dijon Mustard for Dipping)
Scallops Wrapped in Bacon
Mini Crab Cakes with Curried Mayonnaise
Fried Shrimp with Cocktail Sauce for Dipping
Clams Montecarlo with Garlic Butter & Bacon served in Half Shell
Stuffed Mushrooms with Spinach & Cheese
Stuffed Mushrooms with Spinach & Prosciutto
Mini Egg Rolls with Duck Sauce for Dipping
Melted Brie with Spiced Pear Vol au Vent
Phyllo Triangles with Spinach
Shitake Mushroom Vol au Vent
Mini Vegetable Quiches
Mini Quiches Lorraines
Roulade Florentine
Mini Pizza

MENU

STATIONARY HORS-D'OEUVRE

Cold Stationary Display

Asparagus Wrapped in Prosciutto
Cantaloupe Melon Wrapped in Prosciutto
Imported Cheeses Garnished with Fresh Fruits & Berries
Pâté Maison with Dijon Mustard, Cornichons, Olives & Crusty Breads
Sliced Tomato, Fresh Mozzarella & Fresh Basil
Basket of Assorted Crudité with Herb Dip
California Guacamole with Tortilla Chips
Mediterranean Dipping Platter
Hummus, Babaganoush and Feta Cheese with Assorted Pita Breads & Crostini
Cold Antipasto Platter à la Provençale
Chopped Liver with Assorted Crackers
Italian Seafood Salad

Warm Stationary Display Table

Baked Ziti
Eggplant Rollatine
Eggplant Parmesan
Ravioli with Tomato Sauce
Tortellini Alfredo, Primavera or with Red Tomato Sauce
Meatballs with Brown Gravy or Tomato Sauce
Sausage & Peppers

MENU

Warm Stationary Display Table

(continued)

Beef & Broccoli

Beef Bourguignon

Veal & Peppers

Barbeque Ribs

Buffalo Wings

Chicken Escalopine

Select From: Lemon Française, Marsala, Picatta, Parmesan, Cordon Bleu,

Florentine or Artichoke & Mushroom

Shrimp & Scallop Newburgh

Stuffed Clams

DINNER

Soup or Salad Course

Pasta Course

Main Course

Soups

Potato-Leek

Broccoli

Asparagus

Tomato Bisque

Menu

Soups

(continued)

Country Mushroom
Butternut Squash with Maple Syrup
Carrot-Ginger with Honey
Chilled Gazpacho Andaluz
Chilled Vichyssoise with Chives
Chilled Strawberry with Port Wine

Salads

Garden Salad of Organic Mesclun with Endive and Radicchio
Choice of Raspberry Vinaigrette or Balsamic Vinaigrette
Classic Caesar Salad

Pastas

Penne à la Vodka
Lasagna
Stuffed Shells
Manicotti
Baked Ziti
Tortellini Alfredo, Primavera or Tomato Sauce

MENU

Main Course

Roast Leg of Lamb with Thyme Sauce
Prime Rib à la Bordelaise or with Green Peppercorn Sauce
Roast Turkey Breast au Jus
Chicken Escalopine
Select From: Lemon Française, Marsala, Picatta, Parmesan, Cordon Bleu,
Florentine or Artichoke & Mushroom
Roast Boneless Loin of Pork with Apple Stuffing
Broiled Filet of Sole Stuffed with Crabmeat or Vegetables
Filet of Flounder Florentine
Roasted Cornish Hen with Apricot Sauce
Grilled Salmon Filet with White Wine Herb Sauce
Salmon in Pastry with Whole Grain Mustard Sauce

Accompaniments

Potatoes

Gratin Dauphinois (Scalloped Potatoes with Cream & Cheese)
Roasted Red Potatoes with Fresh Rosemary
Garlic Mashed Potatoes
Wasabi Mashed Potatoes



MENU

Rice

Wild Rice Pilaf with Sun-dried Cranberries and Carrots Julienne

Brown Rice Pilaf

Spanish Saffron Rice

Moroccan Cous Cous aux Légumes

Vegetables

Medley of Steamed Seasonal Vegetables

Medley of Grilled Seasonal Vegetables

Broccoli with Roasted Red Peppers

Fresh String Beans Almondine

MENU

DESSERT

Custom Handcrafted Wedding Cake

CAKES

Vanilla

Chocolate

Marble

Red Velvet

Carrot

FILLINGS

Chocolate
Cappucino
Hazelnut
Cannoli

Lemon
Raspberry
Strawberry

Chocolate
Raspberry
Chocolate & Vanilla

Caramel
Cheesecake
Tiramisu

ICING

Buttercream

DESIGN STYLES

Swiss Dot
Three Dot
Chantilly
Filagree
Vine
Julia

Keilina
Tessie
Elia
Princess
Basketweave
Ruffle & Lace
Raspberry Garden

UPGRADED MENU SELECTIONS

Butler Passed Hors-d'Oeuvre Selections

Lobster on Cucumber Medallion
Shrimp Cocktail with Cognac Cocktail Sauce
Caviar Canapé on New Potato with Crème Fraîche
Fresh Figs Topped with Roquefort Cheese (seasonal)
Smoked Trout Barquettes with Horseradish Cream Cheese Mousse
Shrimp & Scallop Brochettes with White Wine Shallot Sauce
Maine Mussels Dijonnaise served in Half Shell
Escargots Vol au Vent

Raw Bar

Large and Small Crab Claws, Shrimp Cocktail, Baby Clams on the Half Shell, Raw
Oysters Mignonette, Mussels Dijonnaise

Stations

Pasta ~ Italian ~ Asian ~ Mediterranean ~ Carved Meats
Spanish ~ BBQ Grill

Soup Selections

Lobster Bisque
Seafood Bisque

UPGRADED MENU SELECTIONS

Salad Selections

Garden Salad of Organic Mesclun with Endive & Radicchio

Choice of Gorgonzola or Chevre, Crushed Walnuts and Sun-dried Cranberries

European Salade aux Fromage with Organic Mache, Arugula, Endive & Radicchio

Served with Roquefort, Brie and French Goat Cheeses

Fresh Asparagus Tips with Dijonnaise Vinaigrette

Seafood Appetizer Selections

Cold Poached Norwegian Salmon Filet with Herb Sauce

Half Cold Baby Maine Lobster Parisienne

Shrimp Cocktail

Crab Meat Cocktail

Shrimp & Crabmeat Cocktail

Clams on the Half Shell

Oysters on the Half Shell

Dinner Selections

Shrimp Scampi

Shrimp Provençale

Grilled Swordfish with Whole Grain Mustard Sauce

Grilled Tuna with Red Wine Peppercorn Sauce

Roast Filet Mignon à la Bordelaise

UPGRADED MENU SELECTIONS

Dinner Selections

(continued)

Filet Mignon Wellington à la Bordelaise
Roast Loin of Veal with Wild Mushrooms Sauce
Roast Duck à l'Orange
Half Lobster Thermidor
Filet Mignon & Lobster Tail
Chilean Sea Bass with Tomato Concassé
Reduction of Tomato with White Wine & Fresh Basil
Lobster à L'Armoricaïne
Paella Valenciana
Bouillabaisse Marseillaise
Braised Lamb Shank with Burgundy Wine & Portobello
Roast Rack of Baby Lamb with White Wine Mint Sauce



UPGRADED DESSERT SELECTIONS

Dessert Enhancements

Signature Mini Pastries
Assorted French Cookies
Belgian Chocolate Dipped Strawberries

Viennese Table

Belgian Chocolate Dipped Strawberries
Assorted Mini Pastries
Fresh Fruit Tartelettes
Signature Cakes
French Cookies
Platters of Fresh Fruits & Berries

Ice Cream Sundae Bar

Choice of three ice cream flavors served with

Sundae Toppings:

Sliced Strawberries, Sliced Bananas, Oreo Cookie Crumbles, Chocolate Chip Cookie Crumbles, Gummy Bears, Hershey's Kisses, York Peppermint Patties, Mini Marshmallows, Rainbow & Chocolate Sprinkles, Chocolate Syrup, Maraschino Cherries, Whipped Cream

International Coffee Bar Station

Freshly Brewed Gourmet Coffee & Decaffeinated Coffee
Served with your choice of liqueurs and topped with fresh whipped cream.

Bailey's Irish Cream
Old Bushmills

Kahlua
Zambuca

Amaretto
Tia Maria