

Oceanside Buffet

~ APPETIZERS ~

(To be served platter style in the cocktail area)

Antipasto Display

Imported and Domestic Cheeses, Sliced Pepperoni, Olives, Marinated Mushrooms, Sweet and Hot Peppers, and Pickled Eggplant Served on a Bed of Organic Greens

Sushi Display

A Fresh Assortment of Sushi Rolls Including California, Spicy Shrimp, Tuna, and Fancy Dragon. Accompanied with Ginger, Wasabi, and Soy Sauce

~ ENTREES ~

(Please select three from the list below)

Chicken Mediterranean

Chicken Breast Sautéed with Artichoke Hearts, Capers, and Fresh Tomatoes in a White Wine Garlic Sauce

Chicken Rolatini

Cutlets Stuffed with Prosciutto and Seasoned Breadcrumbs. Served in a White Wine and Garlic Sauce

Stuffed Shrimp

Large Shrimp Stuffed with Chunks of Scallops, Shrimp, and Herb Bread Crumbs. Served on a Roasted Pepper Sauce

Multi-Spiced Tuna

Multi Spiced Crusted Tuna Steak with Black Bean Shiraz Butter Sauce

Grilled Filet Mignon

Filet Mignon with Roasted Shallot and Shitake Mushroom Demi-glaze

Herb Grilled Veal Chops

Grilled Veal Chops with Herb Cheese, Wild Mushroom Tomato Bordelaise

Bangkok Filet

Filet of Beef with Asian Spice Rub and Creamy Sesame Dressing

Creole Filet

Creole Mustard and Herb Wrapped Beef Tenderloin

The Above is Served with an Assortment of Bread & Rolls, Mixed Greens in a Balsamic Vinaigrette & Choice of Vegetable & Potato

~ Potato/Starch Choices ~

Roasted Red Bliss, Parmesan Potatoes, Stuffed Baked Potato, Garlic Mashed Potatoes, Horseradish Mashed Potatoes, Potatoes Au Gratin or Rice Pilaf

~ Vegetable Choices ~

Green Beans with Julienne Carrots, Green Beans Almondine, Glazed Vichy Carrots, Broccoli Spears with Roasted Garlic Chips, Peas with Mushrooms, Zucchini Provencal or Cauliflower Gratinée

~ DESSERT ~

(Please select one from the list below)

Apple Tart with Raspberry Sauce, Flourless Chocolate Torte, Banana Cream Pie

Coffee and Tea Service

\$47.00 Per Person

(Please add tax and gratuity)

Peninsula Buffet

~ APPETIZERS ~

(To be served platter style in the cocktail area)

International Cheese and Fruit Display

Imported and Domestic Cheeses with Grapes, Sliced Fruits and Berries of the Season

Marinated Grilled Vegetable Display

~ ENTREES ~

(Please select one from the list below)

Penne Pesto

Penne Pasta with Grilled Vegetables in a Light Pesto Cream Sauce

Farfalle with Wild Mushrooms

Farfalle Served with a Combination of Portabella, Shitake and White Mushrooms with Diced Tomatoes in a Light Cream Sauce

Seafood Pasta

Assortment of Fresh Seafood Over Linguine Pasta in a Spicy Tomato Basil Sauce

~ ENTREES ~

(Please select two from the list below)

Chicken Sorrento

Chicken Breast Cutlets Layered with Prosciutto and Mozzarella. Topped with a Mushroom Sauce

Chicken DiBella

Chicken Breast Stuffed with Spinach, Feta Cheese, Sun Dried Tomatoes with a Parmesan Crust

Veal Roulade

Veal Cutlet Rolled and Stuffed with Artichoke Pieces, Sun Dried Tomatoes, Roasted Peppers and Fontina Cheese

Sicilian Steak

Black Angus Steak Lightly Breaded with Fresh Bread Crumbs and Italian Spices. Sautéed with Spicy Peppercini Peppers

Stuffed Flounder

Crab Stuffed Flounder Fillet with a Chardonnay Cream Sauce

Bali Swordfish

Pan Seared Peppered Swordfish with Red Onion Salsa

Tijuana Pork Chops

Grilled Boneless Pork Chops Glazed with a Mexican Style Chipolte Sauce. Accompanied with a Cool Cucumber Salad and Fruit Chutney

Cowboy Steak

Grilled Steak with Caramelized Onions, Blue Cheese, Wild Mushroom Relish and Roasted Red Pepper Sauce

The Above Menu is Served with an Assortment of Bread & Rolls, Mixed Greens in a Balsamic Vinaigrette & Choice of Vegetable & Potato

~ Potato/Starch Choices ~

Roasted Red Bliss, Parmesan Potatoes, Stuffed Baked Potato, Garlic Mashed Potatoes, Horseradish Mashed Potatoes, Potatoes Au Gratin or Rice Pilaf

~ Vegetable Choices ~

Green Beans with Julienne Carrots, Green Beans Almondine, Glazed Vichy Carrots, Broccoli Spears with Roasted Garlic Chips, Peas with Mushrooms, Zucchini Provencal or Cauliflower Gratinee

~ DESSERT ~

(Please select one from the list below)

Chocolate Mousse, Pecan Pie, Marble Cheesecake

Coffee and Tea Service

\$38.00 Per Person

(Please add tax and gratuity)

Special Occasion Brunch

~ COCKTAIL HOUR ~

Imported and Domestic Cheeses with Grapes,
Sliced Fruits and Berries of the Season

Fresh Vegetable Crudité Served
with Herb Dip and Hummus

~ RECEPTION ~

Bakery Basket

Omelettes Cooked to Order

Roasted New Potatoes with Onions and Garlic

~ SALADS ~

(Please select three from the list below)

Organic Baby Field Greens in Balsamic Vinaigrette
Classic Caesar Salad

Pan Sautéed Scallops with Fresh Herb Pasta Salad
Thai Chicken Salad with Soba Noodles

Fresh Mozzarella with Tomato and Extra Virgin Olive Oil

Italian Tri-Colored Cheese Tortellini Salad

Marinated Button Mushrooms with Roasted Peppers

Grilled Pork Salad with Green Beans,
New Potatoes, and Corn

~ CARVING STATION ~

(Please select two from the list below)

Roast Top Round of Beef, Honey Roasted Turkey,
Smoked Virginia Ham, Roast Loin of Pork*,
Filet Mignon*, Smoked Salmon*

(*\$2 additional)

~ CHAFING DISHES ~

(Please select two from the list below)

Texas Toast

Grand Marnier, Vanilla, Cinnamon and Egg Wash
on Texas Style Egg Bread

Italian Breakfast Soufflé

Blend of Cheeses, Assortment of Sausages,
and Eggs on a Homemade Biscuit Crust

Southwestern Frittata

Chorizo Sausage, Southwestern Smoked Ham,
Mild Chiles, Green and Red Peppers, Onions,
Eggs, and Monterey Jack Cheese

Strawberry and Cream Blintzes

Ricotta Cheese and Sliced Strawberry Filling Drizzled
with Sweet Strawberry Sauce

~ CHAFING DISHES ~

(Please select one from the list below)

Chicken Dibella

Chicken Breast Stuffed with Spinach, Feta Cheese, Sun Dried
Tomatoes, with a Parmesan Crust

Stuffed Shrimp

Large Shrimp Stuffed with Chunks of Scallops, Shrimp, and
Herb Bread Crumbs. Served with a Roasted Red Pepper Sauce

Chicken Mediterranean

Chicken Breast Sautéed with Artichokes, Capers,
and Fresh Tomatoes in a White Wine Garlic Sauce

Veal Roulade

Veal Cutlet Rolled and Stuffed with Artichoke Pieces,
Sun Dried Tomatoes, Roasted Peppers and Fontina Cheese

Herb Crusted Mahi Mahi

Topped with a Cucumber and Tomato Salsa

*\$100 for each station chef

\$46.00 Per Person

(Please add tax and gratuity)

Channel Buffet

~ APPETIZERS ~

(To be served platter style in the cocktail area)

Fresh Vegetable Crudités

Served with Herb Dip and Hummus

SoHo Crostini

Grilled Peasant Bread Topped with Fresh Mozzarella,
Tomato Salsa, and Mushroom Duxelle Salad

~ ENTREES ~

(Please select one from the list below)

Penne Vodka

Penne Pasta Tossed in a Vodka Cream Sauce

Pasta Primavera

Farfalle Pasta Sautéed with Mixed Vegetables in a Light Pink Sauce

Penne Sicily

Penne Pasta with Roasted Eggplant and Prosciutto in a
Tomato Basil Sauce

Farfalle Somma

Farfalle with Peas and Prosciutto in a Pink Sauce or Vodka Sauce

~ ENTREES ~

(Please select two from the list below)

Chicken Francaise

Chicken Breast Dipped in a Light Egg Batter, Sautéed and
Served in a Lemon Butter Sauce

Chicken Marsala

Floured Sautéed Chicken Breast Served in a
Wine and Mushroom Sauce

Chicken Stir Fry

Tender White Meat Chicken Sautéed with a Mixture of Fresh
Chinese Vegetables. Served with White Rice

Chicken Provencal

Mushroom Stuffed Chicken Breast with Light Pan Juice & Braised Celery

Herb Grilled Salmon

Herb Grilled Salmon with Papaya Chile Salsa

Tokyo Sesame Salmon

Sesame Glazed Salmon Served on a Bed of Delicate Rice Noodles
and a Julienne of Vegetables

SoHo Grill

Grilled Flank Steak with Parsley Sauce, Roasted Sweet Peppers and
Grilled Onions

Asian Tenderloin

Asian Five-Spice Barbeque Pork Tenderloin with Mango Citrus Salsa

New Orleans London Broil

Marinated Prime London Broil Grilled and
Topped with Roasted Corn Salsa

*The Above Menu is Served with an Assortment of Bread & Rolls, Mixed
Greens in a Balsamic Vinaigrette & Choice of Vegetable & Potato*

~ Potato/Starch Choices ~

Roasted Red Bliss, Parmesan Potatoes, Stuffed Baked Potato,
Garlic Mashed Potatoes, Horseradish Mashed Potatoes,
Potatoes Au Gratin or Rice Pilaf

~ Vegetable Choices ~

Green Beans with Julienne Carrots, Green Beans Almondine,
Glazed Vichy Carrots, Broccoli Spears with Roasted Garlic Chips,
Peas with Mushrooms, Zucchini Provencal or Cauliflower Gratinée

~ DESSERT ~

(Please select one from the list below)

Ice Cream, Raspberry Sorbet, Apple Bread and Butter Pudding

Coffee and Tea Service

\$29.00 Per Person

(Please add tax and gratuity)

Menu Enhancements

Champagne Toast

\$2.00 Per Person

Additional Hour Butler Style Hors d' Oeuvres

\$9.00 Per Person

Antipasto Display

\$4.00 Per Person

Fresh Vegetable Crudit 

Served with Herb Dip and Hummus

\$2.00 Per Person

International Cheese and Fruit Display

Imported and Domestic Cheeses with Grapes, Sliced
Fruits and Berries of the Season

\$4.00 Per Person

Marinated Grilled Vegetable Display

\$3.00 Per Person

Mozzarella Roulade

Fresh Made Mozzarella Stuffed with Prosciutto
and Roasted Red Peppers

\$3.00 Per Person

Warm Brie in French Pastry and Strawberries

\$4.00 Per Person

Fresh Fruit Platter

\$4.00 Per Person

Carving Station (Please select two from the list below)

Roast Top Round of Beef, Honey Roasted Turkey,
Smoked Virginia Ham, Roast Loin of Pork*, Filet
Mignon*, Smoked Salmon* (*\$2 additional)

\$8.00 Per Person

Pasta Station

Penne and Farfalle Pasta Tossed Per Your Guests'
Requests with Roasted Garlic and Olive Oil, Fresh Basil,
Pesto, Marinara or Vodka Sauce

\$5.00 Per Person

Oriental Wok Station

Chinese Vegetables with Chicken, Beef, or Shrimp
(\$2 additional) Tossed in a Ginger Teriyaki Sauce
and Served Over Rice

\$6.00 Per Person

Sushi Station

A Fresh Assortment of Sushi Rolls Including California,
Spicy Shrimp, Tuna, and Fancy Dragon. Accompanied
with Ginger, Wasabi, and Soy Sauce

\$ 6.00 Per Person

Crepe Station

Berries and Cream, Ricotta Cheese and Raisins, and
Fresh Bananas and Chocolate

Or

Chicken and Fresh Broccoli, Beef, Mushrooms and Pearl
Onions, and Spinach and Cheese

\$6.00 Per Person

Fajita Station

Made to Order Grilled Chicken or Beef, Onions,
and Peppers. Served with Sour Cream, Salsa,
Guacamole, and Soft Tortilla

\$6.00 Per Person

Raw Seafood Bar

Jumbo Shrimp, Freshly Shucked Clams, Blue Point
Oysters, Clams on the Half Shell, Crab Claws,
Medallions of Maine Lobster Tail

\$ Market Price

Viennese Table

Miniature Pastries and assorted Cookies
\$7.00 Per Person

Deluxe Viennese Table

An assortment of Cookies, Tortes, Pies, Cakes,
and Miniature Pastries
\$12.00 Per Person

Belgium Chocolate Dipped Strawberries

Fresh, Ripe Strawberries hand dipped in Belgium
Chocolate. Served either Butler Style or
pre-plattered on each table.
\$2.00 Per Person

Ice Cream Sundae Bar

Vanilla, Chocolate, and Strawberry Ice Cream served
with Various Candy Toppings, Sauces and
Fresh Whipped Cream
\$4.00 Per Person

Flambé Station

Bananas, Strawberries, Cherries
\$6.00 Per Person

Waffle Station

Served with Fruits and Berries of the Season,
Cinnamon Sugar, Flavored Syrups, and
Fresh Whipped Cream
\$5.00 Per Person

* All Stations Require a Station Chef

Four Hour Premium Open Bar

(Includes: Top-Shelf Mixed Drinks, House Wines,
Imported and Domestic Beer, Soda and Juices)
Lunch/Brunch \$19.00 Dinner \$26.00

Four Hour Open Bar

(Includes: House Brand Mixed Drinks,
House Wines, Domestic Beer, Soda and Juices)
Lunch/Brunch \$16.00 Dinner \$22.00

Four Hour Limited Bar

(Includes: Beer, Wine and Soda)
*Selections May Vary
Lunch/Brunch \$15.00 Dinner \$18.00

Four Hour Soda and Juice Bar

Lunch/Brunch \$6.00 Dinner \$8.00

Four Hour Brunch Bar

(Includes: Mimosas, Bloody Mary's and Champagne)
Lunch/Brunch \$13.00

Bartender Four Hours

\$75.00
(TAB, Cash Bar Only)

Upgraded Wines Are Available For Purchase Upon Request

Additional Hour Pricing Available Upon Request



Cocktail Reception

ONE HOUR OF HORS D'OEUVRES

A Homemade Selection Served Butler-Style Continuously and
Unlimited for One Hour

FRESH VEGETABLE CRUDITÉ

Served with Herb Dip and Hummus

INTERNATIONAL CHEESE AND FRUIT PLATTER

Imported and Domestic Cheeses with Grapes, Sliced Fruits
and Berries of the Season



STATIONS

(Please select three from the list below)

Pasta Station

Penne and Farfalle Pasta Tossed Per Your Guests' Requests
with Roasted Garlic and Olive Oil, Fresh Basil, Pesto,
Marinara or Vodka Sauce

Carving Station

(Please select two from the list below)

Roast Top Round of Beef, Honey Roasted Turkey,
Smoked Virginia Ham, Roast Loin of Pork*, Filet Mignon*,
Smoked Salmon* (*\$2 additional)

Oriental Wok Station

Chinese Vegetables with Chicken and Beef or Shrimp (\$2 additional)
Tossed in a Ginger Teriyaki Sauce and Served Over Rice

Sushi Station

A Fresh Assortment of Sushi Rolls Including California,
Spicy Shrimp, Tuna, and Fancy Dragon.
Accompanied with Ginger, Wasabi, and Soy Sauce

Crepe Station

Berries and Cream, Ricotta Cheese and Raisins, and
Fresh Bananas and Chocolate

Or

Chicken and Fresh Broccoli, Beef, Mushrooms and
Pearl Onions, and Spinach and Cheese

Fajita Station

Made to Order Grilled Chicken or Beef, Onions, and Peppers.
Served with Sour Cream, Salsa, Guacamole, and Soft Tortilla

*\$100 for each station chef

\$45.00 Per Person
(Please add tax and gratuity)

Hors d'Oeuvres

SoHo Crostini

Grilled peasant bread topped with fresh mozzarella, tomato salsa and mushroom duxelle

Chicken Saté

Eastern Indian style chicken, skewered with peanut sauce

Stuffed Cherry Peppers

Your choice of either hot or sweet cherry peppers stuffed with prosciutto and provolone

Parmesan Artichoke Hearts

The heart of the artichoke stuffed with creamy goat cheese, zesty Parmesan cheese, seasoned with a hint of garlic

Brie En Croute

French puffed pastry filled with domestic Brie and slivered almonds with raspberry sauce

Phyllo Puffs

Assorted phyllo puffs stuffed with mushrooms, leeks, spinach and Fontina cheese

Vegetable Duck Rolls

A julienne of vegetables and thinly sliced breast of duck served in a crispy spring roll with Asian dipping sauce

Bruschetta

Garlic toast rounds with fresh tomato salsa

Teriyaki Beef Skewers

Thai seasoned beef served teriyaki style

Parmesan Chicken

Breaded chicken dredged in fresh Parmesan cheese, deep-fried and served with tomato basil sauce

Pecan Chicken

Breaded chicken dredged in finely chopped pecans, deep-fried and served with a Creole mustard sauce

Southwestern Pesto Chicken Saté

Pesto marinated chicken seasoned with Southwestern spices, skewered and served with pesto sauce

Stuffed Mushrooms

Your choice of either Italian breadcrumb sausage or lump crabmeat* served in baby mushroom caps

Coconut Shrimp* or Chicken

Breaded shrimp or chicken dredged in fresh coconut, deep-fried and served with sweet and sour sauce

Apple and Walnut Brie Purse*

French puff pastry purse stuffed with Brie cheese, apples & walnuts

Salmon Cake*

Smoked Salmon on a potato pancake garnished with dill crème sauce

Shrimp Cocktail*

White gulf shrimp on a bed of lettuce with a horseradish cocktail sauce

Petit Beef Wellington*

Filet of beef drizzled with duxelles.
Wrapped in a pastry crust and delicately baked.

Filet Mignon*

Filet mignon and caramelized onions on black bread

Brown Sugar Bacon Wrapped Scallops*

Bite size scallops lightly rolled and wrapped in lean, dry cured bacon textured with brown sugar

Beef Carpaccio*

Served on toast with tarragon mustard

Stuffed Clams*

Your choice of either clams casino or clams oreganata

Shrimp Phyllo*

Poached garlic shrimp with tomato and basil in phyllo

Mini Crab Cakes*

Lump crabmeat with finely diced sweet red peppers, served with a Creole mustard sauce

*Market Price

Up to 75 Guests — Choice of Six

Up to 150 Guests — Choice of Eight

150 or More — Choice of Ten

Appetizer Portions of Hors d'Oeuvres are Available for Sit Down Receptions

Our Wedding Packages

WEDDING PACKAGE INCLUSIONS:

5 Hour Premium Open Bar

Champagne Toast

Cork Finished Wine Service with Dinner

Deck Access

Servers in Formal Tuxedos

Private Server to Attend to Bridal Party and Immediate Family

Direction Cards

White Linen Tablecloths and Ivory Linen Napkins

Coat Check

Preferred Vendors List

Standard Wedding

~ COCKTAIL HOUR ~

International Cheese and Fruit Platter

Imported and Domestic Cheeses with Grapes, Sliced Fruits
and Berries of the Season

Fresh Vegetable Crudité

Served with Herb Dip and Hummus

Butler Passed Hors d'Oeuvres

A Homemade Selection, Served Butler-Style Continuously
and Unlimited for One Hour

~ RECEPTION ~

Champagne Toast

Appetizer (Please select one from the list below)

~ Seasonal Fruit with Lemon Lime Dressing

~ Three Cheese Tortellini with Spinach Walnut Pesto

~ Duck Vegetable Rolls with a Spicy Asian Dipping Sauce

Salad (Please select one from the list below)

~ Organic Baby Field Greens in Balsamic Vinaigrette

~ Classic Caesar Salad

Entrée (Please select two from the list below)

Herb Marinated French Breast of Chicken

with Roasted Shallot Pan Jus

Roasted Chicken Breast

with Lemon Herb Sauce and Sautéed Mushrooms

Slow Roasted Prime Rib of Beef

Served with a Port Demi Glaze

Roast Strip Sirloin of Beef

Served with a Native Wild Mushroom Sauce

Crab Stuffed Flounder Fillet

with a Chardonnay Cream Sauce

Pan Seared Teriyaki Glazed Salmon

Served over Julienne Vegetables and Soba Noodles

Above selections accompanied by Chef's choice of seasonal vegetable
and custom seasoned rice or potato to complement your main course.

Custom Wedding Cake

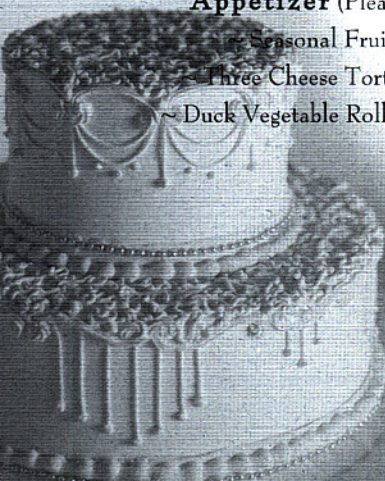
Coffee Service

Set Up Fee for Ceremony \$300.00

Service Fee \$250.00

\$95.00 Per Person

(Please add tax and gratuity)



Deluxe Wedding

~ COCKTAIL HOUR ~

International Cheese and Fruit Platter

Imported and Domestic Cheeses with Grapes,
Sliced Fruits and Berries of the Season

Fresh Vegetable Crudité's

Served with Herb Dip and Hummus

Butler Passed Hors d'Oeuvres

A Homemade Selection, Served Butler-Style
Continuously and Unlimited for One Hour

~ RECEPTION ~

Champagne Toast

Appetizer (Please select one from the list below)

~ Crab Cake with Pineapple Sweet Pepper Salsa
and Ginger Scallion Aioli

~Buffalo Mozzarella, Heirloom Tomato
and Grilled Eggplant Napoleon

~Shrimp Cocktail Served on a Bed of Lettuce
with Horseradish Cocktail Sauce

~Wild Mushroom Ravioli with Pistachio Cream Sauce

Salad (Please select one from the list below)

~Organic Baby Field Greens in Balsamic Vinaigrette

~Classic Caesar Salad

~Beet and Walnut Salad in Sherry Vinaigrette

Entrée (Please select two from the list below)

Sautéed Breast of Chicken

Layered with Prosciutto, Mozzarella, & Topped with a Mushroom Sauce

Boneless Breast of Chicken

Stuffed with Spinach, Feta Cheese, and Sundried Tomatoes
with a Parmesan Crust

Herb Marinated French Breast of Chicken
with Roasted Shallot Pan Jus

Grilled Filet Mignon
with Roasted Shallot and Shitake Mushroom Demi-Glace

Black Angus Steak
Lightly Breaded with Fresh Bread Crumbs and Italian Spices.
Sautéed with Spicy Peppercini Peppers

Marinated Pork Chops
Stuffed with Apples, Walnuts, Cornmeal, and Gorgonzola Cheese.
Topped with Apple Relish

Multi Spiced Crusted Tuna Steak
with Black Bean Shiraz Butter Sauce

Pan Seared Peppered Swordfish
with Red Onion Salsa

*Above selections accompanied by Chef's choice of seasonal vegetable
and custom seasoned rice or potato to complement your main course.*

Viennese Table

Presentation of Cakes and Tarts, Miniature Pastries,
House Baked Cookies

Custom Wedding Cake

Coffee Service

Set Up Fee for Ceremony \$300.00
Service Fee \$250.00

\$115.00 Per Person
(Please add tax and gratuity)

