

Butlered Hors D'Oeuvres

(CHOICE OF EIGHT)

HOT

Miniature Crab Cakes with Country Mustard
Bacon Wrapped Casino Stuffed Shrimp
Coconut Shrimp with Sweet Chili Sauce
Scallops Wrapped in Smoked Bacon with Horseradish Cream
Maine Lobster Puff with Sherry Newburg Sauce
Herb Crusted Lamb Chops with Cranberry Demi-Glace
Cocktail Frankfurters Wrapped in Pastry with Dijon Mustard
Beef Barbacoa Taquitos with Cilantro Lime Sour Cream
Chorizo & Manchego Cheese Arepas
Petite Philly Cheese Steaks
Cajun Shrimp & Andouille Sausage Stuffed Crimini Mushrooms
Peking Duck Ravioli with Teriyaki
BBQ Pulled Pork Wrapped in a Southern Style Biscuit
Buffalo Chicken Springroll with Bleu Cheese
Tandoori Chicken Skewer with Mango Cream
Chicken & Lemongrass Potstickers with Ponzu
Spinach & Feta Cheese Phyllo Triangle
Cherry Blossom Tart
Miniature Grilled Cheese with Tomato Bisque
Black Mission Fig & Creamy Stilton Cheese Puff
Port Poached Pear & Gorgonzola Tart

COLD

Coriander Seared Ahi Tuna with Wasabi
Pastrami Smoked Salmon Mousse on Sweet Potato Pancake
Belgian Endive Boat with Boursin Cheese
Gazpacho Shrimp Shooter
Classic Tomato Bruschetta Crostini
Peppered Filet Mignon Tataki Senbai
Honeydew Melon Balls & Prosciutto
Anti-Pasta Skewer
Creole Shrimp with Roasted Jalapeno Chantilly on Cornbread Square
New Potatoes with Caviar & Crème Fraiche
Black Mission Fig & Serrano Tartine with Truffled Honey Boursin
Chilled Strawberry Champagne Soup Shooter
Salami Cannoli with Herbed Red Pepper Cream

Cocktail Hour Stations

SEAFOOD MARTINI BAR

Jumbo Shrimp Cocktail
Pepper Seared Tuna

Snow Crab Claws
Thai Spiced Mussels

Citrus Crab Salad
Blue Point Oysters

NEPTUNE STATION

Oyster Rockefeller
Roasted Lobster Tails

Baked Clams
Shrimp Stir-Fry

Breaded Calamari
Lobster Mac & Cheese

CARVING STATION

Herb Crusted Filet Mignon
Roasted French Turkey Breast
Grilled Skirt Steak
Slow Braised Brisket

Steamship of Pork
Steamship of Beef
Applewood Smoked Ham

*Choose one meat to be carved
Which will be served with assorted cocktail rolls and dips*

ITALIAN STATION

Genoa Salami
Prosciutto Ham
Spicy Cappicola
Aged Provolone

Parmesan Reggiano
Sautéed Broccoli Rabe
Roasted Peppers
Italian Hot Peppers

Marinated Artichokes
Tomato & Mozzarella
Sausage & Peppers
Fried Mozzarella

PASTAS

Tortellini Pesto Cream

Gemelli Aglio e Olio

Penne Pomodoro

MEDITERRANEAN STATION

An Assortment of Imported Cheeses, Mustards, Jams and Sliced French Baguettes. Classic Garlic Hummus, Pesto Hummus, Spinach & Artichoke Dip, Assorted Stuffed Olives, Wheatberry Salad and Stuffed Grape Leaves. An Elaborate Grilled Vegetable Display accompanied by Flat Breads and Grilled Pita.

SOUTHWEST STATION

Guests' Choice of Chicken Fajitas or Beef Tacos hand made by our Chef. Displayed with Tortilla Chips, Pico de Gallo, Salsa and additional accoutrements.

First Course Selections

PASTA SELECTIONS

PENNE POMODORO

Penne Pasta, Fresh Tomato Basil Sauce, Balsamic Drizzle, Shaved Parmesan Reggiano Cheese

DRUNKEN LOBSTER

Lobster Ravioli, Sweetened Rum Cream Sauce, Fresh Dill

RUSTIC TORTELLINI

Classic Cheese Tortellini, Sun-Dried Tomato Pesto Cream Sauce, Cracked Peppercorn, Shaved Locatelli Cheese

ITALIAN MARKET GNOCCHI

Potato and Ricotta Cheese Gnocchi, Roquefort Cream Sauce, Balsamic Drizzle

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash filled Ravioli, Crushed Candied Walnuts and Choice of Sage and Honey Infused Alfredo or Caramelized Brown Butter Sauce

GEMELLI AGLIO E OLIO

Twisted Pasta Braids, Olive Oil, Roasted Garlic, Sun-Dried Tomatoes, Capers, Baby Spinach, Kalamata Olives, Shaved Parmesan Reggiano Cheese, Balsamic Drizzle

JACOB'S LADDER RAVIOLI

Braised Short Rib and Root Vegetable Stuffed Ravioli, Horseradish Infused Alfredo, Tomato Concasse, and Asiago Cheese

First Course Selections

SALADS

WANAMAKER SALAD

Baby Field Greens, Grilled Pear, Sun-Dried Cranberries, Candied Walnuts, Crumbled Roquefort, Raspberry Honey Vinaigrette

CLASSIC CAESAR SALAD

Roasted Red Peppers, Reggiano Cheese Crisps, Cracked Pepper

GOLDEN BEETS & CHEVRE

Baby Arugula, Roasted Golden Beets, Grape Tomatoes, Toasted Pecans, Goat Cheese, Blood Orange Vinaigrette

CAPRESE SALAD

(Recommended in Season Only)

Sliced Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Cracked Pepper, Sea Salt, Extra Virgin Olive Oil & Balsamic Drizzle

RUSTIC MUSHROOM SALAD

Baby Field Greens, Roasted Crimini Mushrooms, Charred Tomatoes, Asparagus Tips, Shaved Pecorino, Apple Cider Vinaigrette

BABY KALE

Garbanzo Beans, Tear Drop Tomatoes, Cucumber, Shaved Red Onion, Reggiano Cheese, Red Wine Vinaigrette

BABY SPINACH

Baby Spinach Leaves, Kalamata Olives, Roma Tomatoes, Smoked Bacon, Crumbled Goat Cheese, White Balsamic Vinaigrette

SCARLET GREENS

Scarlet Leaves, Heirloom Tomatoes, Carrot Twills, Roasted Sunflower Seeds, Shaved Pecorino, Aged Balsamic Vinegar

BIBB LEAVES

Blueberries, Spiced Almonds, Orange Slices, Aged Gouda, Champagne Dijon Vinaigrette

First Course Selections

SOUPS

ITALIAN WEDDING

Escarole, Meatballs, Shredded Chicken, Acini de Pepe

SWEET CORN & CRAB CHOWDER

Lump Crab Meat, Sweet Corn, Red Bliss Tomatoes

ROASTED ASPARAGUS CREAM

With Truffle Essence

LOADED BAKED POTATO

Smoked Bacon, Sour Cream, Cheddar Cheese, Chives

CREAM OF WILD MUSHROOM

Shitake, Porcini & Crimini Mushrooms

ROASTED SHALLOT & BUTTERNUT SQUASH BISQUE

Nutmeg Crème Fraîche

Plated Entrée Selections

SEAFOOD

JUMBO LUMP CRAB CAKES

Oven Roasted, Country-Style Mustard

STUFFED JUMBO GULF SHRIMP

Creamy Crab Imperial, Lemon, Roasted Yellow Pepper & Cilantro Aioli

PAN ROASTED STRIPED BASS

Shitake Mushrooms, Butternut Squash Hash, Wilted Spinach, Sage Tomato Broth

POTATO CRUSTED SALMON

Shoestring Potatoes, Stone Mustard Cream, Truffled Honey Drizzle

CHAMPAGNE POACHED SALMON

Sweet Pea Puree, Tarragon Artichoke Cream

SALMON FLORENTINE

Baby Spinach, Roasted Peppers, Gruyere Cheese, Lemon Butter

PECAN CRUSTED RED TAIL BASS

Smashed Pecans, Red Grape Compote, Blood Orange Beurre Blanc

CHILEAN SEA BASS

Oven Roasted, Herb Butter, Choice of Citrus Balsamic Reduction or Mango Curry Cream

FILLET OF BLACK BONITO

Herbed Parmesan Crust, Tomato Confit, Lobster Sauce

BROILED STUFFED TILAPIA

Creamy Crab Imperial, Chardonnay, Citrus Dill Butter

Plated Entrée Selections

BEEF, VEAL & LAMB

FILET MIGNON

*Char-Grilled, Wild Mushroom Ragout, Choice of Merlot Demi-Glace, Classic Béarnaise Sauce,
Gorgonzola Fondue or Peppercorn Demi-Glace*

BRAISED SHORT RIB OF BEEF

Root Vegetable Stew, Horseradish Scented Demi-Glace

PRIME RIB OF BEEF

Slow Roasted, Herbed Beef Jus

ROASTED LOIN OF LAMB

Lavender Essence, Moroccan Couscous, Apricot Demi-Glace

RACK OF LAMB

Rosemary Dijon Crust, Sun-Dried Cranberry Compote, Spiced Apple Cider Reduction

VEAL CHOP

Char-Grilled, Prosciutto Butter, Rosemary Jus

BRACE OF OSSO BUCCO

Braised Petite Veal Shanks, Roasted Root Vegetables

Plated Entrée Selections

CHICKEN

CHICKEN MADEIRA

Wild Mushrooms, Vidalia Onions, Madeira Wine Demi-Glace

CHICKEN POMMERY

Char-Grilled Euro Breast of Chicken, Pommery Mustard Honey Glaze

CHICKEN PICCATA

Lemon, Capers, Chardonnay Butter Sauce

CHICKEN LOVE PARK

Sautéed Spinach, Sun-Dried Tomatoes, Boursin Cheese, Truffled Demi-Glace

CHICKEN AU POIVRE

Peppercorn Mélange, Roasted Plum Tomatoes, Brandy Cream

STUFFED BREAST OF CHICKEN

Caramelized Apple Cornbread, Candied Walnuts, Golden Raisins, Herbed Veloute

CHICKEN ROMA

Prosciutto, Wilted Spinach, Roasted Peppers, Tarragon Butter Sauce

MEDALLIONS OF CHICKEN

Jumbo Lump Crab Meat, Stewed Grape Tomatoes, Roasted Asparagus, Gruyère Fondue

Plated Vegetarian & Vegan Selections

PENNE POMODORO

Penne Pasta, Fresh Tomato Basil Sauce, Balsamic Drizzle, Shaved Parmesan, Reggiano Cheese

GEMELLI AGLIO E OLIO

Twisted Pasta Braids, Olive Oil, Roasted Garlic, Sun-Dried Tomatoes, Capers, Baby Spinach, Kalamata Olives, Shaved Parmesan Reggiano Cheese, Balsamic Drizzle

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash filled Ravioli, Crushed Candied Walnuts and Choice of Sage and Honey Infused Alfredo or Caramelized Brown Butter Sauce

VEGETABLE STRUDEL

Fresh Roasted Vegetables Wrapped in Phyllo Sheets, Baked and Topped with our House Marinara Sauce, Balsamic Drizzle

WANAMAKER PAD THAI (VEGAN)

Asian Rice Noodles, Bean Sprouts, Carrots, Scallions, Crushed Peanuts, Fried Tofu, Spicy Tomato Broth

GRILLED TOFU CACCIATORE (VEGAN)

Marinated & Grilled Firm Tofu, Sautéed Peppers & Onions, Fresh Pomodoro

ROOT VEGETABLE RATATOUILLE (VEGAN)

Roasted Parsnips, Turnips, Rutabagas & Carrots, Stewed Tomatoes, Quinoa & Brown Rice Pilaf

ROASTED PORTOBELLO MUSHROOM & ASPARAGUS (VEGAN)

Marinated & Oven Roasted, Herbed Fregola Sarda, Balsamic Drizzle

TOFU VINDALOO

Firm Tofu, Coconut Curry, Charred Onions, Lentils, Basmati Rice

Plated Entrée Selections

DUET ENTRÉE

PETITE FILET MIGNON

Char-Grilled, Choice of Merlot demi-Glace, Classic Béarnaise Sauce, Gorgonzola Fondue or Green Peppercorn Demi-Glace

**Paired with (choose one)*

BROILED COLD WATER LOBSTER TAIL

Grilled Lemon, Clarified Butter

JUMBO LUMP CRAB CAKE

Oven Roasted, Country-Style Mustard

CHILEAN SEA BASS

Oven Roasted, Herb Butter, Choice of Citrus Balsamic Reduction or Mango Curry Cream

GRILLED FILLET OF SALMON

Fried Leeks, Lemon Saffron Beurre Blanc

SALMON FLORENTINE

Baby Spinach, Roasted Peppers, Gruyere Cheese, Lemon Butter

STUFFED JUMBO GULF SHRIMP

Creamy Crab Imperial, Lemon, Roasted Yellow Pepper & Cilantro Aioli

Combo plates are an additional \$5.00 per person excluding the Lobster Tail which is Market Price

Starch & Vegetable Selections

STARCHES

POTATOES DAUPHINOISE

French Gratin, Gorgonzola Fondue

RED BLISS POTATOES

Oven Roasted, Smoked Paprika

ROASTED YUKON GOLD

Oregano, Roasted Garlic

BUTTER BRAISED FINGERLING POTATOES

Tri-Colored, Rosemary, Garlic

RISOTTO

*Choice of Herbed Parmesan,
Sundried Tomato or Porcini Mushroom*

WILD HERBED RICE

SMASHED RED BLISS

CLASSIC GARLIC MASHED

WHIPPED WASABI POTATO

HORSERADISH MASHED POTATO

WHIPPED ROQUEFORT POTATO

VEGETABLES

WILTED SPINACH

Olive Oil, Garlic

ROASTED ASPARAGUS

Baby Carrot Garnish

HERICOT VERTS

Caramelized Pearl Onions

ROASTED BABY VEGETABLES

*Patty Pan, Sunburst, Mini Zucchini
& Baby Carrots*

SAUTÉED GREEN BEANS

*Julienne of Roasted Pepper
or Almondine Style*

ROOT VEGETABLE MEDLEY

*Herbed & Oven Roasted Turnips,
Rutabagas and Carrots*

STEAMED BROCCOLINI

Baby carrot Garnish

Dessert Selections

WEDDING CAKE

VIENNESE DESSERT ROOM

VIENNESE SWEET STATION

Display of Deluxe Miniature Pastries such as: Carrot Cake, Pecan Diamonds, French Butter Cups, Hazelnut Mousse Torte, Italian Cannoli's, fresh Tarts and Bananas Foster

INTERNATIONAL COFFEE BAR

Freshly Brewed Coffee, Cappuccino and Espresso Served with: Whipped Cream, Chocolate Shavings, Confectioners' Sugar, Sugar Cubes, Baileys Irish Cream, Kahlua, and Amaretto

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream Served with a Variety of Toppings

Bar Selections

PREMIUM BRANDS OF LIQUOR, BEER (TWO DOMESTIC/TWO CRAFT) AND WINE

<i>Crown Royal</i>	<i>Dry Vermouth</i>	<i>Apple Pucker</i>
<i>Jack Daniel's</i>	<i>Amaretto</i>	<i>Svedka Vodka</i>
<i>Ketel One Vodka</i>	<i>Kahlua</i>	<i>Amstel Light</i>
<i>Tanqueray Gin</i>	<i>Peach Schnapps</i>	<i>Heineken</i>
<i>Southern Comfort</i>	<i>Triple Sec</i>	<i>Yuengling Lager</i>
<i>Jose Cuervo</i>	<i>Flavored Stoli Vodka</i>	<i>Miller Light</i>
<i>Johnny Walker Black</i>	<i>Bacardi White Rum</i>	<i>Champagne Toast</i>
<i>Jameson</i>	<i>Dewar's WT Label Scotch</i>	<i>Soft Drinks</i>
<i>Coconut Rum</i>	<i>Captain Morgan</i>	
<i>Sweet Vermouth</i>	<i>Bacardi Rum</i>	

HOUSE BRANDS OF LIQUOR, BEER (TWO DOMESTIC/TWO CRAFT) AND WINE

<i>Seven</i>	<i>Vodka</i>	<i>Coors Light</i>	<i>Woodbridge</i>
<i>Scotch</i>	<i>Amaretto</i>	<i>Yuengling Lager</i>	<i>Chardonnay</i>
<i>Rum</i>	<i>Peach Schnapps</i>	<i>O'Doul's</i>	<i>Merlot</i>
<i>Gin</i>	<i>Sweet Vermouth</i>	<i>Soft Drinks</i>	<i>White Zinfandel</i>
<i>Bourbon</i>	<i>Dry Vermouth</i>	<i>Champagne Toast</i>	

BEER (TWO DOMESTIC/TWO CRAFT), WINE AND SODA BAR

<i>Sycamore Lane</i>	<i>O'Doul's</i>	<i>Heineken</i>
<i>- Cabernet, Merlot,</i>	<i>Yuengling Lager</i>	<i>Miller Light</i>
<i>Pinot Noir, Pinot Grigio,</i>	<i>Soft Drinks</i>	
<i>Chardonnay, White</i>		
<i>Zinfandel</i>		

