

Butlered Hors D'Oeuvres

(CHOICE OF EIGHT)

MEAT & POULTRY

- Roasted Italian Pork Spring Roll with Red Pepper Coulis - NF*
- Sriracha Chicken Dumpling with Honey Soy - NF*
- Herb Crusted Lamb Chops with Cranberry Demi-Glace - GF*
- Mediterranean Chicken Satay with Cucumber Yogurt - GF*
- Cocktail Frankfurters Wrapped in Pastry with Dijon Mustard - NF*
- Petite Philly Cheese Steaks - NF*
- Miniature Potato Skins with Cheddar & Bacon – GF, NF*
- Mini Pork Char Sui Bao Buns – DF, NF*
- Peking Duck Ravioli with Teriyaki - NF*
- Beef Bourguignonne Puff - NF*
- Buffalo Chicken Spring Roll with Bleu Cheese - NF*
- Peach BBQ Brisket wrapped in Pork Belly – GF, DF, NF*
- Chicken & Cheese Quesadilla Cone - NF*
- Black Mission Fig & Serrano Tartine with Truffled Honey Boursin - NF (chilled)*
- Avocado & Crab Deviled Egg – GF, NF (chilled)*
- Filet Mignon Tartare on Parmesan Crisp Crostini with Minced Mushroom Ragout – NF (chilled)*

SEAFOOD

- Paella Croquette with Shrimp & Chorizo - NF*
- Miniature Lobster Cobbler - NF*
- Miniature Crab Cakes with Country Mustard – DF, NF*
- Bacon Wrapped Casino Stuffed Shrimp – NF*
- Coconut Shrimp with Sweet Chili Sauce - NF*
- Scallops wrapped in Bacon – GF, DF, NF*
- Crab Meat Tart with Lobster Boursin Mousse - NF (chilled)*
- Smoked Salmon Blini with Crème Fraîche - NF (chilled)*
- Creole Shrimp with Roasted Jalapeno Chantilly on Cornbread Square – NF (chilled)*
- Lobster Medallion on Brioche with Dill Cream & Pea Salad – NF (chilled)*
- Seared Ahi Tuna on Cucumber with Wasabi & Soy – GF, DF, NF (chilled)*

VEGETARIAN

- Miniature Grilled Cheese with Tomato Bisque - NF*
- Spinach & Feta Cheese Phyllo Triangle - NF*
- Quinoa Zucchini Fritter with Lemon Sauce- Vegan, GF, DF, NF*
- Vegetable Tikki Cake with Mango Chutney - Vegan, DF, NF*
- Crispy Potato with Cremini Mushroom Mousse – GF, NF (chilled)*
- Classic Tomato Bruschetta Crostini – NF (chilled)*
- Olive Tapenade Tartlet with Goat Cheese Cream – NF (chilled)*
- Caprese Bite with Fresh Mozzarella, Basil & Balsamic – GF, NF (chilled)*
- Roasted Baby Sweet Peppers Stuffed with Artichoke, Spinach & Parmesan Cream – GF, NF (chilled)*
- Watermelon Margarita with Feta Cheese & Candied Jalapeno – GF, NF (chilled)*

Cocktail Hour Stations

SEAFOOD MARTINI BAR

*Jumbo Shrimp Cocktail
Colossal Crabmeat with Remoulade
Mango Shrimp Ceviche*

*Jonah Crab Claw Cocktail
Seared Ahi Tuna with Wasabi
Blue Point Oysters*

NEPTUNE STATION

*Italian Stuffed Oysters
Shrimp Stir-Fry*

*Roasted Lobster Tails
Mussels Marinara*

*Sautéed Baby Clams
Lobster Mac & Cheese*

CARVING STATION

CHOICE OF ONE:

Herb Crusted Filet Mignon- Merlot Demi Glaze, Horseradish Cream, Truffle Fries

Roasted Turkey Breast- Cornbread Stuffing, Cranberry, Pesto Mayo

Steamship of Beef- Aged Provolone, Roasted Long Hot Peppers, Au Jus

Applewood Smoked Ham- Spicy Mustard, Mango Chutney, Sweet Potato Fries

Slow Braised Brisket- Pub Style Onion Rings, Smokey BBQ Sauce, Cornbread

Steamship of Pork- Aged Provolone, Broccoli Rabe, Roasted Peppers, Pork Jus

** Served with Assorted Cocktail Rolls **

ITALIAN STATION

*A Duo of Hot Pasta Dishes Penne Pomodoro and
Cheese Tortellini Sundried Tomato Cream accompanied by:*

*Sliced Cured Meats, Tomato Mozzarella Salad, Roasted Sweet Peppers, Marinated Artichokes,
Prosciutto Cherry Peppers, Grilled Eggplant, Stuffed Banana Peppers, Aged Provolone, Roasted Long
Hot Peppers, Fried Mozzarella with Marinara, Sweet Sausage Scaloppini, Grated Parmesan, Red
Crushed Pepper, Flash Fried Calamari and Toasted Garlic Focaccia*

MEDITERRANEAN STATION

A Various Selection of Vegetarian Items including:

*Assorted Imported & Domestic Cheeses, Garlic Hummus, Goat Cheese Stuffed Peppadews,
Marinated Chic Pea Salad, Stuffed Olives, Seven Grain Salad, Feta Cheese & Kalamata Olive Jumble,
Grilled Vegetables, Stuffed Grape Leaves, Gemelli Pasta Aglio e Olio,
Sautéed Pierogies with Onions & Apple Butter and a warm Spinach & Artichoke Dip.
Served with Grilled Pita Bread & Assorted Flatbreads and Crackers*

SOUTHWEST STATION

*Tacos & Fajitas made to order with a choice of Spiced Ground Beef, Shredded Chicken and Carne Asada
served with Pico de Gallo, Shredded Monterey Cheese, Guacamole, Salsa, Queso Blanco, Sour Cream
and Spanish Rice*

First Course Selections

PASTA SELECTIONS

BLACK TRUFFLE CHEESE SACCHETTI

Porcini & Shiitake Mushrooms, Madeira Tomato Broth, Shaved Pecorino, Rainbow Greens

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

Crushed Candied Walnuts, Fried Sage, Honey Butter Alfredo

GEMELLI POMODORO

Tomato Basil Sauce, Balsamic Reduction, Reggiano, Grilled Herbed Crostini

LOBSTER RAVIOLI

Lobster Sherry Cream, Tomato Confit, Chili Oil

CAVATELLI CARBONARA

Sweet Peas, Pork Belly Lardons, Creamy Herbed Alfredo, Garlic Croustade

BLUSHED PURSES

Six-Cheese Pasta Purses, Sundried Tomato Pesto Cream, Baby Breadsticks, Micro Basil

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, Fried Capers, Reggiano, Creamy Dressing

ROASTED SQUASH & ARUGULA

*Baby Arugula Leaves, Butternut Squash, Roasted Tomatoes, Toasted Pecans,
Goat Cheese Croquettes, Parmesan, Lemon Peppercorn Vinaigrette*

BIBB LEAVES

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

STRAWBERRY FIELDS

*Baby Field Greens, Watercress, Pickled & Straight-Up Strawberries,
Cracked Pistachio, Blueberry Stilton, Plum Vinaigrette*

BLACK MISSION

*Young Arugula, Ruby Leaves, Sundried Figs, Toasted Pine Nuts, Preserved Cherries,
Aged Manchego, White Balsamic and Basil Emulsion*

ITALIAN

*Chopped Romaine & Radicchio Lettuce, Cucumber, Sliced Red Onion, Baby Heirloom Tomatoes,
Pepperoncini, Toasted Almonds, Shaved Parmesan, Red Wine Vinaigrette*

CAPRESE SALAD

*(Recommended in Season Only from July-September)
Sliced Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Cracked Pepper, Sea Salt,
Extra Virgin Olive Oil & Balsamic Drizzle*

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

STRIPED BASS

Celeriac Parsnip Puree, Braised Cipollini Onions, Red Pepper Sauce

POTATO CRUSTED SALMON

Shoestring Potatoes, Stone Mustard Cream, Truffle Honey Drizzle

CHILEAN SEA BASS

Herb Butter, Curried Mango Cream, Lemon Balsamic Reduction

BLACK COD

Miso-Sake Glaze, Bok Choy, Shiitake Mushrooms

BRANZINO

Blistered Baby Heirloom Tomatoes, Caper, Kalamata, Lemon Oil

SEARED SCALLOPS

Hoisin Glaze, Edamame Puree, Roasted Beech Mushrooms

PAN ROASTED SALMON

Braised Northern Beans, Roasted Sunchokes, Lemon Yogurt Vinaigrette

SAUTÉED GROUPER

Warm Carrot Ribbons, Vienna Red Onion, Lemon Dill Beurre Blanc

Plated Entrée Selections

BEEF, VEAL & LAMB

FILET MIGNON

Wild Mushroom Ragout, Merlot Demi-Glace or Classic Sauce Bearnaise

RACK OF LAMB

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

STRIP STEAK

Peppercorn Dust, Preserved Cherries, Bourbon Cream

BRAISED SHORT RIB

Stewed Root Vegetables, Horseradish Scented Demi-Glace

BEEF TENDERLOIN

Shaved Brussel Sprouts, Lobster Mushrooms, Roasted Garlic Sauce

PRIME RIB OF BEEF

Slow Roasted, Herbed Beef Jus, Horseradish Cream

VEAL CHOP

Pancetta Lardons, Garlic Herb Butter, Rosemary Jus

PORK MEDALLIONS

Candied Sweet Potato, Collard Greens, Roasted Tomato Veloute

Plated Entrée Selections

CHICKEN

CHICKEN MADEIRA

Wild Mushrooms, Vidalia Onions, Madeira Wine Demi-Glace

CHICKEN ROULADE

Roasted Brussel Sprouts, Smoked Bacon, Humboldt Fog Goat Cheese, Thyme Jus

CHICKEN TUSCANY

Tomato Artichoke Confit, Sweet Peas, Herbed Goat Cheese Fondue

CHICKEN PICCATA

Lemon, Capers, Chardonnay Butter Sauce

DUCK BREAST

Caramelized Apple, Fried Cornbread, Pomegranate Reduction

CHICKEN LOVE PARK

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

CHICKEN ROMA

Crispy Prosciutto, Roasted Peppers, Aged Provolone, Fried Sage, Pan Jus

Plated Vegetarian & Vegan Selections

WANAMAKER PAD THAI (V)

*Asian Rice Noodles, Bean Sprouts, Carrot, Scallion, Crushed Peanuts,
Flash Fried Tofu, Spicy Tomato Broth*

BALSAMIC MARINATED PORTOBELLO CARPACCIO (V)

Herbed Fregola Sarda, Asparagus Tips, Roasted Tomatoes, Balsamic Gastrique

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

Candied Walnuts, Sage Honey Cream

EGGPLANT ITALIANO (V)

Grilled Eggplant, Wilted Spinach, White Bean Puree, Fried Basil, Pomodoro Sauce

ROASTED ROOT VEGETABLE RATATOUILLE (V)

Roasted Parsnip, Turnip, Rutabaga & Carrot, Tomato, Quinoa & Brown Rice Pilaf

SWEET POTATO MISHMASH (V)

A Vibrant Sweet Potato Stew, Chickpeas, Farro, Pistachio Dust, Grilled Flatbread

MANCHURIAN CAULIFLOWER (V)

Battered Cauliflower, Sambal, Scallion, Cilantro, Basmati Rice

Plated Entrée Selections

DUETS

PETITE FILET MIGNON

Char-Grilled, Choice of Merlot Demi-Glace or Classic Béarnaise Sauce

- OR -

BRAISED SHORT RIB

Horseradish Scented Demi-Glace

PAIRED WITH CHOICE OF ONE

JUMBO LUMP CRAB CAKE

Oven Roasted, Country-Style Mustard

STUFFED JUMBO GULF SHRIMP

Creamy Crab, Lemon, Roasted Yellow Pepper & Cilantro Aioli

SEARED SCALLOPS

Hoisin Glaze, Edamame Puree, Roasted Beech Mushrooms

SALMON FLORENTINE

Wilted Spinach, Roasted Peppers, Gruyere Cheese, Chardonnay Butter

LOBSTER NEWBURG POT PIE

Creamy Lobster Stew, Cognac, Puff Pastry Topping

GROUPER

Blackened Gulf Shrimp, Roasted Corn Bechamel

*BROILED COLD WATER LOBSTER TAIL

Grilled Lemon, Clarified Butter

+ Additional to be Stuffed with Crab

*CHILEAN SEA BASS

Herb Butter, Curried Mango Cream, Lemon Balsamic Reduction

** Combo plates are an additional \$5.00 per person excluding the Lobster Tail and Sea Bass which are Market Price**

Starch & Vegetable Selections

STARCHES

POTATOES DAUPHINOISE

French Gratin, Gorgonzola Fondue

RED BLISS LYONNAISE

Fresh Herb, Caramelized Onions, Pancetta

MOROCCAN COUSCOUS

Saffron, Chic Peas, Sundried Cherries

BROWN SUGAR

ROASTED SWEET POTATOES

CLASSIC GARLIC

MASHED POTATOES

COUNTRY SMASHED RED BLISS

PARMESAN RISOTTO

BUTTER BRAISED FINGERLING POTATOES

Tri-Colored, Rosemary, Garlic

HORSERADISH MASHED POTATO

VEGETABLES

ROASTED ASPARAGUS

Baby Carrot Garnish

STEAMED BROCCOLINI

Baby Carrot Garnish & Clarified Butter

WILTED SPINACH

Olive Oil & Garlic

ROASTED BRUSSEL SPROUTS

Shallots, Butternut Squash, Bacon Butter

ROOT VEGETABLE MEDLEY

*Carrots, Parsnips, Turnips & Rutabaga
with Fresh Herbs*

HARICOT VERTS

*French Beans, Caramelized Pearl Onions,
Clarified Butter*

Dessert Selections

WEDDING CAKE

Four Tier Buttercream Icing 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

PACKAGE INCLUDES SOFT DRINKS AND CHAMPAGNE TOAST

WHISKEY

Maker's Mark Bourbon
Jack Daniel's
Rye Whiskey
Jameson Irish Whiskey
Johnnie Walker Black Scotch
Dewar's White Label Scotch
Southern Comfort
Seagram's 7

VODKA

Tito's
Ketel One
Citron
Stoli Orange
Stoli Raspberry
Stoli Vanilla

GIN

Tanqueray Dry Gin

TEQUILA

Jimador Tequila

RUM

Captain Morgan Spice Rum
Bacardi White Rum
Malibu Coconut Rum

CORDIALS & SPECIALTIES

Christian Brother's Brandy
Bailey's Irish Cream Liqueur
Grand Marnier
Chambord Raspberry Liqueur
Godiva Chocolate Liqueur
Frangelico Hazelnut Liqueur
Romana Sambuca
St. Elder Elderflower Liqueur
Kahlua
Disaronno Amaretto

OTHER

Apple and Peach Schnapps
Cointreau
Martini & Rossi Dry or Sweet Vermouth
Aperol

BEER

Select two domestic bottles and
two craft or import bottles.

TIER ONE WINE INCLUDED

Chardonnay, Pinot Grigio, White Zinfandel,
Sparkling, Sauvignon Blanc, Pinot Noir,
Cabernet and Rose.

For Upgraded Wine Please refer to our
Wine List

Additional Selections

CEREMONY SET UP FEE

*Hold your ceremony in our beautiful ballroom
\$1,800*

PARKING

*Directional: \$950 up to 300 guests. For every
additional 50 guests it is an additional \$100.
Valet: additional \$200 per attendant; \$180
Insurance Fee
Parking package covers one hour prior &
post affair.*

RESTROOM BASKETS

*Toiletry baskets for the men's
and women's restrooms
\$40 per basket*

UP LIGHTING AND PIN SPOTS

*~ Ballroom at the Ben: Included
~ Crystal Tea Room: Up Lighting Included
Pin-spots on centerpieces \$1,200
~Union Trust: Up Lighting Included
Pin-spots on centerpieces \$1,200*

WHITE VINYL DANCE FLOOR \$1,200

WHITE VINYL STAGE \$350

AFTERPARTY

*Two Hours & Includes: open bar, assorted hot
sandwiches & our DJ
\$3,000*

MIRRORED SWEETHEART TABLE \$250

INTERMEZZO OR SORBET

*Choose from a variety of flavors
\$3.00 per person*

OSHIBIORI

*Hot Towelette before Dinner Service
\$3.00 per person*

TIER ONE TABLE SIDE WINE SERVICE

*Select one red & one white varietal.
\$4.00 per person*

SPECIALTY LINENS

*Add custom décor with our assortment of fine
table linens *Priced accordingly*

COAT CHECK

\$1.50 per person

CRYSTAL TEA ROOM DRAPING

*Behind stage \$750
Entrance to Ballroom \$400
In front of band for ceremony \$500*

CHANDELIER WASH LIGHTING

\$750

MONOGRAM ON DANCE FLOOR

\$400

SPARKLERS

\$1,200 for 2 sparklers, \$1,400 for 4 sparklers

VENDOR & CHILDREN'S MEALS

\$50 per person (children age 10 & under)