

# *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*
- Cocktail Frankfurters Wrapped in Pastry with Dijon Mustard - NF*
- Petite Philly Cheese Steaks - NF*
- Miniature Potato Skins with Cheddar & Bacon – GF, NF*
- Peking Duck Ravioli with Teriyaki - 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)*
- 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*
- Smoked Salmon Blini with Crème Fraiche - 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*
- 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)*
- 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*

### SIX CHEESE PURSES

*Vodka Blush Sauce*

# *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*  
*\* May be Subject to Additional Price per Person\**

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*

### CHICKEN MILANESE

*Sage and Lemon Butter Sauce, Parmigiano-Reggiano*



# *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*

### 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*  
*Knob Creek Rye Whiskey*  
*Jameson Irish Whiskey*  
*Johnnie Walker Black Scotch*  
*Dewar's White Label Scotch*  
*Southern Comfort*  
*Seagram's 7*

### VODKA

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

### GIN

*Tanqueray Dry Gin*

### TEQUILA

*Espolon Tequila*

### RUM

*Captain Morgan Spice Rum*  
*Bacardi White Rum*  
*Malibu Coconut Rum*  
*Gosling Dark Rum*

### CORDIALS & SPECIALTIES

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

### OTHER

*Apple and Peach Schnapps*  
*Triple Sec*  
*Martini & Rossi Dry or Sweet Vermouth*  
*Aperol*  
*Campari*

### 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  
\$2,000*

## **PARKING**

*Directional: \$950 up to 300 guests. For every  
additional 50 guests it is an additional \$100.  
Valet: additional \$225 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 Towlette 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 \$550  
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)*