



Gold Package

== Cocktail Hour ==

Enjoy Five Hours of Unlimited Premium Open Bar

1 Hour of Exquisitely Prepared Hors D'oeuvres

select 6 from our list

Imported and Domestic Cheese Display

Fresh Seasonal Fruit Display

Array of Artisanal Breads

Chef's Selected Farmers Market Display

Platter of Grilled Vegetables with Aged Balsamic Dressing

Carving Station

Pasta Station

Chef's Table

select 1 from our list

select 2 from our list

select 3 from our list

== A Lavish Three Course Reception ==

Champagne Toast

White Glove Wine Service throughout your Reception

== Dessert ==

3 Tier Wedding Cake by Sweet Little Things

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

Also Included in Your Special Day:

- Choice of Black, White or Cream Tablecloths
- Choice of Black, White, Cream or Gold Napkins
 - Valet Parking
 - Coat Check
 - Directional Cards
- Personalized Menu Cards
- Your Own Personal Bridal Suite with Attendant

All prices subject to administration fee and current sales tax



== Butler Style Hors D'oeuvres ==

Select six

Mini Vegetable Spring Rolls
Thai sweet chili glaze

Caprese Salad Skewer
mozzarella, cherry tomato, basil leaf, aged balsamic drizzle

Truffle Grilled Cheese
aged white cheddar, toast

Kale and Vegetable Dumplings
pesto emulsion, cilantro leaf

Risotto Croquettes
asparagus, wild mushroom

Mini Lobster Rolls
fresh made lobster salad, artisan roll

Shrimp Dumplings
sesame ponzu, scallion

Chicken Satay
curry and leek marinade

Jerked Rock Shrimp
mango relish, plantain chip

Jalapeno and Creamed Corn Fritter
bourbon bacon, chive

Chicken Chopstick
puff pastry, wood ear mushroom, glass noodle, cilantro leaf

Tuna Tartare
fried tostones shell, sunflower sprouts



== Carving Stations ==

Select one

Roast Turkey
served with gravy

Cajun Pork Loin
served with apple cider demi

Ham
served with brown sugar pineapple sauce

Leg of Lamb
served with mint sauce

Prime Rib
served with au jus

New York Strip +5pp
served with peppercorn sauce

Chateau Briand +5pp
served with bordelaise



== Pasta Station ==

Select two

Pasta Choices

Tortellini

Penne

Farfalle

Rigatoni

Sauces

Fennel Bolognese

Pesto Cream

Wild Mushroom Truffle Ragout

Arrabiata with Pancetta Olives

Sweet or Spicy Crumbled Sausage with Roasted Tomato Sauce



== Chef's Table Options ==

Select three

Breast of chicken served in a white wine and lemon sauce

Medallions of chicken served with wild mushrooms in a marsala wine sauce

Chicken povental prepared with tomato, olives, capers and thyme

Lightly battered chicken breast, fried and covered in fresh mozzarella and a basil pomodoro sauce

Chicken piccata

Pan seared basa with baby spinach, diced roma tomato in a light extra virgin olive oil and garlic sauce

Mussels and clams fra diavolo over linguine

Spanish seafood paella

Roasted east coast cod topped with tomato relish

Corn meal dusted calamari fried golden and accompanied with a fiery marinara sauce

Pepper steak sauteed with onions and tri-colored bell peppers

Pork medallions with wild rice and seasoned bread crumbs

Grilled flat iron steak in a bacon gorgonzola cream

Filet tips in a wild mushroom sauce

Baked eggplant rollatini

Moroccan spiced couscous stuffed plum tomatoes

Fresh bell peppers stuffed with wild rice, seasoned bread crumbs and fresh roasted vegetables



== First Course ==

Select one

Gem Caesar Salad

white anchovy tossed with lemon and garlic, grana podano, garnished with a savory crouton

Crisp Apple Pomegranate Salad

fried goat cheese, drizzled honey, candied walnuts, champagne vinaigrette

Gatsby Beet Salad

beets on a bed of greens with a passion fruit vinaigrette

Caprese Salad

fresh mozzarella, basil, EVOO



— Main Course —

Please select three

Herb Roasted French Cut Chicken
with a pan jus

Seared Chicken Breast
champagne cream

French Cut Chicken Breast Valdostana
stuffed with prosciutto and fontina

Classic Bistro Style Roasted Chicken
fresh herbs and butter, crisp skin, natural gravy

Herb Dusted Atlantic Salmon
wilted greens, garlic chips, horseradish cream

Roasted East Coast Cod
capers, lemon, butter with tomato relish

Pan Seared North Atlantic Salmon
beurre blanc

Miso Glazed Filet of Cod
sweet and spicy glaze

Slow Roasted Prime Rib
au jus

Marinated and Grilled Skirt Steak
chimichurri sauce

Grilled Flat Iron Steak
three peppercorn sauce

Grilled Pork Tenderloin
mushroom madiera wine reduction

All entrees served with fingerling potato and fresh seasonal vegetable

VEGETARIAN

Select one

Wild Mushroom Ravioli
roasted local zucchini, asparagus tips, heirloom tomatoes, fresh basil, lemon white wine sauce

Tofu Noodles and Vegetables
served in garlic and oil



== Wedding Cake ==

Your package comes with a 3 tier wedding cake by *Simple Little Things*

White with simple pipe design

Cake

Chocolate

Vanilla

Icing

Buttercream

Fondant

Fillings

Vanilla, Chocolate, Chocolate Ganache, Lemon Curd, Lemon Cream Cheese, Raspberry, Strawberry, Blueberry Cream Cheese, Cannoli, Oreo, S'Mores, Nutella, Coconut, Peanut Butter, Caramel

Fillings are typically in separate tiers. 2 fillings can be in the same tier if preferred.

Flavor Upgrades

Red Velvet, Lemon, Funfetti

A 3 tier cake feeds 90 guests. Additional sheet cakes can be purchased to feed additional guests. Each sheet cake feeds approximately 40 people. \$80 per sheet cake.

Cake can be decorated with fresh flowers provided by your florist for a \$25 additional charge (to be assembled by the baker upon delivery).



— Enhancements —

additional fee

Farmers Market Table

assorted local vegetables exquisitely displayed with assorted dipping sauces

Charcuterie Table

imported prosciutto, capicola, soprosata, hard salami, pepperoni,
imported olives, peperoncini

Asian Street Food (choose 2)

chicken lemongrass dumplings, kimchi, vegetable spring rolls, general tso's
chicken nuggets served in individual take out boxes, chop sticks, fortune cookies

Taco Truck

chicken carnita, pastor (pineapple-chipotle pork), battered fish
served with warm tortillas, onion, cilantro, tomato, red cabbage, assorted sauces

Mediterranean Table (choose 2)

marinated chicken kabobs, lamb kabobs, vegetable kabobs, herb marinated steak
kabobs served with grilled pita triangles, tzatziki, kalamata olives, grape leaves

Jones Beach Seafood Island

gourmet display of locally caught little neck clams, Blue Point oysters and jumbo
shrimp, served with lemons, red wine mignonette, homemade cocktail sauce

Potato Bar

garlic parmesan French fries, sweet potato fries, yukon gold mashed potato,
traditional sweet potatoes



== Enhancements ==
continued

Southern Station

chicken & waffles, barbeque ribs, jambalaya, served with corn bread, fried green tomatoes, coleslaw

New York Station

mini hot dogs, knishes, hamburger sliders, boneless buffalo chicken wings

Meatball Station

Italian style meatballs, buffalo chicken meatballs, Asian style meatballs served with parmesan cheese, marinara sauce, blue cheese sauce, soy sauce

Old San Juan Station

chicken & rice, beef, chicken and fish tacos, arroz con pollo, mini Cuban sandwiches, fresh plantains

Mac & Cheese Station

elbow pasta served with a cheese of your choice:
aged cheddar, pepper jack, fontina or avacodo sauce
add a delectable topping: crispy bacon, buffalo chicken, tomato, mini hot dog, lobster

Sushi Bar

an assortment of sushi rolls and sashimi
accompanied by: spicy mayo, eel sauce, wasabi, soy sauce & seaweed salad,
spicy tuna roll, California roll, ebi tempura (shrimp), tekka (sliced tuna),
Philadelphia roll, Boston roll, yasai roll (vegetable roll), eel spring roll* (raw),
unagi (eel), sake (smoked salmon)



== **Dessert Enhancements** ==
additional fee

Chocolate Fountain

hot melting chocolate with marshmallows and pineapple, strawberry, melon, Rice Krispie Treats, Oreos, graham crackers

Ice Cream Sundae Bar

choice of vanilla bean, chocolate and strawberry ice cream
toppings include: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs, M&M's, cherries, Heath Bar Crunch, chopped nuts, Reese's Pieces, chocolate chips, pineapple, strawberries, chocolate and strawberry syrup

International Coffee & Cordial Station

espresso and flavored coffees, accompanied by a selection of fine liquors including Grand Marnier, Courvosier, Drambui, Sambuca Romano, Anisette, Kahlua, Bailey's Irish Cream, Frangelico

Not Any Old S'mores Bar

graham crackers, Hershey's chocolate bars, marshmallows with skewers

Grandma's Candy Shoppe

can be color coordinated or candy of your choice



— Viennese Hour —
additional fee

Additional hour added to your event

Fresh Fruit, Miniature Pastries, Mousses, & Assorted Specialty Cakes
Including: napoleon, cassata, tiramisu, black forest, strawberry shortcake,
carrot cake, fruit filled pies, cannolis, Italian & butter cookies, rainbow cookies,
homemade zeppole, freshly baked sfogiatelle

Ice Cream Sundae Bar
choice of vanilla bean, chocolate & strawberry ice cream
toppings include: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs,
M&M's, cherries, Heath Bar Crunch, Chopped Nuts, Reese's Pieces, chocolate
chips, pineapple, strawberries, chocolate & strawberry syrup

International Coffee & Cordial Station: Espresso & Flavored Coffees
accompanied by a selection of fine liquors including Grand Marnier, Courvosier,
Drambui, Sambuca Romano, Anisette, Kahlua, Bailey's Irish Cream, Frangelico

Add Butler Style Passed Desserts for and additional fee



== Farewell Stations ==

additional fee

Donut Wall

A delightful assortment of donuts displayed on our Giant Donut Wall

Hot Pretzel Station

giant pretzels served with hot cheese dip and mustard

Drive-in Snack Bar

mini grilled cheese, tomato soup shooters, mini calzones,
pigs-n-blanket, mini pizzas

New York Bagels in a Bag

assorted NY bagels with individual cream cheese & butter

Novelty Ice Cream Grab n' Go

assorted novelty ice creams to go

Cookies & Brownies

homemade fresh chocolate chip cookies
and warm fudge brownies served with ice cold milk