

*Sit Down Dinner  
Wedding Package*



# **Wedding Menu**

***Evening Cocktail Reception***  
***Champagne Greeting upon Arrival***  
*Verdi Asti Spumante Champagne\**  
*Fresh Strawberries*

*\* Contains Gluten*

**&**

*Infused Water with Cucumber and Lemons*  
*Hot Apple Cider for Fall weddings*

## ***SkyView's Selection*** ***Hot and Cold Hors D'Oeuvres Passed Butler Style***

*Chicken Tempura with Sweet Chili Sauce*  
*Coconut Shrimp with Mango Rum Sauce*  
*Bite Size Cheddar Frankfurters with Spicy Mustard*  
*Mini Crab Cakes*  
*Beef Tenderloin Crostini*  
*Bruschetta on Garlic Toast Points*  
*Cheese Steak Quesadilla*  
*Kale Potstickers with Teriyaki Sauce*  
*Buffalo Chicken Spring Rolls*  
*Tomato Mozzarella Skewers with Balsamic Reduction*  
*Bistro Meatballs*

*\* Seasonal selections may be added to this list of hors d'oeuvres*

## ***From the Fiery Chafing Dishes (choice of three)***

*Baked Brie en Croute with Figs and Apricot Glaze*  
*Chicken Hawaiian topped with Pineapple, Scallion and Sesame Seeds*  
*Eggplant Rollatini*  
*Fried Calamari ( Traditional or Thai Chili)*  
*Herb Crusted Tilapia Oreganata with Garlic Cream Sauce*  
*Lasagna Roulettes*  
*Seafood Fra Diavolo*  
*Seafood Bouillabaisse in a light tomato broth with Fennel and Celery*  
*Swedish or Italian Meatballs*  
*Sausage and Peppers*  
*Broccoli Rabe and Cannellini beans with Garlic and Capers*  
*Linguini in Clam Sauce*  
*Ale Poached Mussels*  
*Potato Au Gratin*  
*Beef and Vegetable Stir-fry*  
*Homemade Five Cheese Mac & cheese*

***Live Stations Prepared Before Your Guests  
(Choice of Two Stations)***

**Fresh Mozzarella Station**

*Sliced & Served Over Italian Bread, Fresh Basil,  
Sun Dried Tomatoes, Roasted Peppers, Sliced Fresh Tomatoes and Onions,  
Balsamic Vinegar, Virgin Olive Oil and Balsamic Reduction*

**All American Potato Bar**

*Homemade Mashed Potatoes Presented in Sundae Glasses and Oven Roasted Potato  
Skins with Choice of Toppings  
Toppings include: Shredded Cheddar, Bacon bits, Scallions, Sour Cream, Jalapenos, and  
Broccoli Florettes  
Oven Roasted Sweet Potato Wedges, Seasoned French Fries with Assorted Flavored  
dipping sauces*

**Pasta Station**

*Pasta: Tri Color Tortellini, Orecchiette and Penne  
Sauces: Alfredo; Marinara or Pesto and Vodka  
Served with Homemade Garlic Bread*

**Mexican Taco Station**

*Build Your Own Tacos or Quesadillas with Marinated Beef and Chicken  
on Soft Flour tortillas  
Sautéed Peppers and Onions, Shredded Lettuce, Diced Tomatoes, Onions,  
Cheddar Cheese, Guacamole, Jalapenos and Sour Cream*

**Oriental Station**

*Vegetable Fried Rice, Sweet and Sour Chicken, Egg Rolls and Fortune cookies*

**Pub Station**

*Buffalo Chicken Wings with Blue Cheese Dip, Crispy "Red Hot" Shrimp with Chipotle  
Aioli, Jumbo Onion Rings, Mozzarella Sticks with Marinara  
Seasonal IPA Beer Display*

**Polish Station**

*Kielbasa sliced to order served with  
Sauerkraut, Stuffed Cabbage and Potato Pirogues*

**Oktoberfest Station**

*Bratwurst Hoagies Made to order with Sauerkraut and Mustard accompaniments  
Homemade German Potato Salad  
Sauerbraten with Braised Red Cabbage*

**Latin American Station**

*Roasted Pork-Pernil Style Served with Chimichurri Sauce  
Sweet Candied Plantains  
Homemade Beef Empanadas*

**Greek Gyro Station**

*Lamb and Beef Gyros made to order with Sliced Lettuce & Tomatoes,  
Cucumbers and Tzatziki Sauce on Warm Pita Bread with selection of:  
Tabouli: Cracked Wheat with Parsley, Tomatoes, Cucumbers and Couscous  
Hummus: Chick Pea Puree with Garlic, Parsley and Lemon Juice  
Served with Toasted Pita Chips*

**Slider Station**

*Make your own Angus Beef Burger or Cheeseburger, Portobello Mushroom caps and  
Pulled Pork Sliders  
Assortments of Cole Slaw and Assorted Aiolis, Lettuce, tomato and sliced onions.  
All prepared to order by Uniformed Chef*

**Philly Cheese Steak Station**

*Made to order by Uniformed Chef with accompaniments of Caramelized Onions, Roasted  
Peppers, Mushrooms and Cheese Fondue on Italian Bread*

**Additional Stations**

*(All additional stations can be added to your menu for an additional charge)*

**Sushi Display**

*Salmon Roll, Tuna Roll, Spicy Tuna Roll, Crabmeat Roll and California Roll with  
Steamed Edamame*

**Caviar Display**

*Black and Red Caviar, Chopped Onions and Eggs,  
Capers, Sour Cream and Herring in Wine Sauce accompanied by assorted chilled  
Flavored Vodka Display on a magnificent Luge Ice Carving.*

**Seafood Display**

*Jumbo Shrimp, Blue Point Oysters, and Littleneck Clams*

**Deluxe Seafood Display**

*Includes Seafood Display, plus Chilled ½ Lobsters and Lump Crab*

**Portuguese Station**

*Paella*

*Baby Shrimp in Scampi Sauce*

*Chorizo (Portuguese Sausage) Pan Fried*

**Flambé Steak Au Poivre**

*Flambéed in front of your Guests by Uniformed Chef*

*Strip Steak coated with Ti-Colored Peppercorns and Flambé with Premium Cognac  
Served on Garlic Bread and Topped with a Grilled Portabella Mushroom*

### **Carving Station (Choice of One)**

*Thinly Carved and Served by Uniformed Chef*

*Oven Roasted Turkey with Cranberry-Mandarin Sauce  
Apricot Glazed Ham with Honey Mustard Sauce  
Honey Glazed Corned Beef with Honey Mustard  
Grilled Marinated Loin of Pork with Tropical Salsa  
Oak Hickory Smoked Pastrami with Deli Mustard  
Roasted Top Round of Beef with Au Jus  
Whole Roasted Suckling Pig with Chimichurri Sauce  
London Broil with Cream Horseradish Sauce  
Seared Ahi Tuna with Sesame Ginger Sauce*

### **Upgraded Carving Selections at Market Price**

*Roasted Leg of Lamb with Port Wine Sauce and Mint Jelly  
Mesquite Marinated Flank Steak with Rosemary Demi Glaze  
Braised Pork Belly with Apple Cranberry Relish*

### **Cold Hors D'Oeuvres Platters (Choice of Three)**

*Poached Norwegian Salmon  
Artisanal Cheese Display  
Farmers Market Vegetable Crudit   
Assorted Deviled Eggs Platter  
Deluxe Antipasto Platter  
Display of Fresh Fruit in Season  
Fresh Mozzarella Platter  
Mediterranean Grilled Vegetable Platter with Hummus  
Melons Wrapped with Prosciutto Platter*

## **Main Course**

**Appetizer** – (Choice of One) accompanied with Petite Dinner Rolls with Butter

- *Melons Wrapped with Prosciutto*
  - *Penne Ala Vodka*
- *Fresh Mozzarella with Tomato, Roasted Peppers, Basil and Balsamic Vinegar Reduction*
- *Wild Mushroom Ravioli with a Sun dried Tomato Basil Sauce*
- *Rainbow Mesclun Salad with Honey Balsamic Vinaigrette  
Sun dried Cranberries and Chopped Walnuts-Passed*
  - *Caesar Salad with Caesar Dressing  
Parmesan Cheese and Homemade Golden Croutons-Passed*
- *Crisp Kale Salad with Sesame Ginger Dressing  
Sliced Almonds and Crispy Wontons-Passed*
- *Tri-Color Salad of Endive, Radicchio and Arugula with Champagne Vinaigrette  
Crumbled Feta and Fresh Orange segments- Passed*

## **Entrée**

*Chateaubriand with Bordelaise Sauce*

*And choice of Chicken:*

*Chicken Francaise, Chicken Picatta, Roasted Chicken in a Brandy White Mushroom Cream, Herb Stuffed Chicken with Roasted Peppers, Prosciutto and Provolone in a White Wine Mushroom Sauce, Stuffed Chicken Florentine topped with Béchamel Sauce  
accompanied by Bouquetiere of Seasonal Vegetables*

### ***Choice of Potato:***

*Roasted Red Bliss Potatoes or Twice Baked Potatoes*

### ***Alternate Meals Available:***

*Vegetarian guests we offer a Grilled Vegetable Strudel with Roasted Red Pepper Coulis and Fresh Basil*

*Vegan Meal available Red Quinoa Croquettes with Sun dried Tomato, Pine nuts, Olives with Roasted Red Pepper Coulis*

*Kids Meal - Chicken Tenders and French Fries*

*Gluten Free- Main Entree selection is modified*

## **Dessert**

### ***Painted Plate Dessert Sampler***

*Includes Slice of wedding cake, Pastry cup with French Vanilla Ice Cream and Assortment of Berries OR Chocolate Covered Strawberries*

*Or*

*Parisienne Table Available at an Additional Cost*

*Custom Wedding Cake by Le Petit Gateau-A Little Cake*

*Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Fine Herb Teas*

## **Bar Service**

*Unlimited Premium Brand Liquors*

*House Selection of Red, White and White Zinfandel Wines*

*Verdi Asti Spumante Champagne, Unlimited and Assorted Regular and Light Beers,  
Assorted Sodas and Juices*