



Cocktail Reception

Butler Passed Hors d'oeuvres Choice of 6

Herb Crusted Lamb Chops

Sesame Chicken Lollipop

Raspberry Brie Star

Above Oysters

Beef Wellington Crisp

Crab & Corn Fondue Bruschetta

Lobster Fritters, Thai Chili Aioli

Bacon Wrapped Shrimp, Maple Drizzle

Coconut Chicken, Pineapple Romesco

Wonton Shrimp, Plum Jalapeno Sauce

Plantain Crusted Shrimp, Salsa Verde

Cauliflower Flatbread Tart

Olive & Manchego Bites

Select three additional seasonal selections

The Modern Harvest Table

A Selection of Grilled and Roasted Farmers Market Vegetables
With a selection of Aioli Dips

Display of New York State Cheeses with Fresh and Dried Fruit
Assorted Chutney, Local Honey, Savory Biscotti and Homemade Flatbread

House and Artisan Cured Meats

Assorted Hot & Sweet Stuffed Cherry Peppers



Campagna Antipasto

Fried Calamari and Seasonal Vegetables, Lemon Aioli

Frutti di Mare

Grilled Market Vegetable Ravioli, Oven Roasted Tomatoes, Pesto and Pine Nuts

Truffle Parmesan Alfredo Pasta

Or

Mini Shells Baked, Tomato Cream Sauce, Mushrooms and Zucchini

Grilled Baby Artichokes, Vanilla Balsamic Glaze, Honey Ricotta Salata

Small Plates

In addition to butler passed hors d'oeuvres, our chefs will create a series of International "Tapas" - small plates hand passed to your guests

Select Three

Rock Shrimp, Sweet Chili Sauce, Fried Rice

Fried Oysters, Wakame Seaweed Salad

Baby Octopus, Sesame Noodle Salad

Maryland Crab Cake, Lemon Remoulade

Braised Pork Belly, Miso Glaze, Bean Sprouts

Blood Orange Glazed Duck, Spicy Potato Hash

Clams and Spicy Sausage, Tomato Funnel Broth

Short Rib, BBQ Demi, Corn & Okra Polenta

Cashew Crusted Pork Medallion, Butternut Squash Puree

Seared Scallops, Pea Puree and Burnt Butter Sauce

Seared Tuna Sliders, Wasabi Mayo

Lump Crab Wraps, Tarragon Aioli

Mini Osso Bucco, Shallot Mashed

Skirt Steak, Cipollini Onion Marmalade

Hot Honey Fried Chicken Drum, Cheddar Grits

Select two additional seasonal selections



Wood Oven

Served directly from the oven

Select Three

White Pie, Wild Mushrooms & Truffle Oil Drizzle

Margherita Pizzette, Fresh Mozzarella

Shrimp, Gouda, Red Onion, BBQ Pizzette

Mozzarella, Parmesan Lemon Arugula Pizzette

Bacon, Fresh Mozzarella, Roma Tomato Pizzette

Meatball, Onion, Tomato & Ricotta Pizzette

Sausage & Mushroom Pizzette

Broccoli & Mozzarella Bread

Sausage & Pepper Bread

Pepperoni Bread

Stromboli

First Course

Mini Burrata, Sundried Tomato and Artichoke, White Bean and Escarole Salad Shaved Serrano Ham

Signature Antipasto, Prosciutto, Heirloom Tomatoes, Grilled Baby Artichoke with Stem, Three Bean Salad

Seared Tuna, Mixed Olives, Tomatoes, Arugula

Baby Green Salad, Grilled Shrimp, Brioche Crouton, Parmesan Crème Fraiche, Lemon Dressing

Roasted Beef Salad, Bibb Lettuce, Crabmeat, Red Onion, Heirloom Grape Tomato, Green Goddess Dressing



Middle Course

Italian Crepe, Sundried Tomato, Basil and Artichokes, Cherry Tomato Parmesan Cheese Sauce

Pappardelle, Pork and Veal Ragù

Risotto Bianco, Tomato Cream, Veal Ragù, Mushrooms

Gnocchi, Diced Slab Bacon, Zucchini, Tomato Basil Cream

Seafood Manicotti, Shrimp and Crab, Fresh Tomato Blush Sauce

Spinach Agnolotti, Lamb Ragù, Fresh Peas, Shredded Parmesan
Rich Brown Lamb Demi -Glaze

Entrees

Meat Selections

Seared Filet Mignon, Tarragon Shallot Cream Sauce

Roasted Chateaubriand, Porcini Truffle Demi Glaze

Veal Osso Bucco, Sundried Tomato Port Wine Reduction

Grilled Veal Chop, Roasted Root Vegetables, Chimichurri Sauce

Lamb Shank, Creamy Polenta and Fresh Herb Demi Glaze

Berkshire Pork Chop, Fig and Raspberry Corn Chutney

New York Strip Steak, Wild Mushroom Hunter Sauce



Poultry Selections

Chicken Stuffed with Prosciutto, Fontina Cheese, Spinach, Portobello Mushroom Sauce

Seared French Breast of Chicken, Asparagus Tips, Pepper Coulis and Frizzled Artichokes

Chicken Wrapped in Puff Pastry, Bacon Lardon, Gruyere Cheese, Herb Dijon Sauce

French Breast of Chicken, Seared, Sunchoke Puree, Roasted Purple Cauliflower

Roasted Duck Breast, Wild Cherry and Herb Reduction

Seared Quail, Red Grape and Orange Beurre Blanc

Fish Selections

Golden Tile Fish, Baked, Basil Lemon Caper Wine Sauce

Black Fish, Oven Roasted, Thai Coconut Curry Sauce

Arctic Char, Butternut Squash Butter Sauce

Striped Bass, Seared, Lemon Gastric

Seared Sea Skate, Citrus Burnt Butter Sauce, Raspberries

Halibut, Oven Roasted, Preserved Lemon Caper Aioli

Mahi Mahi, Spicy Grand Mariner Sauce

Prosciutto Wrapped Monkfish, Fresh Pea Puree, Artichoke Caper Sauce

Grouper, Seared, Kaffir Lime Reduction, Lemongrass Basmati Rice

Grouper, Zucchini Crusted, Sundried Tomato Reduction

Vegetarian and Gluten Free options are always available upon request



Wedding Cake

Specially designed for Above by Jackie's Cake Boutique

Miniature Sweets and Cookies for the Table

Dessert "Bites"

A selection of butler passed dessert bites to be presented to your guests

Select Six

Crème Brûlée Spoons	Honey Ricotta Zeppoles
Red Velvet Cupcakes	Nutella Strawberry Pizza
Strawberry Short Cake	Mini Lemon Meringue
Molten Chocolate Tortes	"Birthday Cake"
Chocolate Milk Shake Shots	Fruit Shooters
Cheese Cake Lollipops (seasonal)	Tiramisu
White Chocolate Banana Cream Pie	S'mores

Inclusive

- Five-hour event
- One hour cocktail reception
- Premium Bar
- Choice of Pure or Paris Rain floor length table cloths and napkins
- Personalized Menus
- Bridal Attendant
- Direction Cards, Place Cards
- Valet Parking & Coat Check
- Honeymoon Suite accommodations the night of the wedding