



## *The Grand Event*

### *Champagne Greeting*

*Your guests are greeted with white-gloved butler style service of chilled sparkling rosé and sparkling water*

### *Top Shelf Open Bar*

*Top shelf liquors, domestic imported beers, and a selection of red and white wines available during cocktail hour & dinner service.  
Signature Drink & Champagne Toast*

### *Cocktail Hour*

#### *Hot & Cold Passed Hors D'oeuvres*

*Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served white glove butler style.*

Coconut Crusted Shrimp

Maryland Crab Cakes

Spinach & Cheese Pies

Scallops Wrapped in Bacon

Chicken Quesadilla

Petite Beef Wellington

Fresh Tomato Bruschetta with Fresh Basil

## *Extensive Cold Display*

*Artistically Displayed Seasonal Sliced Fresh Fruit and Vegetables*  
Cauliflower and Broccoli Florets,  
Cucumber, Red and Yellow Peppers,  
Carrot Sticks, Celery Stalks, Zucchini Sticks,  
Sun Dried Tomato and Creamy Parmesan Dipping Sauces,  
Golden Pineapple, Watermelon, Honeydew Melon, Cantaloupe,  
Seedless Red Grapes, Strawberries

*Cold Antipasto Including*  
Grilled Zucchini, Yellow Squash, and Red Onions  
drizzled with Extra Virgin Olive Oil  
Marinated Grilled Artichokes with Roasted Peppers  
Baby Red Potatoes Tossed with Red Onion, Parsley,  
Oregano and Olive Oil  
CilieGINE Mozzarella Tossed with Basil Pesto  
Pencil Asparagus with Hearts of Palm  
Balsamic Marinated and Grilled Portobello Mushrooms  
with Asiago Cheese  
Toasted Israeli Couscous Salad with Golden Raisins and Pine Nuts

*Salumeria Including*  
Imported Prosciutto, Sopressata, Capicola, Mortadella  
and Genoa Salami

*Seasonal assortment of*  
Marinated olives, roasted peppers, tapenades,  
dips, hummus, orzo & eggplant salads, fresh bread, dolmades & pita

## *International Cheese & Wine Station*

*Features an exceptional variety of premium wines hand selected by our chef and paired with our finest selection of imported and domestic cheeses accompanied by fresh fruit, flat breads, assorted oils, and marinated olives.*

## *The Italian Station*

*(Selection of four items)*

Eggplant Rollatini  
Fried Calamari  
Hot & Sweet Sausage and Peppers  
Traditional Meatball Marinara  
Mini Cheese Ravioli Pomodoro Sauce  
Prince Edward Mussels Marinara  
Baked Little Neck Clams  
Stuffed Mushrooms

## *Pasta Station*

*(Chef prepared selection of two items)*

Penne Vodka  
Tortellini Alfredo  
Cavatelli and Broccoli with Garlic & Oil  
Gemelli with Broccoli Rabe & Sausage  
Wild Mushroom Risotto

## *Steakhouse Station*

*Served with creamed spinach, potato wedges  
homemade steak sauce*

*Please Choose one of the following:*

Porterhouse  
Tomahawk Ribeye  
Kansas City Sirloin  
London Broil  
Prime Rib

*-And one of the below-*

Leg of Lamb  
Baked Virginia Ham  
Roast Loin of Pork  
Roasted Turkey Breast  
Pastrami or Corn Beef  
Suckling Pig

## *Wok 'n Roll*

*Assorted sushi & Sashimi rolls served with wasabi,  
soy sauce, pickled ginger*

*Sesame Chicken*

*&*

*Your choice of two chef prepared items*

Chicken Lo Mein

Vegetable Lo Mein

Shrimp Lo Mein

Pork fried Rice

Shrimp fried Rice

## *Seafood Extravaganza Display with Ice carving*

*Seasonal assortment of fresh and raw seafood  
Shucked to order & served on a bed of crushed ice  
With tarter & cocktail sauces & fresh lemons*

Seafood Salad

Blue Point Oysters

Little Neck Clams on the Half Shell

Shrimp Cocktail

Crab Claws

Ceviche

Norwegian Smoked Salmon

Stone Crab Claws

## *Themed Stations*

*(Can be substituted for a standard station)*

### *“All American” Station*

*On The Griddle:*

Sliders

Hot Dogs

Philly-Style Cheesesteaks

Homemade Mac N Cheese & French fries

### *South of the Border*

Prime Ground Beef & Pulled Chicken

Hard and Soft Taco

*Served with Black bean corn salsa, Pickled jalapenos,  
Fresh guacamole, Tomato ,Lettuce, Queso blanco,*

*Yellow Rice – Refried Beans – Chips - Empanadas*

## *Octoberfest*

Classic Sauer Brautin

Imported German Sausages

*Served with Herb spaetzle, cucumber salad with mustard dressing,  
sweet 'n sour red cabbage, potato salad with bacon vinegar dressing,  
soft baked pretzels & mini seasonal beer shots*

## *Mashed Potato Bar or Mac 'n Cheese Bar*

Your Choice of Whipped Idaho Purple & Sweet Potatoes  
or Mac 'n Cheese

*Served with the following accompaniments:*

*Scallions, Tomatoes, Olives, Bacon, Mushrooms, Cheddar Cheese, Sour  
Cream, Broccoli, Walnuts, Cranberries, Brown Sugar, Marshmallows*

*Hand-cut Fried Idaho & Sweet Potato Fries & Tater Tots  
With Dipping Sauces*

## *Sauté Station*

*Your guests will enjoy a choice of two items:*

Shrimp Scampi

Filet Medallions au Poivre

Chicken Coq au Vin

Lobster Ravioli Cognac

Pork Tenderloin Marsala

Saffron Risotto

# *Dinner Reception*

## *First Course*

*(Please choose one)*

### *Mixed Field Greens*

Mixed mesculin greens garnished with English cucumbers,  
shredded carrots, and baby tomatoes  
Served with a homemade seasonal vinaigrette

### *Caesar Salad*

Hearts of romaine lettuce garnished with  
a Parmesan crisp and seven grain rosemary crostini  
Served with creamy Caesar dressing

### *Spinach & Walnut Salad*

Baby spinach garnished with bourbon-sugared walnuts, apple-wood  
smoked bacon,  
Sun-dried cherries, and crumbled Goat Cheese  
Served with raspberry vinaigrette

### *Baby Arugula Salad*

Baby arugula, Jansal Valley radicchio trevisano,  
Wild Berries, and Parmesan cheese  
Served with White Balsamic vinaigrette

### *Heirloom Tomato Salad*

Vine ripened Jansal Valley tomatoes layered with buffalo mozzarella  
Served with a basil aged balsamic vinaigrette

### *Grilled Portabella*

Mediterranean Spiced, Fresh Burrata & Aged Balsamic Glaze



## *Second Course*

*(Please choose one)*

Lemon Sorbet  
Raspberry Sorbet

## *Entrée*

*Tablesides choice of three Entrees or Duet  
All entrees are served with a chef selection of  
seasonal vegetables & potatoes*

### *Meat*

*(Please choose one)*

*Roasted Tenderloin of Beef "Chateaubriand"  
Served with Caramelized Onion Port Wine Sauce*

*Hickory Grilled Black Angus Filet Mignon  
Served with Roasted Shallot and Cabernet Reduction*

*Premium Sterling Silver NY Strip Steak  
Served with Wild Mushroom Cream Sauce*

*Braised Short Ribs  
Braised Overnight with Red Wine & Seasonal Root Vegetables*

*Double Loin Colorado Lamb Chops  
Grilled with Fresh Rosemary with Mint Jelly Red Wine Reduction*

## ***Poultry***

*(Please choose one)*

*Herb Crusted Free Range Chicken Breast  
Stuffed with Sundried Roasted Tomato, Farm Fresh Ricotta, and Spinach  
Served with Pesto Cream Sauce*

*French Style Free Range Chicken Breast  
Served with Cherry Tomato Basil Sauce*

*Slow Roasted Organic Half Chicken  
Served with Wild Mushroom Demi Glaze*

## ***Seafood***

*(Please choose one)*

*Scottish Salmon Filet & Shrimp  
Served with Champagne Dill Sauce*

*Filet of Halibut  
Served with Lobster Sherry Cream Sauce*

*Australian Sea Bass  
Maryland Crabmeat Stuffing Lemon Beurre Blanc*

*Roasted Chilean Sea Bass  
Served with Lobster Sherry Cream Sauce*

*Colossal Stuffed Shrimp  
Crabmeat Stuffing Saffron Seafood Sauce*

-Or -

**Choose From our Dinner Duets**

*(Please choose one)*

*French Cut Chicken & Jumbo Shrimp  
Pan Seared Served with Scallions, Sundried Tomatoes, and Lemon White  
Wine Sauce*

*Skirt Steak & Chicken  
South American Spiced with Chimichurri Sauce*

*Short Rib & Shrimp  
Braised Overnight with Red Wine & Seasonal Root Vegetables*

*Surf & Turf  
Petite Filet South African Lobster Tails with fresh herb butter*

**~ Vegetarian, Vegan & Gluten-free options available upon request ~**

# *Viennese Extravaganza*

*A Sweet Ending...Grand Finale Flambé Fire Show Opens up to  
A Sparkling Celebration of Desserts*

*Enjoy Coffee service with an unlimited assortment of dessert  
Featuring Coffee, Tea, Cappuccino, Espresso and Cordial Cart*

## ***Custom Tiered Wedding Cake***

### ***Dessert Display***

*Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses,  
Cheesecakes & Fresh Fruit*

*&*

### ***Choice of 4:***

#### ***Ice Cream Sundae Station & Cart***

*Duo of ice cream with a vast array of toppings & sauces  
Accompanied with waffles made to order*

#### ***Chocolate Fountain***

*Milk Chocolate Fountain  
with a variety of assorted fruits and treats to dip*

#### ***Flambé Station***

*Exciting Chef Prepared Flambé Display and Station with  
Your Choice of Bananas Foster or Cherries Jubilee*

### ***Carnival Station***

*Your guests have their pick from some classic carnival fare including:  
Fresh Popcorn with an assortment of toppings, cotton candy,  
Hot fried doughnuts & churros with powdered sugar & cinnamon*

### ***Doughnut Wall***

*Fresh Variety of Donuts  
Chocolate – Vanilla – Strawberry*

### ***Milk 'n Cookies***

*In House baked cookies  
Chocolate chip – S'mores – Red Velvet – Double Chocolate – Macadamia  
Paired with Chocolate Milk and Milk Shooters*

### ***S'mores Station***

*S'mores Bar action station features marshmallows, graham crackers and  
plenty of chocolate*

## *Included Services*

*Your special event is highlighted by these great services*

*5-hour Reception*

*Sparkling Rosé & Sparkling Water Greeting*

*Champagne Toast*

*Full Service Top Shelf Open Bar*

*Dedicated Valet Parking*

*2 Hosts to Greet and Assist Your Guests*

*Bridal Attendant*

*Maitre 'D*

*Seasonal Coat Check Attendant*

*Choice of linens*

*Tiered Wedding Cake*

*Direction Cards*

*Printed Menu Cards*

*Place Cards*

*~ Allow The Terrace to assist you in the final touches of your event.  
Room enhancement lighting & specialty linens available ~*