

# *The Terrace*

ELEGANT BANQUETS & EVENTS

## *The Grand Event*

### *Champagne Greeting*

*Your guests are greeted with white-gloved service of chilled champagne accompanied by seasonal fresh berries*

### *Cocktail Reception*

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

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

Coconut Crusted Shrimp  
Maryland Crab Cakes  
Spinach & Cheese Pies  
Scallops Wrapped In Bacon  
Chicken Quesadilla  
Fig & Mascarpone Phyllo Purse  
Petite Beef Wellington  
Brie & Raspberry In Phyllo  
Skewered Sesame Chicken  
Coney Island Cocktail Franks filled with Sauerkraut and Mustard  
Red and Yellow Tomato Bruschetta with Fresh Basil  
Brie Crostini with Caramelized Onions

## ***Fresh Garden Crudités***

*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 Table***

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 Station***

Imported Prosciutto, Sopressata, Capocollo, Mortadella and Genoa Salami

## ***International Cheese Display***

*An Exquisite Display of Imported and Domestic cheeses*

## ***Mediterranean Station***

*Seasonal assortment of*

Imported cheeses, marinated olives, roasted peppers, tapenades,  
dips, hummus, orzo & eggplant salads, fresh bread, dolmades & pita selections

## ***The Hot Table***

*Selection of four items*

Eggplant Rollatini  
Fried Calamari  
Hot & Sweet Sausage and Peppers  
Beef Stroganoff  
Stir Fry Sesame Chicken  
Parmesan Bake Roma Tomatoes Oreganato  
Steamed Mussels Marinara  
Baked Little Neck Clams

## ***Pasta Station***

*Chef prepared selection of two items*

Penne vodka with peas & prosciutto  
Tortellini Alfredo  
Cavatelli and broccoli with garlic & oil  
Orecchiette with broccoli rabe & sausage  
Wild mushroom risotto  
Pesto risotto with seasonal vegetables

## ***Carving Station***

*Hand-carved selection of two items served with accompanying sauces*

Leg of lamb  
Baked Virginia ham  
Roast Loin of Pork  
Prime Rib  
London broil  
Roasted Turkey breast  
Pastrami or Corn Beef  
\* Whole Salmon \*  
\* Suckling Pig \*

## ***Wok 'n Roll***

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

*Your choice of two chef prepared items:*

Chicken Lo Mein

Vegetable Lo Mein

Shrimp Lo Mein

Pork fried rice

Shrimp fried rice

## ***Seafood Station***

*Includes custom ice sculpture*

*seasonal assortment of fresh and raw seafood*

*served with cocktail & tarter sauces and fresh lemons*

Seafood salad

Blue Point Oysters

Little Neck Clams on the half shell

Shrimp cocktail

Snow crab claws

## ***International Cheese & Wine Cart***

*Assorted imported and domestic cheeses*

*paired with chef's selection of accompanying wines*

## *\*Additional Cocktail Hour Stations\**

### ***\* Prime-Aged Steak House Station \****

*Your choice of two*

Porterhouse, Tomahawk Ribeye, Kansas City Sirloin,  
Rack of Veal, American Rack of Lamb

*Served with creamed spinach, onion rings, fresh cut potato wedges  
or sweet potato fries and homemade steak sauce*

### ***\* Sauté Station \****

*In addition to the Pasta Station, your guests will enjoy  
a choice of two items:*

Shrimp Scampi  
Filet Medallions au Poivre  
Chicken Coq au Vin  
Long Island Duck l'Orange  
Lobster Ravioli Cognac  
Pork Tenderloin Marsala  
Saffron Risotto

### ***\* Seafood Extravaganza \****

*In addition to the Seafood Station, your guests will enjoy:*

Maine Lobster  
Alaskan King Crab Legs  
Ceviche  
Norwegian Smoked Salmon  
Stone Crab Claws

### ***\*Iced Vodka Luge & Caviar Display\****

## ***\*South of the Border\****

*Your choice of two chef prepared items served with hard and soft taco shells, Black bean corn salsa, pickled jalapenos, fresh guacamole, yellow rice, refried beans, queso blanco, fire roasted tomatillo salsa, lime chipotle cream*

Prime Ground Beef Tacos  
Ribeye Strips Chimichurri  
Braised Pulled Pork Shoulder  
Ancho- Chili Free Range Chicken  
Chipotle Tilapia  
Platters of assorted Empanadas

## ***\*“All American” Station\****

*Your choice of three items  
Served with a full range of toppings, onion rings & French fries*

Sliders  
Hot dogs  
Mac ‘n Cheese  
Cornmeal Oven-Fried Chicken  
Philly-Style Cheesesteaks

## ***\*Pizza Station\****

*Fresh thin and thick cut pizza with assorted toppings*

Flatbreads – Stromboli – Calzones  
Fresh Mozzarella – Bruschetta

## ***\*Oktoberfest\****

*Your choice of two chef prepared items  
Served with Herb spaetzle, cucumber salad with mustard dressing,  
sweet ‘n sour red cabbage, and potato salad with bacon vinegar dressing*

Classic Sauer brautin  
Beer braised sausage with sauerkraut  
Brisket braised in porter  
Bratwurst bites with horseradish mustard sauce  
Pretzel crusted pork chops

## *Dinner Reception*

*A champagne toast will be presented to your Guests immediately following  
The entrance of the Bride and Groom into the Grand Ballroom*

### *\*Optional Starters\**

#### *\*Appetizers\**

##### *Peruvian Shrimp Martini*

Fresh Peruvian Shrimp Cocktail with Sweet Mango and Pineapple Chutney  
Served with Crisp Plantain Chips

##### *Maine Lobster Bisque*

Served with Crispy Scallions and a Saffron Oil Drizzle

##### *Wild Mushroom Risotto*

Creamy Risotto with Toasted Pignoli nuts, Goat cheese cream and a Truffle Oil Drizzle

##### *Lobster Ravioli*

Lobster and Cheese stuffed Ravioli with Seared Rock Shrimp,  
Served with Lemongrass and Lobster Cognac Sauce

#### *\*Duet\**

##### *Blackened Wild Shrimp*

Watercress, Roasted Corn - Tomato Relish, Radish Slaw Champagne Vinaigrette

##### *Smoked Norwegian Salmon*

Roasted Portobello, Marinated Graffiti Eggplant, Fresh Fennel & Goat Cheese

##### *Jumbo Lump Crab and Avocado Salad*

Oven Roasted Tomatoes, Pickled Peppers, Cracked Pepper Lemon Vinaigrette

##### *Butter Poached Maine Lobster Tail \**

Asparagus Risotto, Vanilla Chardonnay Burre Blanch

## ***Salad***

*(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*

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

### *Baby Arugula Salad*

Baby arugula, Jansal Valley radicchio trevisano, bosc pear,  
fresh strawberries, and Parmesan cheese  
Served with truffle sherry vinaigrette

### *Heirloom Tomato Salad\*\**

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

## ***Intermezzo***

*(Please choose one)*

Lemon Sorbet  
Raspberry Sorbet



## *Entree*

*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 Tenderloin of Beef  
Served with Roasted Shallot and Cabernet Reduction*

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

*\*Seared Veal Porterhouse*

*\*Double Loin Colorado Lamb Chops*

*\*Duet of Skirt Steak with Colossal Roasted Shrimp*

### *Poultry*

*(Please choose one)*

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

*French Style Lemon Rosemary Free Range Chicken  
Served with Cream of Spinach Sauce*

*Slow Roasted Organic Half Chicken  
Served with Porcini Jus*

*Grilled Chicken Paillard  
Wild mushrooms & artichoke hearts  
Served with Madeira Reduction*

*\*Ginger Marinated Duck Breast  
Mandarin Orange Sweet 'n Sour Sauce*

\* ITEM MAY REQUIRE PRICE INCREASE PER PERSON

## *Seafood*

*(Please choose one)*

*Pan Seared Scottish Salmon Filet  
Served with Champagne Dill Sauce*

*Filet of Halibut  
Served with Lemon Lime Herb Butter Sauce*

*Grilled Roasted Pepper Glazed Swordfish  
Served with Roasted Yellow & Red Pepper Coulis*

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

## *Dessert*

Custom designed Special Occasion Cake  
Served with a selection of Coffees, Herbal Teas, Espresso, & Cappuccino

*or please choose from one of the following:*

Assortment of Italian Pastries

\*Trio of Desserts\*

\*Individually Plated Dessert\*  
*(please choose one)*

NY Style Cheesecake with Seasonal Berries  
Chocolate Lava Cake ala Mode  
Red Velvet Cake with Strawberries

## *\*Viennese Extravaganza\**

*(Please choose 5)*

*Enjoy an unlimited*

*Assortment of dessert items including:*

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

## *Ice Cream Sundae Station & Cart*

*Duo of ice cream with a vast array of toppings & sauces*

## *Chocolate Fountain*

*Two fountains of Milk & White Chocolate  
with a variety of assorted fruits and treats to dip*

## *Flambe Show & Station*

*Exciting Chef Prepared Flambe Display and Station with your Choice of  
Bananas Foster or Cherries Jubilee*

## *Belgian Waffle Station*

*Chef Prepared hot Belgian waffles made to order  
Served with assortment of syrups and toppings*

## *Crepe Station*

*Chef Prepared delicate crepes made to order  
Served with Nutella spread & Assorted Fresh Fruit*

## *S'mores Station*

*Your guests will enjoy customizing their own "campfire favorite"  
Includes an assortment of different flavor graham crackers,  
chocolates, & marshmallows*

## *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*

\* ITEM MAY REQUIRE PRICE INCREASE PER PERSON

## *Complimentary Event Services*

*Your special event is highlighted by these great services included with both the cocktail & dinner receptions*

*5 hour Reception*

*Full Service Top Shelf Open Bar*

*Complimentary Valet Service*

*Hostess to Greet and Assist Your Guests*

*Bridal Attendant*

*Seasonal Coat Check Attendant*

*Choice of linens*

*Special Occasion Cake*

*Direction Cards*