



Wedding Reception & Dinner Menu





PLATINUM PACKAGE

Five-Hour Party

- One-hour cocktail reception
 - Choice of eight tray-passed hors d'oeuvres
 - Choice of three action stations
- Four-course seated wedding dinner
 - Appetizer, salad course, entrée, dessert, coffee service
 - Late-Night Snack
- Wedding cake and cake cutting
- Mini sweets
- Beverages
 - Premium Champagne toast
 - Five-hour open bar of premium liquors
 - Five-hour open bar of wines and beers
 - Nonalcoholic beverages

\$120 per guest

Wedding Reception & Dinner Menu



Cocktail Hour

Butler-Passed Hors d'Oeuvres (Choose eight.)

Seafood

- Sugarcane Shrimp Skewers *ginger, garlic, cilantro, sweet chile sauce*
- Maine Lobster Rolls *tarragon, celery, split top roll*
- Oysters on the Half Shell *lemongrass granité*
- Tuna Crudo Crostini *lemon, capers, olive, pickled onion, fennel pollen*
- Crab Cake *whole grain mustard sauce*

Meat

- Glazed Korean-Style Barbecued Beef Short Ribs
- Slow-Braised Pork Belly Taco *pineapple, kimchee*
- Peking Duck Banh Mi "Tacos" *scallions*
- Veal Meatball Skewers *roasted San Marzano sauce*
- "Chicken and Waffles" *buttermilk fried chicken, mini waffle, blue cheese ranch*

Vegetarian

- Whipped Ricotta *black mission fig, orange blossom honey*
- Medjool Dates with Brie Chantilly *toasted almond, truffle honey*
- Crispy Asparagus *garlic-chive aioli, crushed potato chips*
- Roasted Wild Mushroom Soup *crème fraîche, crispy bread, rosemary*
- Forest Mushroom and Egg Frittatas *lemon aioli*
- Humboldt Fog Goat Cheese "Bon Bons" *quince, thyme panko*

Action Stations

Descriptions follow menus.

(Choose three.)

- **Antipasti**
- **Asian Street Cart**
- **Spanish Tapas**
- **Flavors of Buffalo**
- **Artisanal Pasta**
- **Moroccan**

Seated Wedding Dinner

Appetizers (Choose one.)

- Prosciutto San Daniele *mozzarella, peppercrest, pesto dressing*
- Zucchini and Basil Risotto *roasted blossoms, Parmigiano-Reggiano dentelles*
- Vine-Ripened Tomato Gazpacho *avocado, opal basil, virgin olive oil*
- Tartare of Ahi Tuna *avocado, basil oil*

Champagne Toast

- Your guests will enjoy a premium Champagne toast to accompany speeches of the wedding party.

Salads (Choose one.)

- Baby Arugula *manchego cheese, Honeycrisp apple, toasted almonds, figs, apricots*
- Farmers' Market Greens *candied walnuts, seasonal apples, shaved goat cheese*
- 'Little Gem' Lettuce *tiny beets, extra virgin olive oil dressing*
- Butter Lettuce *summer squash ribbons, walnuts, pecorino, light lemon dressing*
- Romaine Hearts *garlic croutons, shaved Parmigiano-Reggiano, Caesar dressing*

Entrées (Choose three.)

- Porcini-Rubbed Filet Mignon *Lyonnais potatoes, bacon-wrapped asparagus, cipollini onions*
- Herb-Encrusted Rack of Lamb *tart of spring vegetables, rosemary-olive oil—perfumed jus*
- Grilled Atlantic Swordfish *caramelized cauliflower, morning herbs, Swiss chard*
- Roasted Crystal Valley Farms Chicken *ragout of lentils, apricots, almonds, young leeks*
- Seared Halibut *melted tomatoes, basil, baby spinach*
- Atlantic Salmon *applewood-smoked bacon crust, spinach, mustard*
- Free-Range Chicken Breast *whipped gold potatoes, baby spinach, lemon-thyme jus*
- Grilled Berkshire Pork Chop *stone-ground grits, collard greens, red-eye gravy*
- Roasted Hudson Valley Rohan Duck *Brussels sprouts, apple-sherry sauce*
- Duo of Beef Short Rib and Filet *gorgonzola cream, polenta*
- Wild Mushroom Ravioli *tomato confit, sage, aged pecorino*
- Roasted Vegetable Tart Tatin *squash, potatoes, vegetarian black olive tapenade*

Dessert and Coffee Service

Wedding Cake

Coffee Service

Freshly brewed coffee, including decaf, and tea

Late-Night Snack*

(Choose three.)

You've been dancing for hours, it's getting late, and your guests are hungry—so bring out these surprise novelty snacks to satisfy the late-party munchies. *Can be added to the other packages at an additional fee.

- Mini Grilled Cheese
- Hot Dog in Puff Pastry
- Buffalo Sliders
- Dumplings
- New York Pretzels
- New York-Style Pizza
- Assortment of Viennoiserie
- Buffalo Wings



GOLD PACKAGE

Five-Hour Party

- One-hour cocktail reception
 - Choice of six tray-passed hors d'oeuvres
 - Choice of two action stations
- Three-course seated wedding dinner
 - Appetizer, entrée, dessert, coffee service
- Wedding cake and cake cutting
- Mini Sweets
- Beverages
 - Sparkling wine toast
 - Four-hour open bar of premium liquors
 - Five-hour open bar of wines and beers
 - Nonalcoholic beverages

\$95 per guest

Cocktail Hour

Butler-Passed Hors d'Oeuvres (Choose six.)

Seafood

- Sugarcane Shrimp Skewers *ginger, garlic, cilantro, sweet chile sauce*
- Oyster Shooters *pineapple-green chile salsa*
- Lobster Paella Croquetas
- Tuna Tiradito *pineapple-green chile salsa*

Meat

- Serrano Ham and Manchego Croquetas *quince jam*
- Glazed Korean-Style Barbecued Beef Short Ribs
- Grilled Lamb Sliders *brioche bun, minted yogurt sauce*
- Jasmine Chicken *dates, green onion*

Vegetarian

- Crisp Avocado Fries *tomato chutney*
- Whipped Ricotta *black mission fig, orange blossom honey*
- Medjool Dates with Brie Chantilly *toasted almond, truffle honey*
- Roasted Wild Mushroom Soup *crème fraîche, crispy bread, rosemary*
- Humboldt Fog Goat Cheese "Bon Bons" *quince, thyme panko*

Seated Wedding Dinner

Appetizers (Choose one.)

- Oakwood-Smoked Salmon *cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad*
- Brooklyn Farmers' Market Greens *candied walnuts, seasonal apples, shaved goat cheese*
- Wild Leek and Potato Soup *sea scallops, truffled mushrooms, chive oil*
- Lemon-Crab Risotto *grilled asparagus, aged Parmigiano-Reggiano*
- Tart of Jerusalem Artichokes *herbed oil, delicate lettuces*
- Cheese Tortellini *lime brown butter, artichokes, mushrooms, crushed hazelnuts*
- Jumbo Lump Crab Cake *garden herb salad, Pommery mustard sauce*
- Baby Arugula *manchego cheese, Honeycrisp apple, toasted almonds, figs, apricots*
- 'Little Gem' Lettuce *tiny beets, extra-virgin olive oil dressing*

Sparkling Wine Toast

- Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

Entrées (Choose two.)

- Porcini-Rubbed Filet Mignon *Lyonnais potatoes, bacon-wrapped asparagus, cipollini onions*
- Grilled Atlantic Swordfish *caramelized cauliflower, morning herbs, Swiss chard*
- Roasted Crystal Valley Farms Chicken *ragout of lentils, apricots, almonds, young leeks*
- Seared Halibut *melted tomatoes, basil, baby spinach*
- Skuna Bay Salmon *applewood-smoked bacon crust, spinach, mustard*
- Free-Range Chicken Breast *whipped gold potatoes, baby spinach, lemon-thyme jus*
- Grilled Berkshire Pork Chop *stone-ground grits, collard greens, red-eye gravy*
- Roasted Hudson Valley Rohan Duck *Brussels sprouts, apple-sherry sauce*
- Duo of Beef Short Rib and Filet *gorgonzola cream, polenta*
- Wild Mushroom Ravioli *tomato confit, sage, aged pecorino*
- Roasted Vegetable Tart Tatin *squash, potatoes, vegetarian black olive tapenade*

Action Stations*

Descriptions follow menus. (Choose two.)

*Upgrade available.

- Antipasti
- Asian Street Cart
- Spanish Tapas
- Flavors of Buffalo
- Artisanal Pasta

Dessert and Coffee Service

Wedding Cake

Coffee Service

Freshly brewed coffee, including decaf, and tea

Mini Sweets



SILVER PACKAGE

Four-Hour Party

- One-hour cocktail reception
 - Choice of four tray-passed hors d'oeuvres
 - Choice of Artisanal Pasta or Moroccan
- Three-course seated wedding dinner
 - Appetizer, entrée, dessert, coffee service
- Wedding Cake and cake cutting
- Mini sweets
- Beverages
 - Sparkling wine toast
 - Three-hour open bar of Patina house selection of liquors
 - Four-hour open bar of wines and beers
 - Nonalcoholic beverages

\$75 per guest

Cocktail Hour

Butler-Passed Hors d'Oeuvres (Choose four.)

Seafood

- Laughing Bird Shrimp Cctel *Haas avocado, habanero chile*
- Gougères *fried fluke, olive oil tartar sauce*
- Potato Latkes *smoked salmon, crme frache*
- Tuna Tiradito *pineapple-green chile salsa*

Meat

- Mango Chile Chicken Satay
- Mini Steamed Bao *braised pork belly, hoisin, cucumber*
- Serrano Ham and Manchego Croquetas *quince jam*
- Glazed Korean-Style Barbecued Beef Short Ribs

Vegetarian

- Crisp Avocado Fries *tomato chutney*
- Mini Brie en Croute *honeycomb, dried apricot*
- Soup 'n' Sandwich *mini grilled Cabot cheddar, brioche, shot of purple Roma tomato soup*
- Creamed Leeks in White Truffle Tart

Seated Wedding Dinner

Appetizers (Choose one.)

- Salad of Baby Mixed Lettuces and Blossoms *ricotta-basil croutons, plum tomatoes, avocado, red onion, balsamic dressing*
- Farmers' Market Greens *candied walnuts, seasonal apples, shaved goat cheese*
- Romaine Hearts *garlic croutons, shaved Parmigiano-Reggiano, Caesar dressing*
- Oakwood Smoked Salmon *cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad*
- Tart of Jerusalem Artichokes *herbed oil, delicate lettuce*
- Roasted Beets *ricotta, dill, pickled carrots, arugula*

Sparkling Wine Toast

- Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

Entres (Choose two.)

- Beef Filet in Red Wine Sauce *creamy potato tart, garlic, rainbow baby carrots*
- Roasted Organic Chicken *Yukon Gold potato pure, olive pesto, lemon-thyme jus*
- Roasted Salmon *forest mushrooms, sweet onions, English peas and tendrils*
- Free-Range Chicken *parsnips, sunchokes, mushrooms, natural jus*
- Free-Range Chicken *whipped gold potatoes, baby spinach, lemon-thyme jus, thyme*
- Beef Filet in Pinot Sauce *caramelized cipollini onions, tomato confit in olive oil*
- Market Fish with Ragout of Peas *beans, asparagus, roasted plum tomatoes*
- Local Beef Meatballs *Cayuga polenta, New York tomato sauce, basil, olive oil*
- Wild Mushroom Ravioli *tomato confit, sage, aged pecorino*
- Roasted Vegetable Tart Tatin *squash, potatoes, vegetarian black olive tapenade*

Action Stations*

Descriptions follow menus. (Choose one.)

*Upgrade available.

- Artisanal Pasta

- Moroccan

Dessert and Coffee Service

Wedding Cake

Coffee Service

Freshly brewed coffee, including decaf, and tea

Mini Sweets



ACTION STATIONS

UPGRADES

Carving Station

Hand-carved roasts accompanied by assorted sides and hearth-baked breads (Choose two.) (\$30 per person supplemental plus an additional \$125 for chef attendance)

- Brown Sugar-Brined Heritage Turkey *jalapeño-cheddar cornbread*
- Fennel Pollen-Rubbed Rack of Pork *garlic-roasted Russian fingerling potatoes*
- Black Pepper-Crusted Filet of Beef *Gorgonzola cream*
- Gaucho Sirloin Steak *potatoes bravas, guajillo chile sauce*
- Lemon-Thyme-Roasted Organic Chicken *shishito peppers*
- Rack of Lamb *jeweled rice*
- Peking-Style Duck *plum sauce*

Raw Bar

Architectural carved-ice trough displaying a bounty of raw and cooked seafood (\$35 per person supplemental)

- Little Neck Clams
- Jumbo Gulf Shrimp Cocktail
- Diver Scallop Ceviche
- PEI Mussel Salad *green mustard sauce*
- Chile-Spiced King Crab Legs
- Oysters (Selection of East and West Coast) *horseradish, cocktail, Cognac, and mignonette sauces*

Artisanal Cheese and Wine Pairing

An abundant display of international and domestic cheeses, accompanied by flatbreads and fresh and dried fruit and paired with a selection of wines (\$25 per person supplemental)**

Taleggio, IT	Humboldt Fog, CA
Brillat Savarin, FR	Fontina Val d'Aosta, IT
Morbier, FR	Shellburne 2 yr. cheddar, VT
La Tur, IT	Dancing Fern, VT
Tomme de Savoie, FR	Zimbro, PT
Couple, VT	Bleu d'Auvergne, FR

Wine pairings are representative of the country, region, and style of the cheeses chosen, i.e., Chardonnay, Riesling, Sherry, Port,

Champagne, Burgundy

**Aperitif or digestif

Sushi

Nigiri, norimaki, sashimi, and hand rolls, complemented with an assortment of California and specialty rolls; served with shoyu, wasabi, pickled ginger (\$35 per person supplemental plus an additional \$125 for chef attendance)

Antipasti | Piccoli Piatti

- Salumi e Formaggi
Prosciutto di Parma / Finocchiona / Hot Coppa Ham 18-Month-Aged
Parmigiano-Reggiano
Fontina Val d'Aosta / Fior di Latte Mozzarella
- Sicilian Eggplant Caponata
- Verdure
Wood Oven–Roasted Brussels Sprouts and Cauliflower *pine nuts, golden raisins*
- Arancini *meat ragout, mozzarella-filled fried risotto balls, marinara sauce*
- Marinated Olives *lemon, herbs*

Spanish Tapas

(Choose five.)

- Laughing Bird Shrimp Cóctel *avocado, chile, tomato*
- Tuna Tacos *avocado, jalapeño, pickled onions*
- Empanadas *spiced chicken, rajas*
- Pa amb Tomàquet *Catalan tomato bread*
- Chistorra *cider-braised Basque chorizo, croutons*
- Tomato Gazpacho *garlic croutons*
- Toasted Flatbreads
- Blistered Peppers *sea salt, lemon*

Artisanal Pasta

An assortment of stuffed and extruded pastas, sauces, and garden-fresh garnishes tossed to order by our chefs and served with aged Grana Padano, grissini breadsticks, and *carta di musica* (Choose three.)

- Rigatoni Gigante *braised short rib sauce*
- Orecchiete *Italian sausage, broccoli rabe, pecorino*
- Strozzapreti *spiced shrimp, black olive, garlic, tomato, arugula*
- Garganelli *grape tomato, stracchino cheese, basil*
- Trofiette *haricots verts, potato, pesto*
- Penne Caprese *marinara, fior di latte mozzarella*
- Fusilli Trapanese *garlic, basil, tomato purée*
- Calamarata *braised squid, peperonata*
- Risotto *wild mushroom, pecorino*

Asian Street Cart

Stainless steel steamers holding a variety of dumplings, griddles with hot satays, and stacked spring rolls (Choose five.)

- Peking Duck Steamed Buns *hoisin, scallion, pickled cucumber*
- Vegetable Spring Rolls *mango-chile sauce*
- Thai Street Cart–Style Chicken Satay *coconut milk, peanut sauce*
- Bamboo-Spiked Orange-Chile-Garlic Chicken
- Crisp Vegetable Tempura *ponzu dipping sauce*
- Bamboo-Spiked Shrimp *ginger, garlic, scallion, cilantro-aioli*
- Pork Gyoza
- Shrimp Shumai

Flavors of Buffalo

- Buffalo Wings *Featuring five kinds of wings Frank's Hot Sauce, Celery, Carrots, Blue Cheese Dressing*
- Beef on Weck
- Buffalo Sliders *Weber's Mustard*

Moroccan

Served with condiments including honey and apricots, onion-raisin jam, minted garlic yogurt, harissa, warm pita bread (Choose three.)

- Arugula Salad *dates, manchego, walnuts, apples, red onion, balsamic, pistachio oil*
- Citrus Salad *red onion, coriander-cumin vinaigrette*
- Zucchini and Crookneck Squash *tomato broth*
- Roasted Market Fish *red chermoula*
- Moroccan-Spiced Chicken Tagine *vegetables, couscous, sultanas, onions*
- Plancha-Grilled Swordfish *cauliflower, couscous, preserved lemons*
- Platters of Marinated and Grilled Vegetables *chickpea relish, charred eggplant*
- Fresh-Baked Flatbreads and Caramelized Onion Hummus