

WEDDING MENUS

WEDDING BUFFET SELECTIONS

THE DIAMOND BRUNCH

Brunch service is offered for a maximum of two hours (minimum 50 guests)

FROM THE BAKERY

- assorted bagels, freshly baked croissants, muffins and danish, sweet butter, assorted flavored cream cheeses, marmalade and preserves

STARTERS

- display of imported and domestic cheeses
- sliced seasonal fresh fruit and berries
- montage of seasonal vegetables with assorted dips
- tossed field greens, goat cheese and candied pecans, apple vinaigrette
- chicken and orzo salad with mandarin oranges, raisins, almonds and citrus vinaigrette
- display of smoked salmon, capers, tomatoes, cucumbers and sliced bermuda onions

EGGS PREPARED TO ORDER*

- selections to include: tomatoes, green peppers, mushrooms, onions, smoked salmon, ham, spinach, sausage, grated cheddar and swiss cheese
- egg beaters and egg whites available on request

ENTRÉES AND ACCOMPANIMENTS

- scrambled eggs
- cinnamon brioche french toast, warm maple syrup
- cheese blintzes, warm strawberry compote
- grilled sausage and apple-wood smoked bacon
- lyonnaise potatoes
- rosemary dijon breast of chicken
- roasted pork loin with caramelized apples
- orange roughly francaise
- chef's selection of seasonal vegetables

BEVERAGES

- orange, grapefruit, cranberry and apple juice
- freshly brewed Aliante signature coffee and decaffeinated coffee, selection of Harney & Sons teas and iced tea
- house sparkling wine, mimosas and traditional bloody marys

TRADITIONAL TOAST

- Sparkling wine is provided for the traditional toast

THE WEDDING CAKE

A wedding cake with your choice of flavors is included. Specialty and custom designed wedding cakes are additional.

*Uniformed Chef fee \$100.00 (2 hours maximum) One Chef required for 100 guests

STERLING

RECEPTION (1 HOUR MAXIMUM)

- display of imported and domestic cheeses
- montage of seasonal vegetables with assorted dips

CHILLED BUFFET MENU (2 HOUR MAXIMUM)

- california mixed greens with assorted dressings
- romaine lettuce with shaved asiago, garlic croutons and classic ceasar dressing
- pasta salad tossed with sliced black olives, cherry tomatoes, fresh mozzarella and pesto

ENTRÉES AND ACCOMPANIMENTS

- chicken piccata with fresh lemon, mushroom and capers
- baked salmon with a citrus herb crust
- steak diane
- roasted garlic truffle mashed potatoes
- seasonal vegetable medley

FROM THE BAKERY

- fresh baked rolls and sweet butter
- chef's sweet table with assorted pastries

BEVERAGES

- freshly brewed Aliante signature coffee and decaffeinated coffee selection of Harney & Sons teas and iced tea

TRADITIONAL TOAST

- Sparkling wine is provided for the traditional toast

THE WEDDING CAKE

A wedding cake with your choice of flavors is included. Specialty and custom designed wedding cakes are additional.

PLATINUM

RECEPTION (1 HOUR MAXIMUM)

- display of imported and domestic cheeses with seasonal fruit
- montage of seasonal vegetables with assorted dips
- butler passed chardonnay, cabernet sauvignon, merlot and white zinfandel

CHILLED BUFFET (2 HOUR MAXIMUM)

- california mixed greens with assorted dressings
- romaine lettuce with shaved asiago, garlic croutons and classic caesar dressing
- pickled cucumber salad with red onions
- pasta salad with bay scallops, sundried tomatoes and basil
- antipasti platter

ENTRÉE AND ACCOMPANIMENTS

- chicken marsala, fresh mushrooms, marsala wine sauce
- baked salmon with a citrus herb crust
- pork-loin medallions, prosciutto and allegro cheese glaze
- seasonal vegetable medley
- oven roasted potato spears
- fresh baked rolls and sweet butter

THE CARVER'S BOARD*

Select two of the following:

- prime rib of beef with creamy horseradish and au jus
- seared peppercorn crusted sirloin of beef with assorted mustards, horseradish and peppercorn sauce
- oven roasted turkey with sage mayonnaise and cranberry relish
- bourbon glazed ham with dijon mustard

PASTA BAR*

served with crushed red peppers, parmesan cheese and warm focaccia.

Select two of the following:

- penne pasta pomodoro
- rigatoni bolognese
- tortellini, asiago cream, peas, pancetta and basil
- farfalle, shrimp and lemon thyme sauce
- spinach ravioli, toasted pine nuts, fresh herbs, plum tomatoes and gorgonzola cheese

VIENNESE TABLE

- chocolate dipped butter cookies, plain and chocolate dipped biscotti, mini fruit tarts, chocolate dipped strawberries and assorted mini french pastries

BEVERAGES

- freshly brewed Aliante signature coffee and decaffeinated coffee, selection of Harney & Sons teas and iced tea

TRADITIONAL TOAST

- Sparkling wine is provided for the traditional toast.

THE WEDDING CAKE

A wedding cake with your choice of flavors is included. Specialty and custom designed wedding cakes are additional.

*Uniformed Chef fee \$100.00 (2 hours maximum)

WEDDING DINNER SELECTIONS

THE EMERALD

RECEPTION (1 HOUR MAXIMUM)

Uniformed Servers will pass the following:

- selection of three cold canapés

THE GALA DINNER

- choice of soup or salad
- choice of one single entrée or one combination entrée with appropriate accompaniments
- freshly baked rolls with sweet butter
- freshly brewed Aliante signature coffee and decaffeinated coffee selection of Harney & Sons hot teas and iced tea
- bottled water service

TRADITIONAL TOAST

Sparkling wine is provided for the traditional toast.

THE WEDDING CAKE

A wedding cake with your choice of flavors is included. Specialty and custom designed wedding cakes are additional.

CANAPÉS

Cold Selections:

- smoked salmon rosette on garlic herb lavosh, lemon caper cream cheese
- minted vietnamese shrimp rolls
- strawberries stuffed with balsamic black pepper cream cheese
- roast beef and cream cheese horseradish roulade, red onion marmalade
- tomato and mozzarella, basil and rosemary bruschetta
- smoked chicken, papaya salsa, cream cheese on a baguette
- grilled eggplant and red pepper stuffed with spinach served on a toast point

HOT SOUPS

- tuscan pasta fagioli soup, grated romano
- corn chowder
- stracciatella soup
- southwestern tortilla soup
- cream of roasted garlic and potato soup
- new england clam chowder
- french onion soup, gruyere and a parmesan crouton

COMPOSED PLATED SALADS

- Belgian endive and baby arugula with pear, maytag blue cheese, candied pecans and raspberry vinaigrette
- spinach and mushroom salad with fresh oranges, crisp bacon and balsamic vinaigrette
- baby romaine lettuce with parmesan shards, garlic croutons and classic caesar dressing
- tender field greens with gorgonzola, spiced walnuts and garden vinaigrette

ENTRÉE SELECTIONS

CHICKEN ENTRÉES

- dijon breaded breast of chicken, roasted red pepper mashed potatoes, seasonal vegetables
- meyer lemon glazed chicken with roasted red peppers, garlic spinach, sage polenta

SEAFOOD ENTRÉES

- grilled atlantic halibut, dijon and herb cream sauce on toasted orzo pilaf, tender wilted greens
- potato crusted salmon, lemon butter sauce served on garlic spinach, parsley potatoes

BEEF ENTRÉES

- grilled 12oz new york steak with steak butter, demi-glace, asparagus, baby carrots, potato hash
- filet mignon with balsamic peppercorn sauce, asparagus, tomato-basil custard potatoes

COMBINATION ENTRÉES

- grilled tenderloin of beef with peppercorn sauce and potato crusted salmon, lemon butter sauce with seasonal vegetables and potatoes

THE PEARL

THE RECEPTION (1 HOUR MAXIMUM)

Uniformed Servers will pass the following:

- selection of two cold canapés
- selection of two hot hors d'oeuvres
- display of imported and domestic cheeses
- montage of seasonal vegetables with assorted dips

THE GALA DINNER

- choice of hot or cold appetizer selection
- choice of soup or salad
- intermezzo
- select one single entrée or select one single combination entrée with appropriate accompaniments
- freshly baked rolls with sweet butter
- freshly brewed Aliante signature coffee and decaffeinated coffee selection of Harney & Sons hot teas and iced tea
- bottled water service

TRADITIONAL TOAST

Sparkling wine is provided for the traditional toast.

THE WEDDING CAKE

A wedding cake with your choice of flavors is included. Specialty and custom designed wedding cakes are additional.

CANAPÉS

Cold Selections:

- smoked salmon rosette on garlic herb lavosh, lemon caper cream cheese
- minted vietnamese shrimp or beef rolls
- strawberries stuffed with balsamic black pepper cream cheese
- roast beef and cream cheese horseradish roulade, red onion marmalade
- tomato and mozzarella, basil and rosemary bruschetta
- smoked chicken, papaya salsa, cream cheese on a baguette
- grilled eggplant and red pepper stuffed with spinach served on a toast point

HORS D'OEUVRES

Hot Selections:

- boursin and spinach stuffed mushroom caps
- ginger beef saté, soy chili glaze
- pork pot stickers, ginger-soy dipping sauce
- chicken in beggars purse
- vegetable spring rolls, plum sauce
- coconut shrimp
- southwest chicken spring roll
- mini beef empanadas, chimmi churri sauce
- bacon wrapped scallops
- mini crab cake with lemon caper aioli

CHILLED PLATED APPETIZERS

- traditional chilled shrimp cocktail, fresh horseradish
- sesame seared ahi tuna and avocado, ocean garden salad, wasabi cream, pickled ginger soy

HOT PLATED APPETIZERS

- seasonal mushroom ravioli, champagne cream, frizzled leeks
- jumbo lump crab cake on fennel slaw, chipotle aioli
- macadamia crusted shrimp on pineapple corn salsa, thai barbecue sauce

HOT SOUPS

- tuscan pasta fagioli soup, grated romano
- corn chowder
- stracciatella soup
- southwestern tortilla soup
- cream of roasted garlic and potato soup
- New England clam chowder
- french onion soup, gruyere and parmesan crouton

COMPOSED PLATED SALADS

- Belgium endive and baby arugula, pear, maytag blue cheese, candied pecans and raspberry vinaigrette
- spinach and mushroom salad, fresh oranges, crisp bacon, balsamic vinaigrette
- baby romaine lettuce, parmesan shards, garlic croutons, classic caesar dressing
- tender field greens, gorgonzola, spiced walnuts, garden vinaigrette

INTERMEZZO

Choice of One:

- lemon sorbet topped with champagne
- raspberry sorbet topped with champagne
- orange sorbet topped with champagne

ENTRÉE SELECTIONS

CHICKEN ENTRÉES

- chicken breast, prosciutto, artichoke, mushrooms and chardonnay garlic sauce, mashed potatoes, seasonal vegetables
- dijon breaded breast of chicken, roasted red pepper mashed potatoes, seasonal vegetables
- meyer lemon glazed chicken with roasted red peppers, garlic spinach, sage polenta

SEAFOOD ENTRÉES

- grilled atlantic halibut, dijon and herb cream sauce on toasted orzo pilaf with tender wilted greens
- potato crusted salmon, lemon butter sauce served on garlic spinach with parsley potatoes

BEEF ENTRÉES

- grilled 12oz new york steak with steak butter, demi-glace, asparagus, baby carrots, potato hash
- filet mignon with gorgonzola stuffed portobello mushroom cap, balsamic peppercorn sauce, asparagus with tomato-basil custard potatoes

COMBINATION ENTRÉES

- grilled tenderloin of beef with peppercorn sauce and jumbo mexican prawns with lemon butter sauce seasonal vegetable and potatoes
- dijon breaded breast of chicken and grilled salmon with lemon butter sauce seasonal vegetable and potatoes

THE PINNACLE

THE RECEPTION (1 HOUR MAXIMUM)

Uniformed servers will pass the following:

- selection of three cold canapés
- selection of three hot hors d'oeuvres
- sliced seasonal fruits and berries
- display of imported and domestic cheeses garnished with grapes
- montage of seasonal vegetables with assorted dips

THE GALA DINNER

- choice of hot or cold appetizer
- choice of soup
- choice of salad
- intermezzo
- select two single entrées or select one combination entrée with appropriate accompaniments
- freshly baked rolls with sweet butter
- freshly brewed Aliante signature coffee and decaffeinated coffee and a selection of Harney & Sons iced and hot teas
- bottled water service

TRADITIONAL TOAST

Sparkling wine is provided for the traditional toast.

THE WEDDING CAKE

A wedding cake with your choice of flavors is included. Specialty and custom designed wedding cakes are additional.

CANAPÉS

Cold Selections:

- smoked salmon rosette on garlic herb lavosh, lemon caper cream cheese
- crab bouchee
- minted Vietnamese shrimp or beef rolls
- strawberries stuffed with balsamic black pepper cream cheese
- roast beef and cream cheese horseradish roulade, red onion marmalade
- seared ahi tuna and ginger on sesame maki sushi rice, wasabi
- tomato and mozzarella, basil and rosemary bruchetta
- maine lobster medallions and red onion on lemon-basil toast

HORS D'OEUVRES

Hot Selections:

- boursin and spinach stuffed mushroom caps
- ginger beef saté, soy chili glaze
- pork pot stickers, ginger-soy dipping sauce
- chicken in beggars purse
- vegetable spring rolls, plum sauce
- coconut shrimp
- southwestern chicken spring roll
- mini beef empanadas, chimmi churri sauce
- bacon wrapped scallops
- mini crab cake with lemon caper aioli

CHILLED PLATED APPETIZERS

- traditional chilled shrimp cocktail with fresh lemon and horseradish
- sesame seared ahi tuna and avocado, ocean garden salad, wasabi cream, pickled ginger soy sauce
- lobster, shrimp, crab and avocado cocktail harissa salsa (additional \$6.00 per guest)

HOT PLATED APPETIZERS

- seasonal mushroom ravioli, champagne cream, frizzled leeks
- jumbo lump crab cake on fennel slaw, chipotle aioli
- macadamia crusted shrimp on pineapple corn salsa, thai barbecue sauce

HOT SOUP

- tuscan pasta fagioli soup and grated romano
- corn chowder
- stracciatella soup
- southwestern tortilla soup
- cream of roasted garlic and potato soup
- New England clam chowder
- french onion soup, gruyere and parmesan crouton
- lobster bisque

COMPOSED PLATED SALADS

- prawns and tomatoes, garlic hinted baby spinach, white balsamic vinaigrette
- Belgium endive and baby arugula, pear, maytag blue cheese, candied pecans and raspberry vinaigrette
- spinach and mushroom salad, fresh oranges, crisp bacon, balsamic vinaigrette
- baby romaine lettuce, parmesan shards, garlic croutons, classic caesar dressing
- tender field greens, gorgonzola, spiced walnuts, garden vinaigrette

INTERMEZZO

choice of one:

- lemon sorbet topped with champagne
- raspberry sorbet topped with champagne
- orange sorbet topped with champagne

ENTRÉE SELECTIONS

CHICKEN ENTRÉES

- chicken breast, prosciutto, artichoke, mushrooms and chardonnay garlic sauce, mashed potatoes, seasonal vegetables
- dijon breaded breast of chicken, roasted red pepper mashed potatoes, seasonal vegetables
- meyer lemon glazed chicken with roasted red peppers, garlic spinach, sage polenta

SEAFOOD ENTRÉES

- grilled atlantic halibut, dijon and herb cream sauce on toasted orzo pilaf, tender wilted greens
- potato crusted salmon, lemon butter sauce served on garlic spinach, parsley potatoes jumbo mexican prawns, salsa butter, cabo rice blend, poblano relleno

BEEF ENTRÉES

- grilled 12oz new york steak with steak butter, demi-glace, asparagus, baby carrots, potato hash
- filet mignon with gorgonzola stuffed portobello mushroom cap, balsamic peppercorn sauce, asparagus, tomato-basil custard potatoes
- grilled veal chop, wild mushroom demi-glace, crispy cheese polenta, asparagus

COMBINATION ENTRÉES

- dijon breaded breast of chicken and horseradish crusted salmon, seasonal vegetables and potatoes
- grilled tenderloin of beef and pan seared sea bass, seasonal vegetables and potatoes
- grilled tenderloin of beef and crown of shrimp stuffed with lump crab, seasonal vegetables and potatoes
- grilled tenderloin of beef and salmon with lemon butter sauce, seasonal vegetables and potatoes
- grilled tenderloin of beef and lobster tail, seasonal vegetables and potatoes (additional \$20 per guest)