

Gala Receptions



5 Hour Reception

Includes House China, Silver, Glassware

Menu

Selection of Eight Passed Hors d' Oeuvres

Appetizer

Single Choice Entrée

Plated Dessert

Menu Additions

Bistro Table

Three Cocktail Stations

Duet Entrée

Entrée Choice of Two Table-side

BUTLER PASSED HORS D'OEUVRES

Select 8

Veggie

Goat Cheese & Carmelized Onion Tarts

Pear and Camembert Crostini
walnut bread toast

Preserved Lemon Ricotta
blistered sugar snap peas, mint, crostini

Crudite Shooter (Vegan)
green goddess dip

Mediterranean Eggplant Salad (Vegan)
pita round

Potato Pancakes
*granny smith apple chutney and sour cream
garnish*

Enoki Mushroom Polenta
truffle oil drizzl

Mushroom Pizzetta (Vegan)
wild mushrooms, truffles, fontina

Soup & Sandwich
*creamy tomato bisque, mini Cheddar grilled
cheese*

Stuffed Poblano Peppers
goat cheese, cilantro, sea salt

Mini Flatbread Pizza Squares
fresh mozzarella & house made marinara

Preserved Lemon Ricotta
blistered sugar snap peas, mint, crostini

Porcini Risotto Balls

Air

Chicken and Waffle Panini Mini
touch of cayenne

Mini Chicken Tinga Clothespin Taco
fresh cilantro, crumbled cojita

Peking Duck Pockets
scallion shoots & hoisin sauce

Spicy Fried Chicken Slider
with beet yogurt

Buffalo Chicken Lollipop
stuffed with blue cheese

Smoky Panko Schnitzel Bites
honey siracha dollop

Mini Chicken Pot Pie

Chicken Empanadas
siracha aioli

Sesame Chicken Satay

Chicken Parm Bites

Moroccan Chicken Skewer
apricot jam

Bombay Chicken Triangles
banana ponzu

Sesame Crusted Chicken Schnitzel
beet yogurt

BUTLER PASSED HORS D'OEUVRES

Continued

Land

Deconstructed Deviled Egg
truffled mousse, chive & caramelized pork belly

Deconstructed BLT - DF
caramelized pork belly, tomato, garlic aioli

Lollipop Hotdogs Wrapped in Puff Pastry
mustard dollop

Filet on Toast
horseradish cream & red onion relish

Palmier Sausage & Pepper Crostini
sour cream chive dollop

Porchetta & Broccoli Rabe
calabrian chili flakes, grilled flatbread

Croque-monsieur
black forest ham, gruyere, black bread, dijon mustard

Mini Beef Empanadas
mole sauce

Mini Pastrami Reuben Sandwiches
pastrami, swiss, sauerkraut, russian dressing, black bread

Mini Cheeseburger Sliders
brisket blend, pickle chips, ketchup, potato bun

Mini Clothespin Short Rib Taco
korean style braised short ribs

Gochujang Caramelized Korean Pork Belly
pickled black cherry

Millionaire's Bacon on a Stick
maple glaze

Sea

Pastrami Salmon - GF
chive crème fraiche, cucumber slice

Rare Ahi Tuna
pickled seaweed slaw, wasabi cream, tortilla round

Grilled Marinated Gulf Jumbo Shrimp
sesame ginger marinade

Salmon Roe
chives, latkes

Pretzel Crusted Crab Cakes
cajun remoulade

Rock Shrimp Ceviche
avocado hash

Tuna Ceviche
avocado hash

Tequila Shrimp Flatbread
garlic basil sauce

Tuna Tartare Cones
savory squid ink cones

Mini Mahi Clothespin Tacos
savory slaw

Coconut Crusted Shrimp
pineapple-jalapeno jam

Shrimp Po'Boy
creole seasoned, remoulade topped

Barbeque Shrimp Empanadas
cilantro aioli

SIT-DOWN PLATED DINNER

Offerings feature dishes with true American and International flair, rich with local and seasonal elements to maximize freshness and flavor which creates a natural transition to our Farm to Table offerings.

First Course - Select 1

Burrata Mozzarella

arugula salad, strawberries, toasted almond slivers, fig balsamic reduction, grilled baguette

Roasted Beet and Butternut Squash Stack

goat cheese, baby kale, toasted pumpkin seeds pomegranate vinaigrette

Mozzarella Ortolano

warm fresh mozzarella over prosciutto di parma, roasted red peppers, chopped tomato, onion and basil salad

Tuna Carpaccio

seared, chilled rare ahi over cucumber, napa cabbage slaw

Asparagus and Goat Cheese

marinated asparagus tossed with shaved red onions accompanied with fried goat cheese medallions, red and yellow tomatoes and black truffle vinaigrette

Butternut Squash Ravioli

sweet potato beurre blanc, sautéed spinach, crispy parsnips

Creamy Mascarpone Polenta with Olive Oil Poached Plum Tomato

sweet peas, basil chiffonade, black truffle and chive oil

Wild Mushroom, Short Rib Risotto

port wine reduction

Shaved Fennel, Roasted Beet and Citrus Salad

arugula, champagne vinaigrette

Deconstructed Summer Salad

mixed greens, cherry tomato, red onion, bocconcini mozzarella, balsamic reduction

Deconstructed Autumn Salad

cucumber wrapped bouquet of baby greens, bosc pear, sweet balsamic dressing, maytag blue and candied walnuts garnish

Caprese Salad

fresh mozzarella, heirloom tomato, fresh basil salad, sea salt, EVOO, seasoned bruschetta

Traditional Caesar Salad

romaine wedge, roasted garlic crouton, creamy caesar, parmesan

Arugula Salad

shaved fennel, pine nuts, cherry tomato, lemon preserve vinaigrette

Winter Vegetable Risotto

carrot, parsnip, squash, onion, fresh thyme, basil oil

Lobster Risotto

Creamy Lobster Sauce, Puree of Parsnips with Baby Greens

Cantaloupe, Prosciutto and Burrata Salad

thin sliced prosciutto, thin sliced cantaloupe, creamy burrata served atop baby arugula honey herb vinaigrette, fresh mint leaf garnish

Baby Spinach Salad

candied walnuts, gorgonzola cheese, fresh strawberries served atop baby spinach creamy strawberry vinaigrette

ENTRÉE

*A choice of one preselected entree
Duet plates or guest choice of two entrées offered table side available as upgrades.
Entrees shown with complimentary sides dishes. One starch and one vegetable will be
preselected based on entree and season. Silent vegetarian selection available upon
request*

Meat

Slow Braised Boneless Beef Short Rib

*served over a bed of potato puree, sautéed savoy cabbage & bacon
port wine reduction*

Seared Beef Tenderloin

crisp applewood smoked bacon rosti, black truffle jus

Grilled Beef Tenderloin

*ragout of glazed petit vegetables
roasted garlic jus*

Stuffed Loin of Boneless Pork

*filled with apricot and peach compote, sweet raspberry vinegar sauce
served over a bed of creamy pine nut polenta*

Seafood

Pan Seared Red Snapper

*served over mediterranean ratatouille
saffron beurre blanc*

Sautéed Halibut Filet

baby bok choy, wholegrain dijon mustard sauce

Sesame Crusted Chilean Sea Bass

timbale of wild rice and mango, orange white balsamic cream

Filet of Salmon

miso glazed with a teriyaki beurre blanc, dwarf carrots & asparagus, jasmine rice

Pomegranate Black Cod

red wine beurre rouge, fragrant jasmine rice, french beans

Poultry

French Cut Chicken Breast, Choice of Stuffing

Select 1

*asparagus & port salute, tomato infused madiera sauce
spinach and fontina, black truffle- red wine demi
mushroom duxelle, merlot wine sauce
sun dried tomato-goat cheese, sweet vermouth sauce*

SILENT VEGETARIAN OPTION

Select 1

Maple Glazed Stuffed Kabocha Squash
quinoa, sautéed wild mushrooms, roasted baby vegetables

Buckwheat & Scallion Souffle
sautéed bok choy & red peppers

Vegetarian Tower
warm goat cheese quenelle and fennel tomato coulis

Moroccan Tagine
chickpeas, eggplant, zucchini, olives, pan-seared tofu strips, spiced farro

Vegan White Bean Ravioli
sautéed spinach, roasted tomato, garlic, basil, EVOO

PLATED DESSERT

Select 1

Coffee & Tea Served Table Side

Warm Chocolate Lava Cake
molten chocolate center garnished with caramel sauce

Salted Valrhona Chocolate Torte

Berrie Brulee Sabayon
served with mixed berries, whipped cream & sugar glaze

Individual Tarte Tatin
caramelized apple tart served with caramel drizzle

Lemon Mousse Dome
with a sable cookie crust and blueberry sauce

Raspberry and Mascarpone Cheese Mousse
layered with chocolate cream anglaise

Chocolate Truffle
chilled flourless cake served with a raspberry cream

Vaniero's NY Style Cheesecake
whipped cream garnish

Oreo Cheese Cake
traditional cheese cake garnished with chopped oreos

Lemon Cheese Cake
garnished with fresh seasonal berries

Strudel
apple, pear, cinnamon, sweet orange zest brandy reduction

Dessert Trio
*pecan bread pudding, whiskey maple glaze
salted chocolate and caramel panna cotta
mini pavlova, hazelnut mousse, meringue shell*

GALA RECEPTION UPGRADES

Bistro Table - Select 5

Vine Ripened Red and
Yellow Tomatoes with Fresh Mozzarella
basil pesto, EVOO, sea salt

Mezze Display
*hummus dip, roasted eggplant salad, stuffed
grape leaves, pita crisps*

An International Display of
Fine Imported and Domestic Cheeses
*toast triangles & flat breads, garnished with
seasonal grapes & berries*

Cured Italian Meats
*thinly sliced prosciutto, sopressata, hot and
sweet capicola*

Roasted Baby Root Vegetables
*grilled asparagus, squash, pepper, zucchini,
portobello mushroom, red onion, & fennel*

Display of Crudit 
assorted herbal dipping sauces

Red and Gold Roasted Beet Salad
*crumbled blue cheese, apple chutney, candied
walnuts & baby greens*

Israeli Couscous Salad
sundried cranberry, toasted almond sliver

Mediterranean Orzo Salad
*Peppers, onions, tomato, kalamata olives,
chickpeas, parsley, feta*

Roasted Red Pepper Hummus
pita crisps

Bruschetta
*house made croustini topped with choice of
traditional tomato, garlic, basil, portobello
mushroom & EVOO*

Spinach & Artichoke Dip
tri-color tortilla chips

Focaccia Bread
infused dipping oils

Duet Entr e Upgrades

Roasted Breast of Chicken
and Roasted Tenderloin of Beef
*roasted new potatoes, root vegetable,
rosemary scented demi glace*

Roasted Tenderloin of Beef
with Maryland Style Crab Cake
*asparagus, whipped potatoes, cabernet demi
glace*

Pan Seared Salmon
and Braised Chicken Breast
*rice pilaf, baby carrots, lemon and herb
beurre blanc*

Herb Crusted Chicken Breast
and Sauteed Red Snapper
*artichokes, roasted tomatoes, olives, capers,
and basil scented beurre blanc*

Slow Braised Boneless
Beef Short Rib and Day Boat Scallops
*yukon gold puree, sauteed savoy cabbage,
bacon, port wine reduction*

Roulade of Chicken Sous Vide
and Grilled Sea Bass
*asparagus, port salute, tomato infused
madeira sauce*

RECEPTION STATIONS

Small Plate Station - Select 3

Land Selections

Shredded Short Rib Risotto
braised and shredded short rib, wild mushroom risotto, basil oil garnish

Medallions of Meat Loaf
encrusted with caramelized onions served with garlic mashed potatoes

Beef Cannelloni
tomato infused madeira wine sauce

Meat Lasagna
ground beef

Spinach, Serrano Ham
baked egg diamonds

Spanish Style Meatballs
spicy tomato sauce

Luganica Sausage
sweet italian sausage with fennel, creamy polenta, sauteed broccoli rabe

Air Selections

Boneless Breast of Chicken
spicy lemon and butter sauce, sage, rosemary, garlic and oregano

Free Range Chicken Breast
tarragon cream sauce, glazed pearl onions, braised leeks

Country Style Chicken
pearl onions, peppers, mushrooms, sausage, fingerling potatoes, sherry vinegar sauce

Chicken Pot Pie
classically prepared

Mouillard Duck Confit and Strozzapreti

Chicken Florentine Crepes
supreme sauce

Sea Selections

Seared Sea Scallop
miso glazed with a teriyaki beurre blanc served with fricassee of scallion, chopped tomato & enoki mushrooms

Seared Diver Scallops
pan seared and served over sweet pea risotto garden pea coulis

Garlic Shrimp
Sautéed in Garlic Sauce, Scallion Jasmine Rice

Blackened Atlantic Salmon
maple mustard glaze, served with jasmine rice

Chilean Sea Bass
miso glazed with a teriyaki beurre blanc jasmine rice

Maryland Crab Cakes
cajun remoulade, corn and black bean salsa

Truffle Lobster Mac and Cheese Tart
chopped lobster, black truffle

Warm Oysters Gratin Florentine
crab béarnaise served with creamed spinach

Vegetarian Selections

Roasted Baby Vegetables
baby squash, patty pan, baby carrots, asparagus, red onion and fennel

Vegetarian Cajun Meatloaf
house made tomato salsa

Spinach Cannelloni au Gratin
spinach and ricotta cheese rolled in a french crepe, supreme sauce

Vegan White Bean Ravioli
sautéed spinach, roasted tomato, garlic, basil, EVOO

Farro Risotto Ver Jus
roasted butternut squash & crispy sage wilted spinach and roasted mushrooms

RECEPTION STATIONS

Continued

Parisian Sauté Station

Coq au Vin

*braised boneless chicken dwarf carrots, patty pan, mushrooms, onions, potatoes
classic red wine sauce*

Roasted Vegetables

brussels sprouts, dwarf carrots, parsnips

French Baguettes

Brooklyn Konery - Select 2

Served in edible cones

Southern Blues

salted blue corn waffle cone, buttermilk fried chicken, mike's hot honey, jalapeño

Memphis Q

red velvet waffle cone, pulled BBQ pork shoulder, creamy mac and cheese, crispy onions

General Tso's Chickenless Orange Chicken (vegan)

*orange creamsicle waffle cone, general tso's roasted tofu, orange glaze,
scallion, sushi rice*

Farro Risotto Ver Jus (vegan)

roasted butternut squash & crispy sage

Romesco Braised Cauliflower (vegan)

mini potatoes, almond sultana pilaf

Tuna Poke

*midnight vanilla waffle cone, ahi tuna, coconut rice, pickled ginger, wakame,
avocado, crispy onion*

Asian Station

Vietnamese Summer Rolls

pho crab, ponzu dipping sauce

Lo Mein Noodles

*baby corn, onions, water chestnuts, snow peas, bean sprouts, mushrooms
sesame ginger sauce*

Sizzling Griddle

teriyaki beef skewers, general tso's chicken skewers

Dim Sum

chicken and vegetable dumplings, edamame dumplings, soy and hoisin dipping sauces

Mac and Cheese Station

Served in Cast Iron Cocks, finished with a crunchy bread crumb topping

Three Cheese and Breadcrumb

american, white cheddar and monterey jack cheeses with panko breadcrumb

Lobster and Truffle

pieces of whole lobster with black truffle

Sage and Sausage

fresh sage and crumbled italian sausage

Braised Short Rib of Beef

tender braised short rib mixed with our three cheese mac

RECEPTION STATIONS

Continued

Gourmet Meatball Station - Select 3

Buffalo Chicken Meatballs
celery slaw, blue cheese, hot sauce & tortilla chips

Classic Italian Meatballs
marinara sauce accompanied by sicilian style broccoli rabe & mushrooms

Katz's Deli
pastrami meatball filled with melted swiss sauerkraut, dill mustard & rye bread

Multigrain Quinoa Vegan Ball
israeli salad, multigrain chips & dipping sauce

Lentil Vegan Ball (Vegan)
israeli salad and tzatziki dipping sauce

Southwestern Meatball
southwestern spiced jack cheese in a sweet and spicy chili dipping sauce

Turkey Meatballs
turkey meatballs topped with gravy and served with mashed potatoes

Spicy Lamb Meatball
red pepper hummus & roasted eggplant salad

Poke Bowl

curated from freshly prepared ingredients

Select 2 proteins
Spicy Marinated Ahi Tuna
Spicy Sockeye Salmon
Marinated Shrimp
Marinated Tempeh

Accompaniments:
Quinoa, Brown Rice
Fried Shallot, Avocado, Edamame,
Pickled Ginger, Sesame Seeds

Served with Sesame Soy Dressing

Santorini Station

Lentil & Orzo Salad
garnished with red onion and black pepper

Feta & Olives
lemonato herb sauce

Chicken Kabobs
lemon & garlic marinated grilled chicken & onion

Mini Beef Gyros
tzatziki sauce

Accompaniments:
tabouleh
stuffed grape leaves
hummus & house made pita chips

Noodle Bar

Classic Chicken Ramen
marinated egg, nori seaweed, bean sprouts, bamboo shoots, scallion

Ginger Beef Ramen
egg, scallion, bean sprout, cabbage, pickled ginger

Veggie Miso Ramen
shitake mushroom, bean sprouts, corn, red cabbage, scallion

Toppings:
avocado, sweet corn, nori, spinach

RECEPTION STATIONS

Continued

Dumpling Bar - Select 3

served in steamer baskets

Chicken and Vegetable

Chicken and Lemongrass Dumpling

Chicken, Cabbage and Scallion

Spinach, Water Chestnuts, Mushrooms

Mushroom and Leek

Edamame Dumplings

Philly Cheesesteak Dumpling

Pork Shumai

Peking Duck Pockets

soy and hoisin dipping sauces

Hargow

cantonese style shrimp dumpling

Accompaniments:

*served with vegetable fried rice in
mini chinese boxes*

soy and hoisin dipping sauces

California Station

Black Bean Slider

tomato, lettuce, chefs dressing

Mini Fish Clothespin Tacos

*lemon pepper seasoned white fish, shredded
cabbage, lime juice*

Mini ALT

*sliced avocado, lettuce, tomato, toasted white
square*

Mini BLT

*crispy bacon, lettuce, tomato, toasted white
square*

Accompaniments:

Guacamole

*ripe avocado's, plum tomatoes, chopped
jalapenos, diced red onions, cilantro & lime*

Fresh Made Salsas

*pico de gallo
mango jalapeno*

City Sliders - Select 2

served with cape cod chips

Pat La Frieda Mini Burger
and Cheese Burger Sliders

butter pickle chip, spicy mustard and ketchup

Turkey Burger

bacon, cheddar & bbq sauce

Short Rib Slider

caramelized onion & horseradish aioli

Blackened Salmon Steak Slider

horseradish dijon on brioche

Blackened Tuna Slider

horseradish dijon, on brioche

Cajun Crawfish Slider

chipotle mayo

Mini Pulled Pork Sliders

bourbon BBQ sauce

Black Bean Slider

tomato, lettuce, chefs dressing

Impossible Sliders

*vegetarian slider that tastes just like "angus"
beef*

Deli Station

delicious deli meats sliced table side to order

Corned Beef, Pastrami

Grilled Mini Reuben's

Potato Salad and Cole Slaw

Half Sour Pickles served on sticks

rye bread, deli mustard
russian dressing

RECEPTION STATIONS

Continued

Tuscan Sauté - Select 2

Cavatelli

broccoli rabe, crumbled sausage sautéed in garlic & oil

Cheese Tortellini

tomato concasse, ricotta salatta & fresh basil chiffonade

Penne Rigate

shrimp & scallop scampi

Tortellini Carbonara

minced garlic, peas, pancetta, grated parmesan

Penne con Filetto di Pomodoro

plum tomato sauce, fresh basil chiffonade

Cheese Agnolotti

porcini mushrooms in a brandy cream sauce

Classic Rigatoni Bolognese

Mini Cheese Ravioli

basil pesto sauce

Penne alla Panna con Vodka

optional peas & prosciutto

Butter Squash Ravioli

sage brown butter sauce

Burrata Mozzarella Stuffed Ravioli

fresh plum tomato sauce, basil chiffonade

Pappardelle

roasted cauliflower sautéed in garlic and oil

Accompaniments:

grated pecorino romano cheese
red pepper flakes
tuscan breads

Mexican Taco Bar - Select 2

Meat al Albañil

brick-layer style tacos, sliced skirt steak soft shell flour tortillas

Chicken Tinga

braised shredded chicken, mexican spices, chipotle crema, soft shell flour tortillas

Roasted Pork

carne de cardo al pastor

Cal-Mex Fish

mahi mahi

Quinoa Taco

roasted quinoa with taco seasoning

Roasted Chipotle Cauliflower Taco

romesco sauce

Portobello Mushroom Taco

creamy jalapeño sauce

Accompaniments:

spicy rice & beans
house guacamole
pita crisps
freshly made salsa with tri-color tortilla chips
queso blanco, mexican crema, salsa roja

New England Seafood Bar

Shrimp Cocktail

house made cocktail sauce

Clams and Oysters

on the half shell, lemon wedges, tabasco minis, mignonette and cocktail sauce

Lobster Rolls

classically served on toasted potato buns

RECEPTION STATIONS

Continued

Grilled Cheese Station - Select 3

Half sandwiches served with a sides of creamy tomato soup and tater tots

Classic

classic american cheese and tomato

Classic with a Twist

sharp cheddar, pesto and tomato on sourdough bread

NYS Sharp Cheddar, Tomato, Slab Bacon
multigrain bread

Gruyère, Arugula , Ham & Sliced Pear

Classic Caprese: Fresh Mozzarella,
Tomato & Fresh Basil

sourdough bread

Smoked Gouda, BBQ Pulled Pork & Onions
wheat bread

Imported Asiago, Prosciutto di Parma & Aioli
french bread

Spicy Buffalo Chicken & Smoked Mozzarella
french bread

Triple Cream Brie, Prosciutto di Parma
& Strawberry Preserves

optional peas & prosciutto

Province

brie, fig, and apples on crusty french baguette

California

manchego, prosciutto, and avocado on wheat bread

Sushi and Dim Sum Display

Sushi

rolls contain various vegetables and raw fish wrapped with sushi rice and sheets of nori

*Tuna, Spicy Tuna,
Salmon, Yellowtail
Avocado & Cucumber,
California, Avocado*

Nigiri

includes thin slices of raw fish seasoned and placed on a bed of rice

*Shrimp
Yellowtail
Tuna*

Dim Sum

served in steamer baskets

*Chicken and Vegetable
Vegetable
Edamame
Pork Shu Mai
Soy and Hoisin Dipping Sauces*

Upgraded Live Sushi Station with Sushi Chefs
available upon request