

A FABULOUS FIVE HOUR WINTER WHITE RECEPTION

Available for all open dates from January-March 2012

~ COCKTAIL HOUR ~

Stationary Display

Breaded Eggplant and Tomato Salad • Broccoli Rabe, Tomato and Aged Provolone Panini • Melon, Feta and Prosciutto Salad with Balsamic Glaze • Warm Olives with Red Pepper Flakes and Aromatic Herbs • Trio of Legume Salads: Edamame with Sesame and Ginger; Roasted Poblano and Black Bean; Tuscan White Bean and Red Pepper • Assorted Breads and Crackers • Chevre Cheese, Pesto, Sundried Tomato and Pine Nut Torte, Focaccia Croutons, Red Wine Glaze • Domestic Cheese Platter: Dill Havarti, Cheddar, Edam, Pepper Jack, Horseradish Cheddar

Butler Passed Hors d'Oeuvres

- *Vietnamese Chicken Satay Encrusted with Peanuts and Pineapple Hoisin • Mini Margherita Pizzas with Roma Tomato, Fresh Mozzarella, Basil and Maldon Sea Salt*
- *Mini Mushroom Wellington • Braised Short Rib Herb Dumpling*

~ DINNER ~

Champagne Toast

Choice of Salad

Romance Salad with Baby Greens, Frizzled Leeks, Warm Goat Cheese Croutons, Rose Petal Champagne Vinaigrette

Caesar Salad with Romaine, Garlic Croutons, Grated Pecorino Romano, Classic Dressing

Choice of 2 Entrees

Chicken Scallopini, Egg Battered Chicken Breast, Potato Ravioli, Caramelized Leeks, Peas, Fresh Tomato Relish

Chicken Milanese, Melted Fresh Mozzarella, Potato Eggplant Caponatina, Lightly Wilted Arugula Tomato Salad, Marsala Butter

Miso Mustard Glazed Salmon and Shrimp Dumpling, Sesame Baby Bok Choy, Ginger Plum Relish

Grilled Porterhouse Pork Chop, Smashed Sweet Potatoes, Haricots Verts

Chianti Braised Short Ribs, Lobster Potato Croquette, Grilled Asparagus

Sliced Bistro Sirloin, Bordelaise Sauce, Parmesan Smashed Yukon Gold Potatoes, Chefs Choice of Market Fresh Vegetables

~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

Open Bar for the First Hour with Name Brand Liquors, Draft Beer, Assorted Wines and Soft Drinks

Open Beer, Wine and Soda for Remaining Four Hours (for 5 hours of open bar add \$9.00 per person)

\$70.00⁺⁺ per person

⁺⁺=All prices are subject to a 19% catering fee and NYS sales tax.
^{*}=Hall of Springs events add an additional 14% facility usage fee.



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