

# *The Vanderbilt Majestic Wedding*

*~Cocktail Hour~*

*Presented in The Palm Room*

*~Champagne & Strawberry Station~*

*A Gourmet Selection of Butler Served Hors D'oeuvres*

## *Hot Passed Hors D'oeuvres*

### *Baked Clams Oreganata*

*Served on a bed of Sea Salt with Lemon  
Wedges*

### *Baby Lamb Chops*

*Accompanied by a Merlot Shallot Sauce*

### *Beggars Purse*

*Cocktail Franks Served with Dijon  
Mustard Sauce*

### *Coconut Shrimp*

*Served with Orange Ginger Glaze*

### *Calamata Olive, Artichoke and Chevre Quiche*

### *Chicken Satay*

*Served with Peanut Sauce*

### *Spicy Shrimp Spring Roll*

*Accompanied by a Ginger Soy Glaze*

### *Mini Crab Cakes*

*Served with Dijon Caper Remoulade*

### *Scallops Wrapped with Bacon*

## *Cold Passed Hors D'oeuvres*

### *Rare Filet Mignon, Truffle Aioli And Reggiano Parmesan*

*Served on a Sourdough Crisp*

### *Seared Tuna on a Nori Rice Crisp*

*Served with a Wasabi Mayonnaise*

### *Crab Puff Pastry*

*With Cognac Sauce*

### *Smoked Salmon Roulade*

*Served with Cream Cheese and Fresh Dill  
On Pumpernickel*

### *Mesquite Smoked Breast of Chicken*

*Served in a Blue Corn  
Pastry Shell*

### *Bruschetta*

*Garlic Crostini Topped with Tomatoes,  
Fresh Basil, Garlic and Olive Oil*

### *Lobster Tartlet*

*Scented with Vanilla Bean and  
A Hint of Truffle*

*~Fresh From the Sea Station ~*

*Littleneck Clams & Oysters on the Half Shell*

*Crab Claw & Shrimp Cocktail*

*Accompanied by Lemon Wedges, Cocktail and Mignonette Sauces*

*~Ice Sculpture Display ~*

*~Caviar and Vodka Station ~*

*American Malossol, Farm Raised Rainbow Trout & Salmon Caviar*

*Traditional Garniture of Capers, Red Onion,*

*Hard Cooked Egg, Lemon and Crème Fraiche*

*Blinis & Toast Points*

*Presented In an Ice Cliff*

*~Asian Station~*

*Chicken, Shrimp and Vegetable Stir-Fry*

*Prepared in Authentic Woks*

*By a Uniformed Chef*

*Served with Duck Sauce, Hot Mustard & Noodles*

*Oriental Fried Rice*

*Pan Fried Dumplings*

*Flavored with Garlic Chives,*

*Tossed with Gingered Oyster Sauce*

*Peking Duck*

*Hand Rolled & Served with Scallions, Cucumber, Hoisin Sauce*

*And Steamed Pancakes*

*California Rolls*

*~Steak Au Poivre Station ~*

*(Prepared to Order by a Uniformed Chef)*

*New York Shell Steak*

*Coated with Cracked Peppercorns in a Brandy Demi Glace Reduction*

*~Carving Station ~*

*(Pre-Selected choice of two)*

*(Hand Carved by a Uniformed Chef)*

*Whole Roast Suckling Pig*

*Marinated with Caribbean Sour Oranges, Accompanied by  
Garlic Pan Jus and Crusty Bread*

*Honey Maple Glazed Ham*

*Accompanied by a Variety of Mustards*

*Roasted Roulade of Turkey Breast*

*With a Sun-Dried Tart Cherry, Apricot and Chestnut Stuffing,  
Served with Giblet Gravy and Homemade Cranberry Sauce*

*Roast Filet Mignon*

*Accompanied by a Shallot Merlot Glaze and Béarnaise Sauce*

*~The Classic Station ~*

*International Cheese Display*

*The Perfect Assortment of Imported and Domestic Cheeses  
Accompanied by English Crackers, Flatbreads, Grapes and Berries*

*Crudités*

*Farm Fresh Vegetables Served Raw*

*With Sun-Dried Tomato, Pesto and Balsamic Black Olive Dipping Sauces*

*~Roman Station ~*

*Our Chef Will Take Your Guests on a Tour of Italy,  
Beginning in the Northern Region and Finishing in the South,  
Indulging in the Fare for Which the Cuisine is Famous Along the Way.*

*Prosciutto Di Parma*

*Soppresata, Cappicola and Dry Italian Sausages*

*Fresh Mozzarella*

*Hand Made in the Traditional Manner and Served Warm*

*Fresh from the Garden*

*An Assortment of Olives and Fresh Grilled Vegetables  
Marinated with Aged Balsamic Vinegar, Olive Oil, Herbs and Spices*

*Pasta Presentation*

*Chef to Prepare a Variety of Pasta & Gourmet Sauces*

*Forest Mushroom Risotto*

*Creamy Arborio Rice with Earthy Fragrant Mushrooms*

*Fried Calamari*

*Served with Spicy Marinara Sauce*

*Zuppa di Pesce*

*Shrimp, Mussels and Scungilli Served in a Light Tomato Broth  
With Fresh Garlic and Herbs*

*Vongole*

*Baby Clams Sautéed with Garlic,  
Olive Oil, White Wine and Fresh Herbs*

*Rustic Bread Display*

*An Array of Hearth Baked Breads, Rolls, Baguettes, Sticks, Crisps & Foccacia  
Served with an Array of Flavored Oils & Butter*

*~Reception ~*  
*Champagne Toast*

*~Appetizer ~*

*(Pre-Selected Choice of One)*

*Antipasto*

*Prosciutto Di Parma, Cappicola, Soppresata, Sweet and Hot Dry Sausage  
With Grilled Baby Portobello Mushroom, Grilled Artichoke Heart,  
Sun-Dried Tomato, Italian Cheeses and Cerignola Olives*

*Caprese*

*Roasted Sweet Bell Peppers, Vine Ripened Tomatoes and  
Fresh Mozzarella Cheese Served with Toasted Pine Nuts, Micro Arugula,  
Hand-Milled Black Pepper Lemon Basil Olive Oil and Aged Balsamic Vinegar*

*Napoleon*

*Layers of Grilled and Roasted Garden Fresh Vegetables Marinated  
In a Ginger and Scallion Balsamic Vinaigrette Including Eggplant, Zucchini,  
Yellow Squash, Sweet Bell Peppers, Fennel, Tomato, Shiitake Mushrooms, Purple  
Onion and Smoked Mozzarella  
Accompanied by a Roasted Red Pepper Coulis and a Parmesan Tuille*

*Atlantic*

*Cold Poached North Atlantic Salmon Fillet  
Served with a Kirby Cucumber Radish Salad,  
Lemon Dill Crème Fraiche and Caperberries*

*Tropical*

*Chilled Fresh Fruit and Berry Salad Served in a Black Pepper  
Roasted Pineapple Sauce  
Accompanied by Kiwi, White Peach and Mango Purees*

*Portobello*

*A Braised Portobello Mushroom Served Warm, Topped with Slow Roasted  
Tomatoes, Melted Fresh Mozzarella and Parmesan Cheese Drizzled  
With Pesto and Tomato Oils*

*~Salad ~*

*(Pre-Selected Choice of One)*

***Mesclun***

*Assorted Baby Greens, Toasted Pine Nuts, Roasted Purple Onions and a Reggiano Parmesan Crisp in Balsamic Vinaigrette*

***Spinach***

*Baby Leaf Spinach with Chopped Egg, Sliced Mushrooms and Fruitwood Smoked Bacon in an Herbed Red Wine Vinaigrette*

***Baby***

*Baby Red Oak, Frisee and Arugula with Pecans, Almonds, Sun-Dried Strawberries and Saga Bleu Cheese in a Lavender Honey Vinaigrette*

***Boston***

*Belgian Endive, Red Leaf and Boston Lettuce with Asparagus in a Raspberry Vinaigrette*

***Caesar***

*Romaine Lettuce, Radicchio and Belgian Endive in a Creamy Parmesan Dressing with Garlic Croutons*

*~Intermezzo Shooter ~*

*To Cleanse the Palate*

## *~Entrees~*

*(Pre-Selected Choice of Four)*

### *Meat Entrees*

#### *Roast Chateaubriand*

*Merlot Shallot Glace*

#### *New York Cut Shell Steak*

*Roasted Garlic  
And Herbs Butter*

#### *Grilled Filet Mignon*

*Bordelaise Sauce*

#### *Rack of Australian Lamb*

*Herb Dijon Crust and Shiraz  
Reduction*

#### *Roast Prime Rib of Beef*

*Au Jus and Fresh Horseradish*

### *Chicken Entrees*

#### *Roulade*

*Stuffed with Mozzarella, Spinach  
And Roasted Sweet Bell Peppers  
In a Porcini Mushroom Sauce*

#### *Spanakopita*

*Boneless Breast Stuffed with Cumin  
Scented Spinach and Feta Cheese  
On a Black Pepper Glace*

#### *Jacqueline*

*Boneless Breast with a Pear,  
Cranberry and Walnut Stuffing  
in a Calvados Rosemary Veloute*

#### *Forestiere*

*Boneless Breast Stuffed with Forest  
Mushrooms in a Porcini  
Reduction*

#### *Cornish*

*Cornish Game Hen with a  
Sun-Dried Cherry and Chestnut  
Stuffing in a Sage Armagnac Sauce*

#### *Fume*

*Boneless Breast Stuffed with  
Eggplant, Mozzarella, Sundried  
Tomato, in a Roasted Pepper Coulis*

## *Fish Entrees*

### *Stuffed Sole*

*With Lump Crab in a Lobster  
Cream Sauce*

### *Lacquered St. Peter's Fish*

*Lemongrass and Thyme Broth*

### *Baked Sole*

*Lemon and Chive Crumbs on a bed of  
Chardonnay Citrus Beurre Blanc*

### *Seared Salmon*

*Sesame and Wasabi Crusted with a  
Ginger Soy Glaze*

### *Chilean Sea Bass*

*Miso Glace*

### *Roasted Salmon*

*Dill Beurre Blanc*

*\*Our Chef's Selection of Vegetable and Starch Accompany all Entrees*

## *~Presentation of Dinner Wines ~*

### *~Dessert ~*

*\*Tiered Wedding Cake\**

*\*The Majestic Viennese Hour\**

*Presented in The Palm Room*

*A Lavish Assortment of International Desserts to Include:*

### *Chocolate Decadence*

*Your Guests will Indulge in a Waterfall of Warm Flowing Belgian Chocolate  
with:*

*Graham Crackers*

*Marshmallows*

*Crème Puffs*

*Biscotti*

*Rice Krispie Treats*

*Pretzels*

*Tropical Fresh Fruit Display*

### ***The Parlor Station***

*Bananas Foster Flambé*

*Fresh Bananas Sautéed with Brown Sugar, Brandy and Banana Liqueur*

*Ice Cream Sundae Bar*

*Assorted Flavored Ice Cream Served with  
Various Syrups, Whipped Cream, Fruit, Nut and Candy Toppings*

*Crepes Suzette*

*Delicate, Thin, French Pancakes Sautéed with Butter, Sugar, Lemon Zest, Fresh  
Squeezed Orange Juice, Cognac and Grand Marnier Liqueur*

### ***The Patisserie Station***

*Miniature Italian and French Pastries*

*Deluxe Cookie Display*

*Assorted Cakes, Tarts and Pies*

*Puddings, Mousse and Jell-O*

### ***The Sunrise Station***

*(Prepared to Order by a uniformed Chef)*

*Belgian Waffles*

*Served with Assorted Fruit Toppings*

*Omelets*

*Assorted Fillings*

*French Toast*

*Accompanied by Genuine Maple Syrup and Whipped Butter*

### ***The Coney Island Candy Station***

*An Assortment of Old Fashioned Candies*

*Jelly Apples*

*Hand Spun Cotton Candy*

*Potato Chips*

*Freshly Popped Popcorn*

*Snow Cones*

*Hot Pretzels*

## *The International Coffee & Cordial Station*

*Jamaican Blue Mountain Blend*

*Cappuccino*

*Espresso*

*Decaf*

*Hot Cocoa*

*Assorted Standard & Herbal Teas*

*Accompanied by whipped cream, flavored syrups, milk and cream*

*Grand Marnier*

*Irish Mist*

*Kahlua*

*Bailey's Irish Cream*

*Frangelico*

*Galliano*

*Sambuca*

*Accompanied by chocolate cordial cups*

## *Beverages*

*Six Hour Vanderbilt Platinum Open Bar*

## *Complimentary Services*

*Bridal Suite*

*Coat Check*

*Maitre' D*

*Floor Length Linens*

*Lounge Attendant*

*Votive Dinner Candles*

*White Glove Service*

*Place Cards*

*Valet Parking*

*Direction Maps*

*Doorman*

*Personalized Menus*

*May We Suggest the Following to Compliment  
Your Cocktail Hour:*

*~Cold Stations ~*

*Elite Seafood*

*Our "Fresh From the Sea Station" Including  
Littleneck Clams, Oysters and New Zealand Green Mussels on the Half Shell  
Crab Claw and Shrimp Cocktail*

*With The Addition Of:*

*Whole Maine Lobsters, Scallops on the Half Shell and King Crab Legs  
(In Season, Florida Stone Crab Claws)*

*Smoked Fish*

*Smoked Sable, Sturgeon and White Fish*

*Cognac Dill, Pastrami and Nova Scotia Smoked Salmon  
Accompanied by Lemon Slices, Red Onion, Capers and Assorted Cocktail Breads*

*Sushi Bar*

*(Hand Rolled by an Authentic Sushi Chef)*

*The Finest and Freshest Seafood and Vegetable Sushi  
Accompanied by Pickled Ginger, Wasabi and Soy Sauce*

*Martini Bar*

*Cosmopolitans*

*Apple*

*Chocolate*

*Raspberry*

*Peach*

*Traditional*

## *~Hot Stations ~*

### *Fajita Bar*

*Marinated Beef and Chicken with Sautéed Onions and Peppers,  
Black Beans, Guacamole, Sour Cream, Tomato Salsa,  
Shredded Cheese, Jalapenos and Warm Flour Tortillas*

### *Mashed Potato & French Fry Bar*

*Yukon Gold, Red Bliss, Peruvian Purple, Idaho and Sweet Potatoes  
Bacon Bits, Broccoli, Fried Onions, Sour Cream with Chives,  
Cheddar Cheese Sauce, Ketchup, Bleu Cheese Dressing  
And Malt Vinegar*

### *New York Deli*

*(Hand Carved by a Uniformed Chef)*

*Corned Beef*

*Pastrami*

*Beef Brisket*

*Accompanied by Cherry Peppers, Pickles, Deli Mustard and  
Assorted Cocktail Breads*

### *The Hunter*

*(Hand Carved and Prepared by a Uniformed Chef)*

*Roast Top Round of Axis Venison with Sun-Dried Blueberry Glace*

*Slow Roasted Leg of Wild Boar with Fig Jam*

*Pan Seared Quail in an Applejack Brandy Reduction*

*Accompanied by Sourdough, Raisin Pecan and Rosemary Rolls*

