

The Vanderbilt Noble Wedding

~Cocktail Hour ~

*Presented in The Palm Room
Champagne & Strawberry Service*

A Gourmet Selection of Butler Served Hors D'oeuvres

Hot Hors D'oeuvres

*Baked Clams Oreganata
On a Sea Salt Bed with
Lemon Wedges*

*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*

*Mini Crab Cakes
Served with a Dijon Caper Remoulade*

Cold Hors D'oeuvres

*Rare Filet Mignon, Truffle Aioli
and Reggiano Parmesano
On a Sour Dough Crisp*

*Seared Tuna on a Nori Rice Crisp
Served with a Wasabi Mayonnaise*

*Smoked Salmon Roulade
With Cream Cheese and Fresh Dill on
Pumpernickle*

*Mesquite Smoked Breast of Chicken
Salad
In a Blue Corn Pastry Shell*

*Bruschetta
Garlic Crostini topped with Tomatoes,
Fresh Basil and Olive Oil*

~Carving Station ~

(Hand Carved by a Uniformed Chef)

(Pre-Selected Choice of Two)

Whole Roast Suckling Pig

Marinated with Caribbean Sour Oranges,

Accompanied by Garlic Pan Jus and Crusty Bread

Roasted Roulade of Turkey Breast

With a Sun-Dried Tart Cherry, Apricot and Chestnut Stuffing,

Served with Giblet Gravy and Homemade Cranberry Sauce

Roast Loin of Beef

Accompanied by a Shallot Merlot Glaze and Bernaise Sauce

Corned Beef

Accompanied by Cherry Peppers, Pickles,

Deli Mustard and Assorted Cocktail Breads

~The Classic Station ~

International Cheese Display

The Perfect Assortment of Imported and Domestic Cheeses

Accompanied by English Crackers, 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

Tomato, Basil and Olive Oil

Fresh From The Garden

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

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*

Rustic Bread Display

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

~Asian Station ~

Chicken, Shrimp and Vegetable Stir-Fry

*Prepared in Authentic Woks
By a Uniformed Chef*

Oriental Fried Rice

Pan Fried Dumplings

*Flavored with Garlic Chives,
Tossed with Gingered Oyster Sauce*

California Rolls

~Reception ~

Champagne Toast

~Appetizer ~

(Pre-Selected Choice of One)

Antipasto

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

Or

Choice of Pasta

Gourmet Sauce

~Salad ~

(Pre-Selected Choice of One)

Mesclun

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

Or

Caesar

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

~Entrées ~

(Pre-Selected Choice of Three)

Meat Entrées

*Roast Prime Rib of Beef
Au Jus and Fresh Horseradish*

*New York Cut Shell Steak
Served with Roasted Garlic
And Herb Butter*

Loin of Pork

Stuffed with Spinach and Sweet Bell Peppers in a Sherry Garlic Sauce

Chicken Entrées

Jacqueline

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

Picatta

*Sautéed Breast with Capers in a Lemon Butter
Sauce*

Marsala

*Sautéed Breast with Forest Mushroom
in a Marsala Wine Reduction*

Fume

*Boneless Breast stuffed with Eggplant,
Smoked Mozzarella and Sun Dried
Tomatoes in a Roasted Pepper Coulis*

Fish Entrées

Baked Fillet of Sole

*Lemon and Chive Crumbs on a Bed of Citrus
Beurre Blanc*

Lacquered St. Peter's Fish

Lemongrass and Thyme Broth

Seared Salmon

*Sesame and Wasabi Crusted with a Ginger
Soy Glace*

Roasted Salmon

Dill Beurre Blanc

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

~Presentation of Dinner Wines ~

~Dessert ~

Tiered Wedding Cake

The Noble Mini Viennese

A Lavish Assortment of International Desserts to Include:

The Parlor Station

Ice Cream Sundae Bar

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

The Patisserie Station

Miniature Italian and French Pastries

Deluxe Cookie Display

Puddings, Mousse and Jello

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

Five Hour 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 ~

Caviar and Vodka Station

(Uniformed Chef Preparing Buckwheat Blinis and Toast Points)

American Malossol, Farm Raised Rainbow Trout & Salmon Caviar

Traditional Garniture of Capers, Red Onion, Hard Cooked Egg, Lemon and Crème Fraiche

Ice Sculpture Display

Fresh from the Sea Station

*Littleneck Clams, Oysters and New Zealand Green Mussels on the half shell
Crab Claw and Shrimp Cocktail*

Elite Seafood

Our "Fresh from the Sea Station" 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

*Cosmopolitan, Apple, Chocolate, Raspberry, Peach, Traditional
Martini Ice Slide Ice Sculpture*

~Hot Stations ~

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

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

~Desserts~

The Chocolate Fountain Station

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

Graham Crackers

Marshmallows

Pretzels

Tropical Fresh Fruit Display