

# *The Vanderbilt Royal Wedding*

*~Cocktail Hour ~*

*Presented In The Palm Room*

*Champagne & Strawberry Service*

*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*

*Beggars Purse*  
*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 Cocktail*  
*Served in a Kirby Cucumber Cup*  
*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*

*~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*

*Peking Duck*

*Served with Scallions, Cucumber, Hoisin Sauce*

*And Steamed Pancakes*

*California Rolls*

*~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, Cappelletti 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 & Focaccia  
Served with an Array of Flavored Oils & Butter*

## *~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*

### *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*

## ~Entrées ~

(Pre-Selected Choice of Three)

### Meat Entrees

**Roast Chateaubriand**  
With Merlot Shallot Glace

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

**Grilled Filet Mignon**  
Bordelaise and Bearnaise Sauces  
Offered Tableside

**Rack of Australian Lamb**  
Herb Dijon Crust and Shiraz Reduction

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

### Chicken Entrées

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

**Spanakopita**  
French Breast Stuffed  
with Cumin Scented Spinach and Feta  
Cheese on a Black Pepper Glace

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

**Forestiere**  
French Breast Stuffed with Forest  
Mushrooms in a Marsala Wine Reduction

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

**Fume**  
Sautéed Breast with Eggplant, Smoked  
Mozzarella and Sun-Dried Tomatoes in a  
Roasted Pepper  
Coulis

## *Fish Entrées*

### *Stuffed Sole*

*With Lump Crab and Scallop in a  
Lobster Cream Sauce*

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

*Lemongrass and Thyme Broth*

### *Baked Sole*

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

### *Seared Salmon*

*Sesame and Wasabi Crusted with a  
Ginger Soy Glaze*

### *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 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  
Accompanied by:*

*Graham Crackers*

*Marshmallows*

*Pretzels*

*Biscotti*

*Crème Puffs*

*Rice Krispie Treats*

*Tropical Fresh Fruit Display*

## *The Parlor Station*

### *Ice Cream Sundae Bar*

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

### *Belgian Waffles*

*Served with Assorted Fruit Toppings*

## *The Patisserie Station*

*Miniature Italian and French Pastries*

*Deluxe Cookie Display*

*Assorted Cakes, Tarts and Pies*

*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***

*Cosmopolitans, 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*