
Grand Lux Menu

*Your reception will begin in our intimate lobby
where your guests are greeted with:*

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour,
our white-gloved waitstaff welcomes them with
Frozen Strawberry Daiquiris, Frozen Pina Coladas, Flavored Martinis
and Hors d'oeuvres.*

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays.

*Baby Lamb Chops
Shrimp Tempura
Chicken Saté
Spanakopita*

*Bruschetta
Fritto Misto Vegetali
Bleu Cheese Popovers
Prosciutto & Asparagus Wraps*



Menu

Cold Buffet Tables

*All displays and ice sculptures are artistically designed
and hand carved by our Garde Manger*

Cold Seafood Salad
Tuscan Grilled Seasonal Vegetables
Homemade Buffalo Mozzarella & Ripe Plum Tomato
Cornucopia of Fresh Fruits & Berries
Marinated Mushrooms
Hearts of Artichokes
Antipasto Italiano
Thai Salad
Cold Poached Salmon
Country Style Greek Salad
Basket of Garden Crudités
Caviar & Vodka Station
Imported & Domestic Cheeses
Carved Watermelon with Fresh Strawberries
Miniatures Pizza
Homemade Stromboli
Freshly Baked Focaccia Bread
Fresh Baked Breads
Assorted Canapés



Menu

International Chafing Dishes

Mini Stuffed Chicken Florentine

Spinach and Ricotta Cheese with Champagne Mushroom Sauce

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

Seafood Newburgh

*House Special Made with Shrimp, Crab, Scallops
and Assorted Fresh White Fish in a Lobster Cream Sauce*

Beef à la Bourguignon

Beef Tips, Shallots in a Burgundy Wine Sauce

Chicken Scarpariello

*On the Bone with Italian Sausage, Bell Peppers,
Garlic, Lemon and Extra Virgin Olive Oil*

Grilled Norwegian Salmon

with Tomato Basil Salsa



Menu

Chef's Specialty Stations

Chef's Carving Board

*Grilled Tender Sliced Steak Teriyaki
Stuffed Loin Roasted of Pork*

Gourmet Pasta Station

*Spaghettini Carbonara
Farfalle with Broccoli, Sun-Dried Tomatoes and Garlic & Oil*

Deluxe Seafood Boat (add'l)

*Jumbo Shrimp Cocktail, Chilled Lobster, Alaskan King Crab Legs, Pulpo Salad,
Little Neck Clams on the Half Shell, Baked Clams, Stuffed Mushrooms and
Mussels Bianco with Captain Shucking Clams Boatside*

Dinner Reception

Sparkling Champagne Toast

Combination Course

*Giovanni Especial:
Gorgonzola Cheese, Granny Smith Apples,
& Toasted Walnuts over Mixed Field Greens*



Menu

Main Entrées

∞ Your Guests Will Be Asked to Select One ∞

Chateaubriand

*Sliced Filet Mignon Medallions Topped with your Choice of
Béarnaise or Gorgonzola Cream Sauce*

Jumbo Gulf Shrimp

Crabmeat Stuffing Topped with a Delicate Seafood Sauce

Chicken Majestic

*Stuffed Breast of Chicken with Gorgonzola and Chanterelle Mushrooms
Served with a Light Gorgonzola Cream Sauce*

*A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees.
Vegetarian Entrées Available on Request*

*Upon completion of dinner service, our staff will offer
Seconds of the Three Entrée Selections to your Guests!!*

“Seconds will be offered to your Guests!!”



Menu

Deluxe Viennese with International Coffee & Cordial Bar Presented in Atrium (add'l)

Miniature Pastries

*Assortment of Italian & French Pastries
Cannolis, Napoleons, Éclairs, Tartlettes di Frutta & Sfoliatelle*

Torta Imperial

*Tiramisu, Strawberry Amaretto Cake, Chocolate Chambord Torte,
Carrot Cake, Cheesecake and Chocolate Nemesis*

Create Your Favorite Sundae

*Brownie, Belgian Waffle and Classic Ice Cream Sundaes
French Vanilla and Double Chocolate Ice Cream*

*Toppings include Sprinkles, Crushed Oreo, M&M's, Reese's Pieces, Coconut, Chocolate
Chips, Melba Sauce, Strawberry Topping, Chocolate Sauce and Whipped Cream*

Flambé Station

*Sliced Bananas and Strawberries Sautéed with Grand Marnier over
Vanilla Ice Cream Presented in a Martini Glass with Whipped Cream*

Crêpe Station

*Traditional French Crêpe Lightly Browned with Fresh Fruit
Laced with Grand Marnier and Topped with Whipped Cream*

Kaleidoscope of Colors

*Assortment of Mousses consisting of Chocolate, Cappuccino, Blueberry,
Raspberry, Amaretto & Strawberry*

Fondue Station

*Strawberries, Bananas & Pineapple with
Chef's Special Chocolate Chambord Fondue*



Menu

Cornucopia of Fresh Fruits & Berries

*Lavish Mirrored Display of Sliced Watermelon, Honeydew, Cantaloupe,
Pineapple, Casaba Melon, Raspberries, Kiwi, Blackberries,
Strawberries and Other Seasonal Fruits*

International Coffee & Cordial Bar

*Demitasse, Cappuccino, Irish, Mexican, French and Jamaican Coffees,
Accompanied by Anisette, Sambucca, Jameson Whiskey, Grand Marnier, Frangelico,
Remy Martin, Amaretto Di Saronno, Kaluha, B&B, Baileys Irish Cream,
Drambuie, Galliano, Dessert Wines and Grappa*

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

Wedding Cake: *Floating Island Cake with Scroll Design
Yellow Cake with Strawberry Filling*

Bar: Open Premium Bar

Linens: *Ivory Pintuck Overlays (add'l) with Ivory Napkins*

