



Afternoon Wedding Luncheon

\$85 Per Person

A Four Hour Event to Conclude no Later Than 4:00pm

Professional Maitre d' Service
Choice of Floor Length Color Table Linens & Napkins
West Point Direction Cards w/Map

Cocktail Hour and Reception to Include:

3 ½ Open Bar to Include Beer, Wine & Soda
(Bar upgrades available)

Choice of 3 Cold Displays for Your Cocktail Hour

Cilantro & Lime Hummus w/Flatbread
Curry Chicken Salad Tartlet
Tomato Bruschetta w/Fried Pita Chips
Grilled & Chilled Asparagus w/Citrus Vinaigrette
Imported & Domestic Meat & Cheese Display
Fresh Crudités Displays w/Dipping Sauces
Potato Latkes w/Sour Cream & Chives Topped w/Caviar
Sliced Ahi Tuna Display
Assorted Mini Pinwheel Wraps
Grilled & Chilled Vegetable Platters w/Assorted Breads, Olive Oil & Vinegar
Fresh Tomato & Mozzarella Skewers
Creole Crab Dip w/Flatbread Crostini
Smoked Salmon Display
Antipasto Skewers w/Mozzarella, Olives & Sundried Tomatoes
Shrimp Salad Tartlet
Baked Brie & Raspberry in Puff Pastry (served warm) w/Crostinis





RECEPTION

Glistening Champagne Toast

Choice of Soup or Salad

Harvest Blend Green w/Cucumbers, Cherry Tomatoes & Citrus Vinaigrette

OR

Classic Caesar Salad

OR

Italian Wedding Soup

Duet Platter

(choose 2)

Petite Filet Mignon

Sautéed Chicken Breast Finished w/Fine Herbs and Chicken Demi-Glaze

Ancho-Chile & Lime-Crusted Atlantic Salmon

Vegetarian Option Available Upon Request

Coffee & Tea Service

Wedding Cake

A Beautiful Wedding Cake with Your Choice of Style, Flavor and Filling

All food and beverage is subject to 20% Service Charge

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