

Wedding Buffet

Professional Maitre d' Service

Choice of Floor Length Table Linens & Napkins, pad colors available

Upgraded linens & chair pads available upon request (additional fee)

West Point Direction Cards w/Map

Valet Parking Available Upon Request (Inquire for pricing)

Cocktail Hour

Category I Choose Eight:

Scallops Wrapped in Bacon
Tempura Shrimp
Steak & Cilantro Empanadas
Baby Lamb Chops with Mint Chimichurri
Spanakopita
Clams Casino
Fried Cheese Ravioli with Marinara
Asparagus Wrapped w/Phyllo
Beef Teriyaki Kabobs
Chicken Satay w/General Tso Sauce
Vegetable Samosa
Margarita Flatbread
Mini Chicken Cordon Bleu
Mushroom Arancini
Mini Crab Cakes w/Remoulade Sauce
Barbacoa Beef Taco
Lemongrass Chicken Pot Stickers
Asian Chicken Skewers
Maple Peppercorn Pork Belly Skewer

Category II Choose Two:

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 Crudites Display 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

Warm Basket of Dinner Rolls w/Butter

Tableside Served Salad Choose One:

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

OR

Classic Caesar Salad

OR

Greek Salad w/Romaine, Feta Cheese, Cucumbers, Red Onions, Olives & Greek Dressing

Dinner Buffet

Choice of One Carving: Honey Glazed Ham, Roasted Turkey, Rosemary Pork Loin,
Smoked Beef Brisket OR Top Round of Beef w/Au Jus

Select One From Each Category:

Poultry

Chicken Cordon Bleu, Chicken Marsala, Roasted Chicken w/Herbs & Demi Glaze

Beef

Grilled Marinated Flanksteak, Peppersteak, Asian Beef & Broccoli

Pasta

Stuffed Shells, Penne Ala Vodka, Rigatoni Bolognese

Fish

Seafood Stuffed Filet of Sole, Maryland Crabcakes w/Remoulade Sauce, Broiled Salmon

Vegetable

Roasted Root Vegetables, Green Beans Almandine, Assorted California Blend

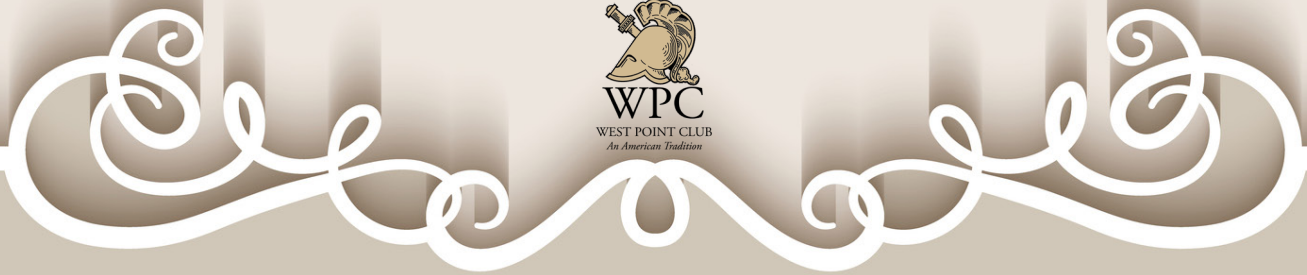
Potato/Rice

Yukon Gold Mashed Potatoes, Potatoes Au Gratin, Rice Pilaf

Coffee & Tea Service

Wedding Cake

A Beautiful Wedding Cake w/Your Choice of Style, Flavor & Filling.



After Dinner Specialty Items:

Ice Cream Sundae Bar \$9

Chocolate & Vanilla Ice Cream Served w/Oreo Cookies, M&M's, Crushed Peanuts, Chocolate Syrup, Whipped Cream, Chocolate Crunch, Rainbow Sprinkles & Maraschino Cherries.

Spectacular Chocolate Fountain \$9

Gourmet Chocolate Flows Down a Three-Tiered Fountain While Your Guests Dip Fresh Strawberries, Pineapples, Marshmallows, Rice Krispy Treats, Oreos, Pound Cake, Sugar Wafers and Pretzels into this Decadent Dessert

Passed Assorted Novelty Ice Cream Bars \$5

Oreo Cookies and Cream, Choco Taco, King Cone, Klondike Bar, Ice Cream Sandwich

Banana Foster and Cherry Jubilee Station \$7

Served Buffet Style w/Vanilla Ice Cream & Whipped Cream

Passed Mini Desserts \$8

Assorted Cheesecakes, Cannolis and Italian Pastries

Enhancements to Your Departure:

Hot Salted Jumbo Pretzel Sticks w/Mustard \$4

Apple Cider Donuts & Hot Apple Cider \$5

French Fries and Assorted Mini Donuts \$5

Chili, Chips & Cheese \$6

Popcorn To Go \$5

Pizza Station \$7 Per Person

\$115 per person

All food & beverage is subject to 20% service charge

Elizabeth Defrancesco

(845) 938-5120

elizabeth.j.defrancesco.naf@mail.mil

Samantha Alverio

(845) 446-5504/5545

Samantha.alverio.naf@mail.mil

