

Wedding

Flowing Champagne Upon Arrival

Professional Maitre d' Service

Floor Length Table Linens & Napkins

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

West Point Direction Cards w/Map

Valet Parking Available Upon Request (Inquire for Pricing)

A four-and-one-half-hour Open Bar Includes Unlimited Top Shelf Liquors, Imported & Domestic Beers
Assorted Wines, Soft Drinks, Non-Alcoholic Beverages & Your Signature Cocktail

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 with 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)





Additional Cocktail Hour Enhancements

Jewels of the Sea \$19

Unlimited large peeled Shrimp, Littleneck Clams on the Half Shell, Oysters, Spinach Artichoke Crab Dip w/Crostinis w/Fresh Lemon Wedges, Tabasco Sauce & Cocktail Sauce Beautifully Presented in a Hand Sculptured Ice Boat.

Tuscan Hot & Cold Antipasto Bar w/Home Made Mozzarella \$15

Fresh Mozzarella Made to Order Served w/Prosciutto, Pepperoni, Soppressata, Provolone Cheese, Marinated Mushrooms, Roasted Red Bell Peppers, Marinated Artichokes, Olives & Mozzarella Cheese Served w/Assorted Italian & French Artisan Breads, Olive Oil & Vinegar.

Fajita and Tamale Station \$12

Beef & Chicken Fajitas Served w/Flour Tortilla, Marinated Peppers & Onions, Shredded Cheddar Cheese & Sour Cream. Mini Chicken Verde Tamale Served w/Tri-Color Tortilla Chips, Guacamole, Roasted Corn & Black Bean Salsa & Fresh Pico De Gallo.

East Meets West \$12

Beef & Broccoli, Curry Shrimp w/Thai Rice Noodles, General Tso's Chicken, Steamed Rice, Chilled Lo Mein Salad, Edamame Potickers & Fortune Cookies.

Mashed Potato Bar \$10

Creamy Mashed Yukon Gold & Sweet Mashed Potatoes w/Assorted Toppings to Include Bacon, Shredded Cheddar, Sour Cream, Chives, Broccoli Florets, Ham, Onions, House Made Au Ju & Whipped Pecan Butter.

Authentic Sushi Bar \$19

This Fine Art of Japanese Dining & Entertainment Includes Cooked Vinegared White Rice, Raw & Cooked Seafood, Fresh Vegetables, Wasabi, Ginger & Soy Sauce.





Carving Station \$13

Choose Two

Top Round of Beef served w/Au Jus, Horseradish Sauce & Dinner Rolls
Roasted Turkey Breast Gravy & Cranberry Compote Served w/Cornbread
Smoked Beef Brisket w/BBQ Sauce, Mustard & Pumpernickel Bread
Brown Sugar Glazed Ham w/Pineapple Sauce & Mini Muffins
Asian Marinated Flank Steak w/Teriyaki Glaze & Sesame Rolls
Rosemary Roasted Pork Loin & Pan Gravy w/Rye & Pumpernickel Breads

New York New York \$14

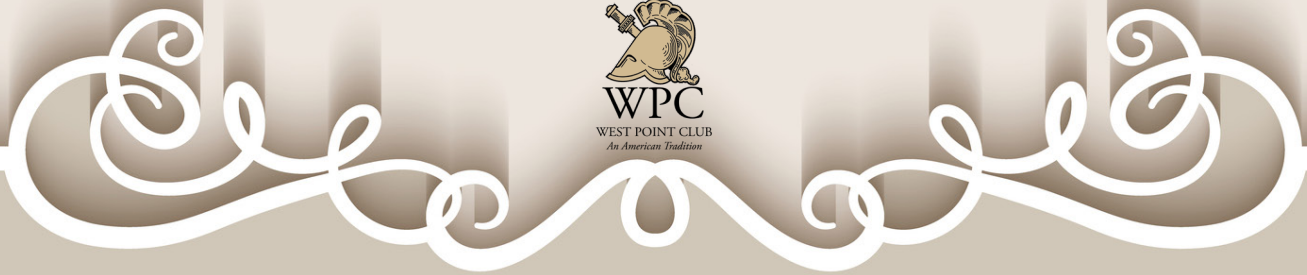
Angus Beef Slider, Mini All-Beef Hot Dogs, Mini Reuben Sandwiches, Mini Philly Cheesesteaks,
Fried Pickles, Onion Rings, & Seasoned French Fries & Appropriate Condiments

Arthur Avenue \$13

Choose Two: Penne ala Vodka Topped w/Fresh Basil, Tri Colored Tortellini Alfredo,
Penne Pasta w/Shrimp & Sundried Tomatoes,
Gemelli Pasta w/Grilled Portabello Mushrooms & Cream Sauce
Choose Two: Sweet Italian Sausage & Broccoli Rabe, Chicken Marsala Pieces
Eggplant Rollatini, Crispy Fried Calamari w/Zesty Marinara
Served w/Shredded Parmesan, Italian Breads, Olive Oil & Vinegar

Wacky Mac & Cheese Station \$12

Shell Pasta, Elbow Pasta Served w/Gruyere & Swiss White Cheese Sauce
Classic Yellow Cheddar Cheese Sauce, Accompanied w/Chili, Pulled Pork
Warm Crab Meat, Sliced Kielbasa & Breaded Corn Nuggets





RECEPTION

Glistening Champagne Toast

Wine Service Upgrade \$5

Red & White House Wine will be Poured for your Guests for the Seated Portion of your Reception

Warm Basket of Dinner Rolls w/Butter on Each Table

Select an Appetizer & Salad OR Choose One of Our Duet Courses

Served Appetizer Choose One

Beefsteak Tomato w/Fresh Mozzarella

Italian Wedding Soup

Three Cheese Lasagna Rollup

Seafood Bisque

Eggplant Rollatini

Tablesided Served Salad Choose One

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

OR

Classic Caesar Salad

OR

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

Duet Course Choose One

Goat Cheese Honey Phyllo Triangles Served w/mixed Greens Salad, Topped
w/Mixed Berries & Balsamic Vinaigrette

Penne w/Garlic Cream Sauce & Topped w/Pesto Chicken

Maryland Crabcake w/Remoulade Sauce Served w/Arugula Blend Topped
w/Marinated Artichokes, Olives & Diced Tomatoes

Classic Caesar Salad Topped w/Grilled Chicken

Crustless Spinach & Swiss Quiche Served w/Mixed Greens, Melons,
Mandarin Oranges & Citrus Vinaigrette





Entrée Selections

Dinner Selections will be Taken Tableside

Filet Mignon Served w/Red Wine Demi Glaze,
Yukon Gold Mashed Potatoes & Fresh Asparagus

Sautéed Chicken Breast finished w/Fine Herbs &
Chicken Demi Glaze, Rice Piaf & Green Beans

Prime Rib w/Au Jus, Yukon Gold Mashed Potatoes & Green Beans

Broiled Atlantic Salmon w/Fresh Fruit Salsa, Rice Pilaf & Vegetable Medley

Teriyaki Glazed Pork Chop Served w/Sweet Potato Soufflé
& Roasted Root Vegetables

Grilled Chilean Seabass w/Lemon Butter Sauce, Rice Pilaf & Vegetable Medley

Pan Seared Duck Breast w/Orange Ginger Glaze, Potatoes Au Gratin & Green Beans

Surf & Turf-Filet Mignon, steamed Lobster Tail brushed w/Butter
Potatoes Ala Gratin & Asparagus (This option is an additional \$5)

Coffee and Tea Service

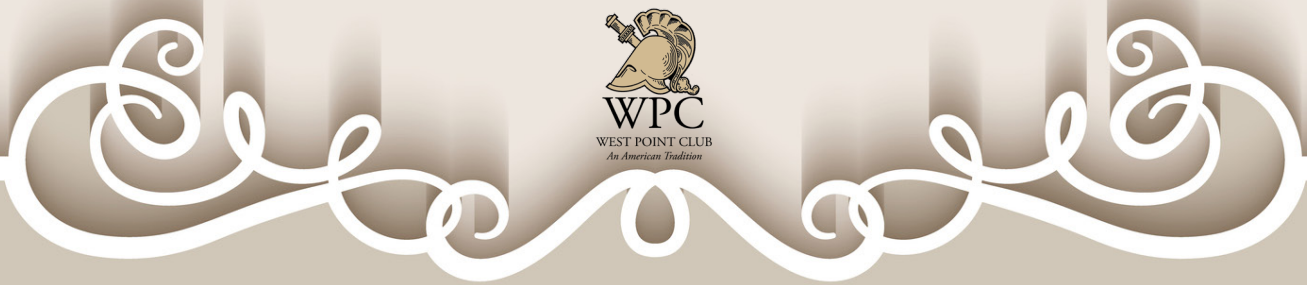
Wedding Cake

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

Choice of One \$115

Choice of Two \$119

Choice of Three \$129





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

Rich, Warm, 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 with Vanilla Ice Cream, Whipped Cream

Passed Mini Desserts \$8

Assorted Cheesecakes, Cannoli's and Italian Pastries

Enhancements to Your Departure:

Hot Salted Jumbo Pretzel Sticks w/Mustard \$4

Apple Cider Donuts and Hot Apple Cider \$5

French Fries and Assorted Mini Donuts \$5

Chili, Chips and Cheese \$6

Popcorn To Go \$5

Pizza Station \$7 Per Person

All Food and Beverage is Subject to 20% Service Charge.

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