

Off Premise Afternoon Wedding Luncheon

\$85 Per Person

Minimum 50 Guests

A four hour event to conclude no later than 4pm

To include:

Professional Maître'D at your service until departure

Color Table Linens, Napkins, China & Glassware

West Point direction cards with 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

Vegetable Spring Rolls

Curry Chicken Salad Tartlet

Tomato Bruschetta w/Fried Pita Chips

Grilled & Chilled Asparagus with Citrus Vinaigrette

Imported & Domestic Meat & Cheese Display

Fresh Crudités Displays w/Dipping Sauces

Assorted Mini Pinwheel Wraps

Grilled and Chilled Vegetable Platters w/ Assorted Breads, Olive Oil & Vinegar

Smoked Salmon Display

Antipasto Skewers with Mozzarella, Olives & Sundried Tomatoes

Shrimp Salad Tartlet



Samantha Alverio
Elizabeth Defrancesco
(845) 938-5120

Glistening Champagne Toast

Wedding Luncheon Buffet
Mediterranean Dinner Rolls with Butter

Mixed Greens Garden Salad Topped with Cucumbers, Tomatoes and Carrots Served w/Balsamic Vinaigrette

Silver Chaffing Dishes:
Sliced London Broil
Lemon Chicken Breast
Stuffed Filet of Sole w/Seafood Stuffing
Stuffed Shells topped w/Marinara & Mozzarella
Honey Glazed Baby Carrots
Rice Pilaf

Coffee and Tea Service

Wedding Cake
Cake Flavor: Chocolate, Marble or Vanilla
Cake Fillings: Blueberry Preserves, Buttercream, Chocolate Buttercream,
Fudge, Lemon Preserves, Peach Preserves, Pineapple Preserves,
Strawberry Preserves, Vanilla Custard, Chocolate Custard
All Food and Beverage is Subject to 25% Service Charge.

All Visitors will be required to obtain a Background Check/Visitor's Pass to enter West Point



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