

2024 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

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

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

Grilled & Chilled Vegetable Platters w/assorted

Breads, Olive Oil & Vinegar

Fresh Tomato & Mozzarella Skewers

Creole Crab Dip w/Flatbread Crostini

Smoked Salmon Display

Olives & Sundried Tomatoes

Shrimp Salad Tartlet

Baked Brie & Raspberry in Puff Pastry

(Served Warm w/Crostinis)





Additional Cocktail Hour Enhancements

Jewels of the Sea \$22

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

Tuscan Hot & Cold Antipasto Bar w/Home Made Mozzarella \$17

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 \$14

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 \$14

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 \$12

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 \$21

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





Carving Station \$15

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 \$16

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 \$15

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 \$14

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 \$127

Choice of Two \$131

Choice of Three \$142





After Dinner Specialty Items:

Ice Cream Sundae Bar \$11

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

Passed Assorted Novelty Ice Cream Bars \$7

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

Banana Foster and Cherry Jubilee Station \$9

Served Buffet Style with Vanilla Ice Cream, Whipped Cream

Enhancements to Your Departure:

Hot Salted Jumbo Pretzel Sticks w/Mustard \$9

Apple Cider Donuts and Hot Apple Cider \$6

French Fries and Assorted Mini Donuts \$8

Chili, Chips and Cheese \$7

Popcorn To Go \$7

Pizza Station \$9 Per Person

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

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