



The
Mediterranean
Wedding Reception Menu

MM

Mediterranean Manor's Signature Wedding Menu

Valet Parking For Your Guests and Chilled Champagne Upon Arrival

Five Hour Premium Open Bar Service Includes:

Johnnie Walker Red, Grey Goose, Ketel One, Dewar's, Seagram 7, Canadian Club, Southern Comfort, Malibu, Bacardi, Captain Morgan Rum, Tanqueray, Beefeater Gin and more

Long Island and California Wines, Assortment of Bottled and Tap Beers, Frozen Drinks, Cordials & Liqueurs



Standard Services and Amenities

Private Bridal Suite with Personal Restroom

Personal Maitre 'd and Professional Bridal Attendant

Fresh Floral Bud Vases and Votive Candles at your Cocktail Hour

Choice of Napkin Color and Floor Length Table Overlays from Available Selection

Elegant Chiavari Ballroom Chairs

Monogrammed Directional Cards and Guest's Table Seating Cards

*Manicured Grounds for Photographs Featuring Fountains, Waterfalls
and Footbridge Leading to a Custom Cascading Water Feature*

*Host's Choice of Color LED Ambient Lighting to Create A Beautiful and
Elegant Atmosphere for Your Wedding*



Cocktail Hour

Butler Service of Hot & Cold Hors D'Oeuvres Silver Tray and White Glove Service

Eggplant Caponata on Crostini ♦ Mediterranean Spanikopita ♦ Midori Chilled Seasonal Fruit Kebabs
Roasted Beet, Feta, and Walnut Crostini ♦ Mediterranean Chicken Sausage ♦ Crab Stuffed Mushroom Caps
Spinach and Roasted Pepper Chicken Meatballs with Harissa Sauce ♦ Grilled BBQ Shrimp
New England Lump Crab Cakes Topped with Remoulade ♦ Bacon and Swiss Quiche Lorraine
Long Island Scallops Wrapped in Bacon ♦ Prosciutto Wrapped Grilled Asparagus
Bruschetta on Focaccia ♦ Filet Mignonette on Melba Served with a Horseradish Sauce
All Hors D'Oeuvres Hand Made by Our Chef

Artistically Decorated Cold Food Display

Ice Sculpture Centerpiece of Your Personalized Monogram, Bride and Groom, or Love Birds
Personalized Hand Carved Watermelon for the Bride & Groom

Mediterranean Market Table

*Fresh Pita Breads Accompanied by Mediterranean Eggplant Salad, Fresh Hummus, Feta Cheese,
Tzatziki, Kalamata Olives, Dolmades, Taramasalata
Tomato and Cucumber Vinaigrette Salad ♦ Mediterranean Orzo with Feta Cheese
Marinated Baby Mushrooms ♦ Red Quinoa and Cous Cous ♦ Lentils with Roasted Vegetables
Tuscany Potato Salad ♦ Mediterranean Chick Pea Salad*

Italian Antipasto and Mozzarella Caprese

*Soppressata, Prosciutto di Parma, Genoa Salami, Capicola, Ever Roast Chicken Breast & Turkey Breast
Mozzarella, Monterey Jack, Vermont Cheddar, Baby Swiss & Provolone
Sliced Locally Grown Beefsteak Tomatoes and Fresh House Made Mozzarella Cheese
with Roasted Red Peppers with Balsamic Vinaigrette and Parmesan Croustade*

Country Style Farmer's Market of Fruit and Crudite

*Seasonal Fruit Beautifully Displayed with Hand Carved Honeydew and Cantaloupe Melons
Variety of Julienne Farm Fresh Vegetables Accompanied by a Ranch Dipping Sauce*



Chef's Specialty Stations

Selection of Two

Our Signature Traditional Greek Gyro Station

Slow Roasted Hand Carved Tender Lamb Gyro Served with House Made Tzatziki Yogurt Sauce, Farm Fresh Shredded Lettuce, Sliced Tomatoes, and Vidalia Onions, in a Soft Fresh Pita Pocket

Butcher Block Carving Board

Host's Choice of One Meat

- ◆ *Garlic Rosemary Mediterranean Infused Leg of Lamb* (*MARKET PRICE ADDITIONAL)
- ◆ *Chef's Special Slow Cooked Honey Glazed Smoked Ham Served with Dijon Mustard*
- ◆ *French Cut Roasted Turkey Served with Cranberry Relish* GF
- ◆ *Marinated Three Pepper London Broil Served with Natural Au Jus Accompanied By Hand Cut Sweet Potato Chips* GF
- ◆ *Roasted Loin of Pork, Served with Cinnamon Apple Chutney and Mashed Potatoes* GF

The Florentine Pasta Station

Host's Choice of Tri Color Cheese Tortellini or Penne Pasta

Served with Sun Dried Tomatoes, Fresh Garlic, Julienne of Sweet Holland Peppers in a Pink Creamy Sauce or Fresh Tomato Basil Sauce Garnished with Oregano and Parsley.

Accompanied by Grated Parmesan Cheese, Crushed Red Pepper, Parsley, and Focaccia Bread.

**Gluten-Free Pasta Choice Also Available* GF

Shrimp and Scallops Fra Diavolo (*MARKET PRICE ADDITIONAL)

Jumbo Shrimp and Scallops Sauteed in a Spicy Red Tomato Sauce Sprinkled with Crushed Red Pepper Flakes and Freshly Chopped Parsley, Served Over Al dente Linguine Pasta and Garnished with a Slice of Garlic Focaccia Toast

Oriental Wok Stir Fry

Beef, Chicken, Shrimp, and Assorted Oriental Vegetables

Stir Fried to Order in Teriyaki Ginger Sauce and Accompanied by Authentic Hunan Rice and Spring Rolls

Mash-A-Tini Station

Fresh Mashed Idaho Potatoes and Mashed Sweet Yams Served in Martini Glasses

Assortment of Toppings Include: Scallions, Panko Crusted Chicken Bites, Sour Cream, Butter, Cheddar Cheese, Bacon, Ham, Beef Stew, Mushrooms, Sauteed Onions, Marshmallows, Honey, and Cinnamon

MM *Silver Chafing Dish Selection*

(Selection of Six)

Mussels Marinara or Vin Blanc GF

Prince Edward Island Mussels in a Zesty Marinara or a Butter, Lemon and White Wine Sauce

Mediterranean Calamari Fritto

Golden Crispy Calamari Accompanied by a Cherry Pepper Marinara Sauce

Braised Short Ribs

Slow Cooked Braised Beef Served with Fresh Mashed Potatoes

Greek Pasticio

Baked Bucatini Pasta with Sauteed Meats Seasoned to Perfection with Cinnamon or Nutmeg and Bechamel Topping

Chicken Marsala

Sauteed Chicken with Sliced Mushrooms in a Marsala Wine Reduction

Traditional Moussaka GF

Layers of Potato & Eggplant with Ground Meat, Grated Kefalotyre Cheese, Topped with a Light Tomato Sauce

Seafood Scampi ^{**}

Fresh Seafood Served Over Al Dente Linguine Tossed in a Delicate Scampi Sauce

Mediterranean Yvuwetsi

Tender Beef and Lamb Served in a Rich Tomato Sauce over Orzo Pasta

Mosehari me Freska Manitaria

Tender Beef in a Rich Gravy with Leeks and Brandy Mushrooms Served Over Orzo

Sausage and Peppers Neapolitan GF

Sweet Italian Sausage in a Delicate Sliced Pepper, Onion, and Tomato Basil Sauce

Grilled Chicken Capri

Grilled Breast of Chicken Served with Feta Cheese, Farm Fresh Spinach, Tomatoes, Red Onion, and Yellow Squash

Roasted Loin of Pork

Sliced Roasted Loin of Pork Topped with a Port Wine and Balsamic Reduction

Chicken Caruso

Sauteed Breast of Chicken with Fresh Cream, Basil, Prosciutto, and Mushrooms, Baked with Melted Italian Cheeses

Eggplant Rollatini

Thinly Sliced Eggplant Rolled with a Ricotta Stuffing, Topped with a Delicate Tomato Sauce and Mozzarella

Stuffed Shells Carbonara or Marinara

Hand Stuffed Shells with a Trio of Cheeses, Fresh Herbs and Spices, with a Creamy Carbonara Sauce or Marinara Sauce

Dinner Menu

Four Hour Sit Down Wedding Reception

Chilled Champagne Toast

First Course: Salad Duet

Chilled Watermelon, Feta Cheese and Locally Grown Pea Tendrils Tossed with Lemon and Fresh Herbs

Served with Pita Triangles, Our Signature Chick Pea Hummus, Fire Roasted Peppers, and Cous Cous

OR

Duet of Fresh House Made Mozzarella and Beefsteak Tomatoes Layered on a Bed of Baby Kale Caesar Salad

Topped with a Drizzle of Caesar Dressing and Served Along Side Crispy Garlic Focaccia Toast

Intermezzo

Lemon Intermezzo: Refreshing Lemon Sorbet Touched with Midori Melon Liqueur

Entree Selection

Beef (Choose One)

Aged Prime Rib of Beef AuJus GF

Certified Angus Beef Rib Eye, Roasted to Perfection

Topped with Rosemary AuJus

Sliced Chateau Briand

Two Generous Slices of Tender Filet Mignon

with a Port Wine Reduction and Garnished with a Sprig of Rosemary

Seafood (Choose One)

Branzino

Seared Mediterranean Sea Bass with Butter, Lemon, and White Wine

Over Seasoned Rice Pilaf

Mediterranean Shrimp

Seasoned Jumbo Shrimp in Lemon Butter Garlic Wine Sauce Served Over

Rice Pilaf Topped with Seasoned Breadcrumbs

Norwegian Salmon Riviera

Filet of Baked Salmon Served with a Seedless Grape Chardonnay Citrus Sauce

Poultry (Choose One)

Grilled Chicken with Mediterranean Salsa

Breast of Grilled Chicken Served with Fresh Chopped Plum Tomatoes, Feta

Cheese and Kalamata Olives, and Lemon Juice Served Over Orzo

Capon Wellington

Breast Of Chicken Stuffed with Savory Duxelles Mushroom Stuffing

Wrapped in Flaky Puff Pastry Topped with Bordelaise Sauce

French Cut Roasted Chicken

French Cut Chicken Served with a Wild Mushroom Sauce

Vegetarian (Choose One)

Locally Grown Grilled Vegetable Plate GF

Seasoned Melange of Grilled Vegetables, Grains and Legumes

Manicotti Florentine

Manicotti Pasta Stuffed with a Creamy Ricotta and Spinach,

Baked and Topped with Marinara Sauce

Served with Herb Roasted Fingerling Potatoes, Chef's Selection of Local Vegetable and Dinner Roll with Whipped Creamery Butter

Seconds of Selected Entrees Will Be Offered to Your Guests on Silver Trays

*Consuming raw or undercooked meats, fish, shellfish or fresh egg shells may increase your risk of food-borne illness, especially if you have certain medical conditions

Dessert Trio

Four Tiered Wedding Cake

Cake

Yellow Sponge or Devil's Food

Fillings

Classic: Cannoli, Caramel, Chocolate Pudding, Chocolate Mousse, Bavarian Creme

Fruit: Strawberry, Pineapple, Banana, Raspberry, Lemon

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Cream

Toppings Include: Caramel, Chocolate Syrup, Fresh Whipped Cream, Rainbow Sprinkles,

Crushed Oreo Cookies, Maraschino Cherries, Mini Chocolate Chips

Individual Dessert

(Select One)

Flaky Sweet Baklava

Mediterranean Rice Pudding Shooter with Cinnamon and Nutmeg

Traditional Creme Brûlée with Macerated Berries

Chocolate Dipped Strawberry



International Coffee and Cordial Table

*International Coffees and Espresso Accompanied by a Selection of Premium Cordials, Liqueurs and Brandies
Including Sambuca, Kahlua, Anisette, Hennessy, Galliano, Grand Marnier, B & B and More*

Served with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee, and Teas Served with Dessert

MM *Mediterranean Manor's Premium Specialties*



Cocktail Hour Upgrades

Unlimited Shrimp Cocktail * *in A Hand Carved Ice Seashell or Treasure Chest*
\$5.25 per person + tax

Roast Suckling Pig *Marinated with Pineapples, Slow Roasted & Hand Carved*
\$5.00 per person + tax

Mignonettes Bourbon (Station) *Sauteed in a Jack Daniels Demi Glace Over a Bed of Fresh Vanilla Sweet Potatoes* - \$6.00 per person + tax

Seafood Newburgh * (Station) *Lobster, Lump Crab Meat and Scallops in a Dry Sherry and Mushroom Cream Sauce, Seasoned with a Dash of Cayenne Pepper & Thyme Served in a Freshly Baked Puff Pastry Shell* - \$4.50 per person + tax

Seafood Crepes a la Meson * (Station) *Freshly Sauteed Lobster, Jumbo Shrimp and Lump Crab Meat Seasoned with a Dash of Nutmeg, Cayenne Pepper & Parmesan Cheese and Finished with Fresh Brandy and Creme Wrapped in a Light Crepe Topped with a Pink Shrimp Sauce* - \$5.00 per person + tax

Deluxe Sushi Display * *with Authentic Sushi and Sashimi with Traditional Accompaniments* - \$4.00 per person + tax

New York Style Hot Dog Cart - \$3.75 per person + tax **Taco Bar** - \$3.25 per person + tax

Manhattan Gyro Cart - \$3.95 per person + tax **Custom Ice Carving** - \$175.00 + tax

Clams Butler Style * (Casino, Oreganata, Half Shell) - \$75.00 + tax per tray

Premium Seafood Appetizers

Jumbo Lump Crab Cake * *with Three Peppercorn Remoulade* - \$4.95 per person + tax

Jumbo Shrimp Cocktail * *with Zesty Cocktail Sauce and Lemon Wedge* - \$3.95 per person + tax



Premium Entree Choices

8oz. Filet Mignon Served with Bordelaise Sauce
\$5.95 per person + tax

Garlic Crusted Rack Of Lamb with Rosemary Demi Glaze
\$7.50 per person + tax

Veal Sorrentino Medallions of Veal Topped with Eggplant, Marinara Sauce, and Mozzarella Cheese
\$4.95 per person + tax

Premium Decor Upgrades

Chair Covers - \$3.50 each + tax **Silk Chair Sashes** - \$3.00 each + tax **Sweetheart Dais Table** - \$100.00 + tax

Ivory Rosette Dais Tablecloth - \$75 each + tax **Bubble Machine Upon Arrival** - \$175.00 each + tax

MM

Premium Specialty Dessert Enhancements

Cheesecake Heaven



*Our Decadent Cheesecake Martini Bar Includes Your Guests
Choice of House Made Fresh Traditional and Chocolate
Cheesecake Served in Martini Glasses*

Toppings Includes: Crushed Pineapple Glaze, Supreme Strawberry Sauce,
Heavenly Chocolate Syrup, Fresh Whipped Cream, Sweet Cherry Topping,
Crushed Oreo Cookies, Graham Cracker Crumbs, Mini Chocolate Chips,
Cinnamon Sugar, Confectioner's Powdered Sugar

\$5.75 per person + tax

Traditional Viennese Table

Assortment of Seven Cakes, Cookies, French & Italian Pastries, Cannoli, and Pies

\$10.00 per person + tax without overtime or \$17.00 per person + tax with an extra hour

Deluxe Chocolate Fondue Fountain

Accompanied by an array of fruits, cookies, and treats for dipping

\$5.00 per person + tax



Premium Chocolate Dipped Strawberries

\$25.00 per tray per table + tax

Personalized Candy Buffet

Host's choice of 8 different loose candies displayed decoratively in apothecary jars and glass bowls on a buffet table with take-away bags

\$5.00 per person + tax

Sugar and Spice Station
Perfect end to the night! Fresh Apple Cider
and Hot Cocoa, Accompanied by Cinnamon
Doughnuts and Pineapple Fritters

\$5.00 per person + tax

Manhattan Pretzel Cart
A Popular Choice! Fresh Baked New York
Jumbo Salted Hot Pretzels Accompanied by
Spicy Brown Mustard and Cinnamon Sugar

\$4.25 per person + tax



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