

# Redwood Package

\$89

## BEVERAGE ARRANGEMENT

Four Hour Open Bar  
Three Beer Selections (Two Domestic, One Premium)  
House Wine  
Assorted Soda

## WELCOMING RECEPTION

### COCKTAIL HOUR

(Select One)  
(Select Two for Additional \$5)

### Cheese Display

Chef's Selected Cheeses with Dried and Fresh Fruits, Grilled French Bread & Crackers

### Grilled & Fresh Vegetable Display

Grilled Portobello Mushrooms, Squashes & Asparagus  
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,  
Broccoli Florets & Cherry Tomatoes  
Ranch & Bleu Cheese Dressing

### Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

### Crostini Bar

Traditional Tomato Bruschetta, Charred Chipotle Salsa, Spinach and Cheese Fondue, Grilled French Bread

### Mediterranean Display

Hummus, Antipasto Olive Salad, Pickled, Grilled and Roasted Vegetables, Grilled French Bread

### Three Passed Hors D'Oeuvres

(One Hour of Service)

#### Cold

Toasted Almond Encrusted Goat Cheese with  
Raspberry Coulis on a Pastry Spoon  
Tomato Bruschetta on Crostini  
Prosciutto Wrapped Melon with Balsamic  
Mini Caesar Salad in a Phyllo Cup  
Traditional Deviled Eggs  
Smoked Salmon & Chive Cream Cheese on  
Cucumber Rounds  
Bloody Mary Shrimp Cocktail Shooters  
Antipasto Kebob

#### Hot

Vegetable Spring Roll, Soy Lime Sauce  
Edamame Pot Stickers  
Jalapeno Corn Fritters  
Vegetable Quesadilla  
Fully Loaded Potato Bites with Sour Cream,  
Bacon, Cheddar & Chive  
Chicken or Beef Satay with Spicy Thai Peanut Sauce  
Chicken Cordon Bleu with Honey Mustard  
Italian or Swedish Meatballs  
Sausage Stuffed Mushroom Caps

Price Per Person/Minimums Apply

\*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

**PLATED DINNER**

**FIRST COURSE**

(Select One)

**Caesar Salad**

Romaine Hearts, Rustic Croutons, Parmesan,  
Caesar Dressing

**Wedge Salad**

Iceberg Lettuce, Bacon, Red Onions, Roasted Red  
Peppers, Carrots, Cucumbers, Bleu Cheese Dressing

**House Greens Salad**

Field Greens, Tomatoes, Cucumbers, Carrots, Croutons,  
Balsamic Vinaigrette

**Sliced Fruit Plate**

Cantaloupe, Pineapple & Honeydew, Drizzled with Honey

**Mushroom Risotto Fritter**

Fire Roasted Tomato Sauce with Sautéed Spinach  
& Fried Leeks

**Roasted Beet & Goat Cheese Salad**

Field Greens, Celery & Apples,  
Roasted Beets & Goat Cheese, Balsamic Vinaigrette  
(Additional \$2)

**MAIN COURSE**

(Pre-determined Choice of Two)

(Served with Freshly Brewed Regular & Decaf Coffee & Fine Quality Hot Teas)

**Traditional Chicken Breast**

Prepared Françoise, Marsala or Piccata,  
Caviar Rice, Green Beans

**Hunter's Chicken**

Pan Roasted French Cut Chicken Breast,  
Garlic Mashed Potatoes, Roasted Root Vegetables,  
Wild Mushroom Demi Glace

**Herb Grilled Pork Chop**

Roasted Potato Medley, Haricot Vert,  
Honey Mustard Jus Lie

**Pan Seared Salmon Fillet**

Sriracha Honey Glaze, Caviar Rice,  
Green Beans, Baby Carrots

**London Broil**

Garlic Mashed Potatoes, Broccoli,  
Peppercorn Demi Glace

**Stuffed Flounder**

Seafood Stuffed, Caviar Rice,  
Julienne Garden Vegetables, Lemon Beurre Blanc

**Mushroom Ravioli**

Julienne Garden Vegetables, Baby Spinach,  
Peppercorn Brandy Cream, Fried Leeks

**Herb Roasted Prime Rib of Beef**

(Minimum of 15 Orders)  
Prepared Medium Rare, Fried Potato Wedges,  
Broccoli, Au Jus, Horseradish Cream  
(Additional \$5)

**Grilled New York Strip Steak**

Prepared Medium Rare, Garlic Mashed, Asparagus,  
Maître D' Herb Butter & Fried Onions  
(Additional \$8)

**Grilled Filet Mignon**

Prepared Medium Rare, Mashed Potatoes,  
Asparagus, Sauce Béarnaise  
(Additional \$10)

Three Pre-determined Entrées, Additional \$5  
Tableside Choice of Pre-determined Entrée, Additional \$7

**DESSERT**

Maitre d' Sliced and Served Wedding Cake

Price Per Person/Minimums Apply

\*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax