

DINNER

The following menus offer you the opportunity to create and customize your wedding dinner: (Please choose any three courses)

Appetizers

- Braised Short Rib Ravioli with Barolo Tomato Sauce with Herbed Ricotta
Vegetable Risotto with Asparagus, Morel Mushrooms, Confetti of Squash,
Reggiano Parmesan and Sweet Basil Oil
- Shrimp and Lobster Risotto with English Peas, Morels,
Heirloom Tomatoes and Shaved Reggiano Parmesan
- Canadian Lobster Ravioli with Yellow Tomato Coulis and Micro Basil Salad
Chilled Maine Lobster with Avocado Gazpacho, Chickpea, Carrot,
Toasted Almond Salad with Crisp Poppadum
- Lobster Salad with Panache of Tropical Fruits and Citrus Vinaigrette
Chilled Maine Lobster with Corn, Tomato, Roasted Portobello and Petite Herb Salad,
Red Pepper Oil
- Ocean Prawns Stuffed with Maryland Crabmeat, Fine Herb Purée and Corn Essence
Jumbo Lump Crab and Shrimp Timbale with Citrus Melon Sauce
Truffle Crusted Sea Scallops with Potato Mousseline, Cabernet Reduction
and Gaufrette Potato
- Chilled Seared Tuna with Hijiki Salad, Soba Noodles and Ginger-Soy Sauce
Wild Mushroom Goat Cheese Tarte Tatin with Roasted Fennel and Onions, Tomato
Mache Salad and Balsamic Reduction
- Baby Arugula and Frisée Salad with Smoked Duck Prosciutto, Roasted Heirloom Beets,
Goat Cheese Fondue and Walnut Vinaigrette
Grilled Eggplant and Tomato Goat Cheese Napoleon with Baby Arugula,
Roasted Shallots and Aged Balsamic Reduction
- Baby Lettuces with Valencia Oranges, Roma Tomatoes Toasted Pine Nuts,
Dried Cranberries and Sweet Potato Threads, Raspberry Chipotle Vinaigrette
Warm Potato Goat Cheese Tart with Petit Field Greens,
Roasted Pepper Oil and Champagne Vinaigrette

Soups

- Lobster Bisque with Cognac
Italian Seafood Soup (Choppino)
Chicken Broth with Barley and Leeks
Butternut Squash Purée with Curried Apples

Entrees

Lemon Gremolata topped Halibut with Orzo Paella, Shrimp, Chorizo and Lobster Broth

Roasted Chilean Sea Bass over Confetti of Root Vegetables
with Blood Orange Reduction

Seared Red Snapper with Artichoke Barigoule, Black Olive,
Tomato Confit and Basil Risotto

Miso Glazed Red Snapper with Wasabi Mashed Potato,
Ginger Glazed Vegetables and Citrus Ginger Broth

Grilled Swordfish with Israeli Cous Cous and Mediterranean Flavors

Pan Seared Wild Striped Bass with Corn Nugget Crab Cake in a Spicy Crab Broth

Roasted Lemon Pepper Spiced Breast of Chicken with Preserved Lemon and
Olive Cous Cous, Toasted Almond and Fig Compote

Pan Seared Herb Breast of Chicken with Crispy Wild Mushroom Polenta,
Grilled Artichokes, Roasted Peppers and Marsala Essence

Porcini Dusted Breast of Chicken with Truffled Macaroni and Cheese,
Onion Marmalade and Chicken Jus

Roasted Long island Duck with Figs, Sweet Potato Purée and Baby Turnips

Pan Roasted Breast of Duck with Sautéed Apples, Honey Cider Vinegar Glaze

Pan Seared Filet Mignon with Wild Mushroom Bread Pudding, Balsamic Glazed
Onions, Mélange of Vegetables and Madeira Sauce

Duo of Beef - Grilled Filet and Braised Short Rib, Potato Porcini Puree and
Roasted Carrot and Salsify

Pan Roasted Filet Mignon with Seared Foie Gras, Truffle Dauphinoise Potato and
Roasted Cippolini Onion with Sauce Perigourdine

Wasabi Pea Crusted Filet Mignon with Shiitake Mushroom,
Edamame and Purple Potatoes Hash, Honey-Soy Glaze

Sliced Filet Mignon and Portobello Mushroom with Potato/Beet Puree,
Root Vegetable Crisps, Syrah Reduction

Duo of Petit Filet Mignon and Jumbo Shrimp, Caramelized Onion, Rissolle Potatoes,
Mélange of Vegetables with Sweet Pepper Oil and Mushroom Sauce

Grilled New York Strip Steak with Smoked Cheddar-Scallion Twice Baked Potato,
California Spinach, Baby Carrots and Truffle Butter

Veal Medallions with Marscapone Polenta Cake, Chanterelle Mushrooms,
Roasted Asparagus, Madeira Sauce

THE
NEW YORK PALACE

Porcini and Asiago Stuffed Veal Chop, Toasted Barley Risotto,
Slow Roasted Tomatoes and Coriander Port Reduction

Pistachio Crusted Rack of Lamb with Harissa Ratatouille and Potato Eggplant Tart

Herb Crusted Rack of Lamb with Black Olive Potato Gratin,
Tomato Confit and Baby Vegetables

Roasted Venison Loin with Savoy Cabbage, Chestnuts and Southern Spoon bread

Roasted Vegetable and Spinach Wellington with Basil Coulis and Tomato Oil

Desserts

Twenty Layer Crepe Cake, Strawberry Compote with Bruléed Champagne Sabayon

Bananas Foster Custard with Caramel Crisps

Maple and Toasted Walnut Crème Brulée with Cinnamon Twill

Valrhona Chocolate Layer Cake and Mandarin Orange Frozen Soufflé
Roasted Pecan Nougat

Pistachio Cake with Chocolate Ganache Filling, Cherry Gelée, Hazelnut Wafer

Caramelized Macadamia Cheesecake, Mango Coulis and Sugar Swirl Crisp

Lemon White Chocolate Layer Cake with Caramel Milk Chocolate Triangle and
Wild Raspberry Sauce

Tiramisu Mousse with Triple Espresso Gelato,
Almond Ginger Snap and Kahlua Anglaise

Chocolate Hazelnut Mousse, White Chocolate Financier and Passion Fruit Sauce

Opera Cake with Almond Nougat Crisp and Zabaione Gelato

Maple Panna Cotta, Walnut Milk Chocolate Cake and Pistachio Ice Cream

Milk Chocolate Crispy Parfait, Lemon Roulade and Wild Strawberry Tart

Crème Brulée and Banana Financier, Peanut and Chocolate Mousseline

Almond Plum Tart with Dark Chocolate Carmel Mousse and
Raspberry Port Wine Coulis

Wedding Cake

Petits Fours

Coffee, Teas, and Decaffeinated Coffee