



Wedding Sit-Down Package

We Make Your Dream a Reality

Five Hours Reception

Upon the arrival of your guests,
Champagne garnished with fresh strawberries and edible flowers

Wine and Bottled Beer

- Vast Selection of Premium California Wines
- Modelo • Corona • Heineken • Sam Adams
- Miller • Budweiser • Coors Light • Michelob Ultra

Top Shelf Open Bar

- Champagne Toast for all your Guests
- Rum • Dewar's • Canadian Club • Maker's Mark
- Absolut • Tanqueray • Johnnie Walker Red & Black • Bacardi
- Titos • Grey Goose • Jack Daniels • Malibu
- Jose Cuervo • Captain Morgan
- Fruit Juices • Assorted Sodas • San Pellegrino

*We are happy to accommodate special requests on Alcohol, Wine or Bottle beers - Additional fee

~ Terrace Wedding Signature Drink ~

On Site Ceremony
\$500.00 Fee

Where First Impression Counts

Cocktail Reception

Hors D'oeuvres

A deluxe selection of Hors D'oeuvres to be passed butler style

Some Examples Are:

Raspberry & Brie Cheese in Filo Dough

Cheese Burger with lettuce & tomato

Filet Mignon on Garlic Crostini

Melon Wrapped In Prosciutto

Scallops wrapped with bacon

Variety selections Wraps

Jumbo Coconut Shrimp

Jumbo Shrimp Cocktail

Rack of Lamb Chops

Mozzarella Caprese

Captain's Stations

Salumeria Station

Imported Prosciutto, Soppressata, Capicola, Mortadella, Genoa Salami Turkey, olives

International Wine and Cheese Station

Fine Imported and Domestic Cheeses such as

Parmigiana, Bel Pease Cheddar, Fontina, Swiss Lorraine and Brie

Garnished with assorted crackers

Along with a Red and White Wine

Fresh Mozzarella Station

Fresh Mozzarella Cheese with Sliced Roma Tomatoes,

Prosciutto and Roasted Peppers with Basil and Virgin Olive Oil

Bruschetta Station

Freshly Baked Italian Bread, Sliced, Toasted and Topped with

Chopped Tomato, Garlic, Spices and Virgin Olive Oil

Fresh Fruit Station

Beautifully Carved Melons Overflowing with Fresh Fruits



Hot Display

Oriental Station

Our famous Asian fusion for everyone to enjoy
Fried & steamed dumplings - Chicken, pork or vegetables
Oriental rice or oriental noodles
Sesame Chicken

Pasta Station

(Select 1)

Orecchiette - With broccoli rabe, italian sausage, garlic & oil
Wild Mushroom Ravioli - In a white truffle cream sauce
Short Ribs of Beef Ravioli - in a demi-glace sauce
Farfalle Bolognese - Ground beef & red sauce
Cheese Ravioli - In a brandy cream sauce
Cavatelli and Broccoli - With garlic & oil
Penne alla vodka - Tomato cream sauce
Farfalle Primavera - Garlic & oil

Carving Station

(Select 2)

Roasted Boneless Turkey Breast
New York Shell Steak
Roasted Loin of Pork
Roasted Leg of Lamb
Baked Virginia ham
Rack of Lamb
Corned Beef
Pastrami

Little Havana Station

(Select 1)

Rabo Encendido (Oxtail Stew)
Cuban sandwich
Roasted Pork
Ropa Vieja
Maduros

Pizza Station

Variety of Homemade Thin & Crust Pizzas





Latin Fusion Station

(Select 1)

Chicharron de Pollo - Crispy fried chicken bites
Arroz con Pollo
Seafood Paella

Silver Chafing Dishes

(Select 2)

Chicken Caprese - Fresh mozzarella, capers, basil & chop tomatoes.
Broccoli Rabe, Cannellini Beans & Italian Sausage
Fried Calamari - With Spicy Marinara Sauce.
Stuffed Mushrooms with Crab meat
Eggplant Rollatini
Braised Short Ribs
Shrimp Marinara
Sesame Chicken
Shrimp Scampi
Beef Teriyaki

Dinner to Follow



This is just a suggestion of the menu our epicurean staff can prepare for your culinary delights for you and your guests

First Course

Artisanal Burrata & Heirloom Tomato Tower
Baby Organic Field Greens

Second Course

(Select 1)

Mediterranean Salad

Baby greens, tomatoes, cucumbers, onions, feta cheese, olives & greek vinaigrette dressing.

Terrace Salad

Romaine lettuce, tomatoes, cucumbers, chick peas, olives & balsamic vinaigrette dressing.

French Salad

Baby arugula, tomatoes, mandarins, fresh mozzarella & almonds citrus dressing.

Classic Caesar Salad

Hearts of romaine lettuce, parmesan cheese, croutons & caesar dressing.





Main Course

Poultry (Select 1)

Chicken Sorrentino

Topped with prosciutto ham, eggplant & melted mozzarella cheese & garlic red sauce.

Chicken Parmigiana

Breaded chicken topped with marinara sauce & melted mozzarella cheese.

Chicken Francaise

Dipped in egg then sautéed with butter lemon wine sauce.

Stuffed Chicken Breast

With spinach, prosciutto & mozzarella cheese in a roasted pepper garlic wine sauce.

Beef (Select 1)

Filet Mignon

Filet mignon & sautéed portobello mushroom & roasted peppers with red wine reduction.

Top Sirloin Steak

Top sirloin steak with roasted shrimp & chimichurri sauce.

Sirloin Steak

Center cut sirloin steak with mushrooms au jus.

Prime Rib

Roasted prime rib of beef with au jus.

Seafood (Select 1)

Salmon Fillet

with a champagne dill sauce.

Stuffed Flounder

With crab meat stuffing & scampi sauce.

Potato Crusted Salmon

With garlic butter lemon wine sauce.

Atlantic Cod

With mango salsa.





Starch and Vegetables

(Select 2)

Green Beans with Almonds & fresh garlic olive oil

Mixed Vegetables with fresh garlic & olive oil

Fresh Broccoli with Garlic & olive oil

Roasted Potatoes • Mashed Potatoes

Yellow Rice • White Rice

Potato Au Gratin

Cordials

A Full Selection of After Dinner Cordials and Liqueurs,
International Coffee, Decaffeinated Coffee and a Selection of Herbal Teas



Dessert

(Select 1)

Elegant Custom Designed Tiered Wedding Cake

From Lakeview Bakery

We cover up to \$250.00 - Client is responsible for remaining balance.

Mini Assorted Italian Cookies & Pastries

Always freshly baked, served in platters on each table

Wedding Package Includes

Private Bridal Suite (3 hours prior to the event)

Coat Check Attendant/Weather Permitting

Valet Parking (Minimum 100 Guests)

Sound System for Background Music (minimum 100 guests)

Cocktail Hour Floral Centerpieces

Choice of Linen Colors



*PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES

*Gluten free & Vegetarian options - Additional fee

*Facility Charge 20% - Plus 8.375% NY Sales Tax *

Gratuity is appreciated

We Make Dreams Become Reality

Visit Our Website

www.terrace-on-the-hudson.com

