

Cocktail Reception Menu

We Make Your Dream a Reality

4 Hours Reception

Upon the arrival of your guests, Champagne garnished with fresh strawberries and edible flowers Served butler style on silver trays

Full Premium Open Bar

Top Premium Liquors

• Champagne Toast • Titos Vodka • Grey Goose • Stolichnaya • Absolut • Tanqueray • Johnnie Walker Black • Hennessy • Bacardi • Cruzan Light Rum • Dewar's White Label • Canadian Club Plymouth Gin • Jack Daniels • Malibu Rum • Jose Cuervo Tequila

> Vast Selection of Premium California Wines Domestic Champagne Domestic and Imported Beers Fruit Juices, Assorted Sodas and San Pellegrino

Where First Impression Counts

Cocktail Reception A Deluxe Selection Of Hors Oeuvres To Be Passed Butler Style

Some Examples are

Jumbo Coconut Shrimp Mozzarella Caprese Raspberry & Brie Cheese in Filo Dough Scallops wrapped with bacon Jumbo Shrimp Cocktail Cheese Burger with lettuce & tomato Filet Mignon on Garlic Crostini Rack of Lamb Chops Melon Wrapped In Prosciutto Variety selections Wraps Captain's Stations

Fresh Fruit Station

Beautifully Carved Melons Overflowing with Fresh Fruits

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

Bruschetta Station

Freshly Baked Italian Bread, Sliced, Toasted and Topped with Chopped Tomato, Garlic, Spices and Virgin Olive Oil

Fresh Mozzarella Station

Fresh Mozzarella Cheese with Sliced Roma Tomatoes, Prosciutto and Roasted Peppers with Basil and Virgin Olive Oil

Salumeria Station

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

Hot Display Oriental Station Our famous Asian fusion for everyone to enjoy Sesame Chicken Fried & steamed dumplings Oriental rice or oriental noodles

Pasta Station (SELECT ONE)

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

Carving Station (PLEASE SELECT TWO)

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

Little Havana Station

(PLEASE SELECT ONE)

Ropa Vieja Cuban sandwich Roasted Pork Rabo Encendido (Oxtail Stew) Maduros Pizza Station Variety of Homemade Thin & Crust Pizzas Latin Fusion Station (SELECT ONE)

> Arroz con Pollo Seafood Paella Chicharron de Pollo

Silver Chafing Dishes (PLEASE SELECT TWO)

Broccoli Rabe, Cannellini Beans & Italian Sausage Fried Calamari with Spicy Marinara Sauce Stuffed Mushrooms with Crab meat Eggplant Rollatini Sesame Chicken Shrimp Scampi Shrimp Marinara Braised Short Ribs Chicken Caprese Beef Teriyaki

Starch and Vegetables

(SELECTION OF TWO) Green beans with Almonds & fresh garlic olive oil Mixed Vegetables with fresh garlic & olive oil Roasted Potatoes • Mashed Potatoes Fresh Broccoli with Garlic & olive oil Yellow Rice • White rice

Dessert

Elegant Custom Designed sheet Cake - from Lakeview bakery

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

Cocktail Package Includes

Valet Parking Choice of Linen Colors Cocktail Hour Floral Centerpieces Sound System for Background Music Coat Check Attendant/Weather Permitting

*PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES Gluten free & Vegetarian options available per request ** A 20% SERVICE CHARGE - PLUS SALES TAX**

> We Make Dreams Become Reality Visit Our Website www.terrace-on-the-hudson.com