



Wedding Buffet Package Menu



We Make Your Dream a Reality

Five 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

~ Terrace Wedding Signature Drink ~

On Site Ceremony
\$500.00 Fee

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

Little Havana Station

(SELECT TWO)

Cuban sandwich
Rabo Encendido
Ropa Vieja
Roasted Pork
Maduros

Pizzas

Variety of Homemade Thin & Crust Pizzas

Latin Fusion Station

(SELECT ONE)

Arroz Con Pollo
Seafood Paella
Chicharron de Pollo



~ Dinner to Follow ~

Freshly Prepared Salads

(SELECTION OF TWO)

Terrace Garden Salad Deluxe

Mixed greens with chick peas, tomatoes, cucumbers, chopped onions, olives & our signature italian dressing

Mediterranean Salad

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

Classic Caesar Salad

Crisp romaine, croutons & imported parmigiana reggiano

Fresh Baked Bread

Hot Delicious baked bread with butter

Pasta Station

(SELECT TWO)

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

Entrées Selections

(SELECTION OF 5)

Prepared with fresh ingredients by our Culinary Chef

Salmon with bruschetta sauce
Shrimp Scampi with garlic wine sauce
Linguine with white clam sauce
Fried Calamari with marinara sauce
Fillet of Sole with butter lemon sauce
Roasted Herb Chicken
Sausage & Peppers
BBQ Baby Back Ribs
Chicken Francese
Chicken Marsala
Spicy Jerk Chicken
Sesame Chicken
Eggplant Parmesan
Eggplant Rollatini
Beef Burgundy
Seafood Paella
Chicken Stir-Fry
Beef Stir-Fry
Pork Piccata

Starch and Vegetables

(SELECTION OF TWO)

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

Cordials

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

Sweet ended

(SELECT ONE)

Elegant Custom Designed Tiered Wedding Cake

From lakeview bakery

Mini Assorted Italian Cookies & Pastries

Always freshly baked, served in platters on each table

Ice Cream Sundae Bar

Chocolate, Strawberry and vanilla ice cream with multiple toppings

Enhancements

Items are additional cost per guest

Chef's Creative Stations

Seafood Extravaganza

\$20 PER GUEST

Custom Ice Carving Accompanied With
Clams on the Half Shell & Oysters on the Half Shell

Jumbo Shrimp Cocktail

Alaskan King Crab Legs

Maine Lobsters & Lobster Tails

Served on a Bed of Crushed Ice with Lemon and Cocktail Sauce

South of the Border

\$7 PER GUEST

Taco Station - Hard & soft shells

Chicken & Beef

Sour cream, tomatoes, diced onions,

Shredded lettuce, Cheese,

Guacamole, Salsa



New York Sliders

\$7 PER GUEST

Plain and simple or Classic cheese

• Mini Angus Beef Sliders accompanied potato buns sliced pickles, tomatoes, shredded lettuce, ketchup mayonnaise & French fries

Oriental Station

\$10 PER GUEST

Our famous Asian fusion for everyone to enjoy

Sesame Chicken

Fried & steamed dumplings

Oriental rice or oriental noodles

Carving Station

\$10 PER GUEST

(SELECT 2)

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

Sushi and Sashimi Bar

\$12 PER GUEST

Beautifully Displayed Sushi and Sashimi

Accompanied by Chopsticks, Ginger, Soy Sauce, Wasabi and Assorted Hand Rolls

Wedding Package Includes

Valet Parking

Private Bridal Room (3 hours prior to the event)

Choice of Linen Colors

Cocktail Hour Floral Centerpieces

Sound System for Background Music

Coat Check Attendant/Weather Permitting

We Make Your Dream A Reality

***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