



Wedding 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, Soppressata, 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, italian sausage and demi-glace sauce
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)

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



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

Entrée

Terrace Pre-Set Salad

(SELECT ONE)

CLASSIC CAESAR SALAD

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

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.



Poultry

(SELECT ONE)

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.

CHICKEN SORRENTINO

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

CHICKEN PARMIGIANA

Breaded chicken topped with marinara sauce & melted mozzarella cheese.

Beef

(SELECT ONE)

SIRLOIN STEAK

Center cut sirloin steak with mushrooms au jus.

TOP SIRLOIN STEAK

Top sirloin steak with roasted shrimp & chimichurri sauce.

PRIME RIB

Roasted prime rib of beef with au jus.

FILET MIGNON

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

Seafood

(SELECT ONE)

SALMON

Filet of salmon with a champagne dill sauce

ATLANTIC COD

With mango salsa

STUFFED FLOUNDER

With crab meat stuffing & scampi sauce

POTATO CRUSTED SALMON

With garlic butter lemon wine sauce

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

Potato gratin

Dessert

Elegant Custom Designed Tiered Wedding Cake - from lakeview bakery

A Full Selection of After Dinner Cordials and Liqueurs

International Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

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

***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