



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
Will be served butler style on silver trays

Top Shelf Open Bar

- Champagne Toast for all your Guests
- Cruzan Light Rum • Dewar's • Canadian Club
- Absolut • Tanqueray • Johnnie Walker • Hennessy • Bacardi
- Titos • Grey Goose • Stolichnaya
- Jack Daniels • Malibu • Jose Cuervo

- Fruit Juices • Assorted Sodas • San Pellegrino

Wine and Draft Beer

- Vast Selection of Premium California Wines
- Corona • Coors Light • Budweiser • Michelob Ultra

Wine and Bottle Beer

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

*Special Request on Alcohol, Wine, Bottle or Draft beer
Additional fee

~ *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:

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

Entrée

Terrace Pre-Set Salad

(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.





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

Filet of salmon 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

Roasted Potatoes • Mashed Potatoes

Fresh Broccoli with Garlic & olive oil

Yellow Rice • White rice

Potato Au Gratin

Dessert

(Elegant Custom Designed Tiered Wedding Cake - from lakeview bakery)

We cover up to \$250. - Client pays the rest)

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

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

Cocktail Hour Floral Centerpieces

Choice of Linen Colors

***PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES**

***Gluten free & Vegetarian options - Additional fee**

**** 20% FACILITY SERVICE CHARGE - PLUS SALES TAX****

We Make Dreams Become Reality

Visit Our Website

www.terrace-on-the-hudson.com