

Modern Wedding Reception

(Available Fridays, Sundays & Saturdays Daytime for weddings of 50 ~ 150 Guests)

Cocktail Hour

One Hour Premium Open Bar Service
International Cheese & Fresh Fruit Display with Assortment of Crackers
Vegetable Crudite with Choice of One Dip
Choice of Six Butler-Passed Hors d'oeuvres

Reception

Champagne Toast

Gourmet Stations (Choice of four)

~Summer Grille~

~Balsamic Glazed Fire Roasted Asparagus~
~Barbeque Littleneck Clams with Green Onion and Bacon~
~Marinated Flank Steak with Roasted Corn Black Bean Salsa~
~Fire Grilled Baby Shrimp and Orzo Salad with Spring Peas,
Lemon Zest and Fresh Dill ~
~Maine Lobster Red Bliss Potato Salad~
~Crab and Green Onion Beignets served with a Traditional Remoulade~

~Tuscan Table~

Classic Caesar Salad ~ Clams Oreganatta ~ Prosciutto Wrapped Asparagus
~ Panzanella Salad served with Green Beans, Grape Tomatoes,
Capers and Fresh Basil ~
~Chef's Selection of Chilled Antipasti~
Select Meats, Aged Cheeses, Imported Olives & Stuffed Peppers
~Vine Ripened Tomatoes & Fresh Mozzarella~
~Rustic Breads & Assorted Bruschetta Tapas~

~Dim Sum~

~Steamed and Crispy Fried Dumplings~
~Assorted Spring Rolls ~ Ahi Tuna Nachos~
~ Roasted Pork Buns ~
~ Lau Mai Gai ~
Banana Leaf Wrapped Braised Beef and Jasmine Rice
~Tamari Brown Mustard, Mae Ploy, Duck Sauce~

~Russet Potato Station~

~ Foil Wrapped Idaho Baked Potatoes ~
Bacon, Sour Cream, Scallions, Chives, Horseradish, Vermont Cheddar,
Florettes of Broccoli, Sweet Cream Butter

Rising Sun ~

~Miso Soup~
~Assorted Sushi Finger Rolls and Maki Rolls~
~Smoked Salmon and Blue Fin Tuna Sashimi~
~Shrimp and Pork Gyoza ~ Vegetable Tempura~
~Chilled Sesame Noodle Salad ~
~ Wakame Seaweed Salad ~
~ Pickled Ginger, Tamari Soy, Wasabi, Sambal Chili Sauce ~

~Attended Carving Station~

Choice of Three
~Prime Rib of Beef~
Pink Peppercorn Horseradish Crème Fraiche
~Horseradish Crusted Loin of Pork~
Thyme Cracked Pepper Dijon Mustard
~ Smoked Honey Ham~
Pineapple Raisin Glaze
~Maple Glazed Turkey Breast~
Cranberry Apple Chutney

~Attended Pasta Station~

~ Choice of One Pasta ~
Penne, Farfalle, Orecchietti,
~ Choice of One Stuffed Pasta ~
Cheese Ravioli, Mushroom Ravioli, Cheese Tortellini
~ Choice of Two Sauces ~
Bolognese, Filletto di Pomodoro, Oven Roasted Garlic Pesto,
Three Cheese Alfredo and Puttanesca
~Condiments~
Crushed Red Peppers, Basil, Sliced Garlic, Extra Virgin Olive Oil,
Grated Parmigiano Reggiano & Rustic Breads

Custom Designed Wedding Cake served as Dessert
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Three (3) Additional Hours of Premium Open Bar Service

Included with the Modern Reception Package

Complimentary Overnight Accommodations for the Bride & Groom
Complimentary Terrace for the Reception
Valet Parking & Coat Room Attendant
Dinner For Two Anniversary Gift
Choice of Massage or Facial for Bride & Groom (Gratuities not included)

Price is subject to an 18% service charge and 6% sales tax