



# WEDDING MENUS

## SEASONAL OFFERINGS



# PACKAGES

## Orchid Package

### Five-Hour Party

- One-hour cocktail reception
  - Choice of eight tray-passed hors d'oeuvres
  - Choice of three action stations
- Four-course seated wedding dinner
  - Appetizer, salad course, entrée, dessert, coffee service
  - Late-Night Snack
- Wedding cake and cake cutting
- Chef's selection of petit fours
- Beverages
  - Premium Champagne toast
  - Five-hour open bar of ultra-premium liquors
  - Five-hour open bar of wines and beers
  - Nonalcoholic beverages

## Gardenia Package

### Five-Hour Party

- One-hour cocktail reception
  - Choice of six tray-passed hors d'oeuvres
  - Choice of two action stations
- Three-course seated wedding dinner
  - Appetizer, entrée, dessert, coffee service
- Wedding cake and cake cutting
- Chef's selection of petit fours
- Beverages
  - Sparkling wine toast
  - Four-hour open bar of premium liquors
  - Five-hour open bar of wines and beers
  - Nonalcoholic beverages

## Rose Package

*Available for events Monday - Thursday and Atrium events Friday and Sunday.*

### Four-Hour Party

- One-hour cocktail reception
  - Choice of four tray-passed hors d'oeuvres
- Three-course seated wedding dinner
  - Appetizer, entrée, dessert, coffee service
- Wedding cake and cake cutting
- Chef's selection of petit fours
- Beverages
  - Sparkling wine toast
  - Three-hour open bar of Patina house selection of liquors
  - Four-hour open bar of wines and beers
  - Nonalcoholic beverages

## Menu Offerings

\*\* Indicates items only available with Orchid Package.

### Seafood

- Grilled Shrimp Skewers *grapefruit, Calabrian chili*
- Crispy Baby Octopus *Romesco*
- Maine Lobster Rolls *tarragon, celery, split top roll\*\**
- Long Island Oysters Half Shell *lemongrass granité*
- Lobster Paella Croquetas *saffron rice\*\**
- Tuna Crudo Crostini *lemon, capers, olive, fennel pollen*
- Crab Cake *meyer lemon aioli\*\**
- Tuna Tiradito *pineapple-green chile salsa*
- Pink Shrimp and Scallop Salad *fennel and olives*
- Beignets *fried Long Island fluke, olive oil tartar sauce*
- Beet Latkes *smoked salmon, crème fraîche*
- Sunchoke *caviar, dill*

### Meat

- Purple Sweet Potato *'nudja, black garlic aioli*
- Glazed Korean-Style Barbecued Beef Short Ribs
- Crispy Porkbelly *palm sugar caramel*
- Slow Braised Duck Bahn Mi *pineapple and kimchi*
- Veal Meatball Skewers *roasted San Marzano sauce\*\**
- Chicken and Waffles *buttermilk fried chicken, mini waffle, ranch*
- Pigs in a Blanket *grainy mustard*
- Cheeseburger Beef Slider *black garlic aioli, brioche bun, cornichon*
- Lamb Lollipops *piquillo pepper\*\**
- Serrano Ham and Manchego Cheese Croquetas *quince jam*
- Grilled Lamb Sliders *brioche bun, minted yogurt sauce*
- Mango-Chile Chicken Satay
- Mini Steamed Bao *braised pork belly, hoisin, cucumber*

### Vegetarian

- Fig and Fontina Grilled Cheese
- Heirloom Tomato and Manchego Mini Pie
- Medjool Dates with Brie Chantilly *toasted almond, truffle honey*
- Avocado Toast *ninja radish, mixed seeds*
- Forest Mushroom and Polenta Frittatas *lemon aioli*
- Humboldt Fog Goat Cheese Croquettes *quince, thyme-panko*
- Crisp Avocado Fries *tomato chutney*
- Soup 'n Sandwich *mini grilled Cabot cheddar on brioche, Roma tomato soup*
- Vegetable Spring Rolls *sweet chili sauce*
- Fried Green Tomatoes *garden herb buttermilk goddess*
- Watermelon Gazpacho *chili, mint*
- Eggplant Caviar *sesame rice cracker*



# STATIONS

## Stations

*Gardenia Package: choose two | Orchid Package: choose three.*

### Antipasti | Piccoli Piatti

- Salumi e Formaggi *prosciutto di parma, finocchiona, hot coppa ham, 18 month aged parmigiano-reggiano, fontina d'aosta, fior di latte mozzarella*
- Sicilian Eggplant Caponata
- Verdure *wood oven-roasted Brussels sprouts and cauliflower pine nuts, golden raisins*
- Arancini *meat ragout, mozzarella-filled fried risotto balls, marinara sauce*
- Marinated Olives *lemon, herbs*

### Artisanal Pasta

- Penne Caprese *marinara, fior di latte mozzarella*
- Orecchiete *Italian sausage, broccoli rabe, pecorino*
- Risotto *wild mushroom, pecorino*
- Rigatoni Gigante *braised short rib sauce*

### Moroccan

- Fresh Baked Flatbread *carrot hummus, cucumber yogurt, harissa*
- Moroccan-Spiced Chicken Tagine *vegetables, couscous, sultanas, onions*
- Roasted Rack of Lamb *old-world spices, basmati rice, toasted almonds*
- Citrus Salad *red onion, coriander-cumin vinaigrette*
- Platters of Marinated and Grilled Vegetables *chickpea relish, charred eggplant*

### Flavors of Provence

- Pissaladiere *onion-olive tartine*
- Shrimp and Scallop Salad *fennel, lemon, five kinds of olives*
- Lavender Duck *quince chutney*
- Red and Yellow Peppers *whole garlic, herbs*
- Crottin de Chavignol *herb-cruste goat cheese, country bread*

### Southern Station

*Served with butter, honey, hot sauce, and pickled green tomatoes*

- Popcorn Buttermilk Fried Chicken *white and dark meat chicken in a buttermilk batter*
- Country Ham and Buttermilk Biscuits *pepper jelly*
- Heirloom Tomato and Cornbread Panzanella *cucumber, basil*
- Macaroni and Cheese *Vermont cheddar cheese sauce*
- Shrimp n' Grits Cakes

# STATIONS

## **New York Appetizing Station**

*Served with apple sauce, market pickles, caper berries*

- Smoked Salmon *crème fraiche, NY bagels*
- Smoked White Fish Salad
- Brooklyn Cured Pastrami Minis *marble rye and sauerkraut*
- Potato Knish
- Chicken Liver Crostini

## **Asian Street Cart**

- Vegetable Tempura *kohlrabi, sweet potato, cauliflower and eggplant, ponzu dipping sauce*
- Shrimp Shumai
- Pork Gyoza
- Peking Duck Steamed Buns *hoisin, scallion, pickled cucumber*
- Chicken Karrage

## **Spanish Tapas**

- Lamb Albondigas *meatballs, mint yogurt*
- Pa amb Tomàquet *Catalan tomato bread*
- Blistered Shishito Peppers
- Empanadas *spiced chicken rajas*
- Paella de Marisco *shrimp, clams, mussels, saffron rice*

## Station Upgrades

### **Chef Attended Carving Station** *(Choose 2)*

*Hand-carved roasts accompanied by assorted sides and hearth-baked breads*

- Brown-Sugar Brined Heritage Turkey *jalapeño-cheddar corn bread*
- Fennel-Pollen Rubbed Rack of Pork *garlic roasted Russian fingerling potatoes*
- Black-pepper Crusted Filet of Beef *gorgonzola cream*
- Gaucho Sirloin Steak *bravas potatoes, guajillo chili sauce*
- Lemon-Thyme Roasted Organic Chicken *shishito peppers*
- Rack of Lamb *jeweled rice*
- Peking-style Duck *plum sauce*

### **Raw Bar**

- Little Neck Clams
- Jumbo Gulf Shrimp Cocktail
- Diver Scallop Ceviche
- PEI Mussel Salad *green mustard sauce*
- Chile spiced King Crab Legs
- Oysters (selection of East and West Coast) *horseradish, cocktail, cognac and mignonette sauces*

### **Sushi**

Nigiri, norimaki, sashimi and hand rolls, complemented with an assortment of California and specialty rolls; served with shoyu, wasabi and pickled ginger

# SEATED WEDDING DINNER

## Menu Offerings

*\*Indicates items only available with Gardenia Package*

*\*\*Indicates items only available with Orchid Package*

### Appetizers

- Catskills Smoked Salmon *“everything”* toast, tomatoes, onions, capers, crème fraîche
- Seasonal Greens *blood orange, pistachio, feta*
- Grilled Asparagus *sauce gribiche, pea shoots, shaved radish*
- Baby Kale *candy cane beets, hazelnuts, ricotta salata*
- Arugula, Strawberries and Pickled Fennel *quinoa and poppyseed vinaigrette*
- Little Gem *“Caesar” watermelon radish, colatura vinaigrette, parmesan, garlic crumb*
- Baby Arugula *Manchego, honeycrisp apple, toasted almond salad, figs*
- Strozzapretti *zucchini, pesto, shaved sheep’s milk cheese\**
- Vichyssoise *wild leek and potato soup, sea scallops, herb oil\**
- Cheese Agnolotti *lime brown butter, artichokes, mushrooms, crushed hazelnuts\**
- Lemon-Crab Risotto *grilled asparagus, aged parmigiano-reggiano\*\**
- Prosciutto San Daniele *Brooklyn mozzarella, melon, peppercress and pesto dressing\*\**
- Heirloom Tomatoes *grilled peaches, burrata mozzarella, mint, basil (delicata squash during Fall/Winter)\*\**
- Crab Cake *Pommery mustard sauce, garden herbs\**
- Corn and Lobster Soup *coconut and vanilla\*\**
- Florida Pink Shrimp *ancient grains, cucumber Romesco sauce*
- Chilled Cantaloupe Gazpacho

### Entrées

- Skuna Bay Salmon *apple, fennel and kohlrabi slaw, fava bean and coconut purée*
- Grilled Atlantic Swordfish *rainbow chard, roasted cauliflower, lime beurre blanc*
- Halibut *market vegetable succotash, garden herb chermoula\*\**
- Branzino *white beans, Castelvetro olive tapenade, red cress*
- Free-Range Chicken *parsnips, sunchokes, mushrooms, natural jus*
- Free-Range Chicken *crushed fingerlings, braised greens, lemon-thyme jus*
- Free-Range Chicken *Castelvetro olive tapenade, rainbow baby carrots, pomme purée\**
- Duo of Beef *short rib and filet, polenta, horseradish gremolata\*\**
- Porcini-Rubbed Filet Mignon *crushed fingerling potatoes, Asian kale, red wine demi-glace*
- Lamb Chops *ras el hanout, graffiti eggplant, chickpea and preserved tomato\*\**
- Coriander and Fennel Crusted Hudson Valley Duck Breast *Brussels sprouts, millet, apple sherry jus\**
- Beet Ravioli *poppyseed buerre blanc, aged goat cheese*
- Roasted Vegetable Tart Tatin *squash, potatoes, black olive tapenade*
- Pan Seared Diver Scallops *Pernod sauce green grits, hen of the woods\*\**
- Roast Filet Mignon *celeriac gratin, wild mushroom, pink peppercorn*
- Grassfed Beef Meatballs *San Marzano tomato sauce, polenta*

*Seasonal vegetarian option available upon request*

# SEATED WEDDING DINNER

## Wedding Cake

- Lemon Cake *strawberry mousse*
- Vanilla Cake *chocolate mousse*
- Chocolate Devil's Food Cake *salted caramel mousse*
- Carrot Cake *cream cheese frosting*
- Brown Sugar Graham Cake *coffee mousse*
- S'more Brown Sugar Graham Cake *chocolate ganache covered in toasted marshmallows*
- Creamsicle Vanilla Cake *blood orange curd, vanilla custard, orange buttercream*
- Reese's Chocolate Devil's Food Cake *peanut butter ganache, chocolate mousse, chocolate buttercream*
- Tropical Toasted Coconut Cake *pineapple curd, vanilla lime buttercream*
- Hazelnut Praline Cake *hazelnut mousse, caramel buttercream*

## Petit Fours

- Chef's selection of mini sweets



# PACKAGE UPGRADES

## Welcome Drinks

*Welcome water bar open to guests upon arrival*

Non-alcoholic Beverage

Sparkling Wine

## For the Ceremony

PRG can provide a microphone for your ceremony

*Please let your sales manager know of all power access needed for the ceremony*

## For the Cocktail Hour

### Acqua Fresca Bar

- Watermelon-Strawberry
- Strawberry-Lemon
- Cucumber-Honeydew
- Hibiscus
- Mango-Passion
- Peach *raspberry, mint*
- Tamarind *earl grey, mint and orange*
- Grapefruit *tonic, mint and lime*
- Aloe Vera *fresh basil, lime juice, falernum*
- Orange Lime *fresh orange and lime, ginger ale*
- Ginger Pear *fresh ginger, pear and lime juice, Tiki bitters*

### Popsicles

- Cherry Lemonade
- Cucumber Melon
- Campari Citrus

# PACKAGE UPGRADES

## For the Party

### Table Shares

- Vegetable Crudité *assorted seasonal vegetables with dips*
- Chef's Selection of Meat and Cheese
- Assorted Breadsticks
- Mezze Pita *tzatziki, babaganoush, hummus*

*\*Ask your Sales Manager about bread service upgrades*

### One the Bar

- Popcorn with Buffalo Spice
- Mini Pretzels
- Mixed Nuts
- Marcona Almonds
- Breadsticks

### Extension of Bar Package

Gardenia Bar Extra Hour

Orchid Bar Extra Hour

### Liquor and Wine Package Upgrades

Gardenia Liquor

Gardenia Liquor > Orchid Liquor

Orchid Liquor and Wine

Gardenia Liquor and Wine > Orchid Liquor and Wine

# PACKAGE UPGRADES

## Desserts

### Venetian Hour

- Chef's Selection of assorted tarts, cakes, cannoli, cookies, chocolate fountain

### Passed or Takeaway Treats

- Passed Mini Ice Cream Cones
- S'mores Kits To Go
- Donuts/Donut Holes
- Caramel Popcorn

### Late Night Snack

- Mini Grilled Cheese *shot glasses of tomato soup*
- Pigs in a Blanket
- Grass-fed Mini Sliders
- Dumplings
- NY Pretzels
- NY Style Pizza
- Tachos *tater tot nachos*