

Grand Plaza

Wedding Dinner Off Premise

Customize your menu with following options, Choice of 5

**Mediterranean Lamb Meatballs, dill yogurt
sauce**

Crab Cake, smoked red pepper aioli

Shrimp Toast, ginger soy dipping sauce

Harissa Rubbed Chicken Sate, mango chutney

**Whipped goat cheese, prosciutto, topped with
truffle oil & pistachio's on a crostini**

Baked Clams Oreganata

Herb Crusted Beef, basil aioli

**Grilled Turkey Slider, avocado aioli, pepper jack
cheese**

*** MAY WE SUGGEST ***

upgraded hors d'oeuvres options are an additional charge

Lobster Truffles ♦ Baby Lamb Chop, herb crusted shallot mint demi ♦ Skewered Shrimp, roasted pineapple glaze ♦ Mini Lobster Rolls, creme fraiche ginger soy ♦ Smoked Duck Cranberry compote, rye croustade ♦ Crab & Avocado bite Crostini, lump crabmeat, avocado crema * Furikake Tuna on a flat bread with mango relish * Macadamia Encrusted Brie, honey bourbon glaze * Wild Mushroom Arancini, smoked tomato puree * Bruschetta, tomato and onion salad, crostini, balsamic glaze * Chickpea & Sopresata Crostini topped with pesto * Fire roasted asparagus wrapped with salume * Gorgonzola Apple Fritter with fig jam

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local American cheese display ♦ grapes ♦ strawberries ♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers

OR

Mediterranean Table

flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦ assorted olives ♦ feta cheese

Gourmet Bread Basket

with whipped butter

RECEPTION

STARTER

(Choice of 1)

Baby Kale, roasted artichoke, shaved celery, creamy garlic-caper dressing & shaved parmesan cheese

Roasted Beet & Burrata Salad, Shaved Fennel, baby greens, ficelle crostini, citrus vinaigrette

Eggplant Roulade, Tomato puree, Panzanella salad red wine vinaigrette

Seasonal Soup Selection

Autumn Wild Rice Soup Or Butternut Bisque Sage wild Mushroom Torteloni

DUET ENTREE

(choice of 1)

Braised Short Rib & Pan Roasted Breast of Chicken

roasted root vegetables, cauliflower mash & balsamic glazed cippolini jus red wine reduction

Miso Glazed Salmon & Pan Roasted Chicken Breast

crispy shitake mushrooms sautéed greens, polenta & Chardonnay sauce

Vegetarian Selections are available upon request

DESSERT

(choice of 1)

Plated Dessert

(choice of 1)

crème brule ♦ brownie ♦ butterscotch bread pudding ♦ warm chocolate cake

Cookie & Brownie Bar

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ brownies ♦ blondies

Tiered Wedding Cake

available starting at \$400 and up

Available with 10 Day Notice / 50 Guest Minimum Guarantee

\$ per person

plus tax and 20% administration fee

Premium Bar | Beer and Wine | Sangria

Includes Delivery, Tableware, Setup, Staff, Maitre'd

***ENHANCE YOUR DINNER MENU WITH THE GRAND PLAZA's**

MOST POPULAR ADDITIONS PRICING AVAILABLE UPON REQUEST:

Risotto Bar

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe

Chinatown

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame
peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce

A Taste of Italy

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh
grilled vegetables ♦ fried calamari marinara sauce ♦ Zuppa di Pesce ♦ oil & herbs & Artisanal Breads

Pastaria

Select 2 sauces and 2 pastas, pan sautéed by uniformed attendant

Pasta Choices - Mezze Rigatoni ♦ Penne ♦ Orecchiette ♦ Tortellini ♦ Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli

Sauce Choices: vodka with peas ♦ broccoli rabe & Italian sausage garlic broth ♦ roasted grape tomatoes,
basil, fennel, Kalamata olives basil broth ♦ Bolognese, filetto di pomodoro, wild mushroom Bolognese

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone

Slider

cheeseburger ♦ pulled pork ♦ Hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw

Ramen Noodle & Dim Sum

classic Sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame
♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦
steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour
sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions

Panini Press

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ soppressata, provolone & Genovese pesto ♦
three seasonal soups & house made chips

Steak Au Poivre

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed spinach ♦
potato hash

Churrascaria

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted sweet plantains ♦ chimichuri ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas

Sushi Bar

Hand rolled by an authentic chef

finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi ♦ soy sauce

Caviar & Vodka Station

Tradition garniture

capers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraîche blinis ♦ toast points present in an ice cliff

Caribbean Ceviche & Tapas

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦ tostones ♦ tortilla ♦ plantain chips vegetable escabeche

Fresh From The Sea

littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad

BISTRO CARVING BOARD

Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display

Sherry Maple Glazed Virginia Ham, buttermilk biscuits

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads

Roast Loin of Pork, fine herb, madeira cream sauce

Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc

Marinated Flank Steak, merlot roasted shallot demi glaze

Peppercorn Encrusted Shell Steak, bourbon demi glaze

Roast Leg of Lamb, crème d'menthe & chambord creams

Seared Filet Mignon, bordelaise & hollandaise sauces

Rack of Lamb, mint demi glaze

MAY WE TEMPT THE SWEET TOOTH WITH THE FOLLOWING SUGGESTIONS

Dessert Tapas Pick 6

Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters
♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet (pricing available upon request)

Chocolate Fountain

warm Belgian chocolate ♦ Rice Krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦
pretzel rods ♦ pineapple ♦ strawberries ♦ bananas \$

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine
♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts \$

Old Fashioned Candy Counter

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs \$

Rental Tables, Chairs, Linen are Available at an additional charge