

A photograph of a wedding reception at Windham Manor. The bride and groom are seated at a table in the foreground, seen from behind. The bride is wearing a white lace wedding dress and a tiara, and the groom is wearing a grey suit. They are surrounded by guests seated at tables with white tablecloths and floral centerpieces. The background shows a large, well-lit dining room with wooden walls and chandeliers.

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WINDHAM MANOR

WINDHAM MANOR

Packages & Menus



©Lauren Fair Photography



©Andrew Franciosa Photography



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SPECIALIZING IN THE EXTRAORDINARY

Our passion is making people happy and our commitment is to make your experience unforgettable.

We begin your extraordinary event by listening and providing personalized service. Our experienced team of professionals takes care of each and every detail, anticipating your needs and going above and beyond to make your event unforgettable.

We invite you to explore what we have to offer and imagine your own unforgettable event.

WINDHAM MANOR

by Mazzone Hospitality

Our Packages

SIT DOWN DINNER PACKAGES

Celebration

(5) HOUR PLATED DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (4) Tier I Passed Hors d'Oeuvres
Salumi & Formaggi Display

DINNER

FIRST COURSE

Choose (1) Tier I Salad
Rolls & Butter

MAIN COURSE

Choose (2) Tier I Entrées
plus (1) Vegetarian Selection

DESSERT

Wedding Cake *OR* Plated Dessert
Coffee and Tea Service

Soirée

(5) HOUR PLATED DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (5) Tier I or II Passed Hors d'Oeuvres
Complete Grazing Table Display
&

Choose (1) Tier I Cocktail Station

DINNER

FIRST COURSE

Choose (1) Tier I Salad or Appetizer
Rolls & Butter

MAIN COURSE

Choose (2) Tier I Entrées
plus (1) Vegetarian Selection

DESSERT

Wedding Cake *OR* Plated Dessert
Coffee and Tea Service
Choose (1) Dessert *OR* Late Night Station

Big Bash

(6) HOUR PLATED DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (6) Tier I or II Passed Hors d'Oeuvres
Complete Grazing Table Display
&

Choose (2) Tier I or II Cocktail Stations

DINNER

FIRST COURSE

Choose (1) Tier I or II Appetizer
Rolls & Butter

SECOND COURSE

Choose (1) Tier I or II Salad

MAIN COURSE

Choose (2) Tier I or II Entrées
plus (1) Vegetarian Selection

DESSERT

Wedding Cake *OR* Plated Dessert
Coffee and Tea Service
Choose (1) Dessert *OR* Late Night Nosh Station

Our Packages

FAMILY-STYLE DINNER PACKAGES

Celebration

(5) HOUR FAMILY-STYLE DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (5) Tier I Passed Hors d'Oeuvres
Salumi & Formaggi Display

OR

Choose (1) Tier I Cocktail Station

DINNER

INDIVIDUALLY PLATED FIRST COURSE

Choose (1) Tier I or II Salad or Appetizer
Basket of Assorted Rolls, Breads & Butter

FAMILY-STYLE MAIN COURSE

Choose (2) Tier I or II Family-Style Entrées

&

Choose (3) Family-Style Sides

DESSERT

Wedding Cake OR Plated Dessert
Coffee and Tea Service

Soirée

(5) HOUR FAMILY-STYLE DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (6) Tier I Passed Hors d'Oeuvres
Salumi & Formaggi Display

&

Choose (1) Tier I or II Cocktail Station

DINNER

INDIVIDUALLY PLATED FIRST COURSE

Choose (1) Tier I or II Salad or Appetizer
Basket of Assorted Rolls, Breads & Butter

FAMILY-STYLE MAIN COURSE

Choose (2) Tier I, II, or III Family-Style Entrées

&

Choose (3) Family-Style Sides

DESSERT

Wedding Cake OR Plated Dessert
Coffee and Tea Service
Choose (1) Dessert OR Late Night Nosh Station

Our Packages

BUFFET DINNER PACKAGES

*AVAILABLE FOR A MINIMUM OF 100 GUESTS

Celebration

(5) HOUR BUFFET STYLE DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (4) Tier I Passed Hors d'Oeuvres
Salumi & Formaggi Display

DINNER

INDIVIDUALLY PLATED FIRST COURSE

Choose (1) Tier I Salad
Rolls & Butter

DINNER BUFFET

Choose (3) Buffet Entrées
&
Choose (3) Buffet Accompaniments

DESSERT

Wedding Cake *OR* Plated Dessert
Coffee and Tea Service

Soirée

(5) HOUR BUFFET STYLE DINNER PACKAGE

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (5) Tier I or II Passed Hors d'Oeuvres
Salumi & Formaggi Display
&
Choose (1) Tier I Cocktail Station

DINNER

INDIVIDUALLY PLATED FIRST COURSE

Choose (1) Tier I or II Salad or Appetizer
Rolls & Butter

DINNER BUFFET

Choose (2) Buffet Entrées
Choose (1) Tier I or II Hand Carved Protein
&
Choose (3) Buffet Accompaniments

DESSERT

Wedding Cake *OR* Plated Dessert
Coffee and Tea Service
Choose (1) Dessert *OR* Late Night Nosh Station

Our Packages

STATIONED DINNER PACKAGES

*AVAILABLE FOR A MINIMUM OF 100 GUESTS

Celebration

(5) HOUR INTERACTIVE DINNER RECEPTION

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (5) Tier I Passed Hors d'Oeuvres
Salumi & Formaggi Display

DINNER

INDIVIDUALLY PLATED FIRST COURSE

Choose (1) Tier I Salad
Rolls & Butter

OR

Upgraded to Complete Grazing Table
Offered Through Dinner

STATIONED DINNER

Choose (2) Tier I Cocktail Stations

DESSERT

Wedding Cake, Coffee and Tea Service
Choose (1) Dessert OR Late Night Nosh Station

Soirée

(5) HOUR INTERACTIVE DINNER RECEPTION

COCKTAIL HOUR

ONE HOUR HORS D'OEUVRE RECEPTION

Choose (6) Tier I or II Passed Hors d'Oeuvres
Complete Grazing Table Display

DINNER

INDIVIDUALLY PLATED FIRST COURSE

Choose (1) Tier I or II Salad
Rolls & Butter

OR

Extend Your Complete Grazing Table
Offered Through Dinner

STATIONED DINNER

Choose (1) Tier I Cocktail Stations

&

Choose (2) Tier II Cocktail Stations

DESSERT

Wedding Cake, Coffee and Tea Service
Choose (1) Dessert OR Late Night Nosh Station

MENUS

With over 30 years of experience as the Greater Capital District's leading hospitality company, we assure your event will have impeccable service and innovative gourmet food prepared to your taste, using only the freshest ingredients. We cook everything fresh, on-site, for a restaurant quality food experience.



WINDHAM MANOR

by Mazzone Hospitality



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Passed Hors D'oeuvres

Butler Passed During Cocktail Hour

Tier I

Adirondack Smoked Trout Brandade Croquette, Cabrales Crema
Mozzarella en Corrozza Spiedini, Caper-Anchovy Butter
Glazed Pork Belly Skewer, Maple, Black Pepper
Asian Chicken & Green Onion Chopstick, Thai Garlic Sauce
Soft Polenta Farcita, Gorgonzola, Tomato Gravy
Watermelon Radish Taco, Fava Bean Guacamole, Cucumber Radish Slaw,
Cilantro, Poppy Seed Crema
Lamb Polpettine, Yellow Tomato Marinara, Manchego
House Cured Scotch Gravlax, Potato Chive Bilini,
Lemon Crème Fraiche, Egg Threads
Camembert & Apricot Mostarda Bruschetta
Cauliflower Fritter, Parmigiano-Reggiano, Lemon Olive Aioli, Local Honey
Vietnamese Shrimp Toast, Sesame, Scallion, Siracha Aioli
Tomato Bisque with Grilled Cheese Sticks
Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers, Onions
Sesame Chicken Satay, Soy Ginger Glaze

Tier II

Grilled East Coast Oyster, Lemon Parsley Butter, Pink Cracked Pepper,
Leek Velouté, Grana Padano Pangrattato, Roasted Tomato Chutney
Crispy Duck, Masa Flatbread, Dark Cherry Jam
Hudson Valley Foie Gras Dumpling, Thyme-Madeira Butter
Sangria Shooter, Strawberries, Grape, Minted Ice Spheres
Blue Crab & Sunchoke Toasts
Lobster & Corn Flan, Corn Tendrils, Hackleback Caviar
Tuna Tartare Cone, Panko, Sesame, Scallion, Lime Avocado
Nori & Sesame Crusted Asparagus, Ginger Ponzu
Deviled Farm Fresh Egg, Crab, Smoked Bacon
Duck Empanada, Fig Chutney
New England Lobster Salad Gougeres



Grazing Table

Complete Grazing Table Includes All Items Listed

SALUMI & FORMAGGI DISPLAY

An Assortment Of Artisanal Style, Locally Sourced Cheese and Cured Meats

Cheeses Made of Cow, Sheep, and Goats' Milk, Seasonal Accompaniments with Emphasis Focused on Locality, Old World Craftsmanship, Small Batch High Quality Production

Pita Crisp, Naan Garlic Toasts, Olive Crackers

MEDITERRANEAN OLIVES

SARATOGA CHIP "NACHOS"

Flash Fried Potato Chips, Slow Cooked Short Rib, Banana Peppers, Tomato, Onion, Vermont Cheddar Cheese

TARO ROOT CHIPS & TRIO OF HUMMUS

Sweet Carrot-Coriander

White Bean & Rosemary

Beet & Ginger

FARM STAND VEGETABLE CRATE

Selections inspired by the growing season

Carrots, Radishes, Turnips, Beets, Green Onions, Tomatoes, Treviso,

Summer Squash, Romaine Leaf

Buttermilk, Cucumber Ranch, And Carrot Ginger Dips



Cocktail Stations

Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or As Part Of Your Stationed Reception

Tier I



YUM YUM RICE & NOODLE BAR - *Chef Attended*

NOODLES & RICE (*Choose Three*): Basmati Rice, Brown Rice, Ramen, Soba, Rice Noodles

BROTH: Miso, Chicken, Coconut Curry

PROTEINS (*Choose Three*): Chicken, Pork Belly, Salmon, Shrimp, Lobster, Braised Pork, Scallops

VEGETABLES & ADD-INS: Scallions, Red Onion, Mushrooms, Nori, Six-Minute Egg, Sesame Seeds, Tofu, Jalapeño, Chinese Broccoli, Peanuts

FARMER'S GARDEN SALT & ASH BAKED BEETROOT

Chef Attended / Small Plates

Organic Beets Sliced at The Station, with Red Sorrel, Mini Watercress, Herbed Goats Chèvre, Brined Roasted Carrots, Pistachio Vinaigrette, Toasted Caraway Seeds, Horseradish Crème Fraiche



Cocktail Stations

*Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or As Part Of Your Stationed Reception*

Tier I (continued)

POLENTA HOT POTS – *Chef Attended*

STONE GROUND SOFT MASCARPONE POLENTA, Served on
Rustic Wooden Board

BEEF, VEAL, PORK POLPETTINE (Mini Meat Balls),
Sunday Red Sauce, Pecorino

WILD MUSHROOM, Rosemary, Taleggio Fonduta

PORK SHOULDER, Slow Cooked, Cooking Vegetables, Herb Sugo,
Ricotta Salata

STREET TACOS

HARD AND SOFT TACOS, Grilled Chicken & Steak
Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Lettuce,
Limes, Cotija Cheese, Cilantro, Mexican Green Rice, Spicy Black Beans,
Roasted Corn and Jack Cheese Quesadillas, Pico de Gallo, Queso Fundido,
Fried Tri-Colored Tortilla Chips

PORCHETTA PANINO – *Chef Attended*

SLOW ROASTED PORK PORCHETTA, Sliced on a Traditional Italian Slicer,
Fennel, Orange Zest, Garlic, Rosemary Rubbed, Fontina, Arugula, Fennel,
Red Onion, Roasted Garlic-Lemon Aioli, Rustic Ciabatta

NEW PHOTO

Cocktail Stations

Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or As Part Of Your Stationed Reception

Tier I (continued)

GASTRO PUB - Elevated Beer Joint Foods
Chef Attended / (Choose Two)

SHORT RIB TATAR TOTS "Shepherd's Pie", Carrot, Celery Onion,
Cooking Jus Gravy, Horseradish White Cheddar, Fried Onion Straws

BLT MASON JAR CAESAR, Romaine, Arugula, Roasted Tomato,
Smoked Bacon, Olive Oil Croutons, Parmesan

DUCK CONFIT POUTINE, Mascarpone-Black Olive Polenta Fries,
Vermont Cheddar Curds, Thyme Aioli

CORN BEEF RUBEN EGG ROLL, Pickled Cabbage, Gruyère,
Herbed Russian Dressing

KOREAN FRIED CHICKEN DRUMETTES, Soy Marinated,
Quick Cabbage Kimchi, Gochujang Hot Sauce

PRETZEL BUN BEEF SLIDER, Ale Pub Cheese, Bacon Jam,
Shoestring Frites

GRAVLAX ANGRY EGG, Deviled Hen Egg, Cured Scotch Salmon,
Salmon Roe, Micros

POUTINE - Chef Attended / (Choose Two)

DUCK CONFIT, Mascarpone-Black Olive Polenta Fries,
Vermont Cheddar Curds, Thyme Aioli

SHRIMP, Idaho Potato Fries, Red Chilies, Sweet Corn, Scallions,
Cotija, Cilantro, Garlic Aioli, Lime

SHORT RIB, Scratch Braising Jus Gravy, Smoked Bleu Cheese

SOUTHERN FRIED CHICKEN, Waffle Fries, Monterey Jack,
Brown Gravy, Maple Syrup

CHEESE BURGER, Shoestring Fries, American Cheese, Smoked Bacon,
Truck Sauce, Pickle Crumble

FOIE GRAS (Hudson Valley), Crinkle Fries, Wild Mushrooms, Truffle Salt

NONNA'S CUCINA - (Choose Three)

MEATBALLS, Beef, Veal and Pork, Red Sauce, Ricotta Toasts

SPAGHETTI AMATRICIANA, Yellow Tomato Pomodoro, Caramelized Onions,
Guanciale and Pecorino

BRACIOLE, Beef Filled with Ricotta & Parmesan, Slow Cooked in Red Sauce

STUFFED VEAL BREAST, Tomatoes, Arugula, Red Onion and Balsamic

BROCCOLI RABE, Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil

PARMIGIANO (Choose One), Breaded Veal, Chicken, or Eggplant Layered
with Mozzarella Cheese, Parmesan & Marinara Sauce

PORCHETTA, Pork Loin, Pork Belly, Fennel, Pollen, Garlic



Cocktail Stations

*Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or As Part Of Your Stationed Reception*

Tier I or II

PLANT -FORWARD KITCHEN – Chef Attended

Plant-forward is one of the most significant culinary mega-trends underway in America and in global food service. It is changing how chefs think about menu structure, culinary technique, concepts of creativity, staff training priorities, food cost patterns, and the future of consumer preference and values. Over the next 10 years, the plant-forward juggernaut will transform our expectations of restaurants and away-from-home dining. It is the growing passion of young people—and older generations as well. It is the need of our time.

PLANT – FORWARD DEFINED

A style of cooking and eating that emphasizes and celebrates, but is not limited to, plant-based foods—including fruits and vegetables (produce); whole grains; beans, other legumes (pulses) and soy foods; nuts and seeds; plant oils; and herbs and spices—and that reflects evidence-based principles of health and sustainability.



TIER I – (CHOOSE ONE)
TIER II – (CHOOSE TWO)

ZUCCHINI NOODLES & EGGPLANT POLPETTA, Tomato, Garlic, Greek Olives, Whipped Ricotta, Pecorino Crumbs

POKE BOWL, Cumin Roasted Carrots, Black Lentil Hummus, Roasted Corn, Pickled Red Onion, Chia Seeds–Lime Crème Fraiche, Taro Root Ribbons, Crispy Shallots, Cilantro

“STEAK” AND EGGS, Sweet Potato And Green Onion Hash Brown, Portabella Mushroom, Olive Oil Fried Egg, Carrot Ketchup

ENCHILADAS, Black Bean, Sweet Potato, Flour Tortilla, Local Cheddar, Roasted Sweet Pepper-Tomato Sauce, Cumin Sour Cream, Scallion.

ANCIENT GRAINS POWER BOWL, Rainbow Carrot, Brussels Sprouts, Endive, Radicchio, Watercress, Crème Fraiche, Grapefruit, Five Herb Buttermilk Green Goddess

CAULIFLOWER “COUSCOUS”, Raw Cauliflower, Six-Minute Egg, White Anchovy, Pork Belly Croutons, Golden Raisin, Lemon Vinaigrette

Cocktail Stations

Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or As Part Of Your Stationed Reception

Tier II

POKE BOWL - *Chef Attended / Create Your Own Bowl*

BASE (*Choose Two*): Basmati White Rice, Brown Rice, Zucchini Noodles, Young Lettuces, Quinoa

MAINS (*Choose Three*): Grilled Chicken, Jumbo Lump Crab, Ahi Tuna, Teriyaki Roasted Tofu, Seared Salmon, Shrimp

FINISHES, Cucumber, Radish, Scallion, Roasted Corn, Blistered Shishito, Jalapeño, Nori, Sweet Onion, Kale, Seaweed Salad

CRUNCH, Wasabi Peas, Crispy Onions, Tera Ribbons, Roasted Peanuts

SAUCES, Eel, Sesame-Ginger Vinaigrette, Citrus Ponzu, Spicy Japanese Mayonnaise

CARVING STATION - *Chef Attended / (Choose One)*

Seasonal Salad, Rolls & Butter are Included

OVEN ROASTED TURKEY BREAST - *Tier I*

Brined, Cranberry Aioli, Pan Gravy

RIBEYE STEAK - *Tier II*

Herb and Sea Salt Crusted, Exotic Mushrooms, Gorgonzola Bacon Butter, Green Peppercorn Cream

ORGANIC WHOLE CHICKEN - *Tier II*

Marinated, Grilled, Black and Green Olive Aioli, Tuscan Herb Jus

PORCHETTA - *Tier III*

Fennel Seed, Garlic, Orange Zest, Pan Gravy, Dragoncello Sauce

BRAISED VEAL BREAST - *Tier III*

Stuffed, Tomato, Arugula, Red Onion, Marsala Garlic Jus

BONELESS LEG OF LAMB - *Tier III*

Garlic and Rosemary Rubbed, Mint Chimichurri

HOT & COLD OYSTERS - *Chef Attended*

HOT (*Choose One*)

GRILLED OYSTERS with Smoked Bacon Vinaigrette, Spicy Tomato Chutney

GRILLED EAST COAST OYSTER, Leek Velouté, Grana Padano Pangrattato, Roasted Tomato Chutney

BAKED, Fennel Spinach, Gruyere, Parmesan Pangrattato, Lemon Aioli

STUFFED, Oreganata Crumbs, Lemon Brown Butter Oyster

STEW SHOOTER with Cream, Thyme, Shallot, Butter, Oyster Cracker

COLD (*Choose One*)

EAST & WEST COAST ICED OYSTERS, Preserved Lemon Mignonette, Peppery Horseradish Cocktail

GAZPACHO OYSTER SHOOTER, Micro Cilantro

BLOODY MARY, Horseradish Tomato, Cumin Celery Salt, Tito's Vodka, Cilantro

BRINED & PICKLED, Purple Onion, Mango Caviar, Romesco



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Cocktail Stations

Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or as Part of Your Stationed Reception

Tier II (continued)

FIRE ROASTED - Pit Master Attended

*Rustic, Local Farm Collaboration, Seasonal and Sustainably Sourced
Ingredients, Cooked Over a Hardwood Open Flame*

MAINS (Choose One)

BERKSHIRE PORK STEAMSHIP, Dragoncella

LEG OF SPRING LAMB, Ramp Pesto

SPIT ROASTED HERITAGE SUCKLING PIG, Charred Rhubarb Chutney

WOOD GRILLED WHOLE CHICKEN, Rosemary Rub, Salsa Verde

CEDAR PLANK ROASTED MAINE SALMON, Pickled Persian
Cucumber-Horseradish Riata

WHOLE ROASTED BONE-IN AGED RIBEYE, Chimichurri

VEGETABLES (Choose One)

RADISHES, Butter-Poached

ASPARAGUS, Roasted, Preserved Garlic, Lemon

POTATOES, Rosemary, Chili Flake, Crème Fraiche

POLENTA, Cauldron Baked, Summer Corn, Basil, Green Garlic,
Mascarpone

CARROTS, Charred, Chèvre, Thyme



©Travis Magee and Kimberly Dooley

CRUDO, CEVICHEs, SMOKES AND CURES

Chef Attended / Small Plates (Choose Three)

PASTRAMI SMOKED SALMON, Bagel Chips, Boursin Cheese,
Pickled Red Onion, Hen Egg

GIN & DILL CURED GRAVLAX, Sliced Red Onion, Capers, Bagel Chips,
Lemon Aioli

DIVER SCALLOP CEVICHE, Sour Orange, Lime And Jalapeño Cured,
Crispy Taro Root Chips

AHI TUNA NACHOS, Sushi Grade Tuna, Scallions, Soy Sauce, Jalapeño,
Avocado, Chili Aioli, Crispy Wonton Chips

WILD STRIPED BASS CRUDO, Preserved Lemon Vinaigrette, Coarse Salt
Served with Crispy Lavash

TUNA CRUDO SALT BLOCK, Pickled Radish, Fava Beans, Hazelnuts

GULF SNAPPER CRUDO, Brunoise, Orange, Citrus Aioli, Radish, Black Vinegar

MAINE SALMON CRUDO, Pink Grapefruit, Olive Oil, Fennel, Himalayan Sea Salt

Cocktail Stations

*Interactive Stations For Your Guests To Enjoy During Cocktail Hour,
Or As Part Of Your Stationed Reception*

Tier I, II or III

SEAFOOD BAR ON ICE - *Chef Attended*

TIER I

CHILLED

Poached Jumbo Shrimp

Shucked East Coast & West Coast Oysters, Sesame Cocktail Sauce,
Peppery Horseradish, Cucumber Mignonette, Oyster Crackers, Tabasco

WARM

Mussels, Leek, Chorizo Saffron Garlic Broth, Garlic Toast Ciabatta

TIER II - *Tier I Items Also Included*

CHILLED

Maryland Blue Crab Cocktail

Ahi Tuna Poke, Panko, Green Onion, Soy, Sesame Oil, Chili,

WARM

Steamed Little Neck Clams, Garlic Tomato Broth

TIER III (*Upgrade*) - *Tier I & Tier II Items Also Included*

CHILLED

Poached Cold Water Lobster Cocktail, Caper Remoulade

Tier III (*upgrade*)

SPANISH PAELLA - *Chef Attended / (Choose One)*

TRADITIONAL, Saffron, Rice, Clams, Mussels, Calamari, Shrimp,
Sausage, Chorizo, Chicken Thigh, Sweet Peas, Tomatoes

VEGETABLE, Calasparra Rice, Onion, Leeks, Tomato, Artichoke, Peas,
Corn, Peppers, Butter Nut Squash, Zucchini, Asparagus, Olives, Sofrito

SEAFOOD, Lobster, Shrimp, Onion, Garlic, Basmati Rice,
Serrano Ham, Pancetta



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Salads - Plated

A Fresh Way to Start Your Dinner Service

Tier I

ROASTED PEAR, Little Gem Lettuce, Radicchio, Arugula, Honey Roasted Pears, Ricotta Salata, Fig Vino Cotto

ITALIAN CHOPPED, Soppresata, Imported Provolone, Ceci Beans, Oregano, Pepperoncini, Radicchio, Artichoke, Red Onion, Roasted Pepper

CHARRED CARROT SALAD, Roasted Tri-Colored Heirloom Carrots Mixed Greens, Pickled Shallots, Toasted Pumpkin Seeds, Ricotta Salata, Champagne Vinaigrette

CAESAR, Torn Romaine, Olive Oil Toasted Focaccia, Parmesan Crisp, Creamy Dressing

BABY KALE, Bottarga, Crushed Egg, Pecorino Romano, Pickled Shallots, Preserved Lemon Vinaigrette

ROOFTOP HOUSE, Young Greens, Grape Tomatoes, English Cucumber, Red Onion, Garlic Croutons White Balsamic Vinaigrette

SEASONAL

SPRING, Watercress, Haricot Verts, Freekeh, Shaved Shallots, Shiitake Chips, Nigella Seed, Lemon Black Olive Dressing

SUMMER, Young Arugula, Goat Cheese Crumbles, Strawberries, Shaved Shallot, Toasted Almonds, Citrus Vinaigrette

FALL, Chopped Frisée, Radicchio, Red Leaf, Butternut, Roasted Red Onion, Toasted Pistachio, Old Chatham Goat, Fried Parsnips Ribbons, Maple-Mustard Seed Vinaigrette

WINTER, Baby Kale, Arugula, Roasted Butternut Squash & Onions, Toasted Pepitas, Ricotta Salata, Pomegranate Vinaigrette

Tier II

MUSHROOM & SHAVED CELERY SALAD, Sicilian Olives, Capers, Artichokes, Planed Parmigiano Reggiano, Lemon Oregano Vinaigrette

SUMMER COBB, Haricot Verts, Peas, Cauliflower, Saffron Potatoes, Heirloom Carrots, Roasted Beets, Hen Egg, Wild Arugula, Mustard Seed - Sherry Vinaigrette

TUNA NIÇOISE, Seared Ahi Tuna, Grape Heirloom Tomatoes, Caper Berries, Niçoise Olives, Castelvetrano Olives, Boiled Egg, Chive - Tarragon Vinaigrette

WATERMELON, Marinated Purple Pearl Onion and Feta, Kalamata Crumbs, Pork Belly Lardons, Mint Pesto

SPINACH, Young Leaves, Poached Egg, Smoked Bacon, Red Onion, Roasted Heirloom Carrot, Croutons, Dijon and Black Mustard Seed Vinaigrette

POACHED EGG AND FRISÉE, Soft Cooked Egg, Radicchio, Purple Onion, Wild Mushrooms, Smoked Bleu Cheese, Oven Dried Tomato Vinaigrette

RED QUINOA, Young Watercress, Radicchio, Pickled Shallots, Pistachio Dukkah, Raspberry White Balsamic Vinaigrette



Appetizers - Plated

An Alternative Way to Start Your Dinner Service,
Or as a Starter

Tier I

ASPARAGUS VICHYSOISE

Dilled Potatoes, Whipped Ricotta, Gremolata, Black Mustard Seed

HEIRLOOM TOMATO CROSTATA

Sheep's Ricotta, Honey-Thyme Drizzle, Arugula, Herbed Whipped Ricotta, Tomato Water Vinaigrette

GARGANELLI PASTA

Oyster Mushrooms, Fava Beans, Pecorino, Spring Onion Pesto, Fried Breadcrumbs, Lemon Zest

CRESTE RIGATE

Brown Beech & Hen Of Woods Mushrooms, English Peas, Parmesan, Parslied-Breadcrumbs

GAZPACHO

Tomato, Peppers, Onion, Garlic, Cucumber, Dry Sherry Vinegar

RAVIOLI

Roasted Corn and Ricotta, Mushroom Fricassee, Chive Oil, Micro Basil

BUTTERNUT BISQUE

Winter Squash, Roasted Apples, Toasted Pepitas, Brie Crostini



Tier II

BURRATA WITH ROASTED TOMATOES

Maplebrook Farms, Sea Salt, Olive Oil, Castelvetrano Olives, Spring Garlic Top Pesto, Aged Balsamic "Caviar" Olive Oil Crostini

PARMESAN & PANCETTA TORTE

Preserved Tomato, Purple Basil Pesto, Toasted Pine Nuts

SALT BAKED BEETS AND BRESAOLA

Salt Crusted Local Roasted Beets, Frisée, Burnt Onion Sauce, Mustard Seed Vinaigrette

BRAISED CHICKEN CROQUETTE

Bell & Evans Organic, Island Creek Oyster Stuffing, Hedgehog Mushrooms, Oyster Pan Sauce, Cress, Parsley Puree, Crispy Chicken Cracklings

CITRUS SHRIMP

Grilled, Toasted Fregola, Pancetta And Fennel Salad, Lemon - Oregano Dressed

GOAT CHEESE PANNA COTTA

Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic, Pea Tendrils, Roasted Garlic Baguette

LOBSTER STROZZAPRETI

Consternated Tomatoes Broth, Calabrian Chilies, Bottarga, Pangratto

SMOKED SALMON CARPACCIO

Saffron Potato, Arugula, Pickled Red Pearl Onion, Horseradish Vinaigrette

Entrées - Plated

Main Course Options
Pre-Selected Meal Counts - Due in Advance

Tier I

STATLER CHICKEN BREAST, Herb Crusted, Wild Mushroom Madeira, Sweet Corn Soufflé, Garlic-Chili Roasted Broccoli

FRENCH CUT CHICKEN, Bell & Evans Breast, Soft Fontina Polenta, Honey Carrots, Cipollini Asparagus Jus

DUCK BREAST, Honey Poached Sour Cherries, Tawny Port Demi, Swiss Chard, Duchess Sweet Potato Casserole

ARCTIC CHAR, Green Onion Buckwheat Pancake, Cucumber-Horseradish Raita

FAROE ISLAND SALMON, Pistachio, Panko And Herb Crust, Beluga Lentil-Basmati Pilaf, Grilled Artichoke Vinaigrette

ROASTED & SLICED BEEF TENDERLOIN, Pepper Crusted, Double Baked Horseradish Potato, Sesame Charred Asparagus, Foie Gras Butter

BEEF SHORT RIB, Tuscan White Bean Puree, Coriander Seed Heirloom Carrots, Herbed Braising Jus

Tier II

DUROC PORK, Creekstone Farms Bone In Rib Eye, Brown Butter Roasted Roots, Mustard Thyme Spaetzle, Rosemary-Mustard Seed Pan Jus

SEA SCALLOPS, Serrano Ham-Lentil Salad, Salsa Verde

HALIBUT, Alaskan Pan-Roasted, Sunchoke Fondant, Giant White Bean, Shiitake And Burnt Asparagus Nage

SEA BASS, Pan Fried with Salad Of Oranges, Red Onion, Capers, Black Olives And Fennel, Aged Sherry Vinaigrette, Sweet Pea Puree

ATLANTIC COD, Lemon- Butter Baked, Truffle Sweet Pea Puree, Match Stick Potatoes, Pea Shoots, Burnt Lemon

COLORADO LAMB LOIN, Rosemary Marinated, Wild Mushroom, Spinach - Pignoli Stuffing, Herbed Pan Jus, Olive Tapenade, Root Vegetable Hudson Valley Chèvre Hash

FILET MIGNON, Porcini & Herb Dusted, Cacio e Pepe Potatoes, Garlic Broccolini, Pinot Noir Demi

PRIME NEW YORK, Creekstone Strip Steak, Marble Mille-Feuille Potatoes, Charred Asparagus

Vegetarian

OLIVE OIL POACHED HEIRLOOM TOMATOES, "Confit" Saffron Fregola, Taggiasca Olives, Fava Beans, Golden Raisins, Arugula-Toasted Garlic Vinaigrette (*Vegan*)

TOFU "STEAK", Guajillo Marinated Grilled, Yellow And White House Made Arepas, Tear Drop Tomato-Avocado Pico De Gallo, Oaxaca Mole (*GF & Vegan*)

MOROCCAN SUMMER VEGETABLE, Stewed Brown Lentils, Garbanzo Beans, Heirloom Cauliflower, Summer Squash, Local Tomato Broth (*GF & Vegan*)

SALT ROASTED BEETS, Black Garlic Tahini, Farro Pilaf, Zaatar Toasted (*GF & Vegan*)

TWICE ROASTED GARNET YAM, Sweet & Spicy Jackfruit Chili, Five Grain Corn Hash, Carolina Barbeque (*GF & Vegan*)

Entrées - Family-Style

Mains for an Interactive Dinner Experience

Tier I & II

PAN CRISPED BRICK CHICKEN BREAST, Rosemary-Lemon Jus

AIRLINE BREAST OF CHICKEN, Orange Blossom Honey, and Whole Mustard Glaze

YELLOW BELL FARMS WHOLE ROASTED CHICKEN, Summer Succotash

FAROE ISLAND PAN SEARED SALMON, Melted Fennel-Herb Crema

CEDAR PLANK ROASTED SALMON, Pickled Persian Cucumber-Horseradish Riata

PORK LOIN, Apple, Cherry, Cipollini Onion Glaze

BERKSHIRE PORK RIB CHOP, Balsamic Peppers, Garlic Pan Jus

ROSEMARY AND GARLIC LACQUERED SIRLOIN, Mushroom Demi

BRAISED BONELESS SHORT RIB, Herb Braising Jus

RIGATONI, Butternut Squash, Soft Cinnamon Mascarpone Sage - Butter Broth, Shaved Manchego

ROASTED CORN AND RICOTTA RAVIOLI, Mushroom Francaise, Chive Oil, Micro Basil

CHAR-GRILLED PORTABELLAS with Creamy Rosemary Pecorino Polenta, and Green Tomato Chutney

SALT BAKED BEETS AND BRESAOLA, Salt Crusted Local Roasted Beets, Frisée, Burnt Onion Sauce, Mustard Seed Vinaigrette



Tier III

WELLINGTON FARM ORGANIC CHICKEN, Wilted Garlic Spinach, Smoked Bacon Rillons

MAINE LOBSTER RISOTTO, Butter Poached, Corn Risotto, French Beans & Olive Salad, Chive Oil

ALASKAN HALIBUT STEAK, Pan Roasted, Sunchoke Fondant, Giant White Bean, Shiitake and Burnt Asparagus Nage

CEDAR PLANK ROASTED SALMON, Pickled Persian Cucumber-Horseradish Riatai

TOMAHAWK RIBEYE STEAK, Chimichurri, Steak Sauce & Whole Roasted Garlic

HERB AND PEPPER ENCRUSTED TENDERLOIN OF BEEF, Sliced, Foie Gras Butter, Cabernet Demi

Sides - Family-Style

Accompaniments for Your Family-Style Dinner

Tier I & II

Char-Grilled Farm Fresh Vegetables
Charred Asparagus & Cippolini Onions
Garlicky Broccoli Rabe
Honey Thyme Glazed Heirloom Carrots
Pancetta Pan Crisped Brussel Sprouts, Balsamic Syrup
Brown Butter Roasted Root Vegetables
Crispy Potato Rösti
Mashed Sweet Potatoes with Pecans and Maple Butter
Roasted Butternut Squash with Caramelized Shallots
Roasted Fingerling Potatoes
White Cheddar and Roasted Garlic Mashed Potatoes
House Baked Mac & Cheese
Farro-Shiitake Pilaf
Creamed Spinach
White and Wild Rice Pilaf
Mustard Thyme Spaetzle
Double Baked Horseradish Potatoes



Tier III

Priced a la carte, ask your planner for pricing

Farm Fresh Red Plums & Roasted Fennel, Local Honey & Ginger Lime Dressing
Salt Crusted Beet Carpaccio with Cave Aged Chèvre, Frisée
Lobster Mac & Cheese with Cracker Crumb Topping
Grilled Peaches, Prosciutto, Arugula, Marcona Almonds, Rosemary Vincotto
Roasted Corn, New Potatoes, Lima Beans, Bell Peppers, Tomatoes & Local Honey
Skillet Fried Rustic Potatoes with Caramelized Leeks, Thyme and Sweet Garlic
Local Heirloom Tomatoes, Mozzarella, Ricotta, Roasted Red Peppers, Olive Tapenade, Basil, Olive Oil, and Aged Balsamic
Grilled Zucchini "Ribbons", Fried Capers, Parsley, and Parmesan
Fennel Salad, Oranges, Red Onion, Capers, Black Olives, Aged Sherry Vinaigrette

Entrées - Buffet

Mains for Your Buffet Style Dinner

Tier I

Marinated Slow Cooked Short Ribs
Herb and Garlic Crusted Sliced Bistro Sirloin, Classic Demi
Chicken Française, Caper Berries, Lemon Parsley Butter Sauce
Apple Cranberry Chicken
Chicken Milanese with Lemon Velouté
Slow Cooked Cherry Pepper Pork
Roasted Pork Loin, Apple and Sage Stuffing
Sole Florentine, Spinach and Bread Stuffed, Lemon Velouté
Seafood Stuffed Sole
Potato Crusted Salmon
Honey Dijon Glazed Salmon
Traditional Meat & Cheese Lasagna
Eggplant Rollatini, Ricotta, Mozzarella, Tomato Basil Sauce
Rigatoni with Chicken Sherry Sauce
Penne with Grape Tomatoes and Mascarpone Cream
Cavatelli, Roasted Eggplant, Black Olives, Garlic Basil Broth



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Buffet Accompaniments

Side Dishes for Your Buffet Style Dinner

Salads

Cucumber, Tomato, Red Onion & Feta Salad, Lemon Oregano Vinaigrette
Baby Spinach Salad, Smoked Bacon, Grated Eggs, Red Wine Vinaigrette
Greek, Lemon Oregano Vinaigrette
Tomato & Mozzarella, Balsamic Vinegar
Tossed Garden, White Balsamic Vinaigrette
Signature Chopped, White Balsamic Vinaigrette
BLT Caesar Salad, Garlic Croutons, Parmesan
Seasonal Sliced Melons and Berries
Classic Caesar



Potatoes & Rice

White Cheddar & Roasted Garlic Mashed Potatoes
House Baked Mac & Cheese
Spinach Orzo Pilaf
Roasted Fingerling Potatoes
Sweet Maple Mashed Potatoes
Five-Grain Pilaf



Vegetables

Grilled Sweet Corn, Cotija Cheese, Scallion
Grilled Vegetable Platter
Broccoli & Cauliflower au Gratin
Sautéed Vegetable Medley
Roasted Asparagus

Late Night Nosh Stations

Festive Snacks to Fuel the Fun

GRILLED CHEESERIE - *Chef Attended*

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese, Pan Onion Gravy Dipping Sauce

American Cheese with Smoked Bacon

Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

WOOD FIRED PIZZA OVEN - *Chef Attended, Oven Rental Fee Applies*

Authentic Hardwood Fired Pizza with Chef Inspired Toppings

Hardwood Smoked Bacon, Ricotta, Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage, Grilled Chicken Breast, Tomato Sauce

CAROLINE STREET - *Chef Attended*

Cheese Pizzas, Chips and Salsa, Chicken & Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese

BURGERS & FRIES - *Chef Attended*

Angus Beef Slider, Classic Shoestring French Fries, Coleslaw

TOPPINGS: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

SWEET 'N SUGAR DUSTED - *Chef Attended*

Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing, Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar



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Late Night Nosh Stations

Festive Snacks to Fuel the Fun



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PHILLY CHEESESTEAK - *Chef Attended / From The Griddle*

Thinly Sliced Steak on Toasted Baguette

ADD-INS: Caramelized Onions, Sautéed Bell Pepper

CHEESE: Melted Provolone Or Cheez Whiz

ON-THE-SIDE: Shoestring Fries, Gravy, Ketchup, Mustard, Russian Dressing

DORILOCOS NACHOS - *Chef Attended*

Nachos Made with Nacho Cheese Flavored Doritos, Ground Beef, Cucumber Pico de Gallo, Chipotle Crema, Cilantro, Tomato, Green Onion, Lime

CHICKEN WINGS- 3 WAYS - *Chef Attended*

Buffalo, Korean BBQ, and Parmesan-Garlic

DIPS: Blue Cheese, Carrot-Ginger, Roasted Tomato Pesto

Bar Snacks

*Festive Snacks to Add on Before, or After, the Reception
Offered for One Hour*

Add-Ons (upgrade)

QUICK - PICKLED VEGETABLE JARS

HORSERADISH AND SMOKED BACON DEVILED EGG

THREE OLIVE TAPENADE, Olive Oil Toasts

SALTED PISTACHIO BRITTLE

LEMON - HERB WHITE BEAN DIP, Rosemary Crisps

SARATOGA CHIPS Truffle Bleu Cheese Dip

MINI CUBAN PANINIS

Ham, Swiss, Pork, Pickle-Pepper Relish, Yellow Mustard Aioli

SALTED PRETZEL BITES, Jalapeño Cheese



Dessert Stations

Interactive Stations to Please Your Sweet Tooth

BERRY SHORTCAKE BAR

SHORTCAKE: Country Style Biscuits, Pound Cake

TOPPINGS: Strawberries, Blackberries, Blueberries, Raspberries, Crème Anglaise, Whipped Cream, Godiva Chocolate Sauce, Fresh Mint

AFFOGATO STATION - *Chef Attended*

Freshly Brewed Espresso

OVER: Vanilla or Chocolate Ice Cream

WITH: Mini Almond Biscotti

ICE CREAM SANDWICH BAR - *Chef Attended*

ASSORTED FRESH BAKED COOKIES: Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Macadamia with White Chocolate Chunk

FILLED WITH: Hand Dipped Vanilla or Chocolate Ice Cream

TO "DRESS" THE TREATS WE INCLUDE: Sprinkles, Chopped Nuts, Candies, Cookies, Hot Fudge And Whipped Cream

CREATE YOUR OWN CANNOLI - *Chef Attended*

MINI CANNOLI SHELLS: Classic or Chocolate

FILLINGS: Traditional Ricotta, Marsala Black Cherry, & Chocolate Chip

GARNISHES: Assorted Nuts, Chocolate Chips, Sprinkles

GELATO BAR - *Chef Attended*

GELATO (*Choose Two*): Chocolate, Vanilla Bean, Pistachio and Mixed Berry

TOPPINGS: Diced Mango and Peaches, Blueberries, Blackberries, Raspberries, Biscotti Crumbs, Cointreau Soaked Strawberries, Toasted Coconut, Wafer Cookies, Shaved Chocolate, Cherry Sauce, Whipped Cream

EUROPEAN WAFFLES AND GELATO BAR - *Chef Attended*,

Crispy, Caramelized, Belgian Style Waffle

TOPPINGS: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

A LA MODE: Italian Vanilla Gelato

DONUT WALL

ASSORTED DONUTS: Glazed, Cinnamon, Sugar, Sprinkled

SAUCES: Caramel, Raspberry, Chocolate, Vanilla Cream

Confection Collections

CLASSIC CONFECTIONS

Cream Puffs, Éclairs, Chocolate Truffles, French Macaroons, Napoleon, Baklava, Cannoli, Palmier, Petite Cookies, and Miniature Tarts

ITALIAN DOLCE

Cannoli, Rainbow Cake, Pasticcotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babbas, Assorted Italian Cookies

ALL AMERICAN

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

Desserts - Plated

Sweet Alternatives to Traditional Wedding Cake



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APRICOT ALMOND TART

BLOOD ORANGE MOUSSE, Grand Marnier Soaked Sponge Cake, Raspberry Coulis, Whipped Vanilla Mascarpone

CHOCOLATE MOCHA MOUSSE TRIFLE

BLUEBERRY ALMOND SHORTCAKE, Lemon Crème Fraiche

PEACH TART, Mascarpone Crème Anglaise, Pistachio Streusel

CHOCOLATE RASPBERRY TART

APPLE FRANGIPANE CROSTATA, Cinnamon Crème Fraiche

STICKY TOFFEE PUDDING, Bourbon Caramel Glaze

JUMBO CREAM PUFF, Vanilla Pastry Cream

LEMON BAR, Shortbread Crust, Raspberry Garnish

SEASONAL FRESH FRUIT TART

MIXED BERRY TRIFLE, Pound Cake, Vanilla Custard, Fresh Berries

CHOCOLATE FLOURLESS CAKE

SALTED CHOCOLATE DULCE DE LECHE TART

CHOCOLATE HAZELNUT TART, Crushed Hazelnuts, Frangelico Cream