



cosmo
wedding

\$41**
per person

exclusively[®]
yours
catering & events

salad (select 1)

Garden Salad with Cucumbers, Cherry Tomatoes, Carrots, and a Variety of Garden Vegetables Served with Herb Dijon Red Wine Vinaigrette

Spinach Salad with Grilled Portobello Mushrooms, Roasted Asparagus, Red Peppers, Cheese and Aged Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and either Reggiano or Gorgonzola Cheese

Baby Arugula Salad with Grilled Pears, Saga Blue Cheese, Candied Walnuts and Cranberry Thyme Vinaigrette

Roasted Beets, Arugula, Herbed Goat Cheese, Mandarin Segments, Candied Walnuts and Raspberry Vinaigrette

Select Two Main Courses From The Following Categories

seafood** (add \$2. pp)

Salmon with Horseradish Crust, White Wine Herb Butter Sauce with Asparagus Tips, Artichokes, Sun Dried Tomatoes, And Shiitake Mushrooms

Shrimp Scampi Style with Artichoke Hearts, Broccoli, Sun-Dried Tomatoes with White Wine Sauce served over Angel Hair Pasta

Baked Halibut Roasted Tomatoes, Asparagus, Artichokes, Shiitake Mushrooms, and White Wine Lemon Herb Butter

Miso Marinated Cod over Braised Baby Bok Choy

Macadamia Encrusted Chilean Sea Bass with Mango Lime Sauce and Julienne of Asian Vegetables

Southwestern Spiced Salmon with Avocado, Tomato and Roasted Corn Relish

Asian Sesame Glazed Grilled Salmon with Julienne of Snow Pea, Red Pepper, Carrots

Island Spiced Red Snapper Filet with Grilled Pineapple and Mango Salsa

chicken

Stuffed Breast of Capon with Roasted Shallots, Apricots, and Chicken Basil Mousse with Green Peppercorn Sauce

Hudson Valley Chicken with Caramelized Apples, Shiitake Mushrooms, and Cider Demi Glace

Lemon Chicken Piccata with Garlic, Rosemary, Peas, Artichoke Hearts with White Wine Herb Sauce

Balsamic Chicken Breast with Rosemary Garlic Balsamic Demi Glaze, and Frizzled Onions

Chicken Marbella with Roasted Plums, Olives, and Capers

Roast Breast of Hudson Valley Chicken, Stuffed with Dry Figs, Roasted Shallots, and Pecans

Herbed Chicken Stuffed with Local Goat Cheese, Spinach, Garlic, and Shiitake Mushrooms

beef, pork or lamb

Filet Mignon with Wild Mushroom Sauce, Green Peppercorn, Bearnaise, or Horseradish Sauce

Fajita Marinated Flank Steak with a Tomato, Onion and Cilantro Demi Glace

New York Strip Steak with Roasted Portobello Mushrooms, with Red Wine Demi Glacé or Garlic Parmesan Sauce

Roast Stuffed Loin of Pork with Dry Fruit, Sausage, and Sage Port Wine Demi Glaze

Roast Stuffed Leg of Lamb with Mint Pesto, Pine Nuts, and Natural Jus

sides (select 1 from each offering)

starches

Wild and Basmati Rice Pilaf with Toasted Pecans, Dry Cranberries, and Thyme

Golden Rice Pilaf with Mirepoix of Vegetable | Wild Mushroom Risotto with Truffle Oil

Mini Twice Baked Roasted Red Potatoes with Sour Cream & Chives

Potato Galette Stuffed with Spinach & Garlic

Potato Gratin With Parmesan Cheese and Caramelized Onion

**Split Pea & Shaved Parmesan Risotto | **Butternut, Roasted Asparagus & Tomato Risotto

Toasted Israeli Cous Cous with Roasted Tomato, Zucchini, Garlic & Herbs

vegetables

Sautéed Haricot Vert, Baby Carrots, Cherry Tomatoes, Herbs & Olive Oil

Roasted Asparagus, Baby Carrots with Garlic & Thyme

Assorted Grilled Vegetables with Pesto & Reduced Balsamic Vinegar

Roasted Butternut, Acorn Squash with Maple Glazed Sweet Potatoes, Whole Shallots & Sage

Paella Vegetables: Asparagus, Carrots, Potato, Sweet Potato, Turnips, & Fennel

All Matchstick Cut, Roasted & Tossed in Olive Oil

**Sautéed Assorted Oyster, Shiitake, Portabella Mushrooms, Pearl Onion, Garlic Spinach, Fire Roasted Red Peppers with Herbed Feta.

All Dinner Buffets are served with a generous assortment of
Artisan Breads & Rolls, with Butter or Infused Olive Oil