



cosmo
wedding

\$55**
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

catering & events

celebration
OF CUISINE:
global recipes | culturally inspired



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yours
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seasonal evening soiree

welcome cocktail

Lavender Infused Lemonade

passed hors d'oeuvres

Chicken Caprese Skewers with Basil Pesto
Beef Tenderloin Crostini with Gorgonzola Cream
Brown Butter Skewered Scallop Dusted with Apple Bacon Crumble

seated first course (select 1)

Tomato Mozzarella Napoleon
Vine Ripened Tomato and Fresh Mozzarella
Napoleon, Baby Arugula, Basil Pesto Vinaigrette and Toasted Pine Nuts

main course

Lemon Herb Crusted Garden Chicken accompanied
by Basmati Rice Pilaf, Zucchini and Red Pepper Julienne
OR

Poached Atlantic Salmon with a Béarnaise Sauce accompanied
by Wild Rice Pilaf and Tender Asparagus
Served With Assorted Dinner Rolls And Butter Rosettes

passed hors d'oeuvres

Southwest Egg Roll with Chicken | Lamb Skewers with Mint Chutney
Duck Confit Bruschetta | Pear and Blue Cheese Puff Pastry | Shrimp and Feta Cheese Profiteroles
Miniature Crab Cakes with Basil Cream | Thai Chicken Satay with Peanut Sauce
Mini Pepper Jelly Grilled Cheese with Gouda and Bacon

stationary hors d'oeuvres (select 2)

Vegetable Crudités Display | International Cheese Display | Hot Spinach and Artichoke Dip
Mini Crab Cakes with Lemon Butter Aioli | Chicken Alfredo Dip
Smoked Chicken and Chive Dip | Crab and Parmesan Spinach Dip
French Onion and Smoked Swiss Dip | BLT Dip
Lobster Bisque (premium item) | Assorted Sushi Rolls Boat (premium item)

plated salads

Strawberry Feta Spinach Salad
Seasonal Field Garden Salad

buffet entree & side dishes

ROASTED CHAMPAGNE BREAST OF CHICKEN
with A Champagne Cream Sauce
CARVED TENDERLOIN OF BEEF
with A Chianti Peppercorn Sauce and Horseradish Thyme Butter Sauce

mashed potatoe bar

Garlic Mashed Potatoes | Sweet Mashed Potatoes | Red Mashed Potatoes
Toppings
Sour Cream, Shredded Cheddar Cheese, Sautéed Mushrooms, Crispy Bacon, Diced Ham,
Fresh Chives, Butter, Salsa and Fresh Parmesan Cheese

vegetables

Basmati Rice With Toasted Hazelnuts | Sautéed Sugar Snap Peas | Red Yellow Peppers
Assorted Freshly Baked Dinner Rolls And Butter Rosettes

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dinner buffet

Brined and Herb Roasted Organic Chicken with Natural Jus
Chive Whipped Potatoes
Quinoa Salad with Roasted Corn, Lime and Fresh Herbs
Hairot Covert Sautéed with Garlic Butter and Fresh Herbs
Mixed Baby Greens with D'Anjou Pears, Goat Cheese and Candied Pecans,
tossed with Balsamic Vinaigrette
Baskets of artisan rolls and breads with sweet cream butter

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cocktail reception

select a station (additional stations are optional) ~ optional dessert stations

asian

Asian Satay Display with Grilled Shrimp | California Rolls With Fresh Ginger And Wasabi
Steamed Dumplings with a Teriyaki
Ginger Dipping Sauce | Spicy Sesame Noodle Salad in miniature Chinese take out containers
Seared Ahi Tuna On A Wonton Crisp Served with Sweet Soy Glaze
Chicken and Beef Nesting on Pan Fried Cellophane Noodles

caribbean

Curried Chicken Salad on Plantain | Coconut Shrimp with Mango Chutney
Jerk Chicken on Skewer with Grilled Chorizo Sausage
Fresh made Guacamole with Tri Colored Tortilla Chips

american

Miniature Cheeseburgers With Cheddar | Crab and Parmesan Dip
Smoked BBQ or Pork on Cornbread Toast | Smoked Salmon Canapé
Individual Vegetable Crudités With A Peppercorn Ranch Dipping Sauce

european

Miniature Spanakopita | Shrimp and Feta Cheese Tarts | Caramelized Onion and Brie Tartlets
Swiss Fondue with Baguette Cubes and Fresh Grapes | Miniature Chicken Cordon Bleu
Beef Tenderloin Crostini with Red Onion Jam and Gorgonzola Cream

middle eastern

Mediterranean Falafel Balls with Fresh Pita Bread
Assorted toppings offered: Hummus, Tzatziki Sauce, Tahini, Coriander Sauce, Red Chili Sauce,
Served With Pickled Onions, Lettuce, Tomatoes, Cucumbers and Tabbouleh, Lamb Skewers with
Mint Chutney, Chicken Kebabs with Green Pepper and Onions, Stuffed Grape Leaves

dessert station (optional, add \$8. pp)

Decadent Chocolate Fondue with Pretzel Rods, Marshmallows,
Rice Krispy Bites, Biscotti And Fresh Strawberries

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garden tea party shindig (select 4 tea sandwiches)

Chive Chicken Salad on Petit Croissants | Cucumber And Boursin Cheese on Wheat Bread
Smoked Salmon with Cream Cheese and Fresh Dill on Pumpnickel Bread
Cinnamon Cream Cheese Toast Points Garnished with Pecans
Honey Baked Ham With Pineapple Chutney and Cheddar | Egg Salad on Brioche
Chicken Dijonaise On Rye Bread | Cucumber, Carrot and Watercress with Ginger Cream Cheese
Shrimp Salad And Herb Cream Cheese On Petit Croissants
Roast Turkey With Cranberry Chutney | Rare Roast Beef With Horseradish Cream

accompanied by

Raisin and Cranberry Scones served with Whipped Devon Cream and Lemon Curd

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delicious desserts

Fresh Fruit Kebabs With Raspberry Infused Whipped Cream | Chocolate Dipped Strawberries
Assorted Miniature French Pastries | Petit Square Linzer | Cookies And Madeleine Cookies

TEA STATION

Silver Samovars of Steaming Hot Water with an assortment of Gourmet Organic Teas

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vintage refresher station

Vintage Mason Jar Beverage Bar With Colorful Paper Straws Featuring Choice Of 3 Beverages
Sweet Tea, Fresh Lemonade, Citrus and Herb Infused Waters

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soft beverages

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, Lemons, Limes, Cherries.
Cocktail Napkins, Bar Equipment and Ice Service