

# Traditions Menu

# Cocktail Hour

## Butler Passed Hors d'Oeuvres

(Choice of     )

### **ANTIPASTO KABOB**

Tri-color tortellini, sundried tomato, kalamata olive, and prosciutto ham

### **HERB CHEESE STUFFED MUSHROOM**

Large mushroom cap filled with a creamy blend of parsley, dill, chives, garlic, and cheese

### **MINI CHICKEN QUESADILLA**

Chipotle pepper spiced chicken and cheese in a blue corn dough

### **BUFFALO CHICKEN SPRING ROLL**

Crispy chicken, spicy buffalo sauce, and tangy bleu cheese crumbles rolled in a spring roll wrapper

### **MINI BEEF WELLINGTONS**

Tender filet mignon and rich mushroom duxelles enveloped in a flaky puff pastry, accompanied by a horseradish cream sauce

### **LOBSTER TACOS \*\***

Crispy miniature taco shells overflowing with fresh lobster salad and crowned with guacamole and pico de gallo

### **MINI CRAB CAKES \*\***

Petit jumbo lump crab meat with fresh peppers and herbs, lightly breaded and finished with a spicy remoulade sauce

### **CEVICHE \*\***

A perfect combination of shrimp, scallops, and fresh fruits in a tangy citrus marinade

### **SMOKED SALMON CROSTINI \*\***

Diced smoked salmon, capers, dill and whipped mascarpone sitting on top of a garlic crostini

### **VEGETABLE EMPANADA**

Onion, eggplant, pepper, sundried tomato, black bean, monterey jack and cheddar cheese in a jalapeño flavored dough

### **ARTICHOKE, GARLIC, & HERB FRITTER**

Quartered artichoke hearts in rich and creamy herbed goat cheese and battered with a light parmesan breadcrumb

### **CHILI-LIME CHICKEN KABOB**

Tender chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers

### **SZECHUAN BEEF SATAY**

Tender beef, marinated in ginger, garlic, Szechuan peppercorn and teriyaki sauce, hand threaded on a skewer

### **SPANAKOPITA**

Delicate pastry triangles filled with spinach, feta, ricotta cheese, fresh herbs and spices

### **ANTIPASTO SKEWERS**

Juicy grape tomatoes, creamy bocconcini mozzarella, marinated artichokes, and black olives drizzled with aged balsamic vinegar

### **WILD MUSHROOM ARANCINI**

Spheres of sautéed wild mushrooms and creamy risotto, breaded and deep fried to crisp perfection, served with a truffle cheese sauce



*Gluten Free\**

*Additional Charge \*\**

*Phone 516.223.6500 • Fax 516.223.6888*

# *Dinner Reception*

## *First Course*

*Choice of One*

### **PENNE ALLA VODKA**

Penne in a creamy pink sauce,  
topped with grated Parmesan

### **FARFALLE BOLOGNESE**

Farfalle in a rich meat sauce, topped with fresh ricotta

### **RIGATONI FILETTO DI POMODORO**

Rigatoni in a fresh, hand crushed tomato sauce

## *Second Course*

*Choice of One*

### **CORAL HOUSE SALAD**

Fresh mesclun greens, dried cranberries and candied walnuts  
tossed in a light raspberry dressing and topped with creamy goat cheese

### **CLASSIC CAESAR SALAD**

Crisp hearts of romaine lettuce and fesh baked croutons tossed in our  
Signature Caesar dressing and topped with shaved Parmesan

### **SEASONAL SALAD**

Fresh mesclun greens, juicy segments of mandarin oranges, roasted slivered  
almonds, topped with crumbled blue cheese

### **GARDEN SALAD**

Fresh mesclun greens and crisp hearts of romaine topped with juicy grape  
tomatoes, sliced cucumbers, and shaved carrots in a balsamic vinaigrette

### **ANTIPASTO SALAD**

Belgian endives and fresh mesclun greens tossed with marinated artichokes,  
roasted red peppers, hearts of palm, and mixed olives  
in a tangy lemon zest vinaigrette



# *Entrées*

*Choice of Three*

## **SKIRT STEAK**

Marinated and grilled to perfection, topped with crispy fried onions

## **SHORT RIBS \*\***

Slow braised boneless beef short ribs, served with a merlot demi and topped with a dollop of tangy eggplant caponata

## **PRIME RIB \*\***

Slow roasted and served with savory au jus

## **FRENCH CUT CHICKEN \***

Herb-marinated chicken breast, glazed with a rich Espagnole sauce

## **CHICKEN ROULADE**

Fresh chicken breast, thinly pounded and stuffed with spinach and feta cheese

## **CHICKEN BRUSCHETTA\***

Boneless chicken breast, marinated and grilled, topped with fresh bruschetta

## **CHICKEN MILANESE**

Fresh breaded chicken breast topped with arugula and tomato salad in a lemon herb vinaigrette

## **CHICKEN LIA**

Boneless chicken breast topped with artichoke hearts, roasted red peppers and sundried tomatoes in a lemon garlic white wine sauce

## **LOIN OF PORK \***

Dressed with an apple cider gastrique

## **SALMON \***

Pan seared Atlantic salmon, glazed with a mango beurre blanc and topped with mango salsa

## **FILET OF SOLE**

Delicate sole, stuffed with crab and served in a white wine and lemon herb sauce

## **BLACKENED FLOUNDER \***

Fresh caught, flaky flounder, dusted with Cajun spices and glazed with a coconut beurre blanc over a corn and black bean salad

## **TILAPIA \***

Roasted tilapia topped with a chunky tomato and mushroom ragout

## **EGGPLANT PARMIGIANA**

Thinly sliced eggplant, breaded and fried, layered with marinara sauce and ricotta cheese, crowned with melted mozzarella

## **PASTA PRIMAVERA**

Pasta cooked al dente and tossed with colorful sautéed vegetables

All entrées are accompanied by Chef's choice of seasonal vegetables, potato or rice and freshly baked dinner rolls

# Dessert

(Choice of one)

## Occasion Cake

Sheet cake customized with your choice of cake flavor and filling

## Ice Cream Sundae Bar

Vanilla and chocolate ice cream served with chocolate syrup, crushed Oreo's, M&M's, sprinkles, Gummy bears and whipped cream

## Cookies and Pastries

Assorted butter cookies and pastries

# Amenities

For your special day you deserve the best!

We offer a four hour party with an experienced Maitre d' to ensure every aspect of your affair is executed without a flaw!

## Included in your package:

Selection of Linens

Direction and Place Cards

Complimentary Coat Check

Entertainment & Decor amenities available through Dream Event Planning  
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