

Stations 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 *

Phone 516.223.6500 • Fax 516.223.6888

Additional Charge **

Marketplace Table

CHEESE & CRACKERS

A selection of sharp, creamy, and smoked cheeses, served with an assortment of crackers and grapes

VEGETABLE CRUDITÉS

A platter of fresh cut, seasonal vegetables, accompanied by a fresh ranch sauce for dipping

GRILLED VEGETABLES

A display of zucchini and yellow squash, marinated and grilled to perfection, topped with pickled eggplant

FRESH FRUIT

A wonderful selection of the ripest seasonal fruits surrounding a beautifully hand-carved melon

Also includes an array of pasta salads, bruschetta, and eggplant caponata with crostini

Stations

(Choice of __)

ASIAN

(Choice of two)

A gourmet taste of the orient at your event with stir-fried beef and broccoli, tangy orange chicken, or vegetable lo mein.

Accompanied by fried rice, crispy noodles and fortune cookies.

All served in authentic Chinese food containers, chopsticks, and a variety of sauces

BARBEQUE

Just like a backyard party in the summertime! Slow smoked pulled pork sliders, flaky fried chicken, and velvety macaroni and cheese. All served with sides of crisp cole slaw, fresh baked corn bread, and crunchy pickles

CARIBBEAN

Picture crystal clear waters and your toes in the sand with spicy jerk chicken, tender boneless beef short ribs, crispy yucca fries, and sweet coconut rice and beans



Stations (Continued)

CARVING

(Choice of two)

Enjoy perfectly seasoned slow roasted Prime meats and Fowl carefully carved to order
Herb Crusted Young Turkey served with cranberry chutney and fresh baked cornbread

Apple Cider Glazed Loin of Pork served with an apple & raisin compote

Maple Glazed Ham Served with spicy mustard and homemade pumpernickel and rye bread

New York Strip served with a horseradish cream and garlic crostini

Corned Beef served with spicy mustard and freshly baked rye bread

Chateau Briand ** Lamb Chops **

MEDITERRANEAN

Explore the rolling terrain of the Mediterranean seaside with favorites such as chicken souvlaki and beef kabobs, flaky spanakopita, hummus, baba ghanoush, and crisp cucumber salad all served with pita chips, flat breads, and tzatziki sauce

TUSCAN

Take a trip to the birthplace of the Italian renaissance and enjoy rustic flavors featuring hearty chicken francaise, cheesy eggplant rollatini, and your choice of any fresh pasta and sauce.

Served with mozzarella, tomato caprese and a antipasto platter

SOUTH OF THE BORDER

Ole! With a margarita in your hand enjoy fresh beef tacos, marinated chicken fajitas, rice and beans. Served with a plethora of toppings including homemade guacamole, fresh pico de gallo, and crispy tortilla chips

STADIUM

Just like being at your favorite ball game! Sabrett hot dog cart overflowing with Sauerkraut and onions in addition mini hamburger sliders and French fries or onion rings...“Play Ball!”

STEAK HOUSE

Old wooden floors, sharply dressed wait staff, sizzling steaks passing by. Enjoy carved skirt steak, creamed spinach, thick cut steak fries, and a traditional wedge salad.

Can't forget our famous steak sauce and frizzled onions!

PETER'S CLAM BAR

No need for an introduction, crispy fried clam strips, baked clams, fish & chips and a choice of New England or Manhattan clam chowder

HUDSONS ON THE MILE

Picture yourself sunbathing on our deck, live music, watching the cars cruise up and down the mile while dining on your favorites. Spicy seafood fra diavolo, pan seared salmon with refreshing mango salsa and the always crisp Hudsons salad

Stations (Continued)

MALIBLUE

Feel the salty air on your skin and listen to the waves crash in the background while enjoying fresh blackened flounder with a black bean corn salsa, Maliblue's famous lobster mac and cheese and the always refreshing chopped BLT salad

BAVARIAN

Prost! With the sound of the Oompah band dancing in Lederhosen enjoy a choice of Bratwurst, knockwurst, Baurenwurst, or Bockwurst served with red cabbage, sauerkraut, and spätzle. If that wasn't enough giant Bavarian pretzels served with spicy mustard

WING BAR

It's super bowl Sunday and you're with all your friends and your two favorite teams are playing - what better than a plate full of crispy hot wings? A full assortment of sauces including buffalo, BBQ, teriyaki, and sweet chili. All served with blue cheese and ranch dressing, celery and carrots

POLISH

Whats's better than a cold beer and a warm Pierogi? Golden brown pan fried pierogis, polish sausage and sauerkraut. All served with your choice of toppings - sour cream, caramelized onions, chives and bacon

FRENCH FRY BAR

Like walking down the streets of Belgium with a cone of frites, this is truly a potato lover's dream come true. Spiral cut, waffle, steak cut, and straight cut. All served with assorted seasonings and dips including buffalo, salt & vinegar, sweet and tangy, garlic parmesan, truffle, ketchup, mustard, garlic aioli and chipotle ranch

RAAY- NOR'S

A Long Island favorite!

Flaky fried chicken, candied yams, warm homemade biscuits and fluffy corn fritters. All served with our homemade pickled beets, bread & butter pickles, and strawberry jam. You can't forget the crisp salad with our famous Raay-Nor's dressing



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 perfectly!

Included in your package:
Selection of Linens
Direction and Place Cards
Complimentary Coat Check

Entertainment & Decor amenities available through Dream Event Planning
Dreameventsny.com • 516-442-3731

1 Security Guard is required for every 50 teens
@ \$175 per security guard

*Gluten Free **

*Additional Charge ***



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