



Platinum Wedding Menu

As we strive for the best, all beverages served from our bars are selected Premium Top Shelf Liquor, Chilled Wines, Bottled Beers, Martinis, Cosmopolitans and Champagne

Your Cocktail Hour

Enjoy Our Magnificently Decorated Bistro Table

Decorated Tropical Fruit Display

Marinated and Grilled Portobello's, Eggplant, Zucchini and Red Peppers

Crisp Seasonal Vegetable Crudités Baskets

Chef's Selection of Gourmet Pasta Salads

Our Antipasto Platters rich with imported salami, sopressata, prosciutto, roasted peppers, fresh mozzarella with garden ripe tomatoes and fresh basil, sundried tomatoes, artichoke hearts, italian and greek olives

International Cheese Tapas with a variety of imported and domestic cheeses with flat breads, bread sticks and crackers

White Glove Butler Served Hot and Cold Hors D'oeuvres

Please select (6)

Roast Filet Mignon en croute

Baked Clams oregano seasoned breadcrumbs

Marinated Breast of Chicken Sate with Spicy Peanut Sauce

Maryland Jumbo Crab Cakes with Dijonaise

Homemade Fried Mozzarella with Tomato basil dip

Vegetable Spring Rolls with an Asian dip sauce

Bay Scallops wrapped in Apple Smoked Bacon

Spanikopita spinach and feta in pastry

Sesame Chicken Skewers with Spicy Duck sauce

Teriyaki Marinated Beef brochettes with pineapple

Gourmet Fresh Mozzarella Pizza Crisps

Little Neck Clams Casino Style

Tuxedo Sesame Seared Ahi Tuna on a Fried Wonton

Bruschetta Classic tomato basil concasse

Gourmet Franks wrapped in puff pastry

Balsamic Portobello croustade with bleu cheese fondue

Chef's Carving Board

Your selection of two (2):

Honey Roasted Turkey with Orange, Cranberry & Sage Salsa

Fresh Roast Beef with Exotic Mushroom Gravy

Jamaican Rubbed Pork Loin with Molasses Glaze

Smoked Ham with Caramelized Pineapples

Boneless Sirloin Encrusted with Black Peppercorns

Sliced Flank Steak Marinated with Balsamic Vinegar

Warm Pastrami sliced thin with Pumpernickel Bread and Mustard

Virginia Ham with Honey and Pineapple Glaze

From The Hearth

Your selection of six (6):

Rigatoni ala Vodka

Asian Beef Stir Fry with Rice

Linguine, Red or White Sauce, with Shrimp and Broccoli

Classic Paella

Eggplant Rollatini

Creole Chicken with Rice

Sausage and Peppers Neapolitan

Sesame Beef Teriyaki

Pepper Steak over Buttered Egg Noodles

Four Cheese Ravioli Filetto Pomodora

Bow ties Alfredo with Ham and Peas

Penne Primavera Evo and Roasted Garlic

Barbeque Sliced Pork Loin

Chicken Marsala with Mushrooms

Potato Perogies in Sage Brown Butter

Sesame Chicken

Orange Beef and Broccoli

Mussels Marinara

Chicken Cacciatore

Rigatoni Pesto with Mushrooms and Sundried Tomatoes

Tri-colored Rotini with Grilled Chicken, Sundried Tomato in a Sage Cream Sauce

Chicken Picatta with Capers and Artichokes

Fried Calamari with Picante Tomato sauce

Chicken Francaise

Sparkling Champagne Toast with Strawberry

Your Wedding Dinner

Appetizer *(please select one)*

Artistically sliced fresh Melon and Prosciutto

Jumbo Lump Crab Cakes Louisiana with mesculin greens

Shrimp, Crab and Scallop Crepes with a lobster cream sauce

Grilled Stuffed Portobello Mushroom with melted fresh mozzarella and roasted pepper coulis

Sesame Seared Tuna with soy caramel wasabi mousse over Soba Noodles

Fresh Mozzarella and Tomatoes with basil and roasted peppers pesto drizzle

Roasted Vegetable Napoleon with a sweet balsamic reduction

Honey- cracked Black Pepper Roasted Chicken Breast with field greens and raspberry vinegar

Salad *(select one)*

Classic Caesar Salad

Mixed Garden Salad: blend of romaine, mesculin greens, tomatoes, cucumbers, shredded carrots and red cabbage

Greek Salad: classic with olives, cucumbers, tomato, red onion and feta cheese

Mesculin Greens: with dried cranberries, toasted almonds and a raspberry- honey vinaigrette

Ensalada Tri-Colore: with endive, radicchio, arugula, grape tomatoes and a balsamic dressing

Entrées

(Please select one beef, one chicken, one fish and one vegetarian for your guests)

Of course selections can be customized to your taste

Beef:

Filet Mignon Au Poivre *with natural juices*

Slow Roasted Prime Rib *au jus*

Chateau Briand Madeira-tenderloin *of aged beef with Madeira wine mushroom sauce*

Tournedos of Beef *-tenderloin of aged filet mignonettes finished with a burgundy wine sauce*

Chicken:

Lemon Herbed French Cut Breast of Chicken with *Basil, Mushrooms, and Diced Tomato*

Chicken Rossi Rollatine *stuffed with Prosciutto, Fontina Cheese, and Seasoned Bread Crumb with a Dried Cherry Demi-Glace*

Roasted Free Range Chicken *rubbed with garlic, lemon and fresh thyme*

Lemon Pepper Honey Lacquered Chicken

Chicken Delfina *lightly breaded topped with prosciutto, mozzarella and sherry wine sauce*

Fish:

Potato Horseradish Encrusted Salmon *Gently Roasted, served with a Velvety Dijon Port Wine Reduction*

Broiled Fresh Filet of St. Peter's Fish *topped with buttery jumbo lump crab crust finished with Creamy Lobster Bisque*

Mahi Mahi *pan roasted topped with a caribbean-spiced pineapple salsa*

Pesto Crusted Tilapia *with a citrus beurre blanc*

Vegetarian:

Roasted Vegetable Lasagna *with a plum tomato basil marinara*

Baked Portobello *stuffed with spinach, goat cheese finished with a port wine reduction*

Penne Prima Vera *tossed with roasted garlic and evo fresh garden vegetables*

All Entrées Accompanied By Red Bliss Potato and Seasonal Vegetable Medley

Children's Meals are always available

Your Dessert

***A Beautifully Custom Decorated Tiered Wedding Cake made to your request
To complement your affair, Fresh Brewed Coffee, Tea, Decaf and Espresso will be
served tableside to your guests.***

Enhancements

Viennese Extravaganza \$8.00 pp

New York Style Cheesecake, Tiramisu, Key Lime Pie, Oven Fresh Brownies, Chocolate Dipped Fruit, Carrot Cake, Napoleons, Chocolate Layer Cake, Gourmet Cookies, Cannolis, Cream Puffs, Chocolate Éclairs, Rice Pudding, Espresso, International Coffees and Cordials.

Imported Belgium Chocolate Fountain with Driscoll, Strawberries, Bananas, Assorted Melons, Pound Cake, Marshmallows and Pretzels **\$4.00pp**

Grand International Coffee Bar With Gourmet Cookies and Italian Pastry Platters
Espresso, International Coffees, Premium Cordials. **\$4.00pp**

Premium Ice Cream Sundae /Cone Bar \$3.00pp

Assorted Flavors of Premium Ice Cream, Chocolate and Strawberry Syrups, mixed Nuts, Whipped Cream, Assorted Sprinkles, Crushed Oreos, Numerous Candies and Toppings all finished with a Cherry!

On Site Ceremony Fee Additional

Valet Parking Required on all afternoon in-season Affairs at additional fee

Complimentary With Your Wedding Reception We Also Include:

Personalized Wedding Coordination by Our Maitre D'

Professional Tuxedoed White Gloved Wait Staff

Bridal Attendant and Private Bridal Room

Custom Table Linens and Napkins

Guests Place Cards and Directional Maps for your Invitations

The Personal Services of our Banquet Consultants

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www.anthonymatthewcaterers.com