



## ***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 buerre 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***

***300 Mill Road Medford, New York 11763\* 631-320-0061***

[www.anthonymatthewcaterers.com](http://www.anthonymatthewcaterers.com)