

The Roosevelt Wedding Package

COCKTAIL RECEPTION

Champagne with Berries Passed on Arrival

Served Butler Style
Hors d'oeuvres
(Please select eight)

HOT

Spinach and Feta Cheese Spanakopita
Herbed Grilled Shrimp with Mango-Cilantro Salsa
Southwestern Chicken Firecracker with Jalapeno and Tomato Dipping Sauce
Mini Maryland Jumbo Lump Crab Cakes with Pecan Rémoulade
Chicken Sate with Spicy Thai Peanut Sauce
Wild Mushroom Turnovers
Vegetable Spring Rolls with Sweet Scallion Chili Sauce
Pan Fried Vegetable Pot Stickers with Scallion and Soy Dipping Sauce
Indian Vegetable Samosas with Tamarind Chutney
Red Bliss Potato Skins with Smoked Cheddar Cheese, Bacon & Sour Cream
Coconut Shrimp Chopsticks with Oriental Dipping Sauce

COLD

Buffalo Mozzarella and Red Pear-Tomato
Cured Smoked Salmon on Raisin Walnut Bread with Boursin Cheese
Maryland Crabmeat Salad on Toasted Corn-Bread with Sliced Cucumbers
Thai Vegetable Spring Roll, Soy Dipping Sauce
Tuna Tartar on Pappadam Bread
Day Boat Scallops with Island Spices and Lime
Smoked Chicken and Mango-Mint Salsa
Petit New Potatoes with Caviar and Sour Cream
Rare Beef on Garlic Croutons and Horseradish sauce

BUFFET STATIONS

Please select Two Hot Stations

Pasta Station

Please Select Two Pastas and Two Sauces

Penne, Farfalle, Gemelli, Agnolotti, or Porcini Ravioli Pastas
With Pomodoro, Bolognese, Truffle Alfredo or Roasted Garlic Pesto Sauces
Sliced Italian Breads, Garlic Knots and Grated Parmigiano
Chef Attendant Required

Carving Station

(Please select one item)

Roasted Breast of Turkey
with a Peppercorn Mayonnaise and Cranberry Relish

Pepper Crusted New York Sirloin
with a Bordelaise Sauce

Five Spice Crusted Rare Ahi Tuna
Pickled Ginger, Wasabi and Tamari Soy Sauce

Applewood Smoked Salmon
with Capers, Lemon & Bermuda Onion
Toast Points & Horseradish Crème Fraîche
Chef Attendant Required for Carving Stations

Thai Sate Station

Grilled Shrimp, Chicken and Beef Sates,
Cucumber and Pickled Shiitake Mushroom Salad, Spicy Thai Noodles
Red Curry Sauce, Spicy Peanut Sauce & Coconut Lemongrass Sauce

Lo Mein Station

Your Choice of Shrimp, Beef and Chicken Lo Mein
With Crispy Asian Vegetables Wok Fried to Order with Sweet Pea Sprouts and Chop Sticks

Dim Sum Station

Classic Assortment of Steamed and Fried Dim Sum
Shao-Mai Dumplings, Pot Stickers, Spring Rolls and Har Gow
Presented in Bamboo Baskets and Woks
Accompanied By Tamari Soy, Plum Sauce and Spicy Mustard

Potato Station

Smashed Potato Martini
Mashed Red Bliss and Sweet Potatoes Served in a Martini Glass
with a Choice of Grated Cheeses, Sour Cream, Butter, Bacon, Frizzled Onions, Tri Color
Pepper Confetti, Broccoli Florets and Pan au jus
Chef Attendant Required

BUFFET STATIONS

Please select One Cold Station

Tuscan Table

Mozzarella with Basil & Extra Virgin Olive Oil
Marinated Artichoke Hearts, Kalamata Olives,
Grilled Eggplant, Marinated Mushrooms
Fire Roasted Peppers, Charcuterie, Imported & Domestic Farm Cheeses
Decorative Display of Breads to Include Baguettes, Parmesan Crisps & Focaccia

Baskets of Vegetable Crudités

An Excellent Assortment of Garden Fresh Vegetables
With an Assortment of Dipping Sauces

International and Domestic Cheeses

Deluxe International & Domestic Farm Cheeses
Offered with Red & Green Grapes, French Bread, Ficelle and Fine Crackers

COCKTAIL RECEPTION ENHANCEMENTS

Seafood Bar

Freshly Shucked Clams & Oysters on the Half Shell,
Snow Crab Claws and Jumbo Gulf Shrimp
Presented with Sculpted Ice Shell, Classic Cocktail Sauce, Rémooulade & Mignonette
Lemons in Bonnet, Fresh Grated Horseradish and Tabasco Sauce

Peking Duck Station

Shredded Crispy Peking Duck
Served with Chiffonade of Crunchy Cucumbers and Scallions
Rolled Tableside in a Moo Shu pancake with Hoisin Sauce
Chef Attendant Required

Sushi Bar

Elaborate Display of Sushi, Sashimi & Maki Rolls
Featuring California Roll, Spicy Tuna Roll and Pickled Vegetable Rolls
Yellow Tail, Salmon, Shrimp & Crab
Garnished with Pickled Ginger, Wasabi and Sweet Soy
Sushi Chef Required

Caviar Display

American and Imported Caviars
Served with Blini,, Diced Red Onion, Egg Mimosa, Capers and Crème Fraiche
Flavored Iced Vodka Display

New York Deli Corner

Carving of Corned Beef and Pastrami with Pumpernickel and Rye Breads
Miniature Franks en Croute with Grain Mustard, Traditional Creamy Cole Slaw,
Sweet Potato Fries, Pickles, Olives and Sweet and Hot Pepper Rings
Chef Attendant Required

SERVED FIVE COURSE DINNER

Champagne Toast

APPETIZERS

(Please Select One Appetizer)

COLD

THE ROOSEVELT'S HOUSE CURED SMOKED SALMON

Horseradish Crème Fraîche & Lavash

SEARED PEPPER CRUSTED AHI TUNA

Wasabi, Pickled Ginger & Crispy Rice Noodles

GRILLED EGGPLANT AND GOAT CHEESE BUNDLES

Oven Roasted Tomatoes, Yellow Tomato Emulsion

LOBSTER AND YUKON GOLD POTATO TIMBALE

Radishes, Celery, Greens and Sour Apple Coulis

THAI SPICED SHRIMP

Asian Slaw, Spicy Catsup and Wasabi Caviar Cream

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HOT

WARM GOAT CHEESE TARTE

With Tomato Confit & Truffle Vinaigrette

CRISPY SHRIMP

Hearts of Palm, Papaya and Citrus Dressing

WILD MUSHROOM RAVIOLI

Broccoli Rabe, Shiitake Mushroom in a light Tomato Broth

POTATO CRUSTED SEA SCALLOPS

Shaved Fennel, Arugula Salad and Mustard Vinaigrette

JUMBO MARYLAND CRABCAKE

Sweet Corn Relish and Green Tomato Dressing

ORGANIC VEGETABLE RISOTTO

Fragrant Herb Oil and Parmesan Cookie

SALADS

(Please Select One Salad)

MESCLUN GREENS

Red and Yellow Pear Tomatoes, Curly Carrots and Champagne Vinaigrette

CAESAR SALAD

Crispy Romaine, Parmesan Cheese Croutons and Classic Caesar Dressing

WARM PECAN CRUSTED GOAT CHEESE

Baby Organic Greens and Hazelnut Vinaigrette

WATERCRESS, ENDIVE AND MUSHROOM SALAD

Sautéed Wild Mushrooms and Sherry Vinaigrette

BABY ARUGULA AND RADICCHIO

Shaved Fennel, Pecorino Romano and Toasted Pine Nut-Lemon Vinaigrette

ENTRÉES

(Please Select Two Entrees to be offered Tableside)

FIRE ROASTED FILET OF BEEF

Potato Confit, Sautéed Spinach, Oven Roasted Tomatoes
and Port Wine Reduction

GRILLED NEW YORK SIRLOIN

Asparagus, Wild Mushrooms, Roasted Corn,
Red Wine and Shallot Butter Sauce

SEARED RIBEYE STEAK

Ancho Chili Reduction, Portobello Mushroom Salsa
and Texas Smashed Potatoes

CHILI RUBBED FILET OF BEEF

Sweet Potato Gratin, Roasted Corn and Smoked Tomato Sauce

GRILLED VEAL CHOP

Roasted Squash Puree, Cipollini Onions and Balsamic Jus

ROASTED RACK OF LAMB

Garlic Infused White Bean Puree, Haricots Verts and Fig Chutney

HERB CRUSTED BAY OF FUNDY SALMON

Two Mustard Sauces, Baby Chard and Roasted Potato Curls

GRILLED HALIBUT

Lobster Baked Potato, Wilted Bitter Greens and Sherry Wine Vinaigrette

PAN ROASTED HAWAIIAN RED SNAPPER

Sweet Potato and Rock Shrimp Hash, Haricots Verts and Meyer Lemon
Essence

PAN SEARED STRIPED BASS

Melted Leek, New Baby Potatoes, Grilled Artichoke Hearts
and Warm Tomato-Herb Coulis

ENTRÉES

(Please Select Two Entrees to be offered Tableside)

GRILLED BREAST OF CHICKEN, MANGO BARBECUE SAUCE
Foie Gras Enhanced Corn Bread, French Beans and Roasted Pistachio

WILD RICE STUFFED FREE RANGE CORNISH HEN
Roasted Baby Vegetables, Rosemary Infused Pinot Noir Jus

BREAST OF CAPON FILLED WITH TOASTED GARLIC AND SPINACH
Saffron Potato Puree, Stewed Tomatoes and Parsley Oil

PORCINI CRUSTED FREE RANGE CHICKEN
Wild Mushroom Linguini, Vegetable Medley and Truffle Cream Sauce

PAN SEARED BREAST OF LONG ISLAND DUCK
Truffled Potato Croquette, Red Baby Swiss Chard and Blood Orange Demi Glaze

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DUET ENTRÉES

(Please Select One Duet Entree to be offered Tableside)

Petit Filet Mignon with Green Peppercorn Sauce and Grilled Shrimp
Potato Cake, Spinach and Baby Carrots

Grilled Breast of Chicken with Roasted Tomato Sauce and Crab Cake
Sweet Potatoes, Sautéed Corn and Carrots Vichy

Petit Filet Mignon and Herb Crusted Salmon
Two Mustard Sauces, Baby Chard and Roasted Potato Curls

DESSERTS

(Please Select One)

Poached Pear

Poached in Rosemary Infused Red Wine
Served with Berry Compote and White Chocolate Sauce

Chocolate Treasure Chest

Filled with Seasonal Berries and Topped with Raspberry Sorbet
Served on a Painted Plate

Tiramisu

Served with Mango-Papaya Coulis and a Chocolate Stick

Trio of Chocolate Mousse

with Grand Marnier Sauce and Tuile Cookie

Fresh Seasonal Berries

Served in Tuile Cup with Crème Fraîche and Chiffonade of Mint

Chocolate Pyramid

Chocolate and Ginger Crème Brule with Mango and Papaya Salsa

WEDDING CAKE

A Sylvia Weinstock Wedding Cake will be Custom Designed to Your Specifications

Coffee Service

Freshly Brewed Coffee, Herbal Tea and Decaffeinated Coffee

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ENHANCEMENTS

The Roosevelt Viennese Table

An Elegant Display of Miniature French Pastries, Chocolate Dipped Strawberries,
Sliced Seasonal Fruits, Mousses, Tarts,
Crêpes Suzette Prepared in Room,
Bananas Foster Flambé with Coconut Pineapple Ice Cream
&
International Coffees with Cordials Served with Chocolate Shavings,
Whipped Cream and Rock Sugar Sticks
Chef Fee Applicable:

BEVERAGE SERVICE

Premium Brands

Ketel One and Absolut Vodka
Tanqueray and Beefeater Gin
Canadian Club Blended Whiskey
Dewars and Johnnie Walker Red Scotch Whiskey
Maker's Mark and Jack Daniels Bourbon Whiskey
Bacardi Silver and Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
Hotel Red and White Wines
Budweiser, Budweiser Lite, Samuel Adams, Heineken & Amstel Light

Ultra Premium Brands

Grey Goose and Belvedere Vodka
Tanqueray Ten and Bombay Sapphire Gin
Glen Livet Single Malt, Johnnie Walker Black and Chivas Regal Scotch
Meyers Dark Rum and Patrone Tequila
Upgraded Wine Selections

ENHANCEMENTS

Specialty Martini Bar

Prepared to order
Appletini, Cosmopolitan, Dirty Martini, Pomegranete, Chocolatini
Traditional Martinis
Bartender (1 Per 75 Guests)

After Dinner Cordials and Liqueurs

Serving Black and White Sambucca, Amaretto, Frangelico, Chambord
Drambuie and Grand Marnier
Courvoisier and Remy Martin VSOP

WEDDING PACKAGE INCLUDES:

Butler Passed Champagne with Berries on Arrival

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Five Hour Premium Brand Open Bar

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One-Hour Cocktail Reception

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Five Course Served Meal

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Vintage White & Red Wine Service During Dinner

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Custom Wedding Cake Designed by Sylvia Weinstock

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Complimentary Bridal Suite the Night of The Wedding

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Two Additional Complimentary Superior Guest Room Accommodations

Champagne and Chocolate Covered Strawberries Turn Down Service in Your Suite

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Gold Banquet Chairs

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Damask Ivory Linens & Napkins

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Votive Candles

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Special Overnight Rates for Your Guests

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Food & Beverage Subject to 8.875% NY Sales Tax & 22% Taxable Service Charge

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Additional Charges:

Please inquire about Ceremony fees with your Catering Manager

Bartender (1 Per 75 Guests)

Chef Attendant

Coat Check if Required

All Prices are Subject to 8.875% New York Sales Tax and 22% Service Charge.