

MANSION
on Broadway
Est. 1897

The Mansion Wedding

“YOU ENVISION IT, WE CREATE IT”

This package includes, but is NOT limited to the following:

*White Glove, Butler Service
Premium Open Bar with Complimentary Champagne for Bride and Groom
Formal Dais, Chair Covers
Bridal Suite Exclusively for Bride, Groom & Bridal Party*

Cocktail Reception

Imported Cheese Platter: Cascade of Finest Quality Cheeses with Rustic Crackers and a Variety of Fruits

Silver Tray Butler Style Passed Hors D'Oeuvres

Mansion Rice Rounds

Hot and Sweet Sausages, 4-Cheese Risotto, Breaded and Deep Fried Served with Tomato Sauce

Nonna's Meatballs

Beef & Veal Meatballs with Grilled Garlic Ciabatta Bread

Beef Angus Sliders

Served on Brioche Bun with Homemade Market Sauce

Small Pizzetta

Grilled Pizza with a Variety of Toppings

Chicken Satay

Grilled Chicken Breast, Spicy Peanut Sauce

Mini Quiche

Quiche with Cheese and Broccoli, Spinach or Beef

Mini Chicken Quesadillas

Shaved Grilled Chicken, Cheddar Cheese, jalapenos with a House Prepared Salsa

Mac n' Cheese Bites

Small rounds of Millionaire's Mac n Cheese

Breaded Zucchini

Italian-breaded seasoning on zucchini

Mozzarella Carrozza

Fresh Buffalo Mozzarella in a carriage

Beef Wellington

Ground Beef and Mushrooms in A Jus Reduction

Buffalo Chicken Empanadas

Chicken-stuffed Empanadas

Franks Wrapped in a Blanket

Mini Hotdogs wrapped in pastry puff with sesame seeds

Spanakopita

Fresh Spinach and Feta Cheese wrapped in Phyllo pastries

Raspberry & Brie Wrapped in Phyllo

Imported Brie Cheese and berries stuffed in pastries

Vegetable Spring Rolls

Chinese-style vegetables with sweet and sour sauce

Crab Spring Rolls

Lump crab meat, Julienne Vegetables, Asian dipping sauce

Diver Scallops

Pan-seared scallops wrapped in bacon with shallot butter and white wine sauce

Barbequed Spare-Ribs

Slow Braised Spare-ribs skewered in a Barbeque Sauce

Tomato Mozzarella Lollipops

Tomato, Mozzarella Stacked in Balsamic Reduction

Teriyaki Dumplings

Pan-seared then steamed or deep fried with Asian Teriyaki

Dipping Sauce

Stuffed Mushrooms

Fresh Mushroom Caps Stuffed with Herbs, Garlic and Bread Crumbs

**Personal Touch & Delectable Delights Available for Additional Charge*

Upon Completion of Cocktail Hour, Guests will be escorted into Dining Room for Reception

1st Course: Choice of Salad

Caesar Salad

Romaine Hearts, Black Pepper Croutons, & Classic Caesar Dressing

Tomato & Mozzarella

Fresh Tomatoes, Homemade Mozzarella drizzled with Olive Oil and fresh Basil

Mansion Mixed Greens

Baby Greens with Fresh Herbs & Champagne Vinaigrette

2nd Course: Choice of Pasta

Bolognese

Ragu of Pork, Veal and Beef with Marinara Sauce

Penne Vodka

Sautéed Onion in Pink Vodka Sauce (Prosciutto de Parma optional)

Marinara

House-made Heirloom Family Recipe

Tortellini Alfredo

Tri-Colored Tortellini in a Parmesan Cream Sauce

Penne with Broccoli, Garlic & Oil

Sautéed Broccoli in Garlic and Oil, Finished with a Parmesan Cheese

****Millionaire Mac & Cheese***

Parmesan, Alfredo Sauce with Black Truffle Shavings

****Short Rib Ravioli***

Braised Short Rib Marinara

****Additional Charge***

3rd Course: Entrée (Choice of 3)

Nonna's Roasted Natural Chicken

Hen of Woods Mushrooms, Garlic Potato Puree & Roasted Veggies in Natural Au Jus

Scarpariello

All White Chicken Breast, Potatoes & Cherry Peppers served over Italian Risotto

***Braised Short Rib**

Red Wine, Tomato Sauce, Beef Braised Short Ribs over Risotto

Prime Rib

Boned Out Prime Select Meat Au Jus

***The Rolled One**

Rolled Skirt Steak, Chimichurri Sauce, Parmesan String Beans & Garlic Mashed Potatoes

***Filet Mignon**

Dutch Mashed Potatoes with Bacon Wrapped Roasted Veggies

Filet of Sole

White Wine Tarragon Butter Sauce, Seasonal Veggies, Served over Risotto

***Salmon**

Pan-seared with Herbed Brown Seasonal Veggies, Served over Polenta

Cod or Tilapia

Pan Seared with White Wine, Buerre Blanc & Seasonal Veggies Served over Risotto

Vegetarian Options

Eggplant Rollatini

Stuffed with Herb Ricotta

Vegetable Risotto

Grilled Wild Mushrooms, White Truffle Butter Creamy Arborio Rice with Sautéed Seasonal Veggies

Roasted Pepper & Mozzarella Neapolitan

Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant

***Additional charge**

Dessert

Coffee & Tea
Assortment of Cookies