



The Formal Wedding Buffet

(4 or 5-Hour Event with Signature Stations)

SILVER TRAY BUTLER PASSED APPETIZERS *(Select Seven)*

Chicken Quesadillas~Vegetable Spring Rolls~Spanakopita~Chicken Satay~Mozzarella in Carrozza~Mansion Rice Rounds
Homemade Pizzettes alla Margherita~Raspberry & Brie Wrapped in Phyllo Pastry~Tomato Mozzarella Lollipops
Asian Teriyaki Dumplings~Nonna's Meatballs~Diver Scallops Wrapped in Bacon~Crispy Coconut Shrimp~Mini Quiche
Cocktail Franks Wrapped in a Demi-Glazed Pastry Puff~Beef Angus Sliders~Mac n' Cheese Bites~Buffalo Chicken Empanadas

Captain's Stations *(All Included)*

International Cheese Station~Cascade of Finest Quality Imported Cheeses featuring Imported Provolone, Parmesan, Sharp Cheddar, Gouda, Aged Gruyere, Brie, and Italian White Truffle, accompanied by Rustic Crackers

Mediterranean Antipasto Station~ Variety of Imported and House Made Thinly Sliced Italian Soppresata, Capicola, Genoa Salami, and Prosciutto di Parma served with Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Grilled Eggplant, Mediterranean Olives, and Prosciutto Stuffed Cherry Peppers

Pasta Station *(Select Two)*

Penne Vodka~Sautéed Onion in Pink Vodka Sauce with Prosciutto di Parma (optional)

Tortellini Alfredo~Tri-Color Tortellini in a Parmigiano-Reggiano Cream Sauce

Farfalle with Broccoli, Garlic & Oil~Sauteed Broccoli in Garlic & Oil, Finished with Parmesan Cheese

Millionaire Mac & Cheese~Elbow Pasta, Parmigiano-Reggiano Alfredo Sauce with Black Truffle Shavings

Cavatelli with Broccoli Rabe & Sausage~Fresh Cavatelli with Sautéed Broccoli Rabe and Italian Sausage in Garlic and White Wine Reduction

Rigatoni Bolognese~Ragu of Pork, Veal and Beef with Marinara Sauce

***Short Rib Ravioli**~Boneless Beef Rib Sautéed in Marinara Sauce over Homemade Cheese Ravioli

Salad *(Select Two)*

Mansion Mixed Greens~ Baby Field Greens, Red Onion, Grape Tomatoes, Cucumbers and Black Olives Served with Balsamic Vinaigrette

Caesar Salad~Hearts of Romaine, Garlic Croutons, Shavings of Parmigiano-Reggiano Cheese with Creamy Parmesan Dressing

Tomato & Mozzarella~Fresh Tomato & Homemade Mozzarella Drizzled with Extra Virgin Olive Oil & Fresh Basil



**Carving Stations (Available Upgrade)*

Glazed Virginia Ham ~ Vermont Oven Roasted Turkey ~ Seasoned Pastrami
Roasted Rack of Lamb ~ Slow Roasted Herb-Encrusted Pork Loin ~ Petite Filet Mignon
Peppercorn-Encrusted Prime Rib Au Jus ~ Chateaubriand

Entrees (Select Three)

Chef Signature Chicken Scarpiello ~ All White Chicken Breast, Potatoes & Cherry Peppers
Panko Crusted Chicken Francese ~ All White Chicken Breast Sautéed in Lemon White Wine Sauce
Chicken Marsala ~ All White Chicken Breast Sautéed with Mushrooms in a Brown Butter Marsala Wine Sauce
Chicken Cordon Bleu ~ Boneless Chicken Breast Stuffed with Imported Ham & Cheese in a White Wine Reduction Served with Crispy White Truffle Roasted Potatoes & Sautéed Broccoli
Cod or Tilapia ~ Pan Seared with White Wine & Beurre Blanc
***Alaskan Salmon** ~ Pan Seared with Herbed Brown Butter
Pernil Asado ~ Herb Encrusted Roasted Pork Shoulder
Pork Loin ~ Slow Roasted with Brown Sugar Maple Glaze
Argentinian Flank Steak ~ Rosemary Red Wine Reduction
Eggplant Stack ~ Fried Eggplant, Tomato, Homemade Mozzarella, Basil, Aged Balsamic & Extra Virgin Olive Oil Drizzle
Roasted Pepper & Mozzarella Neapolitan ~ Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant
Truffle Mushroom Risotto ~ Creamy Arborio Rice with Sautéed Seasonal Veggies with a Hint of Truffle

Sides (Select Three)

Bistro Fries ~ Rice Pilaf ~ Parmesan Encrusted String Beans ~ Crispy White Truffle Roasted Potatoes
Roasted Garlic Vegetable Medley ~ Red Bliss Smashed Potatoes
Crispy Cauliflower ~ Beer Battered Crispy Onion Rings

Desserts

Coffee, Tea & Assortment of Italian Cookies



Enhancements

OPEN BAR OR BEER & WINE

All Premium Liquors~A Vast Selection of Imported & Domestic Wines
Domestic Champagne~Domestic & Imported Beer
Customized Mocktails, Fruit Juices & Assorted Soft Drinks

WHITE DIAMOND APPETIZER SELECTIONS

Petite Filet Mignon Quesadillas~Herb-Roasted New Zealand Baby Lamb Chops
Smoked Salmon on Potato Latke~Tuna Tartare with Wasabi Mayo
Mozzarella in Carrozza~Homemade Pizzettes alla Margherita
Diver Scallops Wrapped in Hickory-Smoked Bacon
Crispy Coconut Shrimp Served with Asian Sauce~Miniature Homemade Maryland Crab Cakes
Roasted Red Pepper & Goat Cheese Crostini

Seafood Extravaganza~Clams on the Half Shell, Oysters on the Half Shell, Jumbo Shrimp Cocktail

Silver Chafing Dish~ Fried Calamari with Spicy Marinara Sauce, Clams Oreganato, Stuffed Mushrooms with Crabmeat

NY Deli Station~Pastrami, Corned Beef, Knish, Swiss Cheese, Rye Bread, Sauerkraut, Cole Slaw, Mustard

Asian Station & Noodle Bar~(Select Two) Chef Prepared Noodles Served with Your Choice of California Roll, Spicy Tuna Roll, Avocado Roll

DESSERTS

Italian Coffee Bar~ Espresso & Cordial Station

French Toast Station~Brioche Bread Dipped in Egg Batter Served with Sprinkles, Cookie Crumbles, Syrup, Cherries, Toffee & Whipped Cream

Homemade Ricotta Doughnuts or Fried Oreo Station~Served with Vanilla Ice Cream and Toppings

Chocolate-Dipped Fruit Station~Elegantly Dipped Strawberries, Pineapples & Bananas

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