



The Royal Event

~YOU ENVISION IT, WE CREATE IT~

PLATINUM OPEN BAR

All Premium Liquors~A Vast Selection of Imported & Domestic Wines

Domestic Champagne~Domestic & Imported Beer

Customized Mocktails, Fruit Juices & Assorted Soft Drinks

COCKTAIL RECEPTION

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

Carving Station~Your Choice of Glazed Virginia Ham, Vermont Oven Roasted Turkey, Seasoned Pastrami, Slow Roasted Pork Loin, Prime Rib Au Jus

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

SILVER TRAY BUTLER STYLE PASSED APPETIZERS

(Choice of Seven)

Mansion Rice Rounds

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

Nonna's Meatballs

Beef & Veal Meatballs Served With Heirloom Tomato Sauce

Kobe Beef Sliders

Served on Brioche Bun with Homemade Special Sauce

Mini Chicken Quesadillas

Shaved Grilled Chicken, Cheddar Cheese, Jalapenos, House Prepared Salsa

Petite Filet Mignon Quesadillas

Shaved Prime Filet Mignon, Cheddar Cheese, Roasted Red Peppers

Herb-Roasted Baby Lamb Chops

New Zealand Lamb Chops Seared to Perfection

Crispy Potato Latke with Smoked Salmon

Served with Sour Cream Chive Sauce

Tuna Tartare with Wasabi Mayo

Sushi Grade Tuna with Asian Spices

Franks Wrapped in a Blanket

Mini Hotdogs Wrapped in Pastry Puff with Sesame Seeds

Spanakopita

Fresh Spinach and Feta Cheese Wrapped in Phyllo Pastry

Raspberry & Brie Wrapped in Phyllo

Imported Brie Cheese and Raspberry Jam Stuffed in Phyllo Pastry

Vegetable Spring Rolls

Chinese-Style Vegetables with Sweet and Sour Sauce

Diver Scallops

Pan-Seared Scallops Wrapped in Bacon with Shallot Butter and White Wine Sauce

Small Pizzette

Grilled Pizza with Your Choice of Toppings

Chicken Satay

Grilled Chicken Breast, Spicy Peanut Sauce

Mozzarella Carrozza

Melty Buffalo Mozzarella Nestled in Italian Bread



SALAD COURSE *(Select One)*

- Signature Salad**~Arugula, Fennel, Cranberries, Red Onion and Goat Cheese Served with Raspberry Vinaigrette
Mansion Mixed Greens~Baby Field Greens, Red Onion, Grape Tomatoes, Cucumber, Black Olives Served with Balsamic Vinaigrette
Caesar Salad~Hearts of Romaine, Garlic Croutons, Shavings of Parmigiano-Reggiano Cheese with Creamy Parmesan Dressing
Tomato & Mozzarella Salad~Fresh Tomatoes & Mozzarella Drizzled with Olive Oil & Fresh Basil

PASTA COURSE *(Select One)*

- Penne Vodka**~Sautéed Onion in Pink Vodka Sauce with Prosciutto di Parma
Marinara~Homemade Heirloom Family Recipe
Tortellini Alfredo~Tri-Color Tortellini in a Parmesan Cream Sauce
Farfalle with Broccoli, Garlic & Oil~Sautéed Broccoli in Garlic and Oil, Finished with a Parmesan Cheese
Rigatoni Bolognese~Ragu of Pork, Veal and Beef with Homemade Marinara Sauce
Cavatelli with Broccoli Rabe & Sausage~Homemade Cavatelli with Sautéed Broccoli Rabe and Italian Sausage (optional) in Fresh Garlic & White Wine Reduction
Millionaire Mac & Cheese~Elbow Pasta, Parmesan, Alfredo Sauce with Black Truffle Oil
***Short Rib Ravioli**~Homemade Ravioli with Braised Short Rib Marinara Sauce

MAIN COURSE *(Select Three)*

- Panko Crusted Chicken Francese**~Chicken Breast Sautéed in Lemon White Wine Sauce Served with Potato Puree & Baby Vegetables
Chicken Saltimbocca ~Scalopini of Chicken, Prosciutto di Parma, Sage Served with Roasted Garlic Mashed Potatoes & Shitake Au Jus
Veal Sorrentino~Thinly Sliced Veal Topped with Prosciutto, Eggplant, & Mozzarella Served with Potato Puree & Baby Vegetables
Colossal Lump Crab Cake~Chef Prepared & Served over a Bed of Fresh Arugula & Roasted Red Peppers with Homemade Tartar Sauce
Alaskan Salmon~Pan-Seared & Topped with Herb Browned Butter Served with Polenta
Eggplant Stack~Fried Eggplant, Tomato, Homemade Mozzarella, Basil, Aged Balsamic & Extra Virgin Olive Oil Drizzle
Roasted Red 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
Prime Rib~Boned Out Prime Select Meat Au Jus Served with Bacon-Wrapped Vegetables & Bistro Fries
***Petite Filet Mignon**~Slow Roasted in a Port Wine Reduction & Served with Roasted Asparagus & Garlic Mashed Potatoes
***Mansion Surf & Turf**~Herb Marinated Petite Filet Mignon & Grilled Colossal Shrimp Skewers Served with Twice Baked Potatoes and Haricot Verts
***Chateaubriand**~Center Cut Filet of Tenderloin Grilled to Perfection and Served with Classic Bernaise Sauce

DESSERT

- Assortment of Homemade Italian Cookies & Pastries
Italian Espresso Coffee & Cordial Station



Enhancements

Carving Stations (*Served with Two Sides*)~Petite Filet Mignon~Chateaubriand

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

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

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

DESSERTS

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, Pineapple & Bananas

Mansion on Broadway~139 North Broadway, White Plains, NY 10603
914-949-6900~www.MansionOnBroadway.com