

# Signature Wedding Menu

## Cocktail Hour

### Champagne

Passed Upon Arrival

## Butler Style Passed Hors d'Oeuvres

*with Dendrobium Orchids - Served on Silver Trays*

- |  |  |
|--|--|
| Shrimp Tempura   | Shrimp Dumplings                       |
| Coconut Shrimp   | Scallops Wrapped in Bacon              |
| Cerviche atop Porcelain Spoons                                   | Vegetable Spring Rolls                 |
| Herbed Goat Cheese in Puff Pastry                                | Chicken or Vegetable Pot Stickers      |
| Spinach & Feta Cheese Phyllo Triangles                           | Plum Tomato Bruschetta                 |
| Italian Sausage wrapped In Pastry                                | Exotic Cheese Quesadilla               |
| Assorted Mini Quiche   | Beef Empanadas                         |
| Mini Crab Cakes  | Fried Chicken Winglets                 |
| Cocktail Franks  | Sliced Filet Mignon on Fried Plantains |
| Roasted Eggplant & Gorgonzola in Puff Pastry                     |  |
| Baby Lamb Chops Marinated in Balsamic Vinegar, Garlic & Rosemary |  |

## Traditional Tuscan Table

- Tuscan Bean Salad • Bruschetta • Seafood Salad  
Sautéed Long Hot Peppers & Roasted Red Peppers  
Homemade Mozzarella with Sliced Beef Steak Tomatoes  
Artichoke Hearts • Sundried Tomatoes & Olives

## Grilled Vegetable Station

- Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini  
Asparagus • Marinated Grilled Portabello Mushrooms

## Fresh Bread Station

- Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

## Italian Antipasto Meats

- Prosciutto • Sopressata • Cappicola • Mortadella  
Genoa Salami • Sliced Pepperoni • Provolone

## *Pasta Stations*

*(Choice of Two Pastas)*

Cavatelli • Penne • Tortellini • Orrechiette • Rigatoni  
Farfalle • Fussili • Ravioli

*(Choice of Two Sauces)*

Bolognese • Alla Vodka • Alla Panna  
Broccoli Rabe & Sausage • Filetto di Pomodoro  
Marinara • Primavera • Pesto

## *Carving Station*

*(Choice of Two)*

Roasted Breast of Turkey  
Salmon en Croute  
Flank Steak

Glazed Virginia Ham  
Prime Rib  
\*Rack of Lamb  
\*Rack of Veal

Stuffed Loin of Pork  
Corned Beef  
\*Roast Suckling Pig

## *Asian Pacific Rim*

Thai Pork Harumaki

*Thin Pastry Wrappers Filled with Savory Shredded Pork and Thai Spices*

Sesame Chicken  
*with Ginger Plum Sauce*

Steamed Vegetable Dim Sum

Beef Negimaki

*Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce*

Peking Duck Station

*Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce*

## *International Cheese Station*

Fine Imported and Domestic Cheeses to Include:

Parmigiano Reggiano • Asiago • Cheddar • Muenster  
Pepper Jack • Dill Cheese • Swiss Cheese • Bleu Cheese

Fresh Figs Wrapped in Prosciutto and Gorgonzola Cheese *(Seasonal)*

Decorated with Assorted Grapes and Fresh Fruit

## *Hot Chafing Dishes*

*(Choice of Four)*

Shrimp Scampi  
Swedish Meatballs  
Crabmeat Stuffed Mushrooms  
Fried Calamari  
Pierogies with Caramelized Onions

Mussels Marinara or Fra Diavolo  
Clams Oreganata  
Eggplant Rollatini  
Risotto with Wild Mushrooms  
Sausage & Broccoli Rabe

*Items Marked with an \* are Available at an Additional Charge*

*Also Available:*

*Custom Ice Sculpture with*

*Raw Bar with Chef*

Colossal Shrimp Cocktail

Fresh Shucked Little Neck Clams on the Half Shell

Fresh Shucked Seasonal Oysters on the Half Shell

*Accompanied by Traditional Cocktail Sauce and Fresh Lemon Wedges*

*Elegant Sushi Bar Display*

*Chef Preparing Made-to-Order Hand Made Rolls*

California Rolls • Spicy Tuna Rolls • Yellow Tail & Salmon

*Served with Fresh Ginger, Wasabi and Soy Sauce*

*Fajita Station*

Specially Seasoned Chicken, Steak & Vegetables

Rolled in a Warm Floured Tortilla

Served with Spicy Salsa, Sour Cream, Guacamole & Jalapeno

*Brooklyn Deli Station*

*Choice of Two*

Hot Pastrami, Corned Beef or Brisket

Served with Potato Pancakes, Sour Cream, Apple Sauce, Chopped Liver, Sauerkraut,

Rye Bread & Spicy Brown Mustard

*Kabob Station*

Lightly Seasoned Beef, Chicken, Shrimp  
and Vegetable Kabobs

Served Hot Off the Grill

*Seafood Paella*

Sea Scallops, Shrimp, Calamari, Mussels,

Clams and Fresh Fish Pieces

Over a Bed of Saffron Rice

*Asian Stir Fry*

Chicken, Beef or Vegetable Stir-Fry

Served Hot Off the Wok with Fried Rice

*Polish Kitchen*

Old World Style Pierogies

Sautéed in Hot Butter & Onions with Grilled Kielbasa & Sauerkraut

# Reception

## Champagne Toast

### First Course

(Choice of One)

Tri-Color Salad • Caesar Salad • Mixed Greens with Fresh Mozzarella • Waldorf Salad • Mozzarella Napoleon  
Seasonal Mixed Greens with Apples, Walnuts & Gorgonzola Cheese • Red & Golden Beets with Goat Cheese Over Baby Arugula  
Homemade Manicotti with Fresh Tomato Basil Sauce • Lobster Ravioli with a Seafood Bisque Sauce  
Butter Nut Squash Ravioli with a Light Butter Sauce and Microgreens • A Variety Of Soups: Chicken Soup, Vegetable Soup,  
Minestrone Soup, Italian Wedding Soup, Broccoli Cheddar Soup, Cream of Mushroom, Cream Of Broccoli, and Potato Leek Soup

### Intermezzo

Array of Sorbets to Cleanse the Palate

## Entrées

### Beef

Chateaubriand in a Burgundy Truffle Sauce  
Grilled Filet Mignon in a Peppercorn Sauce  
Roast Sirloin of Beef in a Wild Mushroom Sauce  
\*Rack of Lamb or Rack of Veal

### Fish

Salmon in a Dill Beurre Blanc Sauce  
Salmon with a Horseradish Crust  
Salmon with Chopped Tomato in a Balsamic Reduction  
Stuffed Fillet of Sole with Crabmeat  
Fillet of Sole Francaise, Piccata or Meuniere  
\*Mahi Mahi, Sea Bass or Halibut

### Chicken

Chicken Francaise, Marsala or Piccata

Chicken Sanzari  
*Francaise Style with Diced Tomato Capers in a Pinot Grigio Sauce*  
Chicken Champagne  
*Sautéed Mushrooms in a Champagne Cream Sauce*

Chicken Asiago  
*French Cut and Stuffed with Asiago Cheese, Spinach,  
Stuffed French Chicken Breast  
with Wild Rice, Dried Fruits & Nuts in a Garlic Roasted Rosemary Sauce*

Chicken Sorrentino

*Topped with Eggplant, Prosciutto di Parma & Fresh Mozzarella in a Tomato Sauce Pignoli Nuts, Sundried Tomatoes in a Garlic Demi-Glaze*  
*Chefs Choice of Vegetable and Potato • Vegetarian and Dietary Meals are also Available*

### Dessert

Elegant Multi-Tiered Wedding Cake  
*Prepared in a Variety of Styles*  
Coffee, Decaffeinated Coffee and Tea  
International Coffees, Espresso, Cappuccino and After Dinner Cordials

## Also Available:

### Viennese

Chocolate Fountain

*with Fresh Strawberries, Bananas, Pretzels and Marshmallows*

Macedoine of Fresh Fruits  
Flambé Station

Homemade Chocolate Mousse  
Homemade Zeppolis

Miniature Italian Pastries  
Bananas Foster

Assorted Butter Cookies  
Zambaglione

Ice Cream Station with Toppings  
Chocolate Covered Berries  
Assorted Cakes

*A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies*

*Items Marked with an \* are Available at an Additional Charge*

# Bar/Bat Mitzvah Menu

Premium Open Bar throughout your Affair  
Five Hours of Premium Liquors, Champagne, Red and White Wine

## Cocktail Hour

As your guest arrive at The Stony Hill Inn they will be greeted by our professional staff serving:

## Butler Style Passed Hors d'Oeuvres

*with Demdrobian Orchids - Served on Silver Trays*

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|--|--|
| Vegetable Spring Rolls   | Stuffed Mushroom Caps with Spinach     |
| Baked Brie with Raspberry Purée                                  | Fried Chicken Winglets                 |
| Spinach & Feta Cheese Phyllo Triangles                           | Cocktail Franks                        |
| Roasted Eggplant & Gorgonzola in Puff Pastry                     | Sliced Filet Mignon on Fried Plantains |
| Exotic Cheese Quesadilla   | Plum Tomato Bruschetta                 |
| Beef Empanadas   | Potato Knish                           |
| Baby Lamb Chops Marinated in Balsamic Vinegar, Garlic & Rosemary |  |

## Traditional Tuscan Table

- Tuscan Bean Salad • Bruschetta  
Sautéed Long Hot Peppers & Roasted Red Peppers  
Homemade Mozzarella with Sliced Beef Steak Tomatoes  
Artichoke Hearts • Sundried Tomatoes & Olives

## Grilled Vegetable Station

- Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini  
Asparagus • Marinated Grilled Portabello Mushrooms

## Fresh Bread Station

- Bread Displayed with Foccacia • Italian Panella • Italian Bastone • French Baguette

## Pasta Stations

*(Choice of Two Pastas)*

- Cavatelli • Penne • Tortellini • Orrechiette • Rigatoni  
Farfalle • Fussili • Ravioli

*(Choice of Two Sauces)*

- Bolognese • Alla Vodka • Alla Panna • Broccoli Rabe with Garlic & Oil  
Filet di Pomodoro • Marinara • Primavera • Pesto

## Carving Station

*(Choice of Two)*

- |                          |               |               |
|--------------------------|---------------|---------------|
| Roasted Breast of Turkey | Prime Rib     | Flank Steak   |
| Salmon en Croute         | *Rack of Lamb | *Rack of Veal |

*Items Marked with an \* are Available at an Additional Charge*

## *Brooklyn Deli Station*

Choice of: Hot Pastrami, Corned Beef or Brisket  
Served with Potato Pancakes, Sour Cream, Apple Sauce, Chopped Liver, Sauerkraut,  
Rye Bread & Spicy Brown Mustard

## *Asian Pacific Rim*

Thai Chicken Harumaki

*Thin Pastry Wrappers Filled with Savory Shredded Chicken and Thai Spices*

Sesame Chicken

*with Ginger Plum Sauce*

Steamed Vegetable Dim Sum

Beef Negimaki

*Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce*

Peking Duck Station

*Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce*

## *Asian Stir Fry*

Chicken, Beef or Vegetable Stir-Fry  
Served Hot Off the Wok with Fried Rice

## *Kabob Grill*

Lightly Seasoned Beef, Chicken, Fish and Vegetable Kabobs  
Served Hot Off the Grill

## *International Cheese Station*

Fine Imported and Domestic Cheeses to Include:  
Parmigiano Reggiano • Asiago • Cheddar • Muenster  
Pepper Jack • Dill Cheese • Swiss Cheese • Bleu Cheese  
Decorated with Assorted Grapes and Fresh Fruit

## *Hot Chafing Dishes*

*(Choice of Three)*

Swedish Meatballs

Eggplant Rollatini

Cheese Blintzes with Fresh Berries

Risotto & Wild Mushrooms

Pierogies with Caramelized Onions

## *Elegant Sushi Bar Display*

*Chef Preparing Made-to-Order Hand Made Rolls*

California Rolls • Spicy Tuna Rolls

Yellow Tail & Salmon

*Served with Fresh Ginger, Wasabi and Soy Sauce*

# Reception

## Champagne Toast

## Challah Bread • Candle Lighting

## First Course

*(Choice of One)*

Tri-Color Salad • Caesar Salad • Mixed Greens with Fresh Mozzarella • Waldorf Salad  
Homemade Manicotti with Fresh Tomato Basil Sauce  
Butter Nut Squash Ravioli with a Light Butter Sauce and Microgreens

## Intermezzo

Array of Sorbets to Cleanse the Palate

## Entrées

### Beef

Chateaubriand in a Burgundy Truffle Sauce  
Grilled Filet Mignon in a Peppercorn Sauce  
Roast Sirloin of Beef in a Wild Mushroom Sauce  
\*Rack of Lamb or Rack of Veal

### Fish

Salmon in a Dill Beurre Blanc Sauce  
Salmon with a Horseradish Crust  
Salmon with Chopped Tomato in a Balsamic Reduction  
Stuffed Fillet of Sole with Crabmeat  
Fillet of Sole Francaise, Piccata or Meuniere  
\*Mahi Mahi, Sea Bass or Halibut

### Chicken

Chicken Francaise, Marsala or Piccata

#### Chicken Sanzari

*Francaise Style with Diced Tomato Capers in a Pinot Grigio Sauce*

#### Chicken Asiago

*French Cut and Stuffed with Asiago Cheese, Spinach, Pignoli Nuts,  
Sundried Tomato in a Garlic Demi Glaze*

#### Chicken Champagne

*Sautéed Mushrooms in a Champagne Cream Sauce*

#### French Chicken Breast Stuffed

*with Wild Rice, Dried Fruits & Nuts in a Garlic Roasted Rosemary Sauce*

*Chefs Choice of Vegetable and Potato • Vegetarian and Dietary Meals are also Available*

### Dessert

#### Cake of Occasion

*Prepared in a Variety of Styles*

Coffee, Decaffeinated Coffee and Tea

International Coffees, Espresso, Cappuccino and After Dinner Cordials

## Also Available

### Viennese

#### Chocolate Fountain

*with Fresh Strawberries, Bananas, Pretzels and Marshmallows*

Macedoine of Fresh Fruits  
Flambé Station

Homemade Chocolate Mousse  
Homemade Zeppolis

Miniature Italian Pastries  
Bananas Foster

Assorted Butter Cookies  
Zambaglione

Ice Cream Station with Toppings  
Chocolate Covered Berries  
Assorted Cakes

*A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies*

*Items Marked with an \* are Available at an Additional Charge*

# Children's Bar/Bat Mitzvah Menu

## Cocktail Reception Menu

### Passed Hors d'Oeuvres

Cocktail Franks  
Potato Pancakes  
Mozzarella Sticks

Pizza Bagels  
Chicken on a Stick  
Fried Chicken Winglets

Exotic Cheese Quesadilla  
Sliders  
Hot Dog Cart

### Potato Martini Station

Features Freshly Whipped Potatoes with a Variety of Toppings:  
Crisp Fresh Cut Bacon • Sour Cream • Broccoli Florets  
Chives • Cheddar Cheese • Caviar

### Grill Station

Sliders  
Mini Philly Cheese Steak Sandwiches  
Mini Meatball Sub

### Taco Station

Freshly Prepared Chicken and Beef with a Variety of Toppings:  
Cheese • Sour Cream • Guacamole • Lettuce • Tomato

### Salad Station

Classic Caesar Salad  
Stony Hill Inn Salad

### Children's Reception

(Choice of Four)

Penne Alla Vodka  
Baked Ziti  
Cheese Blintzes with Fresh Berries  
Chicken Fingers  
Chicken Parmigiani  
Chicken Francaise  
Boneless Turkey Breast with Gravy  
Italian Meatballs  
French Fried Potatoes

### Dessert

Cake of Occasion  
Ice Cream Sundaes  
Chocolate Mousse with Whipped Cream  
Popcorn Stand





# Wedding Brunch Presentation

## Champagne Toast

## Unlimited Bellinis & Mimosas

## Butler Style Passed Hors d'Oeuvres

Coconut Shrimp  
Scallops Wrapped in Bacon  
Herbed Goat Cheese in Puff Pastry  
Roasted Eggplant & Gorgonzola in Puff Pastry  
Cocktail Franks  
Sweet & Hot Sausage Puff Pastry

Shrimp Dumplings  
Vegetable Spring Rolls  
Spinach & Feta Cheese Phyllo Triangles  
Fried Chicken Winglets  
Plum Tomato Bruschetta  
Exotic Cheese Quesadilla

## Pasta Station

(Choice of Two)

Penne Alla Vodka • Farfalle Alfredo • Bowtie Marinara  
Rigatoni Filetto di Pomodoro • Orchiette Broccoli, Garlic & Oil

## Hot Carving Station

(Choice of One)

Breast of Turkey • Stuffed Loin of Pork  
Glazed Virginia Ham • Flank Steak

## Omelet Station

Assorted Vegetables, Meats and Cheeses

## Cold Displays

Caesar Salad • House Salad  
Display of Assorted Fresh Fruits

## Hot Chafing Dishes

(Choice of Four)

Eggs Benedict • French Toast • Bacon • Breakfast Sausage  
Cheese Blintzes with Fresh Berries • Breakfast Potatoes (Included)  
Chicken Marsala • Chicken Francaise  
Eggplant Rollatini • Grilled Salmon with Horseradish Crust

## Assorted Danish, Muffins & Bagels

with Traditional Accompaniments

## Assorted Juices & Soft Drinks

Orange Juice • Grapefruit Juice • Tomato Juice

## Traditional Tuscan Table

Tuscan Bean Salad • Bruschetta • Sundried Tomatoes  
Sautéed Long Hot Peppers & Roasted Red Peppers  
Homemade Mozzarella with Sliced Beef Steak Tomatoes  
Artichoke Hearts • Sundried Tomatoes & Olives

## Grilled Vegetable Station

Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini  
Asparagus • Marinated Grilled Portabello Mushrooms

## Fresh Bread Station

Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

## Italian Antipasto Meats

Prosciutto • Sopressata • Cappicola • Mortadella  
Genoa Salami • Sliced Pepperoni • Provolone

## Raw Bar Display

Colossal Shrimp Cocktail • Fresh Shucked Clams on the Half Shell • Fresh Shucked Seasonal Oysters on the Half Shell  
*Accompanied by Traditional Cocktail Sauce and Fresh Lemon Wedges*

## Dessert

Elegant Multi-Tiered Wedding Cake  
*Prepared in a Variety of Styles*  
Coffee, Decaffeinated Coffee and Tea

## Also Available:

### Viennese

Chocolate Fountain

*with Fresh Strawberries, Bananas, Pretzels and Marshmallows*

Macedoine of Fresh Fruits	Homemade Chocolate Mousse	Miniature Italian Pastries
Assorted Butter Cookies	Flambé Station	Homemade Zeppolis
Zambaglione	Ice Cream Station with Toppings	Chocolate Covered Berries
	Assorted Cakes	

*A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies*