

# MANSSION

on Broadway

## The ROYAL Event

“YOU ENVISION IT, WE CREATE IT”

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

Champagne & Strawberries for Guests upon Arrival  
White Glove, Butler Service and Personal Attendant for Bride & Groom throughout entire event  
Choice of any selection from our “Personal Touch” or “Delectable Delights” Menus  
Platinum Open Bar, Formal Dais, Bridal Suite Exclusively for Bride, Groom, & Bridal Party

### Cocktail Reception

**Imported Cheese Platter & Antipasto Display:** Cascade of Finest Quality Cheeses Accompanied by Rustic Crackers Garnished with a Variety of Fruits. Variety of Imported and House Made Italian Soppresata, Capicola, Genoa Salami, Prosciutto di Parma served with Marinated Mushrooms, Roasted Red Peppers, Olives, Artichoke Hearts, and much more!

**Carving Station:** Choice of Pastrami, Ham, Turkey, or Lamb

**Seafood Station:** Crispy Fried Calamari served with Marinara Sauce, Baked Clams with Garlic, Breadcrumbs, and Herbs, Raw Bar (Market Price)

**Silver Tray Butler Style Passes Hors D'Oeuvres**

*(Choice of 7, chef chooses 5)*

#### **Mansion Rice Rounds**

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

#### **Nonna's Meatballs**

Pork, Veal, Beef Meatballs with Grilled Garlic Ciabatta Bread

#### **Beef Angus Sliders**

Served On Brioche Bun with Homemade Market Sauce

#### **Small Pizzette**

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

#### **Petite Filet Mignon Quesadillas**

Prime Petite Filet, Cheddar Cheese, Jalapenos with a House Made Salsa

#### **Mini Crab Cakes**

Lump Crab Meat and Seasonings served with Tartar Sauce

#### **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 with shallot butter and white wine sauce

#### **Tomato Mozzarella Lollipops**

Tomato, Mozzarella Stacked in Balsamic Reduction

#### **Teriyaki Dumplings**

Pan-seared then steamed or deep fried with Asian Teriyaki Dipping Sauce

#### **Crispy Coconut Shrimp**

Served with our Homemade Asian Sauce

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

## 1<sup>st</sup> Course: Choice of Salad

### *Caesar Salad*

Romaine Hearts, Black Pepper Croutons, & Classic Cesar Dressing

### *Signature Salad*

Fresh Arugula, Fennel, Cranberries, Red Onion, & Goat Cheese Served with Raspberry Vinaigrette

### *Tomato & Mozzarella*

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

### *Mansion Mixed Greens*

Baby Greens with Fresh Herbs & Champagne Vinaigrette

## 2<sup>nd</sup> 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

### *Cavatelli with Broccoli Rabe & Sausage*

Homemade Cavatelli with Broccoli Rabe & Italian Sausage

### *Millionaire Mac & Cheese*

Parmesan, Alfredo Sauce with Black Truffle Shavings

### *Short Rib Ravioli (recommended for plated only)*

Braised Short Rib Marinara

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3<sup>rd</sup> Course: Entrée

(Choice of 3)

## *Chicken, Fish, Beef & Pork*

### *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 served with Bacon-Wrapped Vegetables and Garlic Potato Puree

### *Petite Filet Mignon*

Dutch Mashed Potatoes with Bacon Wrapped Roasted Veggies

### *Filet of Sole*

Stuffed with Crabmeat and Risotto White Wine Tarragon Butter Sauce served and Fried Cauliflower

### *Salmon*

Pan-seared with Herbed Brown Seasonal Veggies and Garlic Potato Puree

## *Vegetarian*

### *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

### **Royal Event:**

Select One Item from our  
Personal Touch

Or

Delectable Delights Menu

(excludes seafood)

*Assortment of Italian Pastries, Coffee & Tea*

*Any special requests such as gluten free, vegetarian or other will be gladly accommodated by our Executive Chef.*