

MANSSION
on Broadway
 Est. 1899

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, Chair Covers & Choice of Fine Linens
Bridal Suite Exclusively for Bride, Groom, & Bridal Party

Cocktail Reception

Imported Cheese Platter: Cascade of Finest Quality Cheeses Accompanied by Rustic Crackers Garnished with a Variety of Fruits

Appetizer Chafing Stations: Fried Calamari & Baked Clams. Raw Bar (Market Price)

Silver Tray Butler Style Passes Hors D’Oeuvres
 (Choice of 7, chef chooses 5)

<p><i>Mansion Rice Rounds</i> Hot and Sweet Sausages, 4-cheese Risotto, Breaded and Deep Fried Served with Tomato Sauce</p> <p><i>Nonna’s Meatballs</i> Pork, Veal, Beef Meatballs with Grilled Garlic Ciabatta Bread</p> <p><i>Beef Angus Sliders</i> Served On Brioche Bun with Homemade Market Sauce</p> <p><i>Small Pizzette</i> Grilled Pizza with a Variety of Toppings</p> <p><i>Chicken Satay</i> Grilled Chicken Breast, Spicy Peanut Sauce</p> <p><i>Mini Quiche</i> Quiche with Cheese and Broccoli, Spinach or Beef</p> <p><i>Mini Chicken Quesadillas</i> Shaved Grilled Chicken, Cheddar Cheese, Jalapenos with a House Made Salsa</p> <p><i>Mac n’ Cheese Bites</i> Small rounds of Millionaire’s Mac N Cheese</p> <p><i>Breaded Zucchini</i> Italian-breaded seasoning on zucchini</p> <p><i>Mozzarella Carrozza</i> Fresh Buffalo Mozzarella in a carriage</p> <p><i>Beef Wellington</i> Ground Beef and Mushrooms in A Jus Reduction</p>	<p><i>Buffalo Chicken Empanadas</i> Chicken-stuffed Empanadas</p> <p><i>Franks Wrapped in a Blanket</i> Mini Hotdogs wrapped in pastry puff with sesame seeds</p> <p><i>Spanakopita</i> Fresh Spinach and Feta Cheese wrapped in Phyllo pastries</p> <p><i>Raspberry & Brie Wrapped in Phyllo</i> Imported Brie Cheese and berries stuffed in pastries</p> <p><i>Vegetable Spring Rolls</i> Chinese-style vegetables with sweet and sour sauce</p> <p><i>Crab Spring Rolls</i> Lump crab meat, Julienne Vegetables, Asian dipping sauce</p> <p><i>Diver Scallops</i> Pan-seared scallops with shallot butter and white wine sauce</p> <p><i>Barbequed Spare-Ribs</i> Slow Braised Spare-ribs skewered in a Barbeque Sauce</p> <p><i>Tomato Mozzarella Lollipops</i> Tomato, Mozzarella Stacked in Balsamic Reduction</p> <p><i>Teriyaki Dumplings</i> Pan-seared then steamed or deep fried with Asian Teriyaki Dipping Sauce</p> <p><i>Stuffed Mushrooms</i> Fresh Mushroom Caps Stuffed with Herbs, Garlic and Bread Crumbs</p>
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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 Cesar 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***

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3rd 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

***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

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 cost*

ROYAL EVENT: Select One

Ham or Turkey Carving Station

Fajita Fiesta

Hog Dog Haven

Pasta Paradise (Bolognese or Carbonara)

Mashed Potato Martini Bar

Slider Station

Homemade Ricotta Doughnuts or Fried Oreos

Sundae Shop

Assortment of Italian Pastries, Coffee & Tea