

MANSSION

on Broadway

The Mansion Wedding

“YOU ENVISION IT, WE CREATE IT”

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

Passed Champagne & Strawberries for Guests upon Arrival
White Glove Butler Service

Beer & Wine or Premium Open Bar Option, 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: Select Ham or Turkey Carving Station

Custom Station: Select One from Custom Stations (excludes seafood)

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

Mini Chicken Quesadillas

Shaved Grilled Chicken, Cheddar Cheese, Jalapenos with a House Made Salsa

Mac n' Cheese Bites

Small rounds of Millionaire's Mac N Cheese

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

Jalapeno Poppers

Breaded Jalapeno Peppers Baked Stuffed with Cream Cheese

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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

Homemade 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 Per Person Cost**

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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 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

*additional per person cost

Dessert

Assortment of Italian Cookies
Coffee & Tea

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