

MANSSION

on Broadway
Est. 1899

The Wedding Formal Buffet

(5-Hour Event with Signature Stations)

Full Open Bar or Beer & Wine Package Available

Premium Liquors~Premium Wines~Champagne~Domestic and Imported Beers~Fruit Juices and Assorted Soft Drinks

Warm Beginnings Passed Hors d'Oeuvres

A Deluxe Selection of Eight Hors d'Oeuvres Passed Butler Style

Chicken Quesadillas~Vegetable Spring Rolls~Spanakopita~Chicken Satay~Mozzarella in Carrozza~Mansion Rice Rounds
Homemade Pizzettes alla Margherita~Raspberry & Brie Wrapped in Phyllo Pastry ~Tomato Mozzarella Lollipops
Asian Teriyaki Dumplings~Crab Spring Rolls~Nonna's Meatballs~Diver Scallops Wrapped in Bacon~Crispy Coconut Shrimp
Cocktail Franks Wrapped in a Demi-Glazed Pastry Puff~Beef Angus Sliders~Mac n' Cheese Bites~Mini Quiche ~Buffalo Chicken Empanadas

Captain's Stations (All Included)

International Cheese Station~Imported/Domestic Cheeses Served with Rustic Crackers & Breads

Fresh Fruit Cornucopia~Beautifully Presented Seasonal Fresh Fruit

Antipasto Station~Fresh, Thinly Sliced Imported Prosciutto, Sopressata, Capicollo, Mortadella & Genoa Salami

Pasta Station (Select Two)

Rigatoni Bolognese~Ragu of Pork, Veal and Beef with Marinara Sauce

Cavatelli with Broccoli Rabe & Sausage~Fresh Cavatelli with Sautéed Broccoli Rabe and Italian Sausage in Garlic and White Wine Reduction

Penne alla Vodka~Sautéed Onion in Pink Vodka Sauce with Prosciutto di Parma (optional)

Tortellini Alfredo~Tri-Colored Tortellini in a Parmigiano-Reggiano Cream Sauce

Penne with Broccoli, Garlic & Oil~Sautéed Broccoli in Garlic & Oil, Finished with Parmesan Cheese

Gouda Mac & Cheese~Elbow Pasta, Parmigiano-Reggiano Alfredo Sauce with Black Truffle Shavings

***Short Rib Ravioli**~Boneless Beef Rib Sautéed in Marinara Sauce over Homemade Cheese Ravioli

Salad (Select Two)

Mansion Mixed Greens~ Baby Field Greens, Red Onion, Grape Tomatoes, Cucumbers and Black Olives Served with Balsamic Vinaigrette

Caesar Salad~Romaine, Garlic Croutons, Shavings of Parmigiano-Reggiano Cheese with Creamy Parmesan Dressing

Tomato & Mozzarella~Fresh Tomato & Homemade Mozzarella Drizzled with Extra Virgin Olive Oil & Fresh Basil

**Carving Stations (Additional)*

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Roasted Rack of Lamb~Seasoned Pastrami~Herb-Encrusted Pork Loin
Peppercorn-Encrusted Prime Rib Au Jus~Glazed Virginia Ham~Vermont Oven Roasted -Turkey

Entrees (Select Three)

Chef Signature Chicken Scarpiello~All White Chicken Breast, Potatoes & Cherry Peppers
Panko Crusted Chicken Francese~All White Chicken Breast Sautéed in Lemon White Wine Sauce
Chicken Marsala~All White Chicken Breast Sautéed with Mushrooms in a Brown Butter Marsala Wine Sauce
Nonna's Roasted Chicken~All White Chicken Breast Sautéed with Hen of Woods Mushrooms & Garlic in Natural Au Jus
Pernil Asado~Herb Encrusted Roasted Pork Shoulder
Pork Loin~ Slow Roasted with Brown Sugar Maple Glaze
Herb-Marinated Flank Steak~Rosemary Red Wine Reduction
Cod or Tilapia~Pan Seared with White Wine & Beurre Blanc
Eggplant Rollatini~Stuffed with Herbed Ricotta
Roasted Pepper & Mozzarella Neapolitan~Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant
Risotto Primavera~Creamy Arborio Rice with Sautéed Seasonal Vegetables
***Salmon**~Pan Seared with Herbed Brown Butter
***Garlic Beef Tenderloin**~Slow Roasted in a Port Wine Reduction

Sides (Select Two)

Bistro Fries~Rice Pilaf~Parmesan Encrusted String Beans~Truffle Roasted Potatos~Roasted Garlic Vegetable Medley~Red Bliss Smashed Potatos
Crispy Cauliflower~Creamed Spinach~Beer Battered Crispy Onion Rings~Biscuits in Gravy

Desserts

Coffee, Tea & Assortment of Italian Cookies

Please see our Personal Touch Menu for additional station options & add ons.

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914-949-6900~www.MansionOnBroadway.com

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