

Cocktail Hour

Guests are greeted with champagne in fluted glasses and garnished with fresh strawberries Served by white gloved attendants

Have your guests enjoy their favorite Martini that is prepared by an Attendant. From an Enticing Green Apple Martini with Fresh apple wedge, to an alluring Cosmopolitan, to an exotic Blue Lagoon Serve your guests in a most unique way

Full Open Bar

All premium liquors including:

Frozen Drinks

California and Imported Wines

Imported & Domestic Beers

Soft Drinks

Fruit Juices

How D'Course

(Passed Butler Style)

Tempura Shrimp	Chicken Teriyaki on Skewers
Stuffed Artichoke Hearts	Jalapeno' Poppers
Chicken And Shrimp Cornet	Chicken Quesedilla
Shrimp Casino	Shrimp Cocktail
Lamb Konfte Satay	Mini Wellingtons
Pistachio Chicken	New Orleans Wings
Tyropita	Assorted Mini Quiche'
Cantonese Dumplings	Ale Battered Mozzarella Sticks
Fried Wonton & Shumai with Ginger Sauce	Spanakopita
Lobster En Croute'	Polynesian Coconut Shrimp
Cocktail Franks in Puff Pastry	Crab & Brie in Phyllo Logs
Tuna Kabobs	Shrimp and Artichoke Twists
	Mini Kobe Burgers

Mediterranean Antipasto Display

Elegant Display brimming with Fresh Crudite' and Assorted Herbed Dips

Grilled & Roasted Red Bell Peppers- Tri Color Insalata de Pasta-Authentic Chinese Noodle Salad

Basil & Vinaigrette Marinated Fresh Buffalo Mozzarella & Plum Tomatoes

Red Caviar Roe Spread- Insalata de Pulpo- Insalata di Mare in a Lemon Vinaigrette- Cous Cous Salad

Authentic Calamata Olives- Stuffed Grape Leaves- Imported Toursi

Greek Feta Cheese- Fresh Garlic Remoulade-Smoked Norwegian Salmon Display

Smoked Trout- Pastrami Salmon- Swedish Gravlax & Lakerda- An elaborate Assortment of Seasonal Sliced Fruit

Olive Oil Grilled Vegetables which includes:

Eggplant, Yellow Squash, Zucchini, Vidalia Onions and Portobello Mushrooms

Drizzled Lightly with Freshly Shaved Reggiano Parmesan Cheese

A Lavish Salumeria Station which Includes:

Premium Hand Carved Meats of Prosciutto, Sweet Cappicola, Mortadella, Genoa Salami

Fire Roasted Smoked Turkey Breast and Canadian Ham

Chefs Carving Station

(Choice of two)

Prime London Broil	Dijon Chicken Cordon Bleu
Open Range Roast Turkey	New Zealand Leg of Lamb
Black Angus Shell of Beef	Roast Loin of Pork Peppercorn
Glazed Virginia Ham	Roast Baby Suckling Pig
Encrusted Baby Rack of Lamb	

Silver Chafing Dishes

Eggplant Rollatine

Sesame Chicken

Filet Mignon

Barolo

(In Addition to the three dishes above, select four from the list below)

Chorizo with Rice	Artichokes Oreganata
Cajun Louisiana Shrimp	Mozzarella En Carozza
Clams Casino	Maryland Crabcakes
Swedish Meatballs	Clams Oreganata
Zuppa Di Clams	Fried Plantains/Baccalitoes
St.Louis Baby Back Ribs	Mini Beef Wellingtons
Arringina (Rice Balls)	Oysters Rockefeller
Honey Mustard Pecan Chicken	Chicken Piccata
Peking Duckling in a Black Cherry Sauce	Braised Thai Beef and Broccoli
Italian Sausage & Mixed Peppers	Crepes stuffed with Seafood
Chicken Tenders in Tomato and Wild Mushroom Sauce	Calamari Fritti with Zesty Marinara
Veal Scallopine in a Creamy Shallot Sauce	Mushroom Caps Stuffed with Savory Crabmeat
Authentic Polish Kielbasa Homemade Pierogies	Sweet Onion Smothered Pepper Steak
Mushroom Risotto with Sauteed Chicken	Seafood Paella with Shrimp
Little Neck Clams and Scallops over Saffron Rice	Sautéed Louganiko and Broccoli Rabe and Cannellini Beans in Virgin Olive Oil

International Wine and Cheeses

The Finest Wines from Across the Globe Gather Around this Lavish Display to Entice the Connoisseurs with Exquisite Tastes. Featuring Merlot, Cabernet Sauvignon, Pinot Grigio and Fume Blanc from the Finest Vineyards of California, France and Australia.

Various Imported Cheeses Consisting of Imported Brie, Roquefort, Havarti, Swiss, Pepperjack, Kasseri, Smoked Gouda, Red Holland Edam, Wensleydale with Cranberries & Danish Fontina also decorate this Arrangement with Custom Fruit Sculptures Designed by our Garde Manger Accented with White and Black Champagne Grapes.

Asian Web Station

(Choice of One)

Cantonese Chicken - Braised Tai Beef - Seared Assorted Seafood
Stir-Fried with Julienne Chinese Vegetables
Served with Chop Sticks, Ginger, Garlic and Soy Sauce

Shrimp Scampi Station

Jumbo Gulf Shrimp
Sautéed and served with Rice Pilaf

OR

Hibachi Grill Station

Succulent Jumbo Sea Scallops
Grilled to Perfection

Paradise Station

Freshly Baked Breads to Accompany the Cocktail Hour along side the
Wine & Cheese Station Featuring
a "Five Cheese" Fondue. Such Breads as Italian, Bastone, French,
Focaccia and Various Flat Breads which
Highlight the Rich Fondue with Enthusiasm
In Addition, Your Guests will Rave about the Chef's Special Crabmeat
and Shrimp Fondue made with Parmesan,
Reggiano and Gorgonzola Cheeses Accented with Balsamic Vinaigrette
Seared Vine Ripened Israeli Tomatoes

Pasta Station

(Choice of Three)

Rigatoni with Fresh Tomato & Basil - Penne ala Vodka - Tri-Colore Tortellini Alfredo
Cavatelli with Broccoli - Lobster Ravioli in a Brandy Cream Sauce - Orecchiete
Bolognese - Farfalle in a Garlic Pesto Sauce

Fresh & Smoked Fish Station

Calamari Salad - Insalata de Pulpo - Red caviar Roe Spread
Insalata di Mare in a Lemon Vinaigrette - Smout Trout
Pastrami Salmon - Hickory Smoked Norwegian Salmon Display
Swedish Gravlax & Lakerda

Vodka Martini Station

Have your guests enjoy their favorite Martini that is prepared by an Attendant. From an
Enticing Green Apple Martini with Fresh apple wedge, to an alluring Cosmopolitan, to an
exotic Blue Lagoon Serve your guests in a most unique way

**Food Vodka Caviar Station*

An Extended Assortment of Chilled Vodkas from Around the World Served from a Custom Ice Sculpture Featuring Black Caviar Accompanied with Finely Chopped Onions, Egg Whites, Egg Yolks and Served with Toast Points

**Seafood Raw Bar*

Jumbo Gulf Shrimp with Graycliff's Signature Sauce
Freshly Shucked Oysters on the Half Shell
Alaskan King Crab Claw Cocktail
Brazilian Lobster Tail Cocktail
Freshly Shucked Farm Raised Little Neck Clams on the Half Shell
Served in a Custom Ice Sculpture Garnished with Fresh Greens, Lemon Wedges and Accented with Tasteful Flowers

**Sushi Bar*

Authentic Sushi Rolls Prepared by our Chefs to your Guests Satisfaction to Include:
Tuna Avocado - California - Avocado Cucumber - Spicy Tuna
Accompanied by Chop Sticks, Wasabi, Ginger and Soy Sauce

*Denotes Additional Charge

Choices of Garlic Red Bliss and Sweet Potato
Uniquely Served in a Martini Glass and a Variety of Toppings

The Graycliff Reception Chilled Champagne Toast

Salad

Caesar - Graycliff Signature - Tri Colore

Intermezzo

Lemon or Mango Sorbet
(Served in a crystal orchid glass with stem filled Crème de Menthe)

Wine Service

Entrées

(Choice of one from Each)

Beef Selections

Aged Prime Rib of Beef

Served in a Natural Au Jus

NY Strip Steak

Accented with a Herbed Butter
Medallion

Surf and Turf

Filet Mignon & South African
Lobster Tail

Chateaubriand

In a Bordelaise Sauce

Seafood Selections

Filetto de Salmon

In a Delicate Dill Veloute

Seared Chilean Sea Bass

In a Cognac Lobster Cream
Sauce

*Filetto de
Tilapia*

In a Lemon Burre Blanc
Sauce

Shrimp Scampi

Colossal Shrimp Sauteed in
a Garlic Wine Veloute

Mixed Grill

Grilled Salmon, Swordfish &
Shrimp

Poultry Selections

Chicken Graycliff

Stuffed with Three Cheeses and Baby
Spinach in a Madeira Wine Sauce

Mediterranean Chicken

Sautéed with Roasted Peppers and Olives in
a Plum Tomato Sauce

Valdostana

Breast of Chicken Stuffed with Mozzarella and Prosciutto Topped with a Mushroom
Sauce

Chicken San Marco

Sauteed in a Sun Dried Tomato and Shittake Mushroom Sauce

Vegetarian and Special Dietary as well as Kosher Choices are also available
All Entrees are served on a Garlic Mashed Potato Tower and a Fresh Garden Medley of
Vegetable.

Vegeterian Selections

Wild Mushroom Ravioli

In a Marinara Sauce

Grilled Vegetable Risotto

Accented with a Romano Cookie

California Pie

Southern California inspired Vegetable Quiche

Dessert

Elegant Custom Designed Wedding Cake

Graycliff Signature Dessert Plate

Cappuccino, Espresso and Cordials

The Graycliff Finale

A Musically Orchestrated Fire Show, Viennese Table which Includes:

Chocolate Fountain with Assorted Fruits and Biscotti

An Assortment of Miniature Italian Pastries, French Petit Fours
and a Variety of Layer Cakes

Fresh Filled Creamy Cannolis, Assortment of Italian Butter Cookies, Biscotti and Pignoli
Cookies

Belgian Chocolate Dipped Strawberries, Old Tyme Candy Station, Italian Gelato Station
and Freshly Made Zeppolis

International Coffee Service and Premium Cordials

Flambé Station which includes Cherries Jubilee and Bananas Foster Presentation

Freshly Ground and Brewed Coffee and Tea

Cappuccino and Espresso Bar

*Denotes Additional Charge

Included in your Wedding Package

Champagne with Fresh Flowers Served as Your Guests Arrive

Complete Premium Bar Including Frozen Drinks

One Waitstaff for Every Two Tables

Choice of Linen Colors

Bridal Suite for Bridal Party

On-Premise Gazebo with Pond

Photo Studio on Premises

Baby Grand Piano with Pianist During Cocktail Hour

Custom Ice Sculpture

Floral Pieces and Fruit Carvings for Cocktail Hour
Coat Check Attendant
Floral Arrangement for Ladies Room
Courtesy Basket Supplied in Ladies Room
Uniformed Valet Attendants
Candelabras (Additional Charge)
Centerpiece Stands (Provided if Needed)

* Denotes Additional Charge

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