



Wedding Menu

Price starting at \$84.95.

Cocktail Hour

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

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.

Full Open Bar

All premium liquors

Frozen Drinks;Soft Drinks;Fruit Juices

California and Imported Wines;Imported and Domestic Beers;

Hors D'Oeuvres

Tempura Shrimp;Chicken Teriyaki on Skewers;Stuffed Artichoke Hearts

Jalapeno' Poppers;Chicken And Shrimp Cornet;Chicken Quesedilla

Shrimp Casino;Shrimp Cocktail;Lamb Konfte Satay

Tyropita;Vegetable Dumplings;Mozzarella Sticks

Cocktail Franks;Jalapeno Poppers;New Orleans Wings

Shrimp Casino;Spanakopita;Gourmet Pizza

Pistachio Chicken;Mini Wellingtons;Pistachio Chicken

New Orleans Wings;Tyropita;Assorted Mini Quiche'

Cantonese Dumplings;Ale Battered Mozzarella Sticks;Spanakopita

Fried Wonton and Shumai with Ginger Sauce;Lobster En Croute';Polynesian Coconut Shrimp

Cocktail Franks in Puff Pastry;Crab and Brie in Phyllo Logs;Tuna Kabobs

Shrimp and Artichoke Twists;Mini Kobe Burgers;

Mediterranean Antipasto Display

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

Elegant Display brimming with Fresh Crudite' and Assorted Herbed Dips

Basil and Vinaigrette Marinated Fresh Buffalo Mozzarella and 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 and Lakerda / An elaborate Assortment of Seasonal Sliced Fruit

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

Olive Oil Grilled Vegetables which Includes Eggplant, Yellow Squash, Zucchini, Vidalia Onions, Portobello Mushrooms, Drizzled Lightly with Freshly Shaved Reggiano Parmesan Cheese

Chefs Carving Station

Prime London Broil;Dijon Chicken Cordon Bleu;Open Range Roast Turkey

Glazed Virginia Ham;Roast Baby Suckling Pig;Encrusted Baby Rack of Lamb

New Zealand Leg of Lamb;Black Angus Shell of Beef;Roast Loin of Pork Stuffed with Portobello Mushrooms, Herbs in a Ruby Wine Reduction

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;Chicken Tenders in Tomato and Wild Mushroom Sauce

Seafood Paella with Shrimp;Cajun Louisiana Shrimp;Mushroom Caps Stuffed with Savory Crabmeat

Mozzarella En Carozza;Clams Casino;Little Neck Clams and Scallops over Saffron Rice

Swedish Meatballs;Zuppa Di Clams;Mushroom Risotto with Sauteed Chicken

Clams Oreganata;Arringina (Rice Balls);St.Louis Baby Back Ribs

Pecan Chicken;Mini Beef Wellingtons;Italian Sausage and Mixed Peppers

Oysters Rockefeller;Honey Mustard;Peking Duckling in a Black Cherry Sauce

Chicken Piccata;Homemade Pierogies;Veal Scallopine in a Creamy Shallot Sauce

Crepes stuffed with Seafood;Authentic Polish Kielbasa;Calamari Fritti with Zesty Marinara

Maryland Crabcakes;Sweet Onion Smothered Pepper Steak;Saut ed Louganiko and Broccoli Rabe and Cannellini Beans in Virgin Olive Oil

Fried Plantains/Baccalitoes;Braised Thai Beef and Broccoli;

*More Listed in the Wedding Pamphlet.

International Wines 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, Kasserl, 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 Wok Station

Cantonese Chicken; Braised Tai Beef; Seared Assorted Seafood

Stir-Fried with Julienne Chinese Vegetables. Served with Chop Sticks, Ginger, Garlic and Soy Sauce.

Panaderia 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

Penne ala Vodka; Rigatoni with Fresh Tomato and Basil

Orecchiete Sausage and Broccoli Rabe; Seafood Ravioli in a Brandy Cream Sauce

Pumpkin Sage Ravioli; Farfalle Bolognese

Tri-Colore Tortellini Alfredo Cavatelli with Broccoli;

Fresh and Smoked Fish Station

Calamari Salad; Red caviar Roe Spread; Insalata di Mare in a Lemon Vinaigrette

Smout Trout; Pastrami Salmon; Swedish Gravlax and Lakerda

Insalata de Pulpo; Hickory Smoked Norwegian Salmon Display;

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

ENTREES

Beef Selections

Aged Prime Rib of Beef (Served in Natural Au Jus)

Chateaubriand (In a Bordelaise Sauce)

Seafood Selections

Filetto de Salmon (In a Delicate Dill Veloute)

Filetto de Tilapia (In a Lemon Burre Blanc Sace)

Ahi Tuna (Pan seared drizzled with balsamic vinaigrette)

Poultry Selections

Chicken Graycliff (Stuffed with Three Cheeses and Baby Spinach in a Madeira Wine 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.

Vegetarian 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

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 waterfall
- Photo Studio on Premises
- Baby Grand Piano with Pianist During Cocktail Hour
- Ice Sculpture
- Floral Pieces and Fruit Carvings for Cocktail Hour
- Coat Check Attendant
- Courtesy Basket Supplied in Ladies Room
- Uniformed Valet Attendants

* Denotes Additional Charge

