



Harbor Links

Gold Wedding Gala Menu



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PRICING

Fridays: \$165 per person (Minimum of 125 Guests)
 Saturdays (Day): \$150 per person (Minimum of 100 Guests)
 Saturday (Evening): \$185 per person (Minimum of 150 Guests)
 Sunday: \$150 per person (Minimum of 125 Guests)

****All Pricing is Subject to NYS Sales Tax + 20% Administrative Fee****

COCKTAIL HOUR:

Butler Style Passed Hors d'Oeuvres (Choose 6)

HOT

Beef Empanada
 Margherita Flatbread
 Individual Beef Wellington
 Fried Dill Pickles
 Beef Kabobs and Vegetable Kabobs
 Swedish Meatballs
 Potato Puffs
 Assorted Mini Quiche
 Tempura Vegetables
 Jalapeño Poppers
 BBQ Pulled Pork Biscuits
 Buffalo Chicken Spring Rolls
 Macaroni and Cheese Bites

Spanakopita
 Franks en Croute
 Rice Ball with Sausage Filling
 Miniature Crab Cakes with Assorted Aioli's
 Grilled Tequila Shrimp Kabobs
 Clams Casino or Oreganata
 Stromboli Wheels
 Filet Mignon on Crostini w/Horseradish Cream
 Coconut Shrimp
 Crabmeat Stuffed Mushrooms
 Scallops Wrapped Bacon
 Baby Lamb Chops (Additional \$6 pp)

COLD

Seared Tuna w/ Ginger Wasabi
 Fruit Kabobs
 Shrimp Cocktail

Bruschetta
 Prosciutto Wrapped Melon
 Caramelized Goat Cheese Vol-Au-Vent w/Raisins

Globally-Themed Captain Stations (Choose 3)

Pan Asian

Dim Sum, Egg Rolls, Spring Rolls, Thai Noodle Salad, Fried Rice and Dumplings with Assorted Dipping Sauces. Add Peking Duck (+\$4pp) (*Duck, Mandarin Oranges, Mushrooms, Onions, Peppers Served with Hoisin Sauce*)

Jewels of the Mediterranean

Beef/Lamb and Chicken Gyro served with Pita Bread, Tzatziki Sauce, Feta Cheese, Stuffed Grape Leaves, Two Types of Humus and Spanakopita

South of the Border

Grilled Chicken or Skirt Steak and Ground Beef served with Hard/Soft Tortilla, Diced Tomatoes, Shredded Lettuce, Chopped Onions, Sweet Peppers, Jalapenos, Guacamole, Sour Cream and Salsa

Mash Potato Bar

Regular and Sweet Mashed Potatoes served with Broccoli, American Caviar, Sour Cream, Scallions, Bacon Bits, Shredded Cheese, Roasted Garlic, Gorgonzola Cheese and Horseradish

Touch of Asia

Served Wok Style: Chicken with Cashews, Broccoli, Teriyaki Beef, Fried Rice, Mushrooms, Water Chestnuts and Hoisin Sauce (Served in Takeout Containers)

Slider Station

Beef (Plain and Cheese), Chicken, and Crab Cakes Sliders

Coney Island Delight

Nathan's Style Hot Dogs with Chili, Cheese Sauce, Relish, Onions, Sauerkraut and Mustard. Soft Pretzel Station and Old Fashion Cotton Candy

Little Italy

Farfalle and Penne Pasta Cooked to Order. Choose Two Sauces (Pomodoro, Bolognese, Roasted Garlic and Oil, Primavera, Pesto, Ala Vodka or Alfredo). Served with Homemade Garlic Bread

Tempura Station

Assorted Vegetables, Chicken, and Shrimp in a Light Tempura Batter Served with Plum Sauce, Apricot Sauce, Soy Sauce and Scallion Sauce

Mixed Kabob Station

Chicken, Lamb and Beef skewered with Onion, Red Pepper, and Green Pepper

Scampi Station

Chicken, Shrimp and Baby Scallops Sautéed with Lemon, Butter, Garlic, White Wine and Parsley

Da Vinci Trattoria

Fried Calamari with Spicy Marinara, Homemade Meatballs, Italian Sausage and Peppers, Eggplant Rollatini and Homemade Garlic Bread

THE CARVING BOARD (Choose 1)

Roasted Tom Turkey with Cranberry Relish
Pastrami or Corned Beef with Stone Ground Mustard
Stuffed Loin of Pork with Apples and Raisins
Aged London broil
Glazed Ham with Brown Sugar Reduction
Prime Rib of Beef with Shallot Au Jus
Filet Mignon (+\$6pp)

AN ELEGANT ARRAY OF EXQUISITE ARRANGEMENTS

Vegetable Crudités with Bleu Cheese and Ranch Dressing
Grilled Vegetables Drizzled with Aged Balsamic
Platter of Imported Olives
A platter of Smoked Gravlox accompanied by: Hard Boiled Eggs,
Diced Red Onions and Capers Served with Lemon Wedges and Black Bread
An Array of Seasonal Fruits
Imported Cheese Selections Made to Crumble, Slice or Spread:
Provolone, Pepper Jack, Boursin, Danish Bleu, French Brie, Jarlsberg and Wisconsin Cheddar all served
alongside Carr Crackers, Flatbreads, and Bread Sticks
A Platter of Homemade Mozzarella & Tomatoes accompanied by:
Capicola and Soppresata, Prosciutto, Stuffed Cherry Peppers and Marinated Mushrooms

DINNER RECEPTION

First Course

Penne Ala Vodka or Marinara

Melon with Prosciutto

Beefsteak Tomato and Mozzarella with Arugula Pesto

Tri Color Arugula Salad with Radicchio, Endive, Shaved Parmesan and Balsamic Vinaigrette

Baby Spinach Salad with Berries, Goat Cheese and Raspberry Vinaigrette OR

Pancetta, Onions, and Lemon Vinaigrette

Links Tower - Portobello, Beef Steak Tomato, Grilled Eggplant, Mozzarella and Balsamic Reduction

Field Greens Salad - Gorgonzola, Bing Cherries, Toasted Walnuts and Cherry Vinaigrette

Classic Caesar Salad

Classic Shrimp Cocktail

Maryland Crab Cake with Mango Pineapple Salsa and Aioli

Grilled Portobello Mushroom: Stuffed with Spinach and Mozzarella on Sweet Pepper Salad or

Goat Cheese, Pine Nuts and Raisins on Greens

Iceberg Wedge with Blue Cheese and Bits of Bacon

Main Course: Served with Vegetable and Potato Du Jour (Choose 3)

Rib Eye with Maitre'd Butter

Strip Steak with Maitre'd Butter

Grilled Filet Mignon with Tobacco Onions

Pork Loin Chop or Boneless Pork Chop with Apple Chutney

Chicken: Marsala, Francaise or Picatta

Salmon: Dijon Sauce, Champagne Dill Sauce or Cucumber Tomato Salsa

Tilapia: Parmesan Crusted or Pecan Crusted with Mango Salsa

Baked Portobello Mushroom: Stuffed with Spinach and Mozzarella on Sweet Pepper Salad or

Goat Cheese, Pine Nuts and Raisins

Stuffed Chicken: Wild Rice, Apricot and Citrus Cream or Spinach, Mozzarella & Mushroom with

Tarragon Cream Sauce or Figs, Prosciutto and Cabernet Demi

Stuffed Sole: Crabmeat, Spinach and Mozzarella or Wild Rice and Apricot or Oreganata

Shrimp Stuffed with Crabmeat Prepared in a Seafood Cream Sauce

Veal medallions sautéed with Baby Shrimp Prepared with a Cognac Cream Sauce

DESSERT COURSE:

A Beautifully Decorated Occasion Cake Accompanied By a Delightful Dessert: (Choose 1)

Bananas Foster: Flambéed with Bananas, Butter, Brown Sugar, Dark Rum

then Ignited and Placed over Vanilla Ice Cream.

Homemade Crepe Suzette: Flambéed with Butter, Caramelized Sugar,

Mandarin Oranges and Orange Liquor

Vanilla and Chocolate Gelato with Raspberry Filling

Cappuccino Gelato

Tiramisu

BEVERAGE ARRANGMENTS:

Liquors

Tito's, Stolichnaya, Smirnoff, Beefeater, Bacardi, Malibu Rum, Jose Cuervo, Dewar's, Seagram's 7, Seagram's VO, Jim Beam, Southern Comfort, Amaretto, Baileys, Peach Schnapps, Apricot Brandy Ketel One, Stolichnaya Ohranj, Stolichnaya Vanilla, Stolichnaya Blueberry, Tanqueray, Captain Morgan, Meyers Dark Rum, Johnnie Walker Red, Jack Daniels, Sambuca and Kahlua

Wines

House Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc and Chardonnay

Beers

Heineken, Coors Light, Budweiser, Bud Light and Corona

Non-Alcoholic

Sodas, Mixers, Juices, Water, Non-Alcoholic Beer, Coffee (Regular and Decaf) and Tea

