



## Premium Wedding Menu Sit Down Five Hour

Celebrate At Snug Harbor Signature Cocktail, Red & White Wine  
Five-Hour Open Bar & Tableside Service

### -Cocktail Hour-

#### Passed Hors D'oeuvres

1 Hour  
(Select Six)

#### -Cold-

Tuna Tartar, Cucumber, Scallion, Ginger, Wonton Crisp  
Grilled Eggplant, Ricotta Salata, Roast Tomato  
Soy Glazed Ahi Tuna, Green Apple, Wasabi Mayo  
Watermelon, Goat Cheese Wrapped with Prosciutto  
Gorgonzola Panna Cotta with Pancetta Crisp  
Garlic Crostini, with Sweet Pea Puree, Parmesan and Crispy Prosciutto  
Duck Confit, Fig and Sherry Glaze  
Lobster & Asparagus Salad on Wonton Crisp  
Filet Mignon with Truffle Aioli, Parmigiano Reggiano & Sourdough Crisps  
Sesame-Seared Ahi Tuna with Red Pepper Relish over Cucumber  
Black Pepper Seared Sirloin with Caramelized Onion & Maytag Blue Cheese  
Octopus with Ceci Bean Puree  
\*Classic Shrimp Cocktail

#### -Hot-

Crispy Hominy Cakes with Chipotle Salmon Tartar  
Bacon Skewers with Onion Chutney  
Bacon Wrapped Scallop or Shrimp, Siracha Sauce  
Mini Baked Potatoes with Chorizo, Sour Cream and Chives  
Petite Brie or Bleu en Croute, Cranberry and Pear Compote  
Lardo Wrapped Chilean Sea Bass, Balsamic "Fico"  
Braised Short Ribs, Spinach, Procope Tomatoes, Crispy White Polenta  
Wild Boar Ragout, Silver Spoon, Porcini Mushrooms, Strozzapreti, Herb-Truffle, Salt  
Mini Soup Boules: French Onion, Lobster Bisque & Tomato Basil (choose one)  
Mini Sirloin Burger with Red Onion Marmalade & Gorgonzola Cheese  
Manchego, Serrano & Quince Phyllo  
Saffron & Shrimp Risotto Cakes  
Semolina Crusted Calamari with Remoulade & Thai Chili Sauce  
Mini Andouille Sausage Puffs with Pommery Mustard  
Mini Crab or Salmon Cakes with Mango Salsa  
Mini Portobello Tarts with Goat Cheese & Balsamic Syrup  
Mini Cuban Sandwiches  
Kalamata Olive Tart with Goat Cheese & Artichokes  
Shitake & Leek Spring Rolls with Ginger Garlic Hoisin Sauce  
Chicken & Lemongrass Potstickers with White Soy Sauce  
Chicken Satay with Peanut Sauce  
Lamb Sliders with Feta and Cucumber and topped with Yogurt Sauce  
Shrimp and Cannellini Bruschetta With White Truffle Oil  
Mini Pizzas With Shallot Marmalade and Goat Cheese  
\*Baby Lamb Chops with Spicy Mango Chutney  
\*Classic Shrimp Cocktail  
\* Enhancement

**Sliced Seasonal Fresh Fruits & Berries**

Golden Pineapple, Honey Dew Melon, Cantaloupe,  
Seedless Red Grapes & Assorted Berries

**International Cheese Board**

Flat Breads & Crackers  
Cranberry Wensleydale (England), Sage Derby (England), Herbed Goat Cheese  
Irish Porter Cheddar (Ireland), Maytag Blue (United States), Gouda (Holland)  
Garnished w/ Nuts & Dried Fruit

**Crisp Garden Vegetable Crudités**

with Dipping Sauces

**Cheese Fondue**

Blue Cheese, Gouda w/Amstel Beer, & White Cheddar w/Sage Fondues Country Bread, Pumpernickel, Bread  
Sticks Sliced Apple, Cauliflower, Broccoli, Asparagus, & Fingerling Potato for Dipping

**Taste of Tuscany**

Marinated Char-Grilled Vegetable Array  
Assorted Fresh Baked Breads  
Caprese of Fresh Mozzarella, Ripe Tomato & Fresh Basil Drizzled w. Olive Oil  
Marinated Vegetables, Mixed Olives, Focaccia Plum Tomato Brushetta & Caponata

**Pasta Station**

(Made to Order - Select Two)

Penne ala Vodka  
Cavatelli with Broccoli Rabe Parmesan  
Orrechiete with Spinach Walnut Pesto  
Tri-Color Cheese Tortellini in Alfredo Sauce  
Grilled Pesto Shrimp w. Gemelli Pasta, Toasted Pine Nuts & Reggiano  
Farfalle Pasta in a Wild Mushroom, Cognac Sage Cream Sauce  
Penne w. Asparagus, Fresh Tomato & Crispy Pancetta in White Wine & Garlic  
Accompanied By Artisan Breads, Fresh Grated Parmesan & Infused Olive Oil

**Carving Station**

(Choice of Two)

Roasted Vermont Turkey w. Berry Chutney  
Honey Glazed Ham w. Grain Mustard  
Brisket of Corned Beef with Spicy Dijon Mustard  
Roast tenderloin of Pork w. Port Wine Reduction  
Leg of Lamb with Au Jus

**-Reception-**  
Champagne Toast

**Salad Course**

(Select One)

Mesculin Greens, Vine Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic Vinaigrette  
Romaine Lettuce with Crumbled Applewood Smoked Bacon and Bleu Cheese Vinaigrette  
Caesar Salad, Crispy Croutons, Shaved Parmesan  
Mesculin Greens, Dried Cranberries, Walnuts, Port Wine Vinaigrette  
Butter Bibb Salad, Toasted Walnuts and Sliced Granny Smith Apples and Apple Cider Vinaigrette  
Beet Carpaccio, Goat Cheese Mousse, Sherry Vinaigrette with Micro Greens  
Greek Salad, Romaine, Feta Cheese, Red Onion, Black Olives and Tomatoes  
Fresh Bean Salad with Rosemary Vinaigrette  
Orzo Salad, Feta Cheese, Roasted Peppers and Olives  
Fresh Baked Breads & Whipped Butter

**Pasta Course**

(Select One)

Penne ala Vodka  
Cavatelli with Broccoli Rabe Parmesan  
Orrechiete with Spinach Walnut Pesto  
Tri-Color Cheese Tortellini in Alfredo Sauce  
Grilled Pesto Shrimp w. Gemelli Pasta, Toasted Pine Nuts & Reggiano  
Farfalle Pasta in a Wild Mushroom, Cognac Sage Cream Sauce  
Penne w. Asparagus, Fresh Tomato & Crispy Pancetta in White Wine & Garlic

**Entrée Choice or Duet**

(Select Two with Individual Sides or Select Three with the Matching Sides)

**Fish Entrées**

Porcini Crusted Chilean Sea Bass, Fingerling Potatoes, Wild Mushrooms, Red Wine Reduction  
Caramelized Atlantic Salmon, Green and Yellow Squash Spaghetti, Roast Potatoes, Whole Grain Mustard Sauce  
Pan Seared Halibut w. Haricot Verts, Smashed Potatoes  
Brown Sugar Glazed Salmon with Caramelized Onions, Israeli Couscous and Asparagus  
Cod Pizzaiola, Roasted Cauliflower, Creamy Polenta  
Pan Seared Tilapia w. Haricot Verts, Truffle Smashed Potatoes, Olive-Fennel Sauce

**Meat Entrées**

Prime Rib with Haricot Verde and Roasted Red Bliss Potatoes  
Braised Short Ribs with Mashed Potatoes and Glazed Carrots  
Roast Tenderloin of Pork, Apple Compote, Garlic-Mashed Potatoes, Broccoli, Pork Jus  
Grilled Filet Mignon, Roasted Vegetables, Herb Red Bliss Potatoes, Barolo Wine Sauce  
Pan Seared Filet Mignon with Demi Glace, Thick Cut Potato Chips and Roasted Zucchini  
Hangar Steak, Smokey Cabernet Demi Glace, Horseradish Double Baked Potatoes and Garlic Spinach

**Poultry Entrées**

French Cut Chicken Breast, Goat Cheese Gratin, Asparagus, Mushroom Jus  
Lemon Thyme Chicken over Creamy Parmesan Mushroom Risotto  
French Cut Chicken Breast, Scallion Yukon Gold Smash, Roasted Cherry Tomatoes and Haricot Verts  
Roast Chicken Breast, Stuffed with Spinach & Goat Cheese; With Roasted Potatoes And A Mushroom Sauce

Chef Will Prepare a Vegetarian Entrée Upon Request

## **Dessert**

Custom Designed Wedding Cake  
Miniature Mignardises To Include...  
Assorted Miniature French and Italian Pastries, Petit Fours, Chocolate Dipped Strawberries  
Fresh Brewed Coffee & Assorted Tea

### **-Available Enhancements-**

#### **Paella Station**

Seafood Paella with Manila Clams, Mussels & Shrimp  
Saffron Flavored Rice with Fresh Vegetables, Chicken, & Chorizo  
Tortilla de Patatas, Seasonal Gazpachio, Fried Almonds

#### **Southern Comfort**

BBQ or Country Fried Chicken  
Choice of Seafood, Beef or Chicken Jambalaya  
Stirling Ridge "Slammin" Macaroni & Cheese  
Potato Skins with Assorted Toppings, Mozzarella & Cheddar  
Fig & Pecan Corn Bread; Baby Spinach Salad with Blue Cheese, Croutons & Apple Dressing

#### **Mashed Potato Bar**

(Select Two)  
Herb Roasted Garlic Mashed Potato w. Assorted Cheeses & Accompaniments  
Purple Peruvian Potatoes w. Crispy Leeks  
Maple Mashed Sweet Potato; Truffle Smashed Potatoes  
Served in Martini Glass

#### **South West**

Grilled Vegetable Quesadilla or Chicken & Manchego Quesadilla  
Chorizo & Grilled Vegetable Skewers or Beef Empanadas w. Mango Chutney  
Red & Black Bean Salad w. Cilantro & Red Peppers  
Fresh Tomato Salsa, Green Salsa, Sour Cream, Guacamole & Pico di Gallo

#### **Mediterranean Station**

Spicy Lamb Sausage w. Fennel & Parmesan  
Grilled Meat & Vegetable Skewers w. Seasonal Dipping Sauce (Chicken, Beef & Pork)  
Orzo w. Roasted Peppers, Olives, & Goat Cheese  
Stuffed Grape Leaves, Hummus, Feta-Herb Spread w. Flat Breads

#### **Mac n' Cheese Station**

(Choice of Two)  
Classic Cheddar  
Gruyere and Asparagus  
Goat Cheese and Spinach  
Baked Macaroni and Cheese, Fresh Tomato and Basil  
Italian Trio; Parmesan, Fantina & Mozzarella

#### **Risotto Station**

Parmesan, Asparagus, Mushrooms, Spinach, Baby Shrimp, Sun-dried Tomatoes,  
Lobster

#### **Wing Station**

(Choice of Three)  
Classic Buffalo; Classic BBQ; Teriyaki; Citrus Honey Herb; Sweet Curry; Cajun Rub; Honey Mustard  
Maytag Bleu Cheese Potato Salad or Caesar Salad  
Carrot & Celery Sticks, Bleu Cheese & Homemade Hot Sauce