

**Premium Wedding Menu**  
Cocktail Style 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  
\*denotes additional charge

### **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

### **Hot Antipasto Station**

Served from Chaffing Dishes

Mussels Fra Diabolo

Baked Soft Clams

Fried Calamari with Spicy Marinara & Remoulade

Eggplant Rollatini

### **-Reception-**

Champagne Toast

### **Salad Selection**

(Select Three)

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 and Apples, Port Wine Vinaigrette

Butter Bib Salad, Toasted Walnuts and Sliced Granny Smith Apples, Walnut Oil and Apple Cider Vinaigrette

Beet Carpaccio, Goat Cheese Mousse, Sherry Vinaigrette with Mirco 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

### **Carving Station**

(Choice of Two)

#### **Fresh Bread, Carved by a Chef**

Steamship of Beef (150+) w/Horseradish Sauce

Top Round of Beef (under 150) w/Horseradish Sauce

Corned Beef w/Whole Grain Mustard

Free Range Turkey w/Cranberry Relish

Pork Tenderloin w/Apple Compote

Atlantic Salmon w/Lemon Caper Sauce

Cured Ham w/Honey Mustard Sauce

Bone-in Fresh Ham w/Pineapple Chutney

\*Rack of Lamb w/Harissa

\*Beef Tenderloin w/Red Wine Sauce

**\*denotes additional charge**

### **Pasta Station**

(Choice of Two Pastas & Three Sauces)

**Fresh Bread & Grated Cheese, Prepared by a Chef**

#### **Pasta**

Penne, Orecchiette, Rigatoni, Cavatelli

#### **Sauces**

Pesto, Fresh Tomato, Alfredo, Vodka

#### **Accompaniments (all included)**

Sweet Sausage, Mushrooms, Broccoli Rabe

Tomato, Roasted Peppers, Onions, Peas

### **Entrée Station**

(Choice of Three)

**Roasted Free-Range Chicken Breast** w/Midwest Smashed Potato, Chicken Jus

**Herb-Crusted Atlantic Salmon** w/Lemon-Scented Mashed Potato, Parsley Sauce

**Halibut** w/Sautéed Zucchini & Vidalia Onions, Mashed Potato, Light Tomato Sauce

**Roasted Pork Loin** w/Soft Polenta, Apple Compote, Roast Pork Jus

**Sliced Beef Tenderloin** smothered w/Peas, Crimin Mushrooms & Onions, Horseradish Mashed Potato,  
Red Wine Reduction

**Roasted Monkfish** w/Capers, Olives, Tomato, New Potatoes, Chianti Sauce

**Sliced Veal Medallions** w/Spinach Risotto, Roasted Red Pepper Sauce

### **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

**-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\*

**\*denotes additional charge**

**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