

S E A M C L I F F  
*Manor*  
FORMERLY SANS SOUCI

*Deluxe*

*Wedding  
Package*

*Included in Package:*

*Champagne Greeting*

*Unlimited Top Shelf Cocktail Service*

*Cocktail Hour*

*Four Hour Reception*

*Colored Table Linens*

*Valet Parking*

*Direction Cards*

*Private Bridal Suite*

*Bridal Attendant*



# *Wedding Package Menu*

## **BUTLER STYLE PASSED HORS D'OEUVRES**

*(Select Eight)*

Petit Crab Cakes	Spring Rolls
Pigs in a Blanket	Goat Cheese Mini Pizza
Bacon Wrapped Scallops	Coconut Shrimp
Potato Pancakes	Sesame Chicken & Vegetable Kebabs
Steamed Vegetable Dumplings	Mini Cheese Quesadilla
Chicken Satay	Buffalo Chicken Flatbread
Crostini	Cantaloupe & Prosciutto Skewers
Duck Spring Rolls	Miniature Beef Wellington
Quiches	Spanakopita
Italian Stuffed Mushroom Caps	Cucumber Cup with Crabmeat Salad
Bocconcini & Cherry Tomato Skewer	Beef & Vegetable Skewers

### **ADDITIONAL ITEMS**

*(at \$3.00 per item/ per person)*

Jumbo Shrimp Cocktail

Baby Lamb Chops

### **CHILLED DISPLAY**

Fire Roasted Grilled Vegetables	Fresh Mozzarella & Tomato Salad
Cherry Vinegar Peppers	Sliced Imported Prosciutto, Capicola and Sopressata
Pepperoncini Peppers	Marinated Mushrooms
Imported & Domestic Cheese Display	Hummus with Grilled Pita Points
Assorted Tuscan Breads & Focaccia	Vegetable Cous Cous
Selection of Imported Olives	Bruschetta
Italian Seafood Salad	

## **ADDITIONAL STATIONS**

*(Choose Three)*

### **CARVING BOARD**

*(Please Select Two)*

Smoked Ham  
Roasted Turkey Breast  
Roasted NY Sirloin  
Roasted Leg of Lamb  
Mustard Crusted Corned Beef  
Glazed Romanian Pastrami  
BBQ Brisket of Beef

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### **PASTA STATION**

*(Please Select Two Pastas with Sauces of Your Choice)*

#### **PASTA**

Penne ❖ Farfalle ❖ Rigatoni ❖ Cheese Tortellini ❖ Stuffed Rigatoni ❖ Cheese Ravioli

#### **SAUCES**

Pomodoro ❖ Bolognese ❖ Pesto ❖ Alfredo ❖ Vodka ❖ Brown Butter Sage

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### **TASTE OF ITALY**

*(Please Select Three)*

Chicken Scarpariello  
Chicken Marsala  
Italian Meatballs  
Chicken Parmigiano  
Sun-Dried Tomatoes ❖ Italian Olives ❖ Garlic Bread  
Mussels Vin Blanc  
Eggplant Rollatini  
Calamari Marinara  
Pasta of Choice

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### **BBQ STATION**

Slow Roasted Pulled Pork ❖ Smoked BBQ Chicken ❖ BBQ Ribs  
Muffins ❖ Corn Bread ❖ Cole Slaw

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### **SOUTH OF THE BORDER**

#### Quesadilla

*(Please Select One)*

Chicken, Shrimp or Vegetable

#### Taco Bar

Custom soft tacos with a variety of fixings  
Beef, Pork, Chicken

Baked Black Beans & Spanish Rice  
Tortilla Chips ❖ Pico de Gallo ❖ Salsa Picante ❖ Guacamole ❖ Roasted Corn Salsa

## **MASHED POTATO BAR**

Roasted Garlic Mashed ❖ Sweet Potato ❖ Coconut Mashed

Toppings: Bacon ❖ Sour Cream ❖ Chives ❖ Cheddar Cheese ❖ Fried Onions

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## **ASIAN WOK & DIM SUM**

*(Please Select Two)*

Chicken & Broccoli

Vegeable Fried Rice

Chinese Beef

Stir Fried Sweet Baby Shrimp

## **STEAMING BASKETS**

*(Please Select Two)*

Vegetable Dumplings

Chicken Teriyaki Dumplings

Shrimp Shumai

Pork Dumplings

Wasabi ❖ Sesame Sauce

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## **ALL-AMERICAN STATION**

All Beef & Turkey Sliders on Mini Brioche ❖ Mini Grilled Cheese

Tater Tots or French Fries ❖ Lobster Macaroni & Cheese ❖ Hot Dogs

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## **MEDITERRANEAN DELIGHTS**

Lemon Chicken Kebabs

Falafel Balls

Israeli Salad

Stuffed Grape Leaves

Moroccan Cous Cous

Sliced Feta & Tomato Salad

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## **CONEY ISLAND STATION**

Glazed Romanian Pastrami

Glazed Corned Beef

Kielbasa or Hot Dogs

Mini Knish

Assorted Rye Breads ❖ Dr. Brown's Soda ❖ Assorted Mustards

## COCKTAIL HOUR ENHANCEMENTS

### NORWEGIAN SEAFOOD STATION

*(\$10 per person)*

Shrimp Cocktail

Oysters on the Half Shell

Clams on the Half Shell

Marinated Mussels

Cocktail Sauce ❖ Lemon Wedges ❖ Mignonette Sauce ❖ Remoulade ❖ Hot Sauce

*\*Lobster on the Half Shell & Lobster Roll Option \$5 per person*

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### PETER LUGER STATION

*(\$300 Additional in place of carving station)*

Roasted Prime Rib or Charred Skirt Steak

Mashed Potatoes ❖ Creamed Spinach ❖ Fried Onions ❖ Chimichurri Sauce

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### SUSHI

*(\$6 per person)*

Rolls: California ❖ Spicy Tuna ❖ Tuna Avocado ❖ Spicy Salmon ❖ Vegetarian

Sushi: Shrimp ❖ Tuna ❖ Salmon ❖ Yellowtail

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### CAVIAR STATION

*(\$12 per person)*

*Served atop a Hand Carved Ice Sculpture*

American Sturgeon

Black Lump

Tobiko

Red Fish Eggs

Served with Brioche Toast, Blinis & Crème Fraiche

Imported Russian & Flavored Vodkas

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### MARTINI BAR

*(\$600 Additional)*

An Additional Bar Specially Designed with a Custom Monogrammed Ice Sculpture  
to Serve Creative Martinis for Cocktail Hour

# DINNER

## *Champagne Toast*

### APPETIZER COURSE

*(Please Select One)*

#### Apple Walnut Salad

*Mixed Greens, Walnuts, Apples, Grapes, Gorgonzola Cheese, Balsamic Vinaigrette*

#### Fresh Mozzarella

*Roma Tomatoes, Basil Oil, Balsamic Reduction, Wild Arugula*

#### Jumbo Lump Crab Cake

*Roasted Corn Relish, Lemon Aioli*

#### Roasted Pear Salad

*Caramelized Fennel, Goat Cheese, Orange Segments, Sherry Vinaigrette*

#### Spinach Ravioli Genovese

*Light Cream Sauce, Sweet Peas and Shrimp*

#### Stuffed Rigatoni a La Vodka

*Ricotta Stuffing*

#### Burrata Mozzarella

*Roma Tomato, Balsamic Reduction, Wild Arugula*

*(Duet Option Available - Additional Course \$5 per person)*

### ENTRÉE

*(Please Select One Poultry, Beef & Fish)*

#### POULTRY

##### Pan Seared Chicken Breast

*Marsala Wine Demi Glaze or Francese Sauce*

##### Parmesan Crusted Chicken Breast

*Basil Oil*

##### Chicken Cordon Bleu

*Port Wine Demi Glaze*

##### Grilled Tequilla-Lime Chicken

*Lemon Lime Burre Blanc*

#### BEEF

##### Braised Short Rib

*Merlot Reduction*

##### Oven Roasted Filet Mignon

*Wild Mushroom Sauce*

##### New York Strip Steak

*Au Poivre*

##### Traditional Prime Rib

*Au Jus*

#### FISH

##### Pan Seared Salmon

*Mango Pineapple Salsa*

##### Pistachio Crusted Swordfish

*Orange Grand Marnier Sauce*

##### Crabmeat Stuffed Sole

*Spinach and Feta Cheese*

##### Chilean Sea Bass

*Lobster Fricassee*

*(additional \$4 per person)*

*\* Surf & Turf - Filet Mignon & Lobster Tail or Shrimp (MP) \**

*Vegetarian Option & Special Dietary Meals Available at No Additional Charge*

## **POTATO, RICE, PASTA**

Garlic Mashed New Potatoes

Yukon Gold Potatoes with Garlic & Herbs

Horseradish Mashed Potatoes

Lemon Dill Orzo

Jasmine Rice Pilaf

Israeli Cous Cous

Wild Rice Pilaf

Sautéed Quinoa

Potatoes Au Gratin

## **VEGETABLES**

Green Beans Almondine

Glazed Ginger Carrots

Sautéed Spring Vegetable Medley

Sautéed Asparagus

Sautéed Spinach

Roasted Brussel Sprouts

## **DESSERTS**

New York Style Cheesecake

Mini Ice Cream Sundae

Ice Cream Tartuffo

Warm Apple Cobbler

Italian Pastries

Chocolate Torte

Coffee, Tea, Cappuccino, Espresso

## DESSERT ENHANCEMENTS

### VIENNESE EXTRAVAGANZA

*(\$15 per person)*

Assorted Cakes ❖ Tiramisu ❖ Fruit Tarts ❖ French & Italian Pastries ❖ Fruit Display  
Belgian Waffles ❖ Crêpes ❖ Ice Cream Bar ❖ Assorted Pies  
Warm Apple Crisp ❖ Assorted Cookies  
❖ International Cordial Bar Served in Mini Chocolate Cups ❖  
Espresso ❖ Cappuccino

### CAKE BAR

*(\$7.50 per person)*

A Decadent Assortment of  
Cakes ❖ Pies ❖ Pastries ❖ Cookies

### ICE CREAM & FLAMBÉ SUNDAE BAR

*(\$4 per person)*

Vanilla & Chocolate Ice Cream  
Loads of Toppings  
Bananas Foster

### SWEET SHOPPE STATION

*(\$500 Additional)*

Candy Display of Tootsie Rolls, Mini Assorted Chocolate Bars, Starbursts, M&M's, Bubble  
Gum, Jolly Ranchers, Lollipops & Pixie Sticks  
Goodies for Your Guests To Go

### COOKIE PLATTERS

*(\$3 per person)*

Assortment of Italian & Butter Cookies on Each Table

### PASSED DESSERTS

*(Please Select Three \$6 per person)*

Three Butler Style Desserts

Cheesecake Lollipops    Milkshake Shooters    Ice Cream Bon Bons    Oreo Churros

*Passed as Your Guests Dance & Celebrate Your Special Day*

### INTERMEZZO

*(\$3 per person)*

Chilled Homemade Limoncello or Lemon Sorbet  
*Between Appetizer and Entree*