

S E A M C L I F F
Manor

Deluxe

*Wedding
Package*

Included in Package:

Champagne Greeting

Unlimited Top Shelf Cocktail Service

Signature Cocktail

Cocktail Hour

Four Hour Reception

Colored Table Linens

Valet Parking

Private Bridal Suite

Bridal Attendant



Wedding Package Menu

BUTLER STYLE PASSED HORS D'OEUVRES

(Select Eight)

Petit Crab Cakes	Vegetable Spring Rolls (V)
Cocktail Franks en Croute	Goat Cheese Mini Pizza
Bacon Wrapped Scallops (GF)	Coconut Shrimp
Potato Pancakes	Sesame Chicken Kebabs
Steamed Vegetable Dumplings (V)	Mini Cheese Quesadilla
Chicken Satay (GF)	Buffalo Chicken Flatbread
Duck Spring Rolls	Cantaloupe & Prosciutto Skewers (GF)
Quiche Lorraine	Beef Wellington
Clams Casino	Spanakopita
Italian Stuffed Mushroom Caps (V)	Cucumber Cup with Crabmeat Salad (GF)
Falafel Balls (V)	Beef & Vegetable Skewers (GF)
Roasted Tofu Lollipops with Pesto (V)	Cheeseburger Sliders & Brew
Mac & Cheese Bites	Cheeseburger Skewers (GF)
Tomato Soup with Grilled Cheese	Spaghetti & Meatball Bites

ADDITIONAL ITEMS

(At \$3.00 per item/ per person)

Jumbo Shrimp Cocktail (GF)

Baby Lamb Chops (GF)

Mini Patron Margarita & Taco

Bacon & Bourbon

Titos & Burritos

CHILLED DISPLAY

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

(GF - Gluten Free) (V - Vegan)

COCKTAIL STATIONS

(Choose Three)

CARVING BOARD

(Please select Two)

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

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

TASTE OF ITALY

(Please Select Three)

Chicken Scarpariello
Sausage & Peppers
Italian Meatballs
Chicken Parmigiano
Mussels Vin Blanc
Eggplant Rollatini
Fried Calamari
Pasta of Choice
Sun-Dried Tomatoes ❖ Italian Olives ❖ Garlic Bread

SOUTHERN COMFORT STATION

Slow Roasted Pulled Pork ❖ BBQ Chicken ❖ Smoked BBQ Ribs
Mac & Cheese ❖ Corn Bread ❖ Cole Slaw

SOUTH OF THE BORDER

Quesadilla

(Please Select One)

Chicken ❖ Shrimp ❖ Vegetable

Custom Taco Bar

Hard & Soft Tacos with a variety of fixings

Beef ❖ Chicken

Baked Black Beans & Spanish Rice

Tortilla Chips ❖ Pico de Gallo ❖ Salsa Picante ❖ Guacamole ❖ Roasted Corn Salsa
Farm Fresh Shredded Lettuce ❖ Diced Tomatoes ❖ Limes ❖ Black Olives

MASHED POTATO BAR

Roasted Garlic Mashed ❖ Sweet Potato ❖ Homestyle Mashed

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

FARMERS MARKET

(Please Select Four)

Wild Mushroom Risotto

Vegetable Lasagna

Mushroom Stroganoff

Teriyaki Seitan Kebabs

Tofu Stir Fry

Fresh seasonal vegetables with tofu in sesame oil

ASIAN WOK & DIM SUM

(Please Select Two)

Chicken & Broccoli

Chinese Beef

Vegetable Fried Rice

Stir Fried Sweet Baby Shrimp

STEAMING BASKETS

(Please Select Two)

Vegetable Dumplings

Shrimp Shumai

Chicken Teriyaki Dumplings

Pork Dumplings

Wasabi ❖ Sesame Sauce

ALL-AMERICAN STATION

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

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

MEDITERRANEAN DELIGHTS

Lemon Chicken Kebabs

Lamb Gyro

Israeli Salad

Warm Pita Pockets

Tzatziki Yogurt Sauce ❖ Sliced Tomatoes & Lettuce ❖ Vidalia Onions

Falafel Balls

Moroccan Cous Cous

Stuffed Grape Leaves

Sliced Feta & Watermelon Salad

CONEY ISLAND STATION

Glazed Romanian Pastrami

Kielbasa or Hot Dogs

Mustard Crusted Corned Beef

Mini Knish

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

COCKTAIL HOUR ENHANCEMENTS

NORWEGIAN SEAFOOD STATION

(\$12 per person)

Shrimp Cocktail
Clams on the Half Shell
Cocktail Sauce ❖ Lemon Wedges ❖ Mignonette Sauce ❖ Remoulade ❖ Hot Sauce
Oysters on the Half Shell
Marinated Mussels
*Lobster on the Half Shell MP

PETER LUGER STATION

(\$500 Additional in place of Cocktail Station)

Roasted Prime Rib and Charred Skirt Steak
Mashed Potatoes ❖ Creamed Spinach ❖ Fried Onions ❖ Chimichurri Sauce

SUSHI PLATTERS

(\$7 per person)

Rolls: California ❖ Spicy Tuna ❖ Tuna Avocado ❖ Spicy Salmon ❖ Vegetarian
Sushi: Shrimp ❖ Tuna ❖ Salmon ❖ Yellowtail

CAVIAR STATION

(\$12 per person)

Served atop a Hand Carved Ice Sculpture

American Sturgeon
Tobiko
Black Lump
Red Fish Eggs

Served with Brioche Toast, Blinis & Crème Fraiche
Imported Russian & Flavored Vodka

GRILL STATION

(Please Select Four)

(\$300 additional in place of cocktail station)

Grilled Corn on the Cob ❖ Italian Sausage ❖ Cheeseburger Sliders
Vegetable Kebabs ❖ Beef Kebabs ❖ Chicken Kebabs ❖ Shrimp Skewers

DINNER

Champagne Toast

APPETIZER COURSE

(Please Select One)

Apple Walnut Salad

Mixed Greens, Walnuts, Apples, Grapes, Gorgonzola Cheese, Raspberry or Balsamic Vinaigrette

Tropical Fruit Salad

Pineapple, Mango, Strawberry, Field Greens, Dried Cranberries in a Cucumber Ring

Fresh Mozzarella

Roma Tomatoes, Basil Oil, Balsamic Reduction, Wild Arugula

Grilled Vegetable and Goat Cheese Napoleon

Burrata Mozzarella

Roma Tomato, Balsamic Reduction, Wild Arugula

Shrimp Stuffed Avocado Boat (Additional 3.00 per person)

Thai Salad (Additional 3.00 per person)

Angel Hair Pasta, Shrimp, Cabbage

Stuffed Rigatoni a La Vodka

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

ENTRÉE

(Please Select One Poultry, Beef & Fish)

BEEF

Oven Roasted Filet Mignon

Wild Mushroom or Au Poivre

New York Strip Steak

Wild Mushroom or Au Poivre

Roasted Rack of Lamb

Garlic & Herb

Argentinian Skirt Steak

Chimichurri or Teriyaki

POULTRY

Grilled Tequila-Lime Chicken

Lime Beurre Blanc

Apple Cider Chicken

*Caramelized Apples & Cranberries,
Brie Cheese, Apple Cider-Sauce*

Pan Seared Chicken Breast

Marsala Wine Demi Glaze or Francese Sauce

Parmesan Crusted Chicken Breast

Basil Oil

FISH

Pan Seared Salmon

Teriyaki or Mango Pineapple Salsa

Jumbo Shrimp Oreganato

Lemon Butter Sauce

Three Cheese Ravioli Pellegrini

Cream Sauce, Sweet Peas, Shrimp

Chilean Sea Bass

*Fricassee or Piccata
(Additional \$4 per person)**

Filet of Branzino Oreganato

*Lemon Butter Sauce
(Additional \$2 per person)**

Surf & Turf

*Filet Mignon & Lobster Tail or Shrimp
(MP)**

Vegetarian Options & Special Dietary Meals Available At No Additional Charge

POTATO, RICE, PASTA

(Select Two)

Garlic Mashed New Potatoes

Jasmine Rice Pilaf

Wild Rice Pilaf

Potatoes Au Gratin

Yukon Gold Potatoes with Garlic & Herbs

Lemon Dill Orzo

Israeli Cous Cous

Sautéed Quinoa

VEGETABLES

(Select One)

Green Beans Almondine

Spring Vegetable Medley

Sautéed Spinach

Glazed Ginger Carrots

Grilled Asparagus

Sauteed Broccoli

DESSERTS

(Select One)

New York Style Cheesecake

Ice Cream Tartuffo

Italian Pastries

Mini Ice Cream Sundae

Warm Apple Cobbler

Freshly Baked Brownie ala Mode

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

COOKIE PLATTERS

(\$3 per person)

Assortment of Italian & Butter Cookies on Each Table

BUTLER STYLE PASSED DESSERTS

(\$6 per person)

(Please Select Three)

Cheesecake Lollipops ❖ Milkshake Shooters ❖ Chilled Espresso Liquor Shots
Mini Cannoli ❖ Oreo Churros ❖ Italian Zeppoles ❖ Fresh Fruit Skewers
Passed as Your Guests Dance & Celebrate Your Special Day

INTERMEZZO

(\$3 per person)

Chilled Homemade Limoncello or Lemon Sorbet