

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

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

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## SOUTHERN COMFORT STATION

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

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## 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

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## **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*

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## **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

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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

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

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## **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

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## 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

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## SUSHI PLATTERS

*(\$7 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  
Tobiko  
Black Lump  
Red Fish Eggs

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

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## 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)*

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## 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