

Victorian Reception

The Victorian Reception includes the following cocktail reception and plated dinner.

Butler Service of Hot Hors d' Oeuvres

Assorted Puff Pastry, Mini Assorted Quiches

◦

Gourmet Pizza, Coconut Shrimp

◦

Pork Pot Stickers, Shrimp Shu Mai

◦

Assorted Seasonal Vegetables, Cheeses, and Fruits wrapped in Filo

◦

Pigs in a Blanket, Breaded Ravioli

◦

Grilled Lamb Chops with Pineapple Mint Compote

Choose an additional three from below:

Spicy Chicken with Blue cheese

◦

Crabmeat Rangoons served w/Ginger Sauce

◦

Chicken Satay with Peanut Dipping Sauce

◦

Clams Casino, Mini Crab Cakes

◦

Miniature Beef Wellington with Hollandaise

◦

Gourmet Pizza with Barbeque Chicken & Shrimp Scampi

Gramercy Ballroom
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Chilled Display

Crudités Platter - Fresh Raw Seasonal Vegetables with Ranch Dipping Sauce

◦

Domestic Cheese Display - Swiss, Cheddar, Jalapeño Jack

◦

Imported Cheese Display - Gouda, Gorgonzola, Goat Cheese, Muenster, Brie, Gruyere,
Cheddar with Fancy Assorted Crackers

◦

Fresh Sliced Mozzarella & Tomato

◦

Seasonal Fresh Fruit Display

◦

Bruschetta

◦

Grilled Marinated Vegetable Platter - Portobello Mushrooms, Eggplant, Sweet Red
Peppers, Squash and Sweet Onions

◦

Italian Antipasta - Assorted Cheeses and Italian cold cuts

◦

Assorted Cold Pasta Salads - Pesto Tortellini, Asian Bowtie Vegetables

Hot Station

(Select Three)

Eggplant Rollatini

◦

Chicken Marsala or Francaise

◦

Sausage & Peppers

◦

BBQ Spare Ribs

◦

Penne a la Vodka

◦

Seafood Newburgh

◦

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Fettuccini Alfredo

◦

Buffalo Wings

◦

Beef & Chicken Stir Fry

Bowtie Primavera

◦

Pepper Steak

◦

Chicken & Broccoli

American Carving Station
(Select Two)

Pork Tenderloin

◦

Roasted Turkey Breast

◦

Roasted New York Sirloin

◦

Roasted Leg of Lamb

◦

Mustard Crusted Corned Beef

◦

Pastrami

◦

Roast Top Round

Tex-Mex Station

Assorted Quesadillas Made to Order

◦

Build Your Own Nachos

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Italian Station

(Select Two)

Pasta

Penne ◦ Farfalle ◦ Rotini ◦ Cheese Tortellini

Sauces

Pomodoro ◦ Bolognese ◦ Pesto ◦ Alfredo ◦ Vodka

Norwegian Seafood Station

Chilled Lobster

◦

Little Neck Clams on the Half Shell

◦

Baked Clams

◦

Mussels

◦

Jumbo Shrimp Platter served with Lemon and Spicy Cocktail Sauce

Asian Station

Assorted Sushi - Spicy Tuna Rolls, Vegetable Rolls, California Rolls

◦

Dim Sum - An Array of Dumplings, Shumai, Potstickers

◦

Stir-Fry Made to Order

◦

Vegetable Fried Rice with Bean Sprouts & Green Onions

◦

Lo Mein Noodles with Crunchy Vegetables

Victorian Dinner Reception

Champagne Toast

Appetizer/Salad

(Select One)

Traditional Caesar Salad with Herb Crostini

◦

Spring Mix Salad - Cherry Tomatoes, Hothouse Cucumbers, Vidalia Onion

◦

Mesculun Mix Salad - Gorgonzola, Dried Cranberries, Walnuts

◦

Traditional Greek Salad

◦

Fresh Mozzarella, Tomato & Basil

◦

Rainbow Melon with Raspberry Coulis

Pasta or Soup

(Select One)

Porcini Mushroom Soup

◦

Onion Soup with Brie Cheese Crouton

◦

Shrimp Bisque

◦

Italian Wedding Soup

◦

Tomato Basil Soup

◦

Cheese Tortellini

◦

Your choice of Stuffed Ravioli - Mushroom, Spinach, Three Cheese

◦

Farfalle with Roasted Vegetables in Garlic Butter Sauce

Entrée Selections

(Select Three)

Chicken

Chicken Marsala Portobello - Sautéed Chicken Breast with Creamy Portobello Marsala Mushroom Sauce

◦

Chicken Cordon Bleu - Stuffed with Gruyere and Prosciutto Baked in a Port Wine Demi-Glace

◦

Grilled Tequila Lime Chicken - Grilled Chicken Breast Served with a Pineapple Mango Salsa

◦

Chicken Rollatini - Stuffed with Broccoli and Cheddar Cheese Served with a White Wine Thyme Cream Sauce

◦

Chicken Florentine - Stuffed with Spinach and Feta Served with a White Win Cream Sauce

Beef/Pork

Sliced New York Strip Steak au Poivre with your Choice of - Creamy peppercorn Brandy Sauce, Madeira Wine Butter Sauce or Port Wine Demi-Glace

◦

Grilled Filet Mignon with your Choice of - Orange Hollandaise Sauce, Béarnaise Sauce or Wild Mushroom Sauce

◦

Pork Tenderloin with your Choice of - Apple Cider Glaze, Mustard Cream Sauce or Apple Mango Chutney

Seafood

Pan Seared Salmon Served with a Dijon Mustard Dill Sauce

◦

Parmesan Crusted Swordfish

◦

Sea Bass Picatta Served in a Lemon Caper Basil Butter Sauce

◦

Grilled Mahi Mahi Served with Tropical Fruit Salsa and Lime Beurre Blanc

◦

Surf & Turf - Broiled Lobster Tail and Filet Mignon
(Market)

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Accompaniments

(Select One Potato and One Vegetable)

Garlic Mashed New Potatoes

◦

Horseradish Mashed Potatoes

◦

Potatoes Au Gratin

◦

Roasted Red Potatoes with Garlic & Herbs

◦

Saffron Rice Pilaf

◦

Wild Rice Pilaf

◦

Lemon Dill Orzo

◦

Israeli Cous Cous

◦

Green Beans Almandine

◦

Sautéed Spring Vegetable Medley

◦

Glazed Ginger Carrots

◦

Sautéed Asparagus

Three Tier Wedding Cake

(Select One of Each)

Cake

Yellow Sponge

Devils food

Marble

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Filling

Dark Chocolate Mousse

Milk Chocolate Mousse

Caramel Chocolate Mousse

White Chocolate Mousse

Cannoli with Chocolate Chips

Raspberry Preserves

Strawberry Preserves

Vanilla Custard

Chocolate Custard

Outside

Whipped Cream

Vanilla Buttercream

Dessert

(Select One)

New York Style Cheesecake

◦

Miniature Pastries

◦

Ice Cream Crepe

◦

Warm Apple Cobbler

◦

Chocolate Torte