

Upon arrival at The Graycliff , Guests are greeted with Champagne garnished with fresh strawberries

*Chef's selection of seductive passing Hors D'oeuvres*  
(Passed Butler Style)

Tempura Shrimp	Tyropita	New Orleans Wings
Mini Wellingtons	Vegetable Dumplings	Shrimp Casino
Coconut Shrimp	Mozzarella Sticks	Spanakopita
Lobster en Croute	Cocktail Franks	Gourmet Pizza
Chicken Quesadilla	Jalapeno Poppers	Pistachio Chicken

*Cocktail Hour to Include:*

5 hour Open Premium Bar, An abundant platter brimming with seasonal fruits and imported cheeses accented with champagne grapes. Seasonal vegetables that are drizzled lightly in virgin olive oil and grilled to perfection. A fine selection of Crudite accompanied by a spinach and artichoke dipping sauce

*Chafing Dishes*  
(Choice of Five)

Chicken Balsamico-Seafood Paella-Eggplant Rollatine-Filet Mignon Barolo-Sautéed Louganiko and Broccoli Rabe and Cannellini Beans in Virgin Olive Oil-  
Swedish Meatballs-Calamari Fritti with Zesty Marinara-Polish Kielbasa with Pierogies and Sauerkraut-Fried Plantains/Baccalitoes-Arringina(Rice Balls)-Honey Mustard Pecan Chicken - Chorizo with Rice

**Pasta Station(Choice of Two)**

Penne Vodka Served in Pink Vodka Sauce

Tortellini Alfredo In a Rich Tuscan Cream Sauce

Orechiette Bolognese

Rigatoni Pomodoro In a Fresh Plum Tomato and Basil Sauce

Farfalle In a Pesto Sauce

**Chilled Champagne Toast**

**Salad**

**(Choice of One)**

**Graycliff Signature-Tri Color-Caesar**

*Intermezzo*

Mango or Lemon Sorbet

(Served in a crystal orchid glass with stem filled Crème de Menthe)

**Wine Service**

*Entrees*

*AGED PRIME RIB OF BEEF*

Served in its own natural Au Jus  
Drizzled with a dill Burre Blanc Sauce

*GRILLED FILET OF NORWEGIAN SALMON*

Tilapia Francaise

Chicken San Marco

Sautéed in Sund Dried Tomato, Shitake Mushrooms and Artichoke Hearts in a Sherry Wine  
Sauce

Chicken Graycliff

Stuffed with Three Cheeses and Baby Spinach in a Madeira Wine Sauce

All Entrees served on a garlic mashed potato tower  
with a fresh medley of vegetables

**Dessert**

Elegant Custom Designed Wedding Cake

Graycliff Signature Dessert Plate

Cappuccino, Espresso and Cordials

\* The Graycliff Finale

A Musically Orchestrated Fire Show, Viennese Table which Includes:

Chocolate Fountain with Assorted Fruits and Biscotti

An Assortment of Miniature Italian Pastries, French Petit Fours and a Variety of Layer Cakes

Assortment of Italian Butter Cookies, Biscotti and Pignoli Cookies

Belgian Chocolate Dipped Strawberries  
, Old Tyme Candy Station, Italian Gelato Station and Freshly Made Zeppolis

International Coffee Service and Premium Cordials

Flambé Station which includes Cherries Jubilee and Bananas Foster Presentation

Freshly Ground and Brewed Coffee and Tea

Cappuccino and Espresso Bar

\*Denotes Additional Charge