

Wedding Reception Package

Eight Butler Passed Hors D'oeuvres
Hot

Moroccan Spiced Chicken Brochettes
Vegetable Wontons with Sweet & Sour Sauce
Sweet Potato Pancakes, Tangy Maple Glaze
Duck Spring Rolls with Plum Sauce
Chicken Dumplings, Ginger Soy Dipping Sauce
Salmon Cakes with Sweet Corn Salsa
Spiced Pecan Chicken Strips
Coconut Fried Shrimp
Wild Mushroom Beggars Purse
Cocktail Franks En Croute
Spanikopita

Cold

Bouchees with Whipped Chevre
Tomato & Mozzarella Crostini
Blue Corn Cup with Chunky Avocado & Green Salsa
Rosettes of Salmon on Pumpernickel Rounds
Smoked Salmon Tartar with Vodka & Dill
Prosciutto Di Parma Wrapped on Asparagus Tips
Endive with Walnut & Blue Cheese
Gravlax on Seven Grain Points
Cucumber Rondelle with Roasted Beets & Goat Cheese
Chilled Shrimp on Skewers
Gaufrette Potato Chip with Smoked Salmon & Dill

Elaborate Cold Displays

All Displays are artistically designed and hand created by our Garde Manger

Homemade Mozzarella Display

*Fresh sliced Buffalo Mozzarella and Plum Tomatoes
Drizzled with Extra Virgin Olive Oil and finished with Fresh Basil
and Sun-Dried Tomatoes*

~

European Marinade

*Baby Artichoke Hearts and Roasted Sweet Red Peppers
in balsamic vinaigrette*

~

Tuscan Grilled Vegetables

*An assortment of herb marinated vegetables including
Eggplant, Zucchini, Yellow Squash and Assorted Peppers*

~

Imported Cheeseboard and Wine Display

*Gouda Camembert, Vermont Cheddar & Brie
served with English water crackers and sweet seedless grapes
Accompanied by Imported Red & White Wines*

~

Antipasto Platters

*Sliced imported Genoa Salami, Sopressata and Sharp Provolone
Marinated Mushrooms and assorted olives*

~

Elaborate Cold Displays

All items are prepared on premises and custom designed for your event

Santa Fe

*Grilled Portobello Mushrooms marinated in Balsamic Vinaigrette
Corn and Bean Salsa with Red & Green Peppers, Cilantro and Olive Oil*

~

Garden Basket of Crudite

*Presentation of Julienne Carrots, Pencil Asparagus, Bell Peppers, Florets of Broccoli, Cauliflower,
Cherry Tomatoes and Black Olives. Served with Chef's tangy dressing*

~

Cornucopia of Seasonal Ripened Fruit

*Sliced Watermelon, Honeydew, Cantaloupe, Strawberries and Pineapple
Garnished with Raspberries, Blackberries, Kiwi and carved Melons*

~

House Baked Breads

*Assorted Bruschetta, Brick Oven Semolina, Garlic Bread, Whole Wheat, Rye and Pumpernickel
Baked Fresh Daily and served with infused olive oils*

Captains Stations

(Select Three)

Pasta Station

Pasta dishes are pan sautéed before your guests and accompanied by freshly grated Parmigiano & Romano cheeses and crushed red pepper.

(select two)

Fusilli Primavera

Rigatoni Bolognese

Orecchiette Pesto

Tri-Color Cheese Tortellini Alfredo

Farfalle a la Vodka

Penne Filetto di Pomodoro

Butcher Block Carving Board

All Carvings are Displayed and Carved by uniformed Chefs, served with Cocktail Rye and Pumpernickel Breads.

(select two)

Herb Roasted Breast of Turkey

Clover Honey Baked Spiral Ham

Roast Sirloin of Beef,

Sugar Cured Corned Beef

Sesame Crusted Loin of Tuna

Ginger Glazed Pork Loin

A Touch of the Orient

Stir-fried before your guests and Decorated with Oriental screens, fans, Fortune cookies and chopsticks.

Ginger Beef or Teriyaki Chicken

Served with Water Chestnuts, Pea Pods, Bak choy, Bean Sprouts, Mushrooms, Cashews

And sautéed in a hoi sin sauce

Risotto Station

Prepared before your guests

Wild Mushroom Risotto

Butternut Squash Risotto

Dim Sum Station

*Authentic Chinese Dumplings served with Dipping Sauces,
Oriental Consomme and Fried Wontons*

Fajita Station

Sizzling and prepared before your guests.

*Grilled Herb Marinated Chicken served into warm tortilla shells
And accompanied by diced ripe tomatoes, shredded lettuce, jalapenos, minced onion,
sour cream, guacamole, and zesty salsa*

Mashed Potato Bar

*Chef Sergio's special Homemade Mashed Potatoes
Served "sundae style" out of an Old Fashion Crock Pot
Condiments include Fried Onions, Garlic, Horseradish, Wasabi, Mushrooms,
Peppers, Broccoli and Bacon Bits*

Crepe Station

(select one)

French crepes made to order

Oven roasted chicken with mushroom, spinach, sautéed onion, broccoli, snow peas,

❧ *Roslyn Claremont Hotel* ❧

peppers with a béchamel sauce
Peking Duck with julienne of cucumber and scallions in a hoi sin sauce

Hawaiian Grill

Tropical Display with Grass Skirting
(select two)

Macaadimia Chicken with Honey & Lime Dipping sauce
Teriyaki Beef & Pineapple Kebobs
Tropical Fruit Skewers

Served with Polnesian Style rice

Cucina Italiano

(select three)

Eggplant Rollatini

Rolled and stuffed with ricotta cheese

Chicken Scarparelli

Lemon, garlic, olive oil and fresh bell peppers.

Chicken Cacciatore

Peppers and onions in a marinara sauce.

Clams, Mussels & Scallops Posillipo

*Crushed plum tomatoes, white wine basil and
garlic.*

Filet of Sole Oreganato

In a lemon white wine sauce.

Chicken Marsala

Mushrooms in a Marsala wine sauce.

Sausage and Peppers

*Sweet, hot sausage, tri color peppers in a light
tomato sauce.*

Calamari Fradiavlo

Spicy marinara sauce.

**** Caviar Station***

(Additional Supplement per person)

Displayed in a Hand Carved Ice Castle

American Sturgeon, Salmon Roe and Golden White Fish

*Served with Chopped Egg, Onion &
Flavored Vodkas*

*** Cold Seafood Display**

(Additional Supplement per person)

*Displayed in a Hand Carved Ice Sculpture
Shrimp Cocktail, Clams, Oysters & Crab Legs*

Appetizers

(Select One)

Wild Mushroom Purse with Porcini Oil

Grilled Portabella Mushrooms with Roasted Peppers, Crisp Parmesan Tuile

Vine Ripe Tomato, Buffalo Mozzarella & Prosciutto di Parma, Basil Oil

Chilled Asparagus (In Season) & Grilled Yellow Tomato with Flavored Oils

Smoked Salmon Rose with Crème Fraiche, Capers, Onions, Chives and Gaufrette Potato

Home Made Raviolis: Porcini Mushroom, Lobster, Shrimp & Corn or Goat Cheese & Black Pepper with choice of Pomodoro, Pesto, Alfredo or Putnaesca Sauce

Chicken & Vegetable Vol au vent with Tarragon Velouté

Salads

(Select One)

Baby Arugala Salad with Shaved Parmigiano Reggiano Cheese and Cherry Tomatoes

Lolla Rosa, Red Oak & Frisee with Cherry Tomatoes

*Vinaigrette Choice: Walnut, Raspberry, Red Wine Herb, Balsamic, Lemon Oil, Roast Shallot,
Pesto*

Classic Caesar Salad with Garlic Croutons & Topped with Asiago Cheese

Claremont Baby Spinach Salad with Miso Dressing & Frizzled Wonton Strips

Or

Duo Appetizer Plate

(Select One in Lieu of Appetizer & Salad Course)

*Grilled Portabella Mushrooms with Roasted Peppers and a Crisp Parmesan Tuile served with
Baby Arugala and Cherry Tomatoes*

❧ Roslyn Claremont Hotel ❧

*Romaine Leaves with Vine Ripe Tomato, Buffalo Mozzarella & Prosciutto di Parma.
Basil Oil and Balsamic Glaze*

*Lolla Rosa, Endive and Smoked Salmon Bouquet Served with Crème Fraiche, Capers, Onions,
Chives and Gaufrette Potato*

*Chilled Asparagus (In Season) served with Grilled Tomato, Cucumber and Red Onion Salad
Tossed with Red Vinegar with Flavored Oils*

*Lolla Rosa, Red Oak & Frisee. Topped with Grilled Vegetables, Goat Cheese & Cherry
Tomatoes. Finished with a Balsamic Glaze*

Entrées

(Select Three)

Roast Prime Rib of Beef with Horseradish Sauce

Aged Sirloin Steak

Grilled Filet Mignon

Chef's Cut Of Seared Chateau Briand

❧ Roslyn Claremont Hotel ❧

*Free Range Chicken Breast Stuffed with Prosciutto, Fontina Cheese and Spinach
Woodland Mushroom Stuffed Chicken Breast Sauce Natural
French Cut Chicken Breast topped with Maryland Crab Cake and a Grilled Artichoke
Roulade of Chicken, Basil & Goat Cheese*

*Poached Atlantic Salmon Filet, Cucumber Dill Sauce
Grilled Darne of Salmon, Dijonaise
Horseradish Crusted Filet of Salmon, Ginger Oil
Pan Roasted Salmon Filet with Lemon Grass Buerre Blanc*

*Sesame Marinated Swordfish Steak in a Soy Ginger Sauce with Sweet Red Onion Marmalade
Grilled Swordfish Steak with Pommery Mustard Sauce*

*Black Pepper Seared Ahi Tuna Steak with Citrus Buerre Blanc
Macadamia Crusted Red Snapper Filet, Vanilla Oil
Maryland Crabmeat Stuffed Filet of Sole*

** Additional Supplement per person*

- *Rosemary Scented Rack of American Lamb*
- *Olive Crusted Rack of New Zealand Lamb*
- *Grilled Double Cut Lamb Chops*
- *Pan Seared Veal Medallion, Calvados, Marsala or Madeira*
- *Roast Herb Crusted Loin of Veal with Chianti Wine Sauce*
- *Grilled Marinated Veal Chop with Oven Roasted Wild Mushroom Glaze*

Vegetables

(Select One)

Julienne of Vegetables
Sugar Snap Peas with Roasted Water Chestnuts
Petit Carrots (Glazed of Dilled)
Haricot Vert with Teardrop Tomato
Stir Fry Vegetables
Sweet Fennel & Sundried Tomato
Grilled Asparagus

Starch

(Select One)

Herb Roasted Red Bliss Potatoes
Whipped Potato with Rosemary, Dill or Chives
Gratinee Potato
Lemon Thyme Polenta Timbale
Twice Baked Potato
Potato Pie Rosti
Yukon Gold Puree
Risotto & Wild Mushroom Galette
Wild Rice Pilaf
Coconut Basmati Rice with Apricot & Raisins

Beverage

Unlimited premium brand name liquors, champagne, imported & domestic beer and imported wine are included throughout your affair

Desserts

(Select One)

*Frozen Soufflés – Melon, Pineapple or Raspberry
(Selection of Sauces)*

Mixed Seasonal Berries with Fresh Whipped Cream in an Almond Tuile

Fresh Seasonal Fruit Platter with Mint Syrup

*Chocolate Pistachio Torte with Sesame Ginger Twist
Framboise Sauce*

Vanilla & Clove Poached Pear with Caramel Macadamia Nut Sauce

Banana & Coconut Spring Roll with Lemongrass Crème Anglaise

Also Included:

*Beautifully Tiered Wedding Cake or Occasion Cake
Custom made with your choice of filling*

Freshly Brewed Regular & Decaffeinated Starbucks Coffee and Tazo Tea

Complimentary Services

Bridal Suite

Floor length Ivory linens

Lounge Attendants

Votive Dinner Candles

Place Cards

Direction Maps

*Floral Centerpiece in Foyer and Cocktail
Room*

Photographs

The Roslyn Claremont Hotel is located in the Historic village of Roslyn making it a prime location for perfect pictures. Near by Gerry Park with 23 acres of greenery, bridges and ponds will be the perfect setting for outdoor photographs.

Honeymoon Suite

This Package includes one of our elegant suites which has a sitting room with fireplace and a separate bedroom with a king size canopy bed. Upon arrival the honeymoon couple will receive a fruit and cheese platter, along with a bottle of Champagne and fresh flowers. The following morning a full American breakfast is provided in Cristina's restaurant or through room service

Roslyn Claremont Hotel
