

Wedding Menu

Cocktail Hour

Presentation Table

A Fine Selection of International Cheeses & Fresh Fruit
Charcuterie Board Vegetable Crudites Served With Dip

A Gourmet Selection of Eight Hot or Cold Hors d'oeuvres

Pasta Bar - Choose Two of the Following - Prepared Table-Side
Bow Tie Pesto - Tortellini Alfredo - Penne Putanesca - Penne in Vodka Sauce
Tri-Color Pasta Primavera - Lobster Ravioli in a Walnut Creame Sauce

Champagne Toast

Buffett Dinner

Garden or Caesar Salad

Choice of Two of the Following:

Boneless Breast of Chicken with lemon mustard sauce
Scallopini of Veal Madeira - Cracked Pepper Carved Roast - Grilled Salmon with Garlic Basil Sauce

Garlic Smashed New Potatoes or Wild Rice Pilaf
String Beans with Shallot Butter or Medley of Garden Fresh Vegetables

Coffee - Tea
5 Hour Premium Open Bar

\$85 per person

Additional Entrée Selections – \$4 per person

Captain and Waiter Service – \$140 to \$240 (depending on location)

Sit-Down Dinner Upgrade - \$10 per person

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Monte Carlo Wedding Menu

Cocktail Hour

Presentation Table

A Gourmet Selection of Eight Hot or Cold Hors d'oeuvres

Shrimp Cocktail on Belgian Endive - Sesame Seed Chicken

Filet Mignon on Toast - Asian Spring Rolls - Lobster Voul au Vent - Quinoa Stuffed Roasted Mushrooms

Mini Calzones, BLT's - Scallops with Bacon - Smoked Salmon on Pumpernickel - Mini Eggplant Parmigiana

Mini Grilled Cheeses with Tomato Soup Shooters - Asparagus Wrapped with Puff Pastry - Mini Ruebens

Pasta Bar - Choose Two of the Following - Prepared Table-Side

Bow Tie Pesto - Tortellini Alfredo - Penne Putanesca - Penne in Vodka Sauce

Tri-Color Pasta Primavera - Lobster Ravioli in a Walnut Creame Sauce

Choose Two Stations

Trio of Bruschetta - Tomato & Red Onion - Olive Tapenade - Fig & Goat Cheese

Slider Station - Housemade Hamburger Sliders

Cheese - Ketchup - Mustard - Horseradish Mayo - Cheddar Cheese - Garlic Aioli - Marinara Sauce

Mozzarella - Bacon, BBQ Sauce - Chili - Sour Cream - Creamy Blue Cheese

Tater Tot, French Fry or Baked Potato Bar

Chipotle Ketchup - Horseradish Mayo - Cheddar Cheese - Scallions - Chopped Broccoli

Garlic Aioli - Marinara Sauce, Mozzarella - Thousand Island - Bacon - BBQ Sauce - Ranch,

Chili - Ranch, Honey Mustard - Sour Cream - Creamy Blue Cheese

Champagne Toast

Buffet Dinner

Garden or Caesar Salad

Choice of Two of the Following

Boneless Breast of Chicken with lemon mustard sauce

Scallopini of Veal Madeira - Cracked Pepper Carved Roast - Grilled Salmon with Garlic Basil Sauce

Garlic Smashed New Potatoes or Wild Rice Pilaf

String Beans with Shallot Butter or Medley of Garden Fresh Vegetables

5 Hour Premium Open Bar

Monte Carlo Cordial & Dessert Table

Coffee - Tea

\$110 per person

Chateau Wedding Menu

Cocktail Hour

Presentation Table

A Gourmet Selection of Eight Hot or Cold Hors d'oeuvres

Shrimp Cocktail on Belgian Endive - Sesame Seed Chicken

Filet Mignon on Toast - Asian Spring Rolls - Lobster Voul au Vent - Quinoa Stuffed Roasted Mushrooms
Mini Calzones, BLT's - Scallops with Bacon - Smoked Salmon on Pumpernickel - Mini Eggplant Parmigiana
Mini Grilled Cheeses with Tomato Juice Shooters - Asparagus Wrapped with Puff Pastry - Mini Ruebens

Choose Four Stations

Seafood Bar - Clams on the Half Shell - Frutte di Mare - Shrimp Cocktail

Carving Station - Choice of Two of the Following

Cracked Pepper Carved Roast - Roast Stuffed Loins of Pork - Golden Roasted Turkey

Trio of Bruschetta - Olive Tapenade - Classic and Fig & Goat Cheese

Slider Station - Housemade Hamburger Sliders

Tater Tot, French Fry or Baked Potato Bar

Champagne Toast

Buffet Dinner

Garden or Caesar Salad

Choice of Two of the Following

Boneless Breast of Chicken Florentine Topped with Spinach & Mozzarella

Whole Roast Prime Filet Mignon

Shrimp Scampi Oreganate

Sea Bass Served with a Lemon Buerre Blanc

Garlic Smashed New Potatoes or Wild Rice Pilaf

String Beans with Shallot Butter or Medley of Garden Fresh Vegetables

6 Hour Premium Open Bar

Viennese Table

Coffee - Tea

\$125 per person

Sweet 16

Cocktail Hour

Presentation Table

A Fine Selection of International Cheeses & Fresh Fruit
Charcuterie Board Vegetable Crudites Served With Dip

A Gourmet Selection of Eight Hot or Cold Hors d'oeuvres

Grilled Cheese Station - Prepared Table Side
4 Cheese - Guyere - Mozzarella - Cheddar - Brie
Tomatoes - Bacon - Ham - Mushrooms - Sautéed Onions - Apples

Buffett Dinner

Garden or Caesar Salad

Choice of Two of the Following:

Boneless Breast of Chicken with lemon mustard sauce
Scallopini of Veal Madeira - Cracked Pepper Carved Roast - Grilled Salmon with Garlic Basil Sauce

Garlic Smashed New Potatoes or Wild Rice Pilaf
String Beans with Shallot Butter or Medley of Garden Fresh Vegetables

Coffee - Tea - Soft Drinks

\$48 per person

4 Hour Wine - Beer - Sangria add \$12 per person

Sweet 16 Ultra

Includes 2 Additional Stations for the Cocktail Hour

Pasta Bar - Slider Station - Trio of Bruschetta

Choice of Two of the Following

Boneless Breast of Chicken Florentine Topped with Spinach & Mozzarella
Whole Roast Prime Filet Mignon, Shrimp Scampi Oreganate, Sea Bass Served with a Lemon Buerre Blanc

Mocktail Bar

Choice of Two of the Following

pina colada - strawberry daiquiri - shirley temple - peach bellini - berries on the beach

Candy Table - Popcorn Machine - Cotton Candy Machine - Assorted Color Coordinated Candies
Jelly & Caramel Apples - Mini Donuts

\$70 per person

5 Hour Wine - Beer - Sangria add \$15 per person 5 Hour Open Bar add \$25 per person

Additional Entrée Selections - \$4 per person
Additional Station Options - Quesadilla Station - Taco Bar - Grilled Pizza Station