



THE PIERMONT

Wedding Menu

Cocktail Hour

Signature Seasonal Cocktails & Champagne Upon Arrival

Butler Passed Hors D'oeuvres

New Zealand Baby Lamb Chops
with Minted Dijon Mustard

Coconut Fried Shrimp
Served with Sweet Red Chili Sauce

Jumbo Franks in Puff Pastry
Served with Spicy Mustard

Artichoke Hearts
with a Lemon and Parmesan Aioli

Chicken Lollipops
BBQ Glazed

Miniature Grilled Cheese
with Tomato Soup Shooter Served in a Sake Cup

Kobe Flight Sliders
Served with IPA Shots

Fish Tacos with Chipotle Aioli
and Patron Margarita Shots

Candied Bacon
Paired with a Bourbon Shooter

Miniature Fried Chicken & Waffles
with Honey Maple Glaze

Steamed Shumai
Served on an Asian Spoon with Teriyaki Sauce

Jumbo Shrimp Cocktail
with Traditional Cocktail Sauce

Tomato Bruschetta
on a Garlic Crostini

Maryland Crab Cake
with Caper Remoulade

Fried Lobster Ravioli
with a Tomato Cream Calabrian Chili Sauce

Filet Mignon Crostini
with Smashed Burrata & Chimichurri

Fresh Guacamole
with Seasonal Accompaniments

Maple Glazed Andouille Sausage
with White Cheddar and Cranberry

Beggars Purse
Brie & Raspberry Drizzled with Hot Honey
Citrus Watermelon Bites with Feta Cheese &
Balsamic Glaze (*Seasonal*)



THE PIERMONT

Market Bistro Table

International and Domestic Cheese Board

Brie
Smoked Gouda
Parmigiano Reggiano
Sharp Cheddar
Provolone

Farmer's Market Crudités

Squash
Zucchini
Carrots
Bell Peppers
Cauliflower
Broccoli Florets
Chef's Selection of Dipping Sauces

Fresh Exotic Fruits and Berries (Seasonal)

Cantaloupe
Honeydew
Pineapple
Grapes
Kiwi
Strawberries

Panettiere Display

Brick Oven Semolina
Whole Wheat
Ciabatta Bread
Homemade Focaccia Bread
Flatbreads
Flavored Oils

Heirloom Beet Salad

Baby Beets
Sweet Vidalia Onions
Oil and Vinegar

Italian Cured Meats

Prosciutto
Capicola Ham
Salami
Mortadella
Soppressata

Fresh Mozzarella with Sliced Tomatoes

Homemade Mozzarella
Herb Marinated Heirloom Tomatoes
Fresh Basil
Extra Virgin Olive Oil
Aged Balsamic Reduction

Roasted Red Peppers

Garlic
Basil
Extra Virgin Olive Oil

Flavored Hummus

Traditional Mediterranean & Roasted Red Pepper
Chickpeas
Garlic
Tahini
Olive Oil
Grilled Pita

Italian Pasta Salad

Rotini
Parmesan
Cherry Tomatoes
Bell Peppers
Red Onion
Extra Virgin Olive Oil
Balsamic Glaze

Gourmet Cocktail Stations

Steak House Style Station

NY Strip Steak Carved to Order
Steak Fries
Crispy Onions
Creamed Spinach
Slab Bacon
Pork Crown Roast

Asian Duck Station

Authentic Moo Shu Station
Steamed Duck Bao Bun
Vegetable Lo Mein, Dim Sum
Hoisin, Cucumber and Scallions
Displayed in Bamboo Steamer
Cold Sake

Macaroni and Cheese Station

Jalapeño Bacon and Cheddar
Lobster Truffle
Traditional Macaroni with Cheddar Cheese and Seasoned Bread Crumbs

Poke Cart

Create Your Own Poke Bowl
Sriracha Tuna
Yuzu Ginger Shrimp
Sushi Rice
Radish, Avocado, Cucumber, Green Onions & Ginger
Ponzu Sauce, Sriracha Sauce & Soy Sauce

Gourmet Slider Bar

Kobe Beef with Cheese, Ketchup and Pickles
Chicken Parmesan
Veggie Beyond Burgers with Mushrooms
French Fries

Taco Station

Fresh Smashed Avocados
Fresh Tomatoes, Cilantro, Scallions & Lime

Mexican Street Corn with Chili Rub, Lime, Cotija & Garlic Crema

Street Tacos
Chicken Tinga
Braised Chipotle Chicken with Cotija Cheese & Black Bean Puree
Carne Asada
Lime, Chopped Onions & Cilantro
Corn Tortillas

Fresh Fried Nacho Chips & Salsa
Hand Shaken Flavored Margaritas

Primi Bar

Gemelli with Truffle Parmesan Cream Sauce
Served in a Parmesan Reggiano Wheel

Mezzi Rigatoni with Short Rib Porcini Ragu

Classic Blend Meatball
Beef, Pork & Veal

House Baked Specialty Breads

Presented with Grated Parmesan Reggiano, Marinated Sun-Dried Tomatoes and Red Peppers

Ship Wreck Seafood Bar

Fried Calamari with Marinara Sauce
Baked Clams
Seafood Risotto



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Asian Wok

General Tso's Chicken with Broccoli, Onions and Peppers
Stir Fry Beef with Julienne Vegetables
Hibachi Style Fried Rice, Crispy Noodles and Fortune Cookies
Served in Chinese Takeout Box with Chopsticks
Paired with Cold Sake

Carving Station

(Select Two)

Rubbed Turkey Breast with Cranberry Sauce
Grilled Marinated Flank Steak
Asian Marinated Pork Loin
Barbequed Brisket of Beef
Salmon en Croute
Grilled Portobello Mushrooms

Above Served with Appropriate Breads and Classical Condiments

Mashed Potato Bar

Garlic Mashed Potatoes
Maple Infused Sweet Potatoes with Marshmallows
Accompanied by Assorted Toppings:
Cheddar Cheese Sauce, Mushrooms, Chili, Steamed Broccoli, Warm Bacon, Crispy Fried Onions, Shredded
Cheddar Cheese & Sour Cream with Chives

Southern Station

Fried Chicken & Waffles
BBQ Beef Brisket
Sweet Potato Fries
Warm Biscuits
Poppy Seed Slaw
Spicy Bourbon Maple Syrup
Paired with Sweet Bourbon Tea



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Ballroom Dining

Duet Course

(Select One)

Burrata Caprese

Creamy Mozzarella with Heirloom Cherry Tomatoes, Mixed Greens,
Sweety Drop Peppers and Balsamic Vinaigrette
Served with Grilled Rustic Bread

Poached Pear Salad

Poached Pear, Mixed Greens, Candied Walnuts, Dried Cranberries and Herb Coated Goat Cheese
with a Wild Berry Vinaigrette

Peach & Prosciutto *(Seasonal)*

Prosciutto di Parma Carpaccio, Grilled Peaches,
Fig Balsamic Glaze, Honey Blossom Goat Cheese & Pistachio Nuts

Tuscan Bistro

Tri-Colored Greens (Endive, Radicchio, Baby Arugula) and Roasted Peppers
Served with Grilled Ciabatta Bread, Ciliegine Mozzarella and Balsamic Dressing

Pan Seared Warm Lump Crab Cake

Spicy Tomato Remoulade and Grilled Corn
Served with Baby Arugula, Fennel & Avocado Salad
Olive Oil & Fresh Lemon Juice

Roasted Apple & Pistachio

Mixed Greens, Pear Cherry Tomatoes, Roasted Apple and
Pistachio Coated Goat Cheese with a Fig Jam Vinaigrette

Mediterranean Salad

Arcadian Mix, Mandarin Orange, Hearts of Palm, Parmesan Shavings,
Sweety Drop Pepper, Three Cheese Crostini and Raspberry Vinaigrette

Entrees

Guest's Choice Of:

Artisan Steakhouse Beef

Grilled Filet Mignon with Red Wine Demi

Bacon Wrapped Shrimp

Stuffed with Fontina Cheese

10oz Pork Chop

Pan Seared with a Wild Cherry Sauce

Chicken Genovese

French Breast of Chicken Stuffed with Spinach, Artichokes, Mozzarella, Ricotta & Parmesan

Branzino Provencal

Grape Tomatoes, Capers, White Wine & Lemon

Land & Sea

Tenderloin Medallion Beef with a Red Wine Demi
Smoked Bacon Wrapped Shrimp Stuffed with Fontina Cheese

Eggplant Siciliano

Baked with Marinara & Parmesan Reggiano

Plated Dessert

(Select One)

Nutella Crepe

With Bananas Foster

Chocolate Souffle

With Fresh Raspberries

Apple Tartin

With Vanilla Bean Ice Cream

Rolling Desserts

Churros with Caramel Dipping Sauce

Deep Fried Oreos

Fresh Fruit Skewers with Honey Dew, Cantaloupe, Strawberries and Grapes

Hand Dipped Chocolate Brownie Pops

Deep Fried Rainbow Cookies

Cannolis

Chocolate Chip Cookies

Crème Brulee

Mini Espresso Martinis Topped with a Donut

Wedding Cake Specially Prepared by Dortoni Bakery

Coffee, Tea, Espresso, Cappuccino & Cordials



THE PIERMONT

ENHANCEMENTS

Enhancement prices are subject to change without notice

Gelato Bar

Additional \$7.00 Per Person

Vanilla Bean, Pistachio, Chocolate & Sea Salt Caramel
Classic Italian Condiments

After Dinner Passed Salty Treats

Additional \$7.00 Per Person

(Select One)

Hot Pretzels

Pizza

Grilled Cheese

French Fry Trio

Table Snacks

Additional Surcharge \$14.00 Per Person

(Select Three)

Chile Salted Shishito Peppers

Fresh Mint, Lime

Lobster Tacos

Beer Battered Maine Lobster, Red Cabbage Slaw,
Poblano Crema

Maryland Crab Cake BLT

Smoked Bacon, Romaine, Tomato,
Old Bay Aioli

Charred Octopus Salad

Lamb Merguez, Frisee, Feta, Tomato,
Harissa-Lime Vinaigrette

Herb Dusted House Cut Frites

Grilled Caprese Pizzetta

Arugula Pesto, Homemade Herbed Ricotta

Mini Lamb Gyros

Beet-Feta Purée, Tzatziki

ENHANCEMENTS

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Pasta Course

(Select One)

Additional Surcharge \$8.00 Per Person

Wild Mushroom Risotto

Wild Mushrooms, Truffle Oil and Creamy Parmesan

Penne alla Amatriciana

San Marzano Tomato with Sweet Onions and Pancetta

Butternut Squash Ravioli

Wild Mushroom Cream Sauce

Rigatoni ala Vodka

Pink Cream Sauce

Trofie

Sun-dried Tomatoes, Radicchio, Portobello Mushrooms, Garlic and Oil

Fusilli Calabresi

Creamed Sausage Bolognese Sauce

Paccheri

Veal and Porcini Mushroom Ragout

Lobster Risotto (\$12.00)

With Lobster Meat and Saffron in a Creamy Parmesan

Paglia e Fieno (\$10.00)

Green & White Linguine with Shrimp in a Light Marinara Sauce

ENHANCEMENTS

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COCKTAIL HOUR UPGRADES

Carver of Lamb

Crown Roast Rack of Lamb served with Minted Rosemary Lamb Jus
Served with Mint Jelly
Market Price

Carver of Pig

Boneless Roast Suckling Pig
Additional \$12.00 Per Person

Sushi Station

Traditional Sushi Station including:
Nigiri, Sashimi, Spicy Tuna and Handmade Rolls
Plus an Assortment of Vegetarian Ingredients
Presented with Marinated Soy Sauce, Ginger and Wasabi
Sushi Station Additional \$30.00 Per Person
Served as Platters Additional \$17.00 Per Person
Butler Passed Additional \$12.00 Per Person

Lobster Bar

Chilled Lobster on Crushed Ice Display
Additional \$32.00 Per Person (Seasonal)

Raw Bar

Iced Display of Oysters, Shrimp and Clams Served with Dipping Sauces
Additional \$28.00 Per Person (Seasonal)

Strolling Raw Bar

Jumbo Shrimp Cocktail
Blue Point Oysters on the Half Shell
Littleneck Clams on the Half Shell
Classic Cocktail Sauce & Horseradish Mignonette
Additional \$18.00 Per Person



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ENHANCEMENTS

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COCKTAIL HOUR UPGRADES

Bourbon Bar

Beautifully Displayed Tasting Bar in Cocktail Hour

Basil Hayden

Bulleit

Four Roses

Knob Creek

Woodford Reserve

Hudson Baby

Buffalo Trace

Additional \$20.00 Per Person

Scotch Bar

Beautifully Displayed Tasting Bar in Cocktail Hour

Glenlivet 12

Glenlivet 15

Glenfiddich 12

Glenfiddich 15

Macallan 12

Oban 14

Johnnie Walker Black

Balvenie Caribbean Cask

Additional \$25.00 Per Person

Tequila/Mezcal Bar

Beautifully Displayed Tasting Bar in Cocktail Hour

Don Julio Blanco

Don Julio Reposado

Milagro Blanco

Casamigos Blanco

Casamigos Reposado

Casa Noble Anejo

Vida Mezcal

Dos Hombres Mezcal

Additional \$20.00 Per Person

Iced Vodka and Caviar Bar

Flavors of Fruit Infused Vodkas

Paddle Fish (Black)

Salmon Roe (Red)

Golden Tobiko Caviar

Garnished with Egg Yolk and White, Sour Cream,
Red Onion, Toast Points and Potato Pancakes

Warmed in Hot Skillet

Additional \$15.00 Per Person

Gentleman's Ice Cubes
Additional \$3.00 Per Person

ENHANCEMENTS

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To-Go Upgrades

Bavarian Pretzel Station

Salted Hot Pretzel with Mustard
Additional \$7.00 Per Person

Homemade Cookie Station

Fresh Baked Assorted Cookies and Coffee
Additional \$7.00 Per Person

Late Night Munchies

French Fries with Cheese Sauce
Nachos with Chili & Cheese
Mozzarella Sticks with Marinara
Served in a Plastic To Go Tray
Additional \$12.00 Per Person

Breakfast To Go

Mini Egg and Cheese Muffins
Mini Egg, Cheese and Bacon Muffins
French Toast Sticks with Maple Syrup
Additional \$11.00 Per Person

Donut Wall

Assorted Large Donuts
Individually Hanging on a Wooden Pegged Wall
Additional \$8.00 Per Person

Grilled Cheese Station

Traditional Grilled Cheese
Grilled Cheese with Bacon
French Fries
Additional \$9.00 Per Person

White Castle Station

White Castle Assortment served with French Fries and Onion Rings
Additional \$12.00 Per Person



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To-Go Upgrades

McDonald's To Go

Cheeseburgers
4 Piece Chicken Nuggets
French Fries
Additional \$12.00 Per Person

Ralph's Italian Ices

Select (3) Flavors
Additional \$9.00 Per Person

New York Bagel

Bagels, Cream Cheese and Coffee
Additional \$7.00 Per Person

The Carnival

Pretzels, Churros, Cotton Candy, Popcorn, and Zeppolis
Additional \$11.00 Per Person

The Candy Shoppe

Watermelon Sour Patches, Sour Laces, Gummy Worms, Swedish Fish, Jolly Ranchers, Skittles, Smarties, Candy
Necklace, M&M's, Hershey Minis, Kit Kats, Starbursts, Nerd Ropes & Air Heads
Displayed in Apothecary Jars
Additional \$12.00 Per Person

Pizza

Traditional New York Style Pizza
Additional \$8.00 Per Person

Milkshake Station

Assorted Milkshakes Made to Order
Additional \$7.00 Per Person

Fall Harvest Station (Seasonal)

Apple Cider Donuts
Fresh Popped Popcorn & Hot Pretzels with Mustard
Apple Cider & Hot Chocolate with Marshmallows
Additional \$15.00 Per Person



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DESSERT CAFÉ UPGRADE

(Evening Affairs Only)

\$7.00 Per Person Per Station

OR

\$25.00 Per Person Includes All Seven Stations during the last hour of your reception

Cobbler Station

Apple Cobbler, Blueberry Cobbler and Banana Bread Pudding
Served with Vanilla Ice Cream and Fresh Whipped Cream

Classic Cheesecake Station

New York Style Cheesecake

With Assorted Toppings:

Coconut, Mixed Berries, Oreos, Chocolate Chips, Graham Crackers, Assorted Nuts,
Caramel Sauce, Chocolate Sauce and Whipped Cream

Chocolate Fondue Station

Melted Milk Chocolate for Dipping

Served with Brownies, Marshmallows, Graham Crackers, Rice Krispy Treats,
Strawberries, Bananas, Pineapple & Pretzel Rods

Ice Cream Shoppe

Variety of Ice Cream

Served with Assorted Toppings

Belgium Waffle Station

With Guest's Choice of Toppings:

Strawberries, Blueberries, Bananas, Chocolate Chips, Chocolate Sauce, Caramel Sauce,
Warm Maple Syrup & Vanilla Ice Cream

Homemade Cookie Station

Your Favorite Variety of Homemade Cookies Baked to Perfection
Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies, Italian & French Cookies

Cannolis

Traditional Chocolate Chip Cannolis Made to Order

ENHANCEMENTS

Enhancement prices are subject to change without notice

AFTER PARTY

CONTINUE THE CELEBRATION...
(EVENING AFFAIRS ONLY)

ONE HOUR

ADDED TO YOUR AFFAIR

SWEET

Chocolate Truffles
Hand-Dipped Chocolate Strawberries
Chocolate Dipped Pretzels
Fried Zeppolis
Chocolate Chip Cookies

OR

SALTY

Cheeseburger Sliders
French Fries
New York Style Pizza
Boneless Buffalo Wings

Pre-Rolled Cigar Favors

Top Shelf Open Bar

Cordials

Espresso, Cappuccino, Coffee and Tea