

# 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

BBQ Glazed Chicken Lollipops

Miniature Grilled Cheese with Tomato Soup Shooter

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



THE PIERMONT

**Taco Station**

Fresh Smashed Avocados with Fresh Tomatoes, Cilantro, Scallions & Lime  
Mexican Street Corn with Chili Rub, Lime, Cotija & Garlic Crema  
Fresh Fried Nacho Chips & Salsa  
Street Tacos  
Chicken Tinga  
Braised Chipotle Chicken with Cotija Cheese & Black Bean Puree  
Carne Asada  
Lime, Chopped Onions & Cilantro  
Corn Tortillas  
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

**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



THE PIERMONT

**Bao Bun Station**

Thai Crispy Chicken  
Maple Bourbon Rubbed Pork  
Chipotle Striped Bass  
Edamame  
Cold Sesame Noodles  
Fried Rice

Assorted Toppings to Include Cucumber Salad, Red & White Cabbage Slaw & Picked Red Onions

**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

## 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



THE PIERMONT

## **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

#### **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

#### **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

#### **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



THE PIERMONT

## **ENHANCEMENTS**

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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



THE PIERMONT

## **ENHANCEMENTS**

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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**