

HYDE PARK | NEW YORK

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

WEDDING PACKAGES

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PACKAGE 1

Dinner Buffet

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Dinner buffets or stations
- Passed dessert or stations
- Passed coffee or coffee station

COST PER GUEST

Wine and Beer throughout event

Starting at \$145

Full, Premium Bar throughout event

Starting at \$170

PACKAGE 2

Plated Dinner

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-Course plated dinner
- Coffee service

COST PER GUEST

Wine and Beer throughout event

Starting at \$170

Full, Premium Bar throughout event

Starting at \$182

PACKAGE 3

Plated "Choice of" Dinner

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-Course plated dinner with "choice of entrée"
- Coffee service

COST PER GUEST

Wine and Beer throughout event

Starting at \$189

Full, Premium Bar throughout event

Starting at \$202

All packages are inclusive of 20% labor charge and event space rental.

Packages are designed for groups of 100 or more. If the event has less than 100 guests, a surcharge of \$12 per person applies. All reception packages have a 5 hour maximum.

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HORS D'OEUVRE SELECTIONS

VEGETARIAN

- Smoked corn and goat cheese fritter, tomato jam
- Tomato bruschetta, fresh ricotta, basil purée
- Eggplant caponata, goat cheese, crisp
- Roasted artichoke, Parmesan, red pepper frittata
- Pickled baby beets, roasted walnut, farmer cheese spread, crostini
- Wild mushroom, onion jam, fontina, flat bread
- Roasted pear, Ewe's Blue cheese, spiced pecans
- Black trumpet mushroom risotto arancini, saffron aioli

SEAFOOD AND FISH

- Lobster and roasted corn polenta, tomato-fennel jam
- Jumbo lump crab cakes, lemon remoulade
- Seared tuna, avocado, pickled daikon, sesame rice crisp
- Seared tuna, crispy wonton, sriracha, pickled radish
- House-cured salmon, shaved fennel, cucumbers
- Shrimp cocktail, chili-lime cocktail sauce (+3 per guest)
- Smoked salmon bruschetta, capers, chives and horseradish

POULTRY, BEEF, PORK, AND LAMB

- Soy-ginger hanger steak, pickled carrots, wonton chip
- Prosciutto wrapped asparagus, lemon aioli
- Flat iron steak, chimichurri sauce, crispy smashed plantain
- Chorizo, piquillo pepper and manchego frittata
- Crisp Korean BBQ beef and scallion wonton, sriracha aioli
- Lamb meatball, goat cheese, tomato jam, crostini
- Pepper beef tenderloin, crostini, tomato horseradish marmalade
- Five spice roasted duck, scallion, wonton crisp
- Chicken tandoori, cucumber raita
- Chicken curry, mango chutney, scallions, papadum
- Miniature country ham and cheddar biscuits
- Pulled chicken, avocado crepe, tomatillo sauce, sour cream
- Tarragon chicken salad, walnut bread, fig purée
- Crispy chicken sliders, spicy maple glaze, B and B pickles
- Roasted sirloin skewers, hoisin dipping sauce

STUDENT DESIGNED RECEPTION STATIONS

The CIA is proud to offer Reception Station Enhancements designed by our very own culinary students.

SHÚK STATION

\$15 PER GUEST

- Chicken shawarma, homemade falafel, spiced beet shawarma
- Hummus, tabbouleh, fattoush, pickled vegetables
- Tahini sauce, harissa, tzatziki sauce, "Shúk" green herb sauce
- Tomato, cucumber, lettuce, red onion, pickled hot peppers, marinated olives

PINCHO STATION

\$14 PER GUEST

- Grilled chicken, beef and vegetable satay
- Sweet chili sauce, hoisin glaze, crispy ginger and shallots, toasted sesame seeds
- Harissa, lemon scented tahini, spicy feta dip, za'atar
- Vindaloo, saag paneer, green chile raita, mango chutney

RA.ME STATION

\$15 PER GUEST

- Crispy pork belly, sesame-glazed tofu, ramen noodles
- Miso and tonkotsu broths
- Red pepper paste, crispy garlic, roasted corn, pickled shiitake
- Chili oil, togarashi

LEYENDA STATION

\$12 PER GUEST

- Cilantro chicken tacos
- Charcoal-roasted corn and black bean tacos
- Avocado salsa verde, pickled vegetables, mango salsa

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PREMIUM RECEPTION STATION ENHANCEMENTS

IMPORTED AND DOMESTIC CHEESE STATION

\$10 PER GUEST

- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

LOCAL HUDSON VALLEY CHEESE TABLE

\$12 PER GUEST

- Hand-crafted cheese from a 35-mile radius
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

VEGETABLE CRUDITÉ STATION

\$10 PER GUEST

- Raw, steamed, pickled, and grilled vegetables
- Parmesan-basil pesto, vegan green goddess dip, toasted almonds, romesco sauce
- Rosemary garlic oil, aged balsamic, chili oil, sea salt

SALUMERIA

\$13 PER GUEST

- Sliced cured Italian meats
- Aged Parmesan, burrata, black pepper and herb infused ricotta
- Grilled asparagus, summer squash, cipolini, portobello mushrooms
- Marinated tomatoes, mixed olives
- Focaccia, grissini, flatbread

OCEAN DISPLAY

\$22 PER GUEST

- Citrus-poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters and clams on the half shell, roasted shallot mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Sushi, wakame salad, wasabi, soy

PO' BOY STATION

\$16 PER GUEST

- Crispy fried oyster
- Spicy Cajun shrimp
- Blackened salmon
- Remoulade sauce
- Cajun sauce

MEDITERRANEAN STATION

\$15 PER GUEST

- Traditional falafel
- Chicken souvlaki
- Miniature pita pocket, tahini sauce, pickled vegetables, cucumber and tomato relish
- Hummus, baba ghanoush, tzatziki sauce
- Pita chips, vegetable crudité

STEAM BUN BAR

\$14 PER GUEST

- Chicken teriyaki
- Char siu pork
- Shitaki mushrooms, soy, scallions
- Pickled shredded carrots
- Marinated hot house cucumbers
- Kimchee, hot Chinese oil
- Sesame seeds

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RECOMMENDED WEDDING VENDORS

Vendors come highly recommended by clients. Many have won awards by The Knot, Couple's Choice—Wedding Wire and Carats and Cake.

PHOTOGRAPHERS

Michael Polito
michaelpolito.com

Vivian
vivianphotography.com

Phil Mansfield
philmansfield.com
mansfieldwedding.com
instagram.com/phil.mansfield

MAKE-UP / STYLIST / HAIR

Bridal Artistry by Alana Maria Schmidt
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AlanaSchmidtMakeup.com
Instagram: @AlanaSchmidtMakeup

Katie Kelly: Hair Artist
katiekhair@gmail.com
512-529-7764
Katie-Kelly.com
Instagram: @KatieKBabeHair

BANDS

Jim Osborn Band
jimosbornband.com

DISK JOCKEYS

Jade DJ Entertainment, DJ Joey G.
jadedjentertainment.com/no_flash.php

DJ Domenic Entertainment
djdomentertainment.com

Enriquez Entertainment
enriquezentertainment.com

Zolz Entertainment
zolzentertainment.com

Music by C.J.
musicbycj.com/photos

JUSTICE

Jean McArthur
Call Hyde Park Court at
845-229-7620
select option 2 leave a
message with her clerk and
she will get in contact with you.

LIGHTING

Lnj Tech Services
Luc Stampleman
845-219-8442
lnjevents.com
info@lnjtech.com
Instagram: @lnjweddings
Pinterest: @lnjweddings
Lighting, Staging, Audio, Scenery,
Custom Fabrication for Weddings,
Events, Plays, Concerts

FLORISTS

Hyde Park Florist and Gifts
845-229-9522
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