

GARELICK & herbs

Wedding Reception Package

Minimum of 50 People

Choice of 8 Passed Hors D'oeuvres

Cold/Room Temp –

- **Individual Crudité**
With Choice of Creamy Onion Dill Dip or House Made Hummus
- **Individual Hummus Bowl**
With Pita Chips, Cucumbers & Carrots
- **Individual Seafood Ceviche**
Seasonal Seafood, Red Onion, Citrus
- **Mozzarella, Tomato & Fresh Basil Skewer**
- **Miniature Avocado Toast**
With Blistered Tomatoes & Black Truffle Oil
- **Goat Cheese Crostini**
With Mango Chutney
- **Goat Cheese Panna Cotta**
With Golden Beet Ribbons & Caramelized Fig Honey
- **Grilled Portobello Mushroom Stack**
With Roasted Red Peppers, Zucchini & Balsamic Syrup
- **Ricotta Crostini**
With Oven Roasted Cherry Tomatoes
- **Watermelon, Feta & Basil Skewer**
- **Naked Summer Rolls**
Shaved Cucumber, Carrots & Butter Lettuce
- **Belgian Endive Spear**
With Goat Cheese & Mango Chutney
- **Avocado Gazpacho Shooters**
- **Oyster Shooters** +\$3pp
With Gazpacho & Pepper Vodka
- **Tuna Sashimi**
On Asian Flats with Wasabi Oil
- **Lime & Cilantro Shrimp Satay**
- **Individual Jumbo Shrimp Cocktail**
+\$4pp
- **Miniature Lobster Rolls** +\$6pp
Chilled Lobster Salad with Aioli
Minimum of 20 Guests
- **Smoked Salmon Toast**
With Herb Whipped Cream Cheese on Pumpernickel Points
- **Smoked Salmon Wrapped Asparagus Spear**
- **Lime & Cilantro Chicken Satay**
- **Prosciutto Wrapped Asparagus Spear**
- **Prosciutto Wrapped Grissini**
With Arugula Pesto
- **Filet of Beef Slider** +\$3pp
With Cream Horseradish
- **Pepper Crusted Filet of Beef Crostini**
With Creamy Horseradish
- **Ginger Beef Satay**

Hot –

- **Tempura Asparagus Tips**
With Cayenne Dipping Sauce
- **Spinach & Feta Stuffed Mushroom**
- **Butternut Squash & Apple Soup Shooter**
- **Lacy Potato Pancake**
Choice of White or Sweet Potato
With Apple Chutney & Crème Fraiche
- **Crispy Mac & Cheese Puffs**
- **Asparagus Arancini**
With Caramelized Fig Honey
- **Asiago Arancini**
With Blistered Tomato Concassé
- **Tomato Soup Shooter**
With Gruyere Grilled Cheese Bites
- **Assorted Dim Sum**
With Tamari Ginger Dipping Sauce
- **Pad Thai Noodles** +\$4pp
Served in Petite Chinese Takeout
Cartons with Chopsticks
- **Vegetable Lo Mein** +\$4pp
Served in Petite Chinese Takeout
Cartons with Chopsticks
- **Bite Sized Baked Brie**
With Raspberry Preserves in a Flaky
Pastry Shell
- **Clams Casino** +\$4pp
With Bacon, Bread Crumbs & Lemon
- **Baja Fish Taco**
With Salsa Verde
- **Crab Cake Silver Dollar Slider**
With Lettuce & Caper Tartar Sauce
- **Hot Miniature Lobster Roll** +\$6pp
With Butter & Lemon
Minimum of 20 Guests
- **Lacy Potato Pancake**
With Smoked Salmon & Crème Fraiche
- **Miniature Maryland Crab Puffs**
With Caper Tartar Remoulade
- **Fire Grilled Shrimp Skewer**
- **Coconut Shrimp** +\$4pp
With Sweet & Sour Dipping Sauce
- **Bacon Wrapped Scallops** +\$4pp
- **Pancetta Wrapped Shrimp Skewer**
+\$4pp
- **Lime & Cilantro Shrimp Satay**
- **Petite Salmon Cake**
With Caper Tartar Remoulade
- **Lime & Cilantro Chicken Satay**
- **Thai Peanut Chicken Satay**
- **Chicken Silver Dollar Slider**
With Avocado, Bacon & Chipotle
Mayonnaise
Choice of Grilled or Crispy Chicken
- **Baja Chicken Taco**
With Shaved Red Cabbage, Cilantro &
Pico di Gallo
- **Open Faced Reuben Crostini**
With Sauerkraut & Russian Dressing on
Pumpernickel Toast
- **Sausage Stuffed Mushroom**
- **Petite Lamb Burger**
With Tzatziki on Pita Bread
- **Lamb Chop Lollipop** +5pp
With Red Currant Au Jus
- **Angus Beef Silver Dollar Sliders**
With Pickle Chips & Ketchup
With or Without Cheese
- **Miso Beef Negimaki**
With Scallion & Ginger Soy
- **House Made Beef Franks**
Wrapped in Sesame Seed Puffed Pastry
- **Ginger Beef Satay**
- **Beef Empanadas**
With Habanero Mango Dipping Sauce
- **Cuban Beef Cigars** +\$4pp
With Salsa Verde
- **Braised Beef Short Rib Bites** +\$4pp
With Black Truffle Oil

Includes Choice of Two Cocktail Stations

- **Crudit  Basket**
Vibrant Fresh Cut Vegetables with Creamy Onion Dill Dip
- **Israeli Hummus Bowl**
House Made Chickpea Hummus, Herbsa Yogurt, Eggplant Caponata, Stuffed Grape Leaves, Olives, Greek Feta, Pita Bread, Carrots, Celery & Cucumber
- **Artisan Cheese Board**
Manchego, Sharp Cheddar, French Brie & Peppercorn Asiago with Grapes, Crackers & Flatbreads
- **French Brie Baked En Crouete**
Cinnamon Apples, Seasonal Berries & Grapes
- **Vegetable Antipasto**
Select Cheeses, Italian Olives, Artichoke Hearts, Roasted Red Peppers, Blistered Tomatoes, Eggplant Caponata, Pickled Mushrooms & Italian Breads
- **Italian Antipasto**
Prosciutto, Dried Sausage, Salami, Bocconcini Mozzarella with Crushed Red Pepper Flakes, Aged Reggiano, Roasted Red Peppers, Crackers & Flatbreads
- **Assorted Flatbread Pizzas**
Margherita, Rosemary & Kalamata Olive, Spinach & Portobello Mushroom, Potato & Vidalia Onion, Shaved Parmesan & Olive Oil
- **Guacamole, Pico di Gallo, Salsa Verde Crispy Plantains & Tortilla Chips**

Embellished Cocktail Hour Stations

- **Molcajete Style Guacamole Station -**
Guacamole Made to Order
Diced Tomatoes, Cilantro, Jalape os, Bermuda Onion & Lime Juice
Served with Tortilla Chips & Crispy Plantains
- **Mashed Potato Bar -**
Creamy Yukon Gold & Mashed Sweet Potatoes
Toppings: Sauteed Shrimp, Crumbled Bacon, Grilled Chicken, Sirloin Tips, Shredded Cheddar Cheese, Crumbled Gorgonzola, Cr me Fraiche, Demi-Glace, Beurre Blanc, Chives, Bourbon Sugared Pecans, Toasted Marshmallows
- **Mac & Cheese Station -**
Choice of Orecchiette or Gemelli Pasta
Gruyere, Aged Asiago & Cheddar Cheese Sauce
Toppings: Shredded Cheddar Cheese, Mozzarella Cheese, Crumbled Gorgonzola, Bacon Crumbles, Shrimp, Breadcrumbs, Blistered Tomatoes, Peas, and Scallions
- **Risotto Bar -**
Creamy Arborio Rice
Toppings: Poached Shrimp, Goat Cheese, Asiago Cheese, Parmesan Cheese, Sauteed Mushrooms, Caramelized Onions, Green Peas, Crispy Shallots, Hot Pepper Oil, Cracked Peppercorn, Lemon Aioli
- **Trattoria -**
Choice of Two: Cheese Ravioli, Cavatelli, Pappardelle, Orecchiette or Gemelli
Sauces: Pomodoro, Blistered Tomato & Caramelized Onion, Roasted Garlic Alfredo, Vodka Sauce
Toppings: Roasted Vegetables, Caramelized Onion, Peas, Shaved Parmesan & Crushed Red Pepper Flakes
- **Sushi Bar -**

California, Vegetable, Tuna, Salmon & Avocado Rolls

Spicy Tuna, Shrimp Tempura & Kamikaze Rolls

Tuna, Salmon, Yellowtail & Eel Sushi

Wasabi, Pickled Ginger & Soy Sauce

Sushi Rolled On-site + \$300 Per Sushi Chef

- **Poke Bowl Station -**

Choice of Raw Sushi Grade King Salmon & Ahi Tuna or Pulled Beef & Shredded Chicken with White Sticky Rice

Toppings: Avocado, Ginger, Cucumber, Shredded Carrot, Pickled Enoki Mushrooms, Shaved Red Cabbage, Jalapeños, Scallion, Sesame Seeds, Wonton Crisps, Yuzu Drizzle, Ponzu, Garlic Ginger Sauce

- **Raw Bar -**

Chilled Jumbo Shrimp, Jonah Crab Claws, Raw Little Neck Clams, Raw Blue Point Oysters Lemon Wedges, Cocktail Sauce, Tabasco, Worcestershire Sauce, Horseradish & Mignonette

Oysters & Clams Shucked On-site + \$300 Per Chef

- **Bao Bun Bar -**

Shredded Duck & Pork with Steamed Bao Buns

Toppings: Cucumber, Shredded Carrot, Jicama, Mint, Thai Basil, Scallion, Yuzu Glaze, Sriracha, Hoisin

- **2nd Avenue Ruben Station -**

Hot Pastrami & Corned Beef Carved to Order

Choice of: Pumpernickel, Rye, Black Marble Bread

Toppings: Sauerkraut, Grilled Onions, Capers, Half Sour Pickles, Russian Dressing, Whole Grain Mustard, Black Pepper Mayonnaise

Accompanied By: House Made Potato Chips & ColeSlaw

- **Slider Station -**

Wagyu Beef Sliders & Slow Cooked Pulled Pork Sliders

Toppings: Cheddar Cheese, Mozzarella Cheese, Crumbled Gorgonzola, Lettuce, Tomato, Sliced Onion, Pickle Chips, Red Cabbage Slaw, Ketchup, Mustard, and BBQ Sauce

- **Taco Cart -**

Soft Flour Tortillas & Crunchy Corn Taco Shells

Choose Two: Flakey Cod, Fire Grilled Shrimp, Ahi Tuna, Shredded Chicken, Seasoned Ground Beef, Sirloin Tips or Braised Short Ribs

Choose Two: Shaved Cabbage Slaw, Jicama Salad with Mango & Carrots, Crispy Plantain Chips or Papas Bravas with Caramelized Onions

Accompanied By: Shaved Red & White Cabbage, Diced Tomato, Jalapeños, Sautéed Onions & Peppers, Pico di Gallo, Salsa Verde and Salsa Rojo

- **Middle Eastern Station -**

Chickpea Falafel, Hand Carved Lamb Gyro & Chicken Souvlaki Skewers

Served With: Pita Bread, Lentil & Basmati Rice Pilaf, Mediterranean Chopped Salad and Greek Cucumber, Tomato, Feta Salad

Toppings: Tomatoes, Cucumber, Shredded Lettuce, Onions, Shredded Carrot, Kalamata Olives, Artichoke Hearts, Feta Cheese, Mint Yogurt, and Tzatziki

- **Carving Station -**

Choose Two: Ahi Tuna Loin with Wasabi Aioli, Whole Roasted Turkey with Gravy, Honey

Glazed Ham with Mustard Sauce, Top Round of Beef with Au Jus, Skirt Steak with Chimichurri or Tenderloin of Beef with Creamy Horseradish

Accompanied By: A Variety of Rolls & Sliced Breads & Crispy Potato Wedges with Parmesan & Truffle Oil

Plated Salad Course

Choose One

- **Caesar Salad**
Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Dressing
- **California Apple Salad**
Mixed Field Greens, Apples, Red Grapes, Walnuts, Gorgonzola, Citrus Vinaigrette
- **Caprese Salad**
Vine Ripened Tomatoes, Mozzarella, Basil, Aged Balsamic
- **Autumn Salad**
Baby Arugula, Edamame, Dried Cranberries, Asiago, Herb Shallot Vinaigrette
- **Greek Salad**
Mixed Field Greens, Cucumbers, Tomatoes, Feta, Oregano Vinaigrette
- **Goat Cheese Salad**
Mixed Field Greens, Apples, Dried Cranberries, Goat Cheese, Herb Shallot Vinaigrette
- **Summer Salad**
Baby Arugula, Strawberries, Oranges, Almonds, Citrus Vinaigrette
- **Spinach Salad**
Baby Spinach, Bacon, Cherry Tomatoes, Chopped Egg, Sweet Bacon Dressing

Plated Dinner Course:

Choose Two

Vegetarian or Vegan Option Available as Third Entrée Selection

Seafood –

- **Pan Seared Cod**
With Lemon Aioli
- **Pan Seared Halibut**
With White Wine & Garlic
- **Stuffed Filet of Sole**
Choice of Crabmeat Stuffing or Spinach & Mushroom Stuffing with White Wine Reduction
- **Pan Seared Chilean Sea Bass**
With Lemon Herb Pesto
- **Fire Grilled Herb Salmon Filet**
With Red & Yellow Pepper Confetti
- **Seared Teriyaki Salmon**
With Scallions & Toasted Sesame Seeds
- **Rare Ahi Tuna**
With Wasabi Aioli
- **Jumbo Prawn Francese**
With Lemon & White Wine
- **Lobster Tail** +\$10pp
Choice of Steamed or Baked with Crabmeat Stuffing with Lemon Butter

Poultry –

- **Garlic & Herb Chicken Breast**
With Rosemary & Thyme
- **Spinach Stuffed Chicken Breast**
With Ricotta
- **Apple Stuffed Chicken Breast**
With Mango Chutney Demi-Glace

- **Chicken Francese**
With White Wine, Butter & Capers
- **Chicken Tuscany**
With White Wine, Tomatoes, Artichoke Hearts & Olives
- **Chicken Sorrento**
With Prosciutto, Provolone, Eggplant & Sherry Wine Reduction
- **Roasted Cornish Game Hen**
With Herbs de Provence
- **Seared Duck Breast**
With Mango Chutney

Meat –

- **Fire Grilled Pork Chop**
With Cilantro Chimichurri
- **Stuffed Pork Tenderloin**
With Prosciutto, Provolone, Spinach & White Wine Reduction
- **Braised Short Rib**
With Black Currant Balsamic Glaze
- **12 oz. Grilled NY Strip Steak**
With Burgundy Demi-Glace
- **Peppercorn Crusted Sirloin**
With Creamy Horseradish
- **Filet of Beef**
With Port Wine Reduction
- **Filet of Beef Wellington**
Mushroom Duxelles, Puff Pastry & Mushroom Jus
- **Grilled Lamb Chops**
With Rosemary, Garlic, & Red Currant Jus

Surf & Turf –

- **Filet of Salmon & Chicken Rollatini**
- **Jumbo Stuffed Shrimp & Petite Filet Mignon**
- **Steamed Lobster Tail & Petite Filet Mignon**

Choice of Vegetable –

Choose One

- **Haricot Verts & Julienne of Carrots**
- **Haricot Verts & Parsnips**
with Sunflower Seeds
- **Roasted Brussels Sprouts**
- **Roasted Carrots with Parsley**
- **Summer Squash Medley**
- **Grilled Asparagus**
- **Roasted Seasonal Vegetables**

Choice of Starch –

Choose One

- **Whipped Yukon Gold Potatoes**
- **Garlic Mashed Potatoes**
- **Mashed Maple Sweet Potatoes**
- **Roasted New Potatoes**
with Fresh Herbs

- **Potato Au Gratin**
with White Cheddar
- **Parmesan Risotto**
- **Saffron Rice**
- **Rice Pilaf**

Passed Sweets:

Choose Three

Wedding Cake Not Included

- **Warm Chocolate Chip Cookies**
With Frosted Milk Shots
- **Decadent Chocolate Diamonds**
- **Individual Tiramisu Shooters**
- **Individual Strawberry Shortcake Shooters**
- **Lemon Sorbet Shooters**
- **Chocolate Covered Strawberries**
- **Chocolate Covered Pineapple**
- **Mini S'mores**
- **Chocolate Mousse Shooters**
- **Cheesecake Shooters**

Embellished Sweet Endings:

Wedding Cake Not Included

- **Make Your Own S'Mores -**
Jumbo Marshmallows, Chocolate Bars, Graham Crackers, Mini Chocolate Chips, Caramel Sauce & Raspberry Sauce
- **Sweet Crepe Station -**
Fillings: Fresh Seasonal Berries, Flambe Bananas, Baked Cinnamon Apples, Nutella Ganache, Toasted Almonds, Candied Bourbon Pecans, Chocolate Sauce, Strawberry Sauce, Whipped Cream
- **Ice Cream Sundae Station -**
Vanilla & Chocolate Ice Cream
Toppings: Mini M&M's, Mini Chocolate Chips, Shredded Coconut, Gummy Bears, Rainbow Sprinkles, Oreo Cookie Crumbles, Chocolate Chip Cookie Pieces, Chocolate Syrup, Strawberry Syrup, Whipped Cream
- **Chocolate Fondue -**
Milk & White Chocolate Fondues
Accompanied By: Bananas, Strawberries, Pineapple, Dried Apricot, Pretzel Rods, Graham Crackers, Marshmallows, Pound Cake Squares, Rice Krispy Treats, Potato Chips, Oreo Cookies & Cream Puffs
- **Crazy Milkshake Station -**
Chocolate Ganache Shake with Chocolate Chip Cookie, Coconut Meringue, Whipped Cream, Chocolate Pocky Stick & Passion Caramel Sauce
Cookies & Cream Shake with Cream Cheese Frosting, Oreo Cookie, Marshmallow, Red Velvet Crumbs, Cookies & Cream Pocky Stick & Chocolate Sauce
White Chocolate Glaze Shake with Snickerdoodle Cookie, Candy Pearls, Yogurt Chips, Mini Chocolate Chips, Rainbow Sprinkles & Raspberry Sauce