

Signature Wedding Menu

Cocktail Hour

Champagne

Passed Upon Arrival

Butler Style Passed Hors d'Oeuvres

with Dendrobium Orchids - Served on Silver Trays

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| Shrimp Tempura | Shrimp Dumplings |
| Coconut Shrimp | Scallops Wrapped in Bacon |
| Cerviche atop Porcelain Spoons | Vegetable Spring Rolls |
| Herbed Goat Cheese in Puff Pastry | Chicken or Vegetable Pot Stickers |
| Spinach & Feta Cheese Phyllo Triangles | Plum Tomato Bruschetta |
| Italian Sausage wrapped In Pastry | Exotic Cheese Quesadilla |
| Assorted Mini Quiche | Beef Empanadas |
| Mini Crab Cakes | Fried Chicken Winglets |
| Cocktail Franks | Sliced Filet Mignon on Fried Plantains |
| Roasted Eggplant & Gorgonzola in Puff Pastry | |
| Baby Lamb Chops Marinated in Balsamic Vinegar, Garlic & Rosemary | |

Traditional Tuscan Table

- Tuscan Bean Salad • Bruschetta • Seafood Salad
Sautéed Long Hot Peppers & Roasted Red Peppers
Homemade Mozzarella with Sliced Beef Steak Tomatoes
Artichoke Hearts • Sundried Tomatoes & Olives

Grilled Vegetable Station

- Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini
Asparagus • Marinated Grilled Portabello Mushrooms

Fresh Bread Station

- Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

Italian Antipasto Meats

- Prosciutto • Sopressata • Cappicola • Mortadella
Genoa Salami • Sliced Pepperoni • Provolone

Pasta Stations

(Choice of Two Pastas)

Cavatelli • Penne • Tortellini • Orrechiette • Rigatoni

Farfalle • Fussili • Ravioli

(Choice of Two Sauces)

Bolognese • Alla Vodka • Alla Panna

Broccoli Rabe & Sausage • Filetto di Pomodoro

Marinara • Primavera • Pesto

Carving Station

(Choice of Two)

Roasted Breast of Turkey

Salmon en Croute

Flank Steak

Glazed Virginia Ham

Prime Rib

*Rack of Lamb

*Rack of Veal

Stuffed Loin of Pork

Corned Beef

*Roast Suckling Pig

Asian Pacific Rim

Thai Pork Harumaki

Thin Pastry Wrappers Filled with Savory Shredded Pork and Thai Spices

Sesame Chicken

with Ginger Plum Sauce

Steamed Vegetable Dim Sum

Beef Negimaki

Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce

Peking Duck Station

Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce

International Cheese Station

Fine Imported and Domestic Cheeses to Include:

Parmigiano Reggiano • Asiago • Cheddar • Muenster

Pepper Jack • Dill Cheese • Swiss Cheese • Bleu Cheese

Fresh Figs Wrapped in Prosciutto and Gorgonzola Cheese *(Seasonal)*

Decorated with Assorted Grapes and Fresh Fruit

Hot Chafing Dishes

(Choice of Four)

Shrimp Scampi

Swedish Meatballs

Crabmeat Stuffed Mushrooms

Fried Calamari

Pierogies with Caramelized Onions

Mussels Marinara or Fra Diavolo

Clams Oreganata

Eggplant Rollatini

Risotto with Wild Mushrooms

Sausage & Broccoli Rabe

*Items Marked with an * are Available at an Additional Charge*

Also Available:

Custom Ice Sculpture with

Raw Bar with Chef

Colossal Shrimp Cocktail

Fresh Shucked Little Neck Clams on the Half Shell

Fresh Shucked Seasonal Oysters on the Half Shell

Accompanied by Traditional Cocktail Sauce and Fresh Lemon Wedges

Elegant Sushi Bar Display

Chef Preparing Made-to-Order Hand Made Rolls

California Rolls • Spicy Tuna Rolls • Yellow Tail & Salmon

Served with Fresh Ginger, Wasabi and Soy Sauce

Fajita Station

Specially Seasoned Chicken, Steak & Vegetables

Rolled in a Warm Floured Tortilla

Served with Spicy Salsa, Sour Cream, Guacamole & Jalapeno

Brooklyn Deli Station

Choice of Two

Hot Pastrami, Corned Beef or Brisket

Served with Potato Pancakes, Sour Cream, Apple Sauce, Chopped Liver, Sauerkraut,

Rye Bread & Spicy Brown Mustard

Kabob Station

Lightly Seasoned Beef, Chicken, Shrimp
and Vegetable Kabobs

Served Hot Off the Grill

Seafood Paella

Sea Scallops, Shrimp, Calamari, Mussels,

Clams and Fresh Fish Pieces

Over a Bed of Saffron Rice

Asian Stir Fry

Chicken, Beef or Vegetable Stir-Fry

Served Hot Off the Wok with Fried Rice

Polish Kitchen

Old World Style Pierogies

Sautéed in Hot Butter & Onions with Grilled Kielbasa & Sauerkraut

Reception

Champagne Toast

First Course

(Choice of One)

Tri-Color Salad • Caesar Salad • Mixed Greens with Fresh Mozzarella • Waldorf Salad • Mozzarella Napoleon
Seasonal Mixed Greens with Apples, Walnuts & Gorgonzola Cheese • Red & Golden Beets with Goat Cheese Over Baby Arugula
Homemade Manicotti with Fresh Tomato Basil Sauce • Lobster Ravioli with a Seafood Bisque Sauce
Butter Nut Squash Ravioli with a Light Butter Sauce and Microgreens • A Variety Of Soups: Chicken Soup, Vegetable Soup,
Minestrone Soup, Italian Wedding Soup, Broccoli Cheddar Soup, Cream of Mushroom, Cream Of Broccoli, and Potato Leek Soup

Intermezzo

Array of Sorbets to Cleanse the Palate

Entrées

Beef

Chateaubriand in a Burgundy Truffle Sauce
Grilled Filet Mignon in a Peppercorn Sauce
Roast Sirloin of Beef in a Wild Mushroom Sauce
*Rack of Lamb or Rack of Veal

Fish

Salmon in a Dill Beurre Blanc Sauce
Salmon with a Horseradish Crust
Salmon with Chopped Tomato in a Balsamic Reduction
Stuffed Fillet of Sole with Crabmeat
Fillet of Sole Francaise, Piccata or Meuniere
*Mahi Mahi, Sea Bass or Halibut

Chicken

Chicken Francaise, Marsala or Piccata

Chicken Sanzari
Francaise Style with Diced Tomato Capers in a Pinot Grigio Sauce
Chicken Champagne
Sautéed Mushrooms in a Champagne Cream Sauce

Chicken Asiago
*French Cut and Stuffed with Asiago Cheese, Spinach,
Stuffed French Chicken Breast
with Wild Rice, Dried Fruits & Nuts in a Garlic Roasted Rosemary Sauce*

Chicken Sorrentino

Topped with Eggplant, Prosciutto di Parma & Fresh Mozzarella in a Tomato Sauce Pignoli Nuts, Sundried Tomatoes in a Garlic Demi-Glaze
Chefs Choice of Vegetable and Potato • Vegetarian and Dietary Meals are also Available

Dessert

Elegant Multi-Tiered Wedding Cake
Prepared in a Variety of Styles
Coffee, Decaffeinated Coffee and Tea
International Coffees, Espresso, Cappuccino and After Dinner Cordials

Also Available:

Viennese

Chocolate Fountain

with Fresh Strawberries, Bananas, Pretzels and Marshmallows

Macedoine of Fresh Fruits
Flambé Station

Homemade Chocolate Mousse
Homemade Zeppolis

Miniature Italian Pastries
Bananas Foster

Assorted Butter Cookies
Zambaglione

Ice Cream Station with Toppings
Chocolate Covered Berries
Assorted Cakes

A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies

*Items Marked with an * are Available at an Additional Charge*

Bar/Bat Mitzvah Menu

Premium Open Bar throughout your Affair
Five Hours of Premium Liquors, Champagne, Red and White Wine

Cocktail Hour

As your guest arrive at The Stony Hill Inn they will be greeted by our professional staff serving:

Butler Style Passed Hors d'Oeuvres

with Demdrobian Orchids - Served on Silver Trays

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| Vegetable Spring Rolls | Stuffed Mushroom Caps with Spinach |
| Baked Brie with Raspberry Purée | Fried Chicken Winglets |
| Spinach & Feta Cheese Phyllo Triangles | Cocktail Franks |
| Roasted Eggplant & Gorgonzola in Puff Pastry | Sliced Filet Mignon on Fried Plantains |
| Exotic Cheese Quesadilla | Plum Tomato Bruschetta |
| Beef Empanadas | Potato Knish |
| Baby Lamb Chops Marinated in Balsamic Vinegar, Garlic & Rosemary | |

Traditional Tuscan Table

- Tuscan Bean Salad • Bruschetta
Sautéed Long Hot Peppers & Roasted Red Peppers
Homemade Mozzarella with Sliced Beef Steak Tomatoes
Artichoke Hearts • Sundried Tomatoes & Olives

Grilled Vegetable Station

- Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini
Asparagus • Marinated Grilled Portabello Mushrooms

Fresh Bread Station

- Bread Displayed with Foccacia • Italian Panella • Italian Bastone • French Baguette

Pasta Stations

(Choice of Two Pastas)

- Cavatelli • Penne • Tortellini • Orrechiette • Rigatoni
Farfalle • Fussili • Ravioli

(Choice of Two Sauces)

- Bolognese • Alla Vodka • Alla Panna • Broccoli Rabe with Garlic & Oil
Filet di Pomodoro • Marinara • Primavera • Pesto

Carving Station

(Choice of Two)

- | | | |
|--------------------------|---------------|---------------|
| Roasted Breast of Turkey | Prime Rib | Flank Steak |
| Salmon en Croute | *Rack of Lamb | *Rack of Veal |

*Items Marked with an * are Available at an Additional Charge*

Brooklyn Deli Station

Choice of: Hot Pastrami, Corned Beef or Brisket
Served with Potato Pancakes, Sour Cream, Apple Sauce, Chopped Liver, Sauerkraut,
Rye Bread & Spicy Brown Mustard

Asian Pacific Rim

Thai Chicken Harumaki

Thin Pastry Wrappers Filled with Savory Shredded Chicken and Thai Spices

Sesame Chicken

with Ginger Plum Sauce

Steamed Vegetable Dim Sum

Beef Negimaki

Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce

Peking Duck Station

Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce

Asian Stir Fry

Chicken, Beef or Vegetable Stir-Fry
Served Hot Off the Wok with Fried Rice

Kabob Grill

Lightly Seasoned Beef, Chicken, Fish and Vegetable Kabobs
Served Hot Off the Grill

International Cheese Station

Fine Imported and Domestic Cheeses to Include:
Parmigiano Reggiano • Asiago • Cheddar • Muenster
Pepper Jack • Dill Cheese • Swiss Cheese • Bleu Cheese
Decorated with Assorted Grapes and Fresh Fruit

Hot Chafing Dishes

(Choice of Three)

Swedish Meatballs

Eggplant Rollatini

Cheese Blintzes with Fresh Berries

Risotto & Wild Mushrooms

Pierogies with Caramelized Onions

Elegant Sushi Bar Display

Chef Preparing Made-to-Order Hand Made Rolls

California Rolls • Spicy Tuna Rolls

Yellow Tail & Salmon

Served with Fresh Ginger, Wasabi and Soy Sauce

Reception

Champagne Toast

Challah Bread • Candle Lighting

First Course

(Choice of One)

Tri-Color Salad • Caesar Salad • Mixed Greens with Fresh Mozzarella • Waldorf Salad
Homemade Manicotti with Fresh Tomato Basil Sauce
Butter Nut Squash Ravioli with a Light Butter Sauce and Microgreens

Intermezzo

Array of Sorbets to Cleanse the Palate

Entrées

Beef

Chateaubriand in a Burgundy Truffle Sauce
Grilled Filet Mignon in a Peppercorn Sauce
Roast Sirloin of Beef in a Wild Mushroom Sauce
*Rack of Lamb or Rack of Veal

Fish

Salmon in a Dill Beurre Blanc Sauce
Salmon with a Horseradish Crust
Salmon with Chopped Tomato in a Balsamic Reduction
Stuffed Fillet of Sole with Crabmeat
Fillet of Sole Francaise, Piccata or Meuniere
*Mahi Mahi, Sea Bass or Halibut

Chicken

Chicken Francaise, Marsala or Piccata

Chicken Sanzari

Francaise Style with Diced Tomato Capers in a Pinot Grigio Sauce

Chicken Asiago

*French Cut and Stuffed with Asiago Cheese, Spinach, Pignoli Nuts,
Sundried Tomato in a Garlic Demi Glaze*

Chicken Champagne

Sautéed Mushrooms in a Champagne Cream Sauce

French Chicken Breast Stuffed

with Wild Rice, Dried Fruits & Nuts in a Garlic Roasted Rosemary Sauce

Chefs Choice of Vegetable and Potato • Vegetarian and Dietary Meals are also Available

Dessert

Cake of Occasion

Prepared in a Variety of Styles

Coffee, Decaffeinated Coffee and Tea

International Coffees, Espresso, Cappuccino and After Dinner Cordials

Also Available

Viennese

Chocolate Fountain

with Fresh Strawberries, Bananas, Pretzels and Marshmallows

Macedoine of Fresh Fruits
Flambé Station

Homemade Chocolate Mousse
Homemade Zeppolis

Miniature Italian Pastries
Bananas Foster

Assorted Butter Cookies
Zambaglione

Ice Cream Station with Toppings
Chocolate Covered Berries
Assorted Cakes

A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies

*Items Marked with an * are Available at an Additional Charge*

Children's Bar/Bat Mitzvah Menu

Cocktail Reception Menu

Passed Hors d'Oeuvres

Cocktail Franks
Potato Pancakes
Mozzarella Sticks

Pizza Bagels
Chicken on a Stick
Fried Chicken Winglets

Exotic Cheese Quesadilla
Sliders
Hot Dog Cart

Potato Martini Station

Features Freshly Whipped Potatoes with a Variety of Toppings:
Crisp Fresh Cut Bacon • Sour Cream • Broccoli Florets
Chives • Cheddar Cheese • Caviar

Grill Station

Sliders
Mini Philly Cheese Steak Sandwiches
Mini Meatball Sub

Taco Station

Freshly Prepared Chicken and Beef with a Variety of Toppings:
Cheese • Sour Cream • Guacamole • Lettuce • Tomato

Salad Station

Classic Caesar Salad
Stony Hill Inn Salad

Children's Reception

(Choice of Four)

Penne Alla Vodka
Baked Ziti
Cheese Blintzes with Fresh Berries
Chicken Fingers
Chicken Parmigiani
Chicken Francaise
Boneless Turkey Breast with Gravy
Italian Meatballs
French Fried Potatoes

Dessert

Cake of Occasion
Ice Cream Sundaes
Chocolate Mousse with Whipped Cream
Popcorn Stand



Wedding Brunch Presentation

Champagne Toast

Unlimited Bellinis & Mimosas

Butler Style Passed Hors d'Oeuvres

Coconut Shrimp
Scallops Wrapped in Bacon
Herbed Goat Cheese in Puff Pastry
Roasted Eggplant & Gorgonzola in Puff Pastry
Cocktail Franks
Sweet & Hot Sausage Puff Pastry

Shrimp Dumplings
Vegetable Spring Rolls
Spinach & Feta Cheese Phyllo Triangles
Fried Chicken Winglets
Plum Tomato Bruschetta
Exotic Cheese Quesadilla

Pasta Station

(Choice of Two)

Penne Alla Vodka • Farfalle Alfredo • Bowtie Marinara
Rigatoni Filetto di Pomodoro • Orchiette Broccoli, Garlic & Oil

Hot Carving Station

(Choice of One)

Breast of Turkey • Stuffed Loin of Pork
Glazed Virginia Ham • Flank Steak

Omelet Station

Assorted Vegetables, Meats and Cheeses

Cold Displays

Caesar Salad • House Salad
Display of Assorted Fresh Fruits

Hot Chafing Dishes

(Choice of Four)

Eggs Benedict • French Toast • Bacon • Breakfast Sausage
Cheese Blintzes with Fresh Berries • Breakfast Potatoes (Included)
Chicken Marsala • Chicken Francaise
Eggplant Rollatini • Grilled Salmon with Horseradish Crust

Assorted Danish, Muffins & Bagels

with Traditional Accompaniments

Assorted Juices & Soft Drinks

Orange Juice • Grapefruit Juice • Tomato Juice

Traditional Tuscan Table

Tuscan Bean Salad • Bruschetta • Sundried Tomatoes
Sautéed Long Hot Peppers & Roasted Red Peppers
Homemade Mozzarella with Sliced Beef Steak Tomatoes
Artichoke Hearts • Sundried Tomatoes & Olives

Grilled Vegetable Station

Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini
Asparagus • Marinated Grilled Portabello Mushrooms

Fresh Bread Station

Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

Italian Antipasto Meats

Prosciutto • Sopressata • Cappicola • Mortadella
Genoa Salami • Sliced Pepperoni • Provolone

Raw Bar Display

Colossal Shrimp Cocktail • Fresh Shucked Clams on the Half Shell • Fresh Shucked Seasonal Oysters on the Half Shell
Accompanied by Traditional Cocktail Sauce and Fresh Lemon Wedges

Dessert

Elegant Multi-Tiered Wedding Cake
Prepared in a Variety of Styles
Coffee, Decaffeinated Coffee and Tea

Also Available:

Viennese

Chocolate Fountain

with Fresh Strawberries, Bananas, Pretzels and Marshmallows

Macedoine of Fresh Fruits	Homemade Chocolate Mousse	Miniature Italian Pastries
Assorted Butter Cookies	Flambé Station	Homemade Zeppolis
Zambaglione	Ice Cream Station with Toppings	Chocolate Covered Berries
	Assorted Cakes	

A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies