



2021 WEDDING RECEPTION MENUS

COLD DISPLAYED HORS D'OEUVRES

International Cheese Display

Domestic & Imported Cheeses served with sliced baguettes, assorted crackers, and spicy whole grain mustard dip

- ◆ Display for 50 people—\$185.00
- ◆ Display for 100 people \$285.00

Fresh Seasonal Vegetable Display

Assorted Vegetables served with creamy dill dip

- ◆ Display for 50 people \$170.00
- ◆ Display for 100 people \$270.00

Fresh Seasonal Fruit Display

Sliced Fresh Fruit served with honey yogurt dip

- ◆ Display for 50 people \$185.00
- ◆ Display for 100 people \$285.00

Antipasto Display

Assorted Meats, Cheeses, Peppers, Olives, Artichokes, Anchovies, & Assorted Crackers

- ◆ Display for 50 people \$195.00
- ◆ Display for 100 people \$295.00

WAITER PASSED HORS D'OEUVRES

Cold Items (priced per 50 pieces)

- ◆ Jumbo Cocktail Shrimp \$160.00
- ◆ Bruschetta with Tomato, Pignoli Nuts, & Basil \$90.00
- ◆ Hummus Crostini with Roasted Grapes and Feta Cheese \$75.00

Hot Items (priced per 50 pieces)

- ◆ Tandoori Chicken Skewers with Mint Tzatziki \$175.00
- ◆ Mushrooms Filled with Crabmeat \$150.00
- ◆ Sea Scallops Wrapped in Bacon \$150.00
- ◆ Mini Smoked Chicken Quesadilla \$140.00
- ◆ BBQ Shrimp Wrapped in Prosciutto \$125.00
- ◆ Chicken Asiago Blossoms \$125.00
- ◆ Mini Crab Cakes with Cocktail Sauce \$125.00
- ◆ Vegetable Egg Rolls with Sweet & Sour Sauce \$115.00
- ◆ Pork & Vegetable Pot Stickers with Sweet & Sour Sauce \$115.00
- ◆ Coconut Shrimp with Mango Dipping Sauce \$110.00
- ◆ Mushrooms Filled with Sausage \$90.00
- ◆ Beer Battered Mozzarella Stick with Tomato Sauce \$85.00
- ◆ Bordelaise Meatballs \$75.00
- ◆ Breaded Mac & Cheese Bites \$56.00
- ◆ Breaded Hot Pepper Cheese Balls \$45.00

Menu prices are guaranteed 120 days before your event.

All prices are subject to an additional 20% service charge and 6% sales tax

SIT DOWN SERVED DINNER OPTIONS

All entrees include rolls with butter rosettes, regular & decaffeinated coffee, and hot tea.

Your Choice of Soup or Salad included in entrée per person price

For both, add \$2.99 per person

Soups

- ◆ Traditional Wedding Soup
- ◆ Three Cheese Potato Soup

Salads

- ◆ **Chestnut House Salad**
Seasonal mixed greens with tomato, cucumber, croutons, and red onion garnish.
- ◆ **Tuscan Garden Salad**
Radicchio, romaine, and bib lettuce with tomatoes and shredded carrots
- ◆ **Caesar Salad**
Romaine lettuce, garlic, red onion, garlic croutons, and parmesan cheese; served with Caesar dressing
- ◆ **Martha's Vineyard Salad**
Seasonal mixed greens with tomato, cucumber, candied pecans, and crumbled bleu cheese.

Dressings

- ◆ House Buttermilk Ranch, House Italian, French, Pepper Cream, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Raspberry Vinaigrette

Your Choice of One Vegetable and One Starch included with all entrees

Vegetables

- ◆ Green Beans with Almonds or Red Pepper
- ◆ Steamed Asparagus with Lemon Butter
- ◆ Baby Stem Topped Carrots with Green Beans
- ◆ Brussels Sprouts with Caramelized Onion and Balsamic Sauce

Starches

- ◆ Dauphinoise Potatoes
- ◆ Roasted Garlic & Herb Red Bliss Potatoes
- ◆ Smoked Gouda Whipped Potatoes
- ◆ Yukon Gold Mashed Potatoes
- ◆ Sour Cream and Chive Whipped Potatoes

Single Response Entrées

These entrée options require a meal selection RSVP from your guests prior to your event. It is your responsibility to provide a meal selection indicator for each guest during your event.

- ◆ **Grilled Filet Mignon**
8 oz. filet served with béarnaise or red wine peppercorn sauce
\$40.95 per person
- ◆ **Chicken Pancetta**
Lightly breaded breast of chicken served with pancetta & rosemary cream sauce
\$33.95 per person
- ◆ **Chicken Marsala**
Breast of chicken served with Marsala mushroom sauce
\$32.95 per person
- ◆ **Chicken Valois**
Breast of chicken with gruyere cheese breading, served with Mornay sauce
\$32.95 per person
- ◆ **Butternut Squash Ravioli**
Served with sautéed grape tomatoes, wilted kale, olive oil, and garlic
\$25.95 per person
- ◆ **Vegetable Napoleon**
Marinated & Grilled Vegetables topped with red pepper sauce or tri colored cous cous
\$22.95 per person
- ◆ **Grilled Salmon**
Served with shrimp and cajun lime butter
\$36.95 per person
- ◆ **Baked Coho Salmon**
Served with lemon, dill, and olive oil
\$34.95 per person
- ◆ **Grilled Mahi Mahi**
Served with lemon and herb brown butter sauce
\$30.95 per person

Combination Entrées

These entrees are ideal if you do not want to require a meal selection RSVP from your guests. All guests are served the same combination entrée at your event.

- ◆ Grilled Petite Filet Mignon (5 oz) with your choice of béarnaise or red wine peppercorn sauce and your choice of one: Chicken Pancetta, Chicken Marsala, or Chicken Valois
\$39.95 per person
- ◆ Grilled Petite Filet Mignon (5 oz) with your choice of béarnaise or red wine peppercorn sauce and choice of one: Grilled Salmon or Baked Coho Salmon
\$42.95 per person

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BUFFET DINNER OPTION

\$32.95 per person

Includes: Rolls with butter rosettes, regular & decaffeinated coffee, and hot tea

Your Choice of One Salad:

- ◆ **Chestnut House Salad**
Seasonal mixed greens with tomato, cucumber, croutons, and red onion garnish.
- ◆ **Tuscan Garden Salad**
Radicchio, romaine, and bib lettuce with tomatoes and shredded carrots.
- ◆ **Caesar Salad**
Romaine lettuce, garlic, red onion, garlic croutons, and parmesan cheese; served with Caesar dressing.
- ◆ **Martha's Vineyard Salad**
Seasonal mixed greens with tomato, cucumber, candied pecans, and crumbled bleu cheese.

Dressings

House Buttermilk Ranch, House Italian, French, Pepper Cream, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Raspberry Vinaigrette

Your Choice of One Entrée with Carving Station OR Your Choice of Two Entrees without Carving Station:

- ◆ Breast of Chicken Parmesan
- ◆ Chicken Pancetta
- ◆ Chicken Marsala
- ◆ Grilled Steak with Sautéed Mini Shrimp
- ◆ Sliced Loin of Beef Au Jus
- ◆ Parmesan Crusted Salmon with Lemon Buerre Blanc Sauce

*****Add 3rd Entrée Selection for \$4.99 more per person*****

Carving Station (Choice of One with One Main Entrée):

- ◆ Strip Loin of Beef with Au Jus & Horseradish Cream Sauce
- ◆ Prime Rib with Au Jus & Horseradish Cream Sauce

*****Carving Station Requires \$75.00 chef carver fee per item on carving station*****

Your Choice of One Vegetable:

- ◆ Green Beans with Almonds or Red Pepper
- ◆ Green Beans, Wax Beans, and Carrots
- ◆ Broccoli, Cauliflower, and Carrots
- ◆ Sugar Snap Peas with Sesame Seeds & Red Peppers

Your Choice of One Starch:

- ◆ Yukon Gold Mashed Potatoes
- ◆ Roasted Garlic & Herb Red Bliss Potatoes
- ◆ Smoked Gouda Whipped Potatoes
- ◆ Sour Cream & Chive Whipped Potatoes

Your Choice of One Pasta & One Sauce:

- ◆ Penne
- ◆ Cheese Tortellini
- ◆ Cavatappi
- ◆ Marinara
- ◆ Alfredo
- ◆ Meat Sauce
- ◆ Tomato Cream Sauce
- ◆ Pesto Cream Sauce

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BEVERAGE PACKAGES

PREMIUM BRAND LIQUORS

\$26.25 per person—4 Hours
\$30.00 per person—4.5 Hours
\$33.00 per person—5 Hours

Crown Russe Vodka
Gilbey's Gin
Calico Jack
Calico Spiced Rum
Black Velvet
Evan Williams Bourbon
Inver House Scotch
Sauza Tequila
Jacquin's Amaretto
Carolan's Irish Cream
Kapali Coffee Liqueur
Bartons Peach Schnapps
Martini & Rossi Sweet Vermouth
Martini & Rossi Dry Vermouth

House Wines:

White Zinfandel
Moscato
Chardonnay
Cabernet Sauvignon
Merlot

Choice of 2 Domestic Draft Beers

Also includes soft drinks, sodas, mixers, garnish

EXECUTIVE BRAND LIQUORS

\$29.75 per person—4 Hours
\$34.00 per person—4.5 Hours
\$38.00 per person—5 Hours

Tito's Vodka
Beefeater Gin
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Jack Daniel's Whiskey
Maker's Mark Bourbon
J&B Scotch
Jose Cuervo Gold Tequila
Amaretto Di Saronno
Bailey's Irish Cream
Kahlua Coffee Liqueur
Bartons Peach Schnapps
Martini & Rossi Sweet Vermouth
Martini & Rossi Dry Vermouth

House Wines:

White Zinfandel
Moscato
Chardonnay
Cabernet Sauvignon
Merlot

Choice of 2 Domestic Draft Beers

Also includes soft drinks, sodas, mixers, garnish

PLATINUM BRAND LIQUORS

\$39.75 per person—4 Hours
\$45.00 per person—4.5 Hours
\$50.00 per person—5 Hours

Ketel One Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan's Spiced Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Jose Cuervo Silver
Amaretto Di Saronno
Bailey's Irish Cream
Kahlua Coffee Liqueur
Bartons Peach Schnapps
Martini & Rossi Sweet Vermouth
Martini & Rossi Dry Vermouth

House Wines:

White Zinfandel
Pinot Grigio
Moscato
Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir

Choice of 2 Domestic Bottled Beers

Also includes soft drinks, sodas, mixers, garnish

Champagne Toast

1 pour per person \$4.00 per person

Bride & Groom/Bridal Party/Parent's Tables/
All Guests

Bridal Dance Shots

(Prices are per shot)

Well Liquor—\$2.50
(whiskey, vodka, bourbon)

Peach Schnapps—\$2.50

*****Other shot options may be available—just ask! Prices will vary.*****

Domestics: Budweiser, Coors Light, Bud Light, Yuengling, Michelob Ultra, Miller Lite, LaBatt Blue, LaBatt Blue Light, I.C. Light

*Import Beer Available, Prices vary.

*Bottled Beer Available Upon Request for Premium & Executive Bar Packages; Prices vary.

Hosted Open Bars will be charged a \$75.00 fee per bartender. We recommend 1 bartender per 100 guests.

NO Substitutions to the bar package selected.

Wine and spirits selection and pricing are subject to change.* *All beverage packages are subject to an additional 20% service charge.

DESSERT

Chestnut Ridge Wedding Cake

Our pastry chef can create your perfect wedding cake, either from a picture or a description provided.

Prices start at \$4.75 per person

Flavor Options Include:

- ◆ Chocolate
- ◆ White
- ◆ Yellow
- ◆ Marble
- ◆ Almond

Filling Options Include:

- ◆ Raspberry
- ◆ Strawberry
- ◆ Peanut Butter
- ◆ Chocolate Mousse
- ◆ Butter Crème

Icing Options Include:

- ◆ Traditional Butter Crème—\$4.75 per person
- ◆ Fondant - add \$1.00 per person

If you would like to provide your wedding cake from an outside vendor, **Chestnut Ridge will charge \$1.00 per person to cut and serve your cake.**

Clients MAY NOT cut and serve their own cake.

****2 Tier Cutting Cake—\$75.00 to \$100.00****

Wedding Cupcake Display

If you would like to have cupcakes in lieu of or in addition to a wedding cake, our pastry chef can create a beautiful cupcake display for your special event.

Flavor Options Include:

- ◆ Chocolate
- ◆ White
- ◆ Yellow
- ◆ Marble
- ◆ Almond

Filling Options Include:

- ◆ Raspberry
- ◆ Strawberry
- ◆ Peanut Butter
- ◆ Chocolate Mousse
- ◆ Butter Crème

Pricing:

- \$2.00 per cupcake (cake + icing only)
- \$2.50 per cupcake (cake + filling + icing)

Additional Options

Chocolate Fountain \$650.00 for the duration of the event

Includes bananas, strawberries, pineapple, pretzel rods, biscotti, marshmallows, and fruit kabobs.

Chestnut Ridge will tray your wedding cookies for a \$150.00 fee.

If you bring your cookies already on trays, there is NO additional set up fee.

Menu prices are guaranteed 120 days before your event.

All prices are subject to an additional 20% service charge and 6% sales tax