

hotel MTK

REDWOOD PACKAGE

\$89

BEVERAGE ARRANGEMENT

Four Hour Open Bar
Three Beer Selections (Two Domestic, One Premium)
House Wine
Assorted Soda

WELCOMING RECEPTION

COCKTAIL HOUR

(Select One)
(Select Two for Additional \$5)

Cheese Display

Chef's Selected Cheeses with Dried and Fresh Fruits, Grilled French Bread & Crackers

Grilled & Fresh Vegetable Display

Grilled Portobello Mushrooms, Squashes & Asparagus
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,
Broccoli Florets & Cherry Tomatoes
Ranch & Bleu Cheese Dressing

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Crostini Bar

Traditional Tomato Bruschetta, Charred Chipotle Salsa, Spinach and Cheese Fondue, Grilled French Bread

Mediterranean Display

Hummus, Antipasto Olive Salad, Pickled, Grilled and Roasted Vegetables, Grilled French Bread

Three Passed Hors D'Oeuvres

(One Hour of Service)

Cold

Toasted Almond Encrusted Goat Cheese with
Raspberry Coulis on a Pastry Spoon
Tomato Bruschetta on Crostini
Prosciutto Wrapped Melon with Balsamic
Mini Caesar Salad in a Phyllo Cup
Traditional Deviled Eggs
Smoked Salmon & Chive Cream Cheese on
Cucumber Rounds
Bloody Mary Shrimp Cocktail Shooters
Antipasto Kebob

Hot

Vegetable Spring Roll, Soy Lime Sauce
Edamame Pot Stickers
Jalapeno Corn Fritters
Vegetable Quesadilla
Fully Loaded Potato Bites with Sour Cream,
Bacon, Cheddar & Chive
Chicken or Beef Satay with Spicy Thai Peanut Sauce
Chicken Cordon Bleu with Honey Mustard
Italian or Swedish Meatballs
Sausage Stuffed Mushroom Caps

Price Per Person/Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

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PLATED DINNER

FIRST COURSE

(Select One)

Caesar Salad

Romaine Hearts, Rustic Croutons, Parmesan,
Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon, Red Onions, Roasted Red
Peppers, Carrots, Cucumbers, Bleu Cheese Dressing

House Greens Salad

Field Greens, Tomatoes, Cucumbers, Carrots, Croutons,
Balsamic Vinaigrette

Sliced Fruit Plate

Cantaloupe, Pineapple & Honeydew, Drizzled with Honey

Mushroom Risotto Fritter

Fire Roasted Tomato Sauce with Sautéed Spinach
& Fried Leeks

Roasted Beet & Goat Cheese Salad

Field Greens, Celery & Apples,
Roasted Beets & Goat Cheese, Balsamic Vinaigrette
(Additional \$2)

MAIN COURSE

(Pre-determined Choice of Two)

(Served with Freshly Brewed Regular & Decaf Coffee & Fine Quality Hot Teas)

Traditional Chicken Breast

Prepared Françoise, Marsala or Piccata,
Caviar Rice, Green Beans

Hunter's Chicken

Pan Roasted French Cut Chicken Breast,
Garlic Mashed Potatoes, Roasted Root Vegetables,
Wild Mushroom Demi Glace

Herb Grilled Pork Chop

Roasted Potato Medley, Haricot Vert,
Honey Mustard Jus Lie

Pan Seared Salmon Fillet

Sriracha Honey Glaze, Caviar Rice,
Green Beans, Baby Carrots

London Broil

Garlic Mashed Potatoes, Broccoli,
Peppercorn Demi Glace

Stuffed Flounder

Seafood Stuffed, Caviar Rice,
Julienne Garden Vegetables, Lemon Beurre Blanc

Mushroom Ravioli

Julienne Garden Vegetables, Baby Spinach,
Peppercorn Brandy Cream, Fried Leeks

Herb Roasted Prime Rib of Beef

(Minimum of 15 Orders)
Prepared Medium Rare, Fried Potato Wedges,
Broccoli, Au Jus, Horseradish Cream
(Additional \$5)

Grilled New York Strip Steak

Prepared Medium Rare, Garlic Mashed, Asparagus,
Maître D' Herb Butter & Fried Onions
(Additional \$8)

Grilled Filet Mignon

Prepared Medium Rare, Mashed Potatoes,
Asparagus, Sauce Béarnaise
(Additional \$10)

Three Pre-determined Entrées, Additional \$5

Tableside Choice of Pre-determined Entrée, Additional \$7

DESSERT

Maitre d' Sliced and Served Wedding Cake

Price Per Person/Minimums Apply

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