

EAT DRINK — & BE — MARRIED

LE **PARKER**MERIDIEN
NEW YORK

SAMPLE MENU

Uptown Open Bar

Ketel One Vodka
Tanqueray Gin
Chivas Regal
Tio Pepe Sherry
Crown Royal
Jack Daniels
Bacardi Gold Rum
Cuervo Gold Tequila,
Campari
Sherry
Kahlua

Imported and Domestic Beer

House Cabernet Sauvignon
Sonoma, California

House Chardonnay
Sonoma, California

House Champagne
Henry Varnay, Brut, France

Assorted Sodas, Juices
and Mineral Water

One Hour Cocktail Reception

Butler Passed Hors D'oeuvres

COLD

Pink Peppercorn Crusted Filet with Brandy Compote
Roasted Artichoke, Goat Cheese & Thyme Puree on Toast Point with Tomato Oil
Lime Marinated Tuna Tartare on Sesame Flatbread with Wasabi Aioli
Chilled Shrimp on Star Fruit with Roasted Red Pepper Relish

HOT

Lobster Macaroni and Cheese in Phyllo Cups
Ham Croquettes with Sour Cream and Thyme Sauce
BBQ Pulled Chicken on Jalapeno Corn Cakes with Candied Onions
Panko Crusted Sea Scallops with Miso Dipping Sauce

MANGIA TASTING STATION

Platter of Fresh Mozzarella, Sliced Tomatoes
Roasted Red Peppers and Basil drizzled with Balsamic Vinaigrette
Assorted Flatbreads
Assorted Crostini's to include: Eggplant Caponata, White Bean and Walnut,
Tomato and Ricotta Salata, Artichoke and Prosciutto
A Variety of Gourmet Italian and Mediterranean Olives

PASTA TASTING STATION

Pick 2 Pastas, Select 1 Sauce to Accompany Each
Cheese Tortellini, Meat Tortellini, Tri-Colored Fusilli, Orecchiette or Penne
Pesto, Vodka, Marinara, Alfredo and Bolognese
Baskets of Freshly Baked Garlic Bread

Four Hour Dinner Dance

FIRST COURSE

Seafood Pot Pie with Lobster and Wild Mushrooms

TABLESIDE CHOICE OF ENTRÉE

Beef Tenderloin with Green Peppercorn and Raisin Sauce
served with Scallop Potatoes and Assorted Seasonal Vegetables

OR

Grilled Sea Bass in a Red Wine Sauce
served with Rice Pilaf and Assorted Seasonal Vegetables

DESSERT

Chocolate Mousse in a Chocolate Tulip atop a Raspberry Coulis
Wedding Cake
Coffee, Decaf Coffee and Assorted Teas
Champagne Toast