

Overlook Buffet Wedding Reception

Includes 5 hour Open Bar, Congratulatory Toast, Hors d'Oeuvre Hour, 1 Station, 2 Entrées, 2 Accompaniments, 2 Salads, Rolls & Butter, Cake Service, Coffee & Tea and your choice of coordinated house table linens.

whinstone tavern

Pre-Dinner Cocktails

Open Bar

available to your guests for 5 hours
Including Premium Liquor, Imported & Domestic Beers & House Wines

Congratulatory Toast

Sparkling Wine served to your guests for the traditional toast

Hors d'Oeuvres

Passed and Stationary Hors d'Oeuvre, service for 1 hour

Stationary Selections

Please choose 1

Imported & Domestic Cheese Display

Including Brie, Smoked Cheddar, Gruyere, Boursin, Swiss and Provolone

Seasonal Fresh Fruit Display

Delicately Carved and Served with a Honey Scented Yogurt and Chocolate Dipping Sauce

Fresh Vegetable Crudités

Crisp Seasonal Vegetables Served with Blue Cheese & Ranch Dressings for Dipping

Passed Selections

Please select 4

Three Pepper Seared Tuna

Wasabi Aioli, Rice Cracker

Mini Beef Wellington

Beef Tenderloin, Boursin Cheese, Wrapped in Puff Pastry

Coconut Chicken Tender

Served with a Hot & Sweet Orange Sauce

Tomato Mozzarella Crostini

Grape Tomato, House Made Mozzarella, Pesto, Basil

Shrimp Tempura

Coconut Mint Chutney

Mushroom Profiterole

Chives, Apricot Glaze

Miniature Crab Cakes

Tomato Jam

Quesadilla

Smoked Mozzarella, Caramelized Onion, Salsa, Cilantro Cream

Dinner

Stations

Please select 1 Station-Carving OR Pasta

Carving Station

Grilled Beef Tenderloin

Caramelized Cipolline Onions and Mushrooms

Horseradish Sauce, Balsamic Aioli, Ponzu Dipping Sauce, Mustard Mayonnaise

Roast Turkey OR Smoked Ham

Herb Sauce, Honey Mustard, Cranberry Chutney

Variety of Grilled Vegetables

Zucchini, Yellow Squash, Eggplant, Fennel, Leeks, Red Onions, Red and Yellow Peppers

Plum Tomatoes

Assortment of Rustic Breads and Rolls

Mesclun Greens, Tomatoes and Onions

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Dinner

Stations continued

Please select 1 Station-Carving OR Pasta

Pasta Station

Penne and Farfalle Pasta

Marinara, White Clam and Alfredo Sauces

Julienne Chicken, Meatballs, Grilled Sausages

Primavera Vegetables

Help yourself Toppings:

Garlic, Pesto, Sundried Tomatoes, Olives, Tomato Concassé, Sautéed Mushrooms, Grated Parmesan, Sharp Cheddar, Crumbled Goat Cheese

Entrées

Buffet Service - Please select 2

Sautéed Tilapia

Shallots, Garlic, Tomatoes & Capers

Served with Basmati Rice and Zucchini Spears

Chicken Parmigiana

Topped with a Pomodoro Sauce and Fresh Mozzarella

Pork Loin

Roasted with Apples, Spinach, Feta Cheese, Pine Nut Stuffing, Calvados Demi Glace

Roast Chicken

With Apricot Saffron Jus

Hangar Steak

Beet Horseradish Cream

Grilled Salmon

Lemon-Dill Scented

Accompaniments

Buffet Service - Please Select 2

Honey Glazed Carrots

Fresh Vegetable Medley

Lemon Garlic Broccoli

Potato Gratin

Roasted Red Bliss Potatoes

Wild Mushroom Basmati

Salad Specialties

Buffet Service - Please select 2

Classic Caesar

Tomato, Cucumber & Onion

Green Bean & Walnut

Fennel & Orange Salad with Pink Peppercorns and Blood Orange Vinaigrette

Radicchio, Arugula, Endive, Shaved Parmesan, Balsamic Vinegar and Extra Virgin Olive Oil

Assorted Artisan Rolls with Butter

On the Buffet

Coffee & Assorted Teas

Cake Service

Your wedding cake sliced and served