

# *Wedding Package 2010*

**Making your dreams . . . Come true!**



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**[www.strathallan.com](http://www.strathallan.com)**

*One 1 Bedroom Complimentary Suite for the night of the event for the bride and groom*

**Cocktail Reception**

*Three hours of open bar featuring House brand liquors and wines*

**Hors D'Oeuvres**

*Choice of Three Hand passed with white glove service:*

*Thai Chicken and Cashew Spring Roll*

*Crispy Artichoke Hearts in lemon butter*

*Shrimp Cocktail*

*Shrimp salad in Phyllo cups*

*Herbed Goat Cheese in Phyllo pastry*

*Santa Fe Chicken on tortilla crisps with Chipotle Aioli*

*Risotto Arancini with Pablono and Provolone*

*Roasted chive potato with Roquefort Tomato Tapenade*

*Spanakopita*

*Curried mussels with red pepper*

*Assorted mini quiches*

*Miniature Beef Wellingtons*

*Beef Satay with spiced peanut sauce*

*Coconut chicken with fruit salsa*

*Crab Cakes with Citrus Remulad*

*Sea Scallops wrapped in bacon*

*Vegetarian or Sausage Stuffed Mushroom*

*Snow Crab pinchers with melted butter*

## Appetizers

### *Choice of one:*

*Italian Wedding Soup – Escarole, spinach, sausage and meatballs in a savory broth*

*Artichokes French – Tender artichokes hearts prepared in a light lemon sauce*

*Baked Oysters – Filled with pear and bacon over truffle mornay sauce light lemon sauce.*

*Portobello Florentine - A balsamic glaze lightly drizzled over a Portobello mushroom topped with spinach, roasted peppers and Chevre.*

## Salads

### *Choice of one:*

*Panzanella Salad – Diced bread, onion, garlic, tomatoes, gorgonzola and extra virgin olive oil*

*Tomato Mozzarella Napoleon – Sliced tomato and mozzarella tossed with julienne basil and Fleur de Sel*

*Baby garden greens - Tossed seasonal greens with your choice of two dressings served French style*

*Dressing choices: Parmesan Peppercorn, Creamy Gorgonzola, Strawberry Balsamic Vinaigrette, Mandarin Orange Citronette, Sun-dried Tomato Vinaigrette*

## ~ Intermezzo ~

*A delightful scoop of lemon or raspberry sorbet*



## Entrées

### *Choice of three:*

*All entrees will be accompanied with seasonal offerings selected by our Chef*

*Pasta Primavera - Fresh vegetables tossed with garlic infused olive oil, fresh herbs & parmesan cheese served over a bed of linguine or penne.*

*Chicken Strathallan - Chicken breast stuffed with crab and artichoke hearts under hollandaise sauce.*

*Chicken Charlemagne - Grilled chicken breast topped with broccoli tapenade and Jarlsberg cheese in a sherry cream sauce*

*Seared Atlantic salmon filet – Scallion teriyaki glaze*

*Seafood Brochette – Skewered slow roasted seafood and seasonal vegetables*

*Pork Porterhouse – Over lentil stew and yellow squash ragout*

*Pork “Roll-Up” - Pork loin filled with apple currant stuffing and cranberry chutney*

*Grilled KC Strip Steak\* – Bone in New York strip with sun dried tomato demi glaze*

*Roast prime rib of Beef\* - with au jus*

*Hickory crusted filet mignon\* – with cabernet sauce*

*Combo\* - petite filet mignon and Seafood brochette*

*\*All beef is prepared medium to medium rare.*

## Elaborate Coffee Station

*Starbucks Regular and Decaffeinated coffee and Tazo Teas, accompanied by milk chocolate shavings, cinnamon sticks, sugar cubes and whipped cream*

## Amenities

*Champagne Toast*

*Cutting and serving of the wedding cake*

*Choice of three centerpieces*

*Dance Floor*

*Choice of two linens*

*To assist us in making your day truly a dream come true we ask that you confirm the total number of guests expected five working days prior to your event. This number is your guaranteed head count and may not be lowered. We will set your room for 5% over your guaranteed head count, if requested. Final charges will be based on your guarantee or the actual attendance; whichever is greater.*

*All quoted prices are per person and subject to a 20% service and applicable New York State sales tax.  
All prices and item availability subject to change without notice.*