

The Stockade Inn

The Brunch Wedding

This Five-Hour Reception Will Include....

Five-Hours Premium Open Bar with Call Brand Liquors, House Wines, & Imported Beers, Mimosas, Bloody Mary's, Champagne

One Hour of Hors d'oeuvres

Assorted Coffee Cakes, Danish, Muffins, Bagels

A Bountiful Display With Asiago Cheese, Herb Rolled Brie, May Tag Bleu, Aged Provolone, Boursin Garlic Cheese, Garnished with Strawberries. Overflowing Basket Of Garden Vegetables, Carrots, Celery, Cucumbers, Peppers, Broccoli, Cauliflower, Scallions with A Roasted Garlic Dip, Fresh Seasonal Fruit, Bruschetta with a Tomato Pommodore Topping, Grilled Vegetables, Baked Brie with Roasted Almonds & Apples Wrapped In A Buttery Puff Pastry. Assorted Party Breads & Crackers

Champagne Toast

Brunch Buffet Including....

Salads

Select 3

Caesar, Mixed Greens, LoMein Noodle, Spinach, Grilled Vegetables, Penne Primavera, Potato Salad, Marinated Vegetables, Cucumber Salad, Tomato Salad, Greek Salad Panzanella

Please Choose Two

French Toast

Whipped Butter, Powder Sugar

Eggs Benedict

Scrambled Egg Quiche

Buttermilk Waffles

With Fresh Fruit Compote & Whipped Cream

Meat Entrée

Select Two

Chicken Francese, Porkloin Stuffed With Spinach Provolone and Mushrooms, Chicken Marsala with Sage, Herb Encrusted Flat Iron Steak with Cherry Tomatoes & Olives Grilled Salmon with Orange Fennel Salsa, Sesame Encrusted Salmon with Soy Ginger Lemon Sole with Champagne Sauce, Rosemary Rubbed Porkloin, Beef Tips with Noodles, Chicken Pistachio

Pasta Entrée

Select One

*Rustic Baked Rigatoni with Bolognese, Penne Vodka with Shrimp,
Cavatappi Pasta Primavera with Roasted Pepper Pesto, Orecchiette with Sausage and Broccoli Rabe, Penne with Chicken and
Southwestern Cajun Cream Sauce, Tri- Color Tortellini with Sun dried Tomatoes, Gorgonzola Cream Sauce*

Potatoes & Vegetable

Select Two

*Classic Home Fries, Tri- Color Potatoes with Pesto & Parmesan,
Potato Onion & Tomato Gratin, Rice Pilaf with Herbs,
Mashed Potatoes with Fontina & Herbs, Au gratin Potatoes*

*Sautéed Broccoli Rabe, Grilled Vegetables, Carrots & Green bean with Basil Butter,
Sautéed Greens, Steamed Broccoli Sautéed with Garlic, Roasted Vegetables,
Julienne Vegetables
Accompanied with Rolls & Condiments*

Add a Chef Manned Omelet Station \$5.50 pp

Ham, Assorted Cheeses, Spinach, Tomatoes

Wedding Cake Provided From Villa Italia Bakery

Brewed Regular & Decaf Coffee & Tea Service, Orange & Cranberry Juice

All Prices Subject To NYS Sales Tax & Service Charge

Wedding Package Valid on Saturdays & Sundays 11 to 4