

The Stockade Inn

The Grand Platinum Package

This Five-Hour Reception Will Include....

Five-Hours Top Shelf Open Bar

One Hour Of Hot & Cold Hors d'oeuvres

A Bountiful Display With Asiago Cheese, 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 Baked Brie Wrapped in a Puff Pastry, Assorted Tapenades with Crostini, Chipotle Deviled Eggs, Tomato Bruschetta, Seasonal Fruit, Assorted Party Breads & Crackers

Butler Passed Hors d'oeuvres

*Hors d'oeuvres To Be Butlered On Silver Trays
Beautifully Garnished with Fresh Flowers*

Assorted Dim Sum, Chicken Sate, Scallops Wrapped in Bacon, Fried Ravioli, Sausage Stuffed Mushrooms, Fresh Mozzarella & Basil Skewers, Chicken Nigimaki, Mini Beef Sliders, Grilled Wild Salmon Skewers, Prosciutto Wrapped Asparagus, Assorted Crustini Topped with an Array of Tapenades and Bruschetta, Clams Casino

Your Choice of Two Hot Chaffing Dish Items

Clams Bianco with basil, leeks, white wine and lemon, Swedish Meatballs, Tempura Chicken, Boneless Country Ribs with Housemade BBQ Sauce, Cheese Fondue with Assorted Cubed Bread, Curry Rice Noodle Salad, Poached Shrimp w/ lime cilantro sauce, Bean Sprouts, peanuts & garlic

Your Choice of One Chef Manned Action Station

Carving Station

Your Choice of Two Items

Peppercorn & Herb Encrusted Pork Loin, With Rosemary Demi Sauce

Roasted Turkey Breast, Cranberry Compote

Honey & Brown Sugar Glazed Ham, Currant & Raisin Sauce

Roasted Garlic Rubbed Roasted Beef, With Burgundy Demi, Fresh Horseradish Sauce

Rosemary Roasted Leg of Lamb, Mint Demi Reduction

Accompanied with Assorted Rolls & Condiments

Pasta Station

Your Choice of Two Items

Rustic Baked Rigatoni with Bolognese, Penne Vodka with Chicken, Cavatappi Primavera with Roasted Garlic Olive Oil, Orecchiette with Sausage and Broccoli Rabe, Tri-Color Tortellini with Sun Dried Tomatoes and Gorgonzola Cream, Fusilli with Prosciutto and Sweet Peas Romano Cream Reduction, Ziti with Clams Fra Diavolo, Cavatelli with Shrimp and Broccoli, Roasted Tomatoes in Olive Oil, Accompanied with Garlic Bread & Condiments

Sushi Station

A multi Tier Display of Assorted Vegetable Sushi, Tuna, Sushi, Salmon, Sashimi, California Rolls

Served With Soy Sauce, Wasabi, Pickled Ginger

Champagne Toast

Your Choice Of One Appetizer

Vodka Rigatoni with Chicken,
Tortellini with Prosciutto & Sweet Pea Romano Cream,
Southwestern Pasta,
Italian Wedding Soup,
Eggplant Roulade with Capicola, three cheese medley, pesto marinara sauce

Selection Of A Salad

*Stockade Salad, Caesar Salad, Spinach Salad, Tuscan Mixed Salad with Crostini,
Arugula Salad, Country Salad*

Your Choice Of Three Pre-Selected Entrees From Our List

Chicken Marsala

*Sautéed Chicken Breast, Marsala Sauce, Fresh Mushrooms
Herb Rice*

Grilled Pork Tenderloin

Gorgonzola Polenta, Broccolini, Port Wine Demi

Mustard Encrusted Lamb Chops

*Double Thick Lambchops Bleu Cheese Mashed Potatoes,
Medley of Fresh Beans, Rosemary Lamb Demi*

Cedar Planked Snapper

*Citrus and Capicola Encrusted Red Snapper, Herbed jasmine Rice,
Rice, Sautéed Broccoli and Cauliflower, Citrus Beurre Blanc*

Roasted Prime Rib

*Slow Cooked Beef Rib Eye, Roasted Vegetables
Tri- Color Potatoes, Classic Horseradish Sauce*

Pan Seared Sea Bass

Caramelized Onions, Mashed Sweet Potatoes, Madeira Beurre Blanc

Chicken Francese

*Egg Batter Chicken Cutlets, Fresh Lemon Wine Sauce
Sautéed Greens, Rice Pilaf*

Sauteed Chicken Breast

Shrimp Leeks and Shitake Mushrooms, Twice Baked Potato, Champagne Sauce

Pan Seared Atlantic Salmon

Maple Grits, Julienne Vegetables, Maple Compound Butter

Seared Airline Chicken Breast

*Pistachio Crusted Breast, Himalayan Red Rice,
Sautéed Greens with Madeira Sauce*

Peppercorn Crusted Beef Tenderloin

Sliced Tenderloin, Horseradish Mashed Potatoes, Brocolini, Peppercorn Brandy Demi

Sesame Ginger Encrusted Salmon

Scallion Risotto, Sautéed Greens, Confetti Soy Glaze

Lemon Sole

*Egg Batter Dipped Sole, Champagne Sauce
Julienne Vegetables*

Cashew & Macadamia Nut Crusted Grouper

Tropical Salsa, Cilantro Jasmine Rice

Grilled Vegetable Napoleon

*Grilled Zucchini, Yellow Squash, Portobello Mushroom
Spinach, Roasted Peppers, Asparagus, Melted Onion with Cheesy Polenta, Roasted Tomato Sauce*

Wedding Cake from Villa Italia Bakery

*Viennese Table with Assorted Pastries, Tortes, & Chocolate Dipped Fruit, Provided
From the Stockade Inn*

Cordials served in Chocolate Cups with Baileys, Romana Sambuca, B&B, DiSaronno

Amaretto, Frangelico, Kahlua, Chambord, & Lemoncello

Brewed Regular & Decaf Coffee & Tea Service

All Prices Subject To NYS Sales Tax & Service Charge

Includes Ivory Chair Covers & Floor Length Ivory Linens