

The Stockade Inn

The Renaissance Package

This Five-Hour Reception Will Include....

Five-Hours Premium Open Bar with Call Brand Liquors, House Wines, & Imported Beers

One Hour Of 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 Meatloaf Sandwiches, Grilled Wild Salmon Skewers, Prosciutto Wrapped Asparagus, Assorted Crustini Topped with an Array of Tapenades and Bruschetta, Clams Casino

Champagne Toast

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, Broccolini, 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 Provided From Villa Italia Bakery

Brewed Regular & Decaf Coffee & Tea Service

***All Prices Subject To NYS Sales Tax & Service Charge
Includes Ivory Chair Covers & Floor Length Ivory Linens***