

EVENT *MENUS*

THE GLEN  SANDERS
MANSION

By Mazzone Hospitality

DELUXE

Five Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Available for a minimum of 50 guests

ONE HOUR HORS D'OEUVRE RECEPTION

Five Butler Passed Hors d'Oeuvres from Standard Selections
Stationary Hors d'Oeuvre Display

PROSECCO TOAST

APPETIZER

Choice of One Standard Appetizer or Salad

ENTRÉE SELECTIONS

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Entrée

DESSERT

Wedding Cake, Coffee and Tea Service

SUPREME

Five Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Available for a minimum of 50 guests

ONE HOUR HORS D'OEUVRE RECEPTION

Five Butler Passed Hors d'Oeuvres from Standard Selections
Stationary Hors d'Oeuvre Display
Choice of Two Hot Hors d'Oeuvre Stationary Selections
Choice of One Standard Global Cuisine Cocktail Station

PROSECCO TOAST

TABLESIDE WINE SERVICE DURING DINNER

FIRST COURSE

Choice of One Standard Appetizer or Salad

ENTRÉE SELECTIONS

Choice of Two Entrées or One Entrée Pairing, Plus One Vegetarian Entrée

DESSERT

Wedding Cake, Coffee and Tea Service
International Coffee and Cordial Station
Choice of One Confection Collection

ULTIMATE

Six Hour Top Shelf Open Bar with Upgraded Prosecco Station to Greet Your Guests
Available for a minimum of 100 guests

ONE HOUR HORS D'OEUVRE RECEPTION

Seven Butler Passed Hors d'Oeuvres from Standard Selections or Upgraded Selections
Stationary Hors d'Oeuvre Display
Choice of One Artisan Cheese Collection
Choice of Three Hot Hors d'Oeuvre Stationary Selections
Choice of Standard or Upgraded Global Cuisine Cocktail Station

UPGRADED PROSECCO TOAST

TABLESIDE COCKTAIL SERVICE DURING DINNER

FIRST COURSE

Choice of One Standard Appetizer or Upgraded Appetizer

SECOND COURSE

Choice of One Standard Salad or Ultimate Salad

ENTRÉE SELECTIONS

Choice of Two Ultimate Entrées or One Ultimate Entrée Pairing, Plus One Vegetarian Entrée

DESSERT

Wedding Cake, Coffee and Tea Service
International Coffee and Cordial Station
Choice of One Confection Collection
Choice of One Whimsical Finale Dessert

STATION

Five Hour Classic Open Bar with Prosecco Station to Greet Your Guests
Available for a minimum of 100 guests

ONE HOUR HORS D'OEUVRE RECEPTION

Five Butler Passed Hors d'Oeuvres from Standard Selections
Stationary Hors d'Oeuvre Display
Choice of Two Hot Hors d'Oeuvre Stationary Selections

PROSECCO TOAST

APPETIZER

Choice of One Standard Appetizer or Salad

DINNER STATIONS

Choice of Two Global Cuisine Dinner Stations

DESSERT

Wedding Cake, Coffee and Tea Service
International Coffee and Cordial Station
Choice of One Confection Collection

STANDARD BUTLER PASSED HORS D'OEUVRES

Deluxe, Supreme and Station Packages: Select Five
Ultimate Package: Select Seven items from Either the
Standard Butler Passed or the Upgraded Butler Passed Hors d'Oeuvre Sections

Grilled Lamb Chop, Black Pepper Spiced Mustard Sauce
Short Rib Grilled Cheese, Sharp Cheddar, Caramelized Onions
Shrimp Shooters, Horseradish Cocktail Sauce, Lemon
Edamame Wonton, Sweet Soy Chili Glaze
Onion Applewood Smoked Bacon Turnover
Petite Philly Cheese Steak, Local Artisan Cheddar Cheese, Peppers and Onions
Wild Mushroom, Shallot Mascarpone Soufflé, Truffle Oil Crème Fraîche
Sesame Chicken Satay, Soy Ginger Glaze

UPGRADED BUTLER PASSED HORS D'OEUVRES

New England Style Lobster Roll, Toasted Potato Bun
Slow Cooked Short Rib, Bing Cherry Pot Pie
Tuna Tartare, Wonton Chip with Chili Wasabi Crème Fraîche, Tobiko
Jumbo Shrimp Cocktail Mini Martini, Spicy Cocktail Sauce, Lemon
Mini Loaded Potato, Bacon, Scallion, Sour Cream, Cheddar
Surf and Turf Rolls, Chili Wasabi Aioli, Sweet Soy
Colossal Lump Crab Cocktail, Spicy Remoulade, Lemon
Crisp Pork Belly on a Mini Brioche Roll, Spicy Hoisin
Mini BLT's with Cherry Tomato, Bacon, Arugula, Garlic Aioli
Cuban Sandwich, Roast Pork, Ham, Swiss, Chipotle Aioli
Breaded Eggplant Panini, Provolone, Oven Dried Tomato, Basil Pesto
Thai Shrimp Spring Roll, Sweet Chili Glaze
Day Boat Scallops, Wrapped in Hickory Smoked Bacon

STATIONARY HORS D'OEUVRE DISPLAY

All Items Included in Deluxe, Supreme, Ultimate and Station Packages

Breaded Eggplant and Tomato Salad
7-Hour Cherry Pepper Pork, Pepper Jack Cheese, Flash Fried Chips
Lemon Rosemary Cracked Olives
Blue Cheese and Spicy Caramelized Onion Flatbreads
Seasonal Fruit Kabobs with Brown Sugar Cinnamon Yogurt
Vegetable Crudit  with Green Goddess Dressing
Thinly Sliced Prosciutto Platters with Fresh Mozzarella, Basil
Chevre Cheese, Pesto, Sundried Tomato and Pine Nut Torte, Focaccia Croutons, Red Wine Glaze
Imported and Domestic Artisan Cheese Platter, Honey, Dried Fruits, Assorted Breads and Crackers

HOT HORS D'OEUVRE STATIONARY SELECTIONS

Supreme Package: Select Two

Ultimate Package: Select Three

Station Package: Select Two

Eggplant Piccata, Tomato, Lemon Sage Butter, Pecorino Romano

Crispy Calamari, Vinegar Peppers, Spicy Red Sauce

Sweet and Sour Crispy Duck, Jasmine Rice, Grilled Scallion

Gnocchi, Braised Pork Ragout and Shaved Ricotta Salata

Shrimp and Orzo Mac 'n Cheese

Chicken and Spinach Meatballs, Madeira Gravy

Chorizo and Mussels with Garlic-Tomato Broth

Wild Mushroom Ravioli, Mascarpone Cream, Oven Roasted Tomatoes, Pecorino Crumbs

Filet Mignon Bites, Green Onion, Peppercorn Cognac Cream, Gorgonzola, Pappardelle

Slow Cooked Herbed Lamb Ragout, Potato Dumpling

ARTISAN CHEESE COLLECTIONS

Ultimate Package: Select One

FRENCH

Boucheron, Camembert le Chatelain, Pont Leveque, Morbier, Comté, Apples,
Orange Marmalade, Raspberry Sauce

ITALIAN

Robiola Bosina, Young Pecorino, Taleggio, Piave, Gorgonzola Cremificato,
Fig Salami, Olives, Balsamico

LOCAL

Selections Will Vary Based on Availability

STANDARD GLOBAL CUISINE COCKTAIL STATIONS

Supreme Package: Select One Station
Ultimate Package: Select One Station from Standard Global Cuisine Cocktail Stations
or Upgraded Global Cuisine Cocktail Stations

SPICE MARKET STREET FOOD

Spicy Thai Fried Chicken Wings with Mango, Vietnamese Duck Spring Rolls, Chilled Crab Summer Rolls with Nuoc Cham, Vegetable Samosas with Cilantro Yogurt, Asian Beef Skewer, Spicy Peanut Sauce

SLIDERS / Chef Attended

Mini Angus Beef Burgers
Sweet Italian Sausage with Basil, Provolone Cheese & Pesto Aioli
Atlantic Battered Cod with Spicy Remoulade, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

ASIAN NOODLE STATION

Noodles: Thai Rice & Lo Mein Add-Ins: Slivered Egg, Scallions, Grilled Chicken, Roasted Pork, Toasted Peanuts, Grilled Shrimp, Shiitake Mushrooms, Cilantro, Spinach, Soy Sauce, Wok Fried Bok Choy, Sesame Seeds, Dashi, Chicken Broth

STEAK HOUSE CARVING / Chef Attended

Grilled New York Strip Steak, Creamy Horseradish Sauce, Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette, Breads and Rolls

ITALIAN-AMERICAN / Select Three

SCARPARELLO / Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage, Banana Peppers Garlic Jus

SUNDAY GRAVY / Rigatoni, Slow Cooked Pork Shoulder, Beef and Pecorino Meatballs Cooked in the Sauce

BRACIOLE / Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce

ITALIAN WEDDING SOUP / Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino

BROCCOLI RABE / Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil

PARMIGIANO / Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce

ZUPPA DI CLAMS / White Wine, Garlic, Tomato Herb Broth

MEXICAN TAQUERIA

Street Tacos and Fajitas, Mole Chicken and Griddled Steak

Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Rice, Roasted Corn and Jack Cheese Quesadillas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips

HALLOUMI, GREEK MEZE / Chef Attended

Griddle Seared Goat and Sheep's Milk Cheese, Fresh Oregano, Lemon, Toasted Garlic, Grape Tomatoes on Grilled Country Ciabatta Cracker

Spanakopita Pie in Phyllo with Spinach and Feta

Beef & Lamb Meatballs, Saffron Tomato Sauce

UPGRADED GLOBAL CUISINE COCKTAIL STATIONS

AUTHENTIC SUSHI BAR / Chef Attended

Variety of Standard Rolls to include: Spicy Tuna Roll, Vegetable Roll, Futomaki Roll, Philadelphia Roll, Alaskan Roll, Cucumber Roll, Boston Roll, Salmon Roll, California Roll, Spicy Nigiri, Tuna, Salmon, Eel and Red Tobiko
Served with Pickled Ginger, Wasabi and Soy

SEAFOOD BAR

Poached Shrimp Cocktail, Steamed PEI Mussels in Garlic White Wine Broth, Calamari, Shrimp & Vegetable Salad, Stuffed Clams Oreganato, Spicy Tuna Tartare, Fried Wontons, Peppery Cocktail Sauce, Sweet Chili Aioli, Lemon, Tabasco

WORLD STREET FOODS / Select One

For additional selections, contact your event planner

CHILI CRAB (SINGAPORE) / Maryland Soft Shell Crab, Aromatic Sweet Chili Sauce, Napa Cabbage Chipotle Slaw

PULLED PORK (USA) / Dry Rubbed and Slow Cooked Pork, Smokey BBQ Sauce, Coleslaw, Soft Roll

XIAO LONG BAO (CHINA) / Mini Pork and Leek Dumpling, Chicken Broth, Minced Garlic, Scallions, Sambal Sauce

TOSTADAS (MEXICO) / Marinated and Pan Seared Bay Scallops, Lime, Cilantro, Chili Slaw, Pico de Gallo, Mexican Crema

JERK CHICKEN (JAMAICA) / Marinated Hard Wood Grilled Chicken Thighs Served with Pineapple, Kidney Bean Rice with Scotch Bonnet Sauce

PIEROGI (POLAND) / Potatoes and Cheese, Pan Fried in Butter, Green Onions, Black Pepper, Sweet Caramelized Onions and Sour Cream

BÁNH MI (VIETNAM) / Slow Cooked Roast Pork Belly, Pickled Carrots, Cabbage, Red Onion, Cilantro Cucumber and Daikon Salad Served on Crusty Baguette, Sweet Soy Vinaigrette



GLOBAL CUISINE DINNER STATIONS

Station Package: Select Two Stations

NEW ENGLAND STATION

Maine Lobster Pie, Shrimp Po Boy on Toasted Potato Bun, Coleslaw, Clams Steamed in a Traditional Potato Cream Broth, Boston Baked Beans, Johnnycakes with Savory Maple Butter, Oyster Crackers

FARM TO TABLE, EAT LOCAL PLATTERS / Select Four (seasonal availability may alter selections)

Buhrmaster Farm Sweet Corn, Green Onion, Lump Crab Spoon Pudding, Crumb Topping
Chicken and Swiss Chard Meatballs, Madeira Pan Gravy, Fine Herb Pesto
Garganelli Pasta, Oyster Mushrooms, Fava Beans, Pecorino, Spring Onion Pesto, Fried Bread Crumbs, Lemon Zest
Thomas Poultry Farm Deviled Eggs, Horseradish, Dijon
Heirloom Tomato, Local Burrata, Micro Basil, Sea Salt, Saratoga Balsamic and Virgin Olive Oil
Slow Cooked Pork Shoulder and Roasted Root Vegetable Rillettes
Chorizo and Adirondack Cheddar Hash Stuffed Potato
Bacon and Thyme Waffles, Chicken "Pot Pie" Velouté

MAKE YOUR OWN BAJA TACOS AND WRAPS / Select Two Proteins

Grilled Fajita Marinated Chicken
Slow Cooked Carnitas
Cumin and Lime Marinated Pan Seared Atlantic Cod
Grilled Tempeh with Blistered Peppers
Toppings Include: Cilantro, Southwest Slaw, Sliced Jalapeño, Queso Fresca, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa, Mexican Crema, Limes, Charred Onions, Flour and Corn Tortillas Accompanied by Spanish Rice

REGIONAL ITALIAN, FREDDO AND CALDO / Select Three

SALUMI / Soppressata, Bresaola, Capicola, Porchetta, Prosciutto di Parma, Parmigiano-Reggiano, Fior di Latte Mozzarella, Grissini, Focaccia, Ciabatta

CALAMARI ALLA SICILANA / Fennel and Sweet Fennel Sausage Stuffed, Tomato Broth

CARCIOFI IMBOTTITI / Baked Artichoke Hearts with Garlic, Caper, Bread Topping

BRUSCHETTA CON CAVOLO TOSCANO E CECI / Bruschetta with Tuscan Kale, Chickpea, Olive Oil

GNOCCHI ROSOLATI CON SALVIA, SEMI DI RAPE E SALSICCIA / Seared Gnocchi with Sage, Pumpkin Seeds, Roasted Butternut Squash

SFIZIOSA-KALE, RADICCHIO, SHAVED BRUSSELS SPROUTS / Pine Nut Crunch, Dried Cranberries, Ricotta Salata, Honey Balsamic Vinaigrette

SPANISH PAN / Select three

PAELLA / Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage and Scallions, Seafood Broth

CHIMICHURRI AND BEEF EMPANADA / Cilantro Sour Cream, Chilean Pebre

FRESH SQUID / White Wine, Lemon, Caper, Black Olives, Garlic and Chili Flake

CHORIZO AND MANCHEGO RISOTTO BITES / Romesco Sauce

GAZPACHO / Fresh Chilled Tomato Soup, Chipotle Crème Fraîche

GARLIC CHICKEN WINGS / Garlic, Sherry, Lemon and Oregano Glaze

STEAK HOUSE CARVING / Chef Attended

Grilled New York Strip Steak, Creamy Horseradish Sauce, Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette, Breads and Rolls

COMFORT FOOD CLASSICS

Mushroom & Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac 'n Cheese, Boneless Fried Chicken Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy, Cobb Salad, White Balsamic Vinaigrette, Creamy Ranch

STANDARD APPETIZERS AND SALADS

Deluxe, Supreme and Station Packages: Select One Appetizer or Salad

Ultimate Package: Select One Standard Appetizer
or Upgraded Appetizer

Sweet Corn & Blue Crab Chowder, Crab Dumpling, Chive Crème Fraîche

Tomato Mozzarella Salad, Romaine Heart, Basil, Olive Oil, Aged Balsamic Syrup

Wedge Salad, Iceberg, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Rose Petal Salad, Baby Greens, Frizzled Leeks, Goat Cheese Crostini, Rose Petals, Champagne Vinaigrette

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

Greek Salad, Heart of Romaine, Thick Sliced Tomato, Feta, Kalamata Olives, Roasted Red Onion,
Cucumber, Lemon Oregano Vinaigrette

Grilled Shrimp Bruschetta, Citrus Marinated, Tuscan Beans, Toasted Rustic Grilled Bread, Lemon-Chili Flake Oil

Rigatoni and Sweet Sausage, Tuscan Greens, White Beans, Garlic Broth

Orecchiette Pasta, Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flakes

Three-Cheese Eggplant Roulade, Fresh Tomatoes, Garlic and Basil Oil, Mozzarella, Ricotta, Pecorino

Ricotta and Mozzarella Cheese Ravioli, Basil, Parmesan Cream, Roasted Grape Tomatoes, Pecorino Crumbs
Charred Tomato and Fennel Bisque, Whipped Ricotta

UPGRADED APPETIZERS

Jumbo Lump Crab Cake, Black and White Bean Corn Salsa, Spicy Remoulade
Slow Braised Beef Short Ribs, Gorgonzola Gnocchi, Caramelized Shallots, Fried Breadcrumbs, Red Wine Glaze
Chilled Lump Crab Salad, Jalapeño, Lemon Cilantro Aioli, Green Apple, Frisée and Fennel Slaw
Seared Ahi Tuna, Soba Noodle Salad, Sweet Soy and Citrus Aioli
Ricotta Gnudi, Lobster, Toasted Walnuts, Fried Sage, Lobster Bisque Emulsion
Smoked Salmon & Bagel Stack, Bagel Crisps, Herbed Goat Cheese Cream, Shaved Pickled Radishes,
Flash Fried Capers, Lemon Aioli Chive Oil
Pan Fried Mozzarella, Yellow Tear Drop Tomato Salad, Charred Plum Tomato Sauce, Basil Oil
Seared Jumbo Diver Scallop, Shiitake Mushrooms, Caramelized Fennel Ragout, Sweet Corn Cream
Lobster Empanada, Cold Water Poached Lobster, Manchego, Scallions, Yellow Tomato,
Pico de Gallo, Adobo Crème Fraîche

ULTIMATE SALADS

Ultimate Package: Select One Standard Salad or Ultimate Salad

SIGNATURE CHOPPED

Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion,
Fried Buttermilk Onion, Garlic and Mozzarella Pizzette, Blue Cheese, White Balsamic Vinaigrette

HEIRLOOM TOMATO AND BURRATA

Local Burrata, Kumato Tomato, Basil, Aged Balsamic Syrup

PAN FRIED GOAT CHEESE AND ROASTED BEETS

Baby Arugula, Radicchio, Shaved Red Onions,
Candied Pistachios, Sesame White Balsamic Vinaigrette

FORK AND KNIFE CAESAR

Romaine Heart, Hard Cooked Egg, Kalamata Olives, Garlic Croutons,
Parmesan Reggiano, Roasted Onion, Creamy Dressing

GRILLED SHRIMP AND ROASTED VEGETABLE PANZANELLA SALAD

Marinated Grilled Jumbo Shrimp, Roasted Grape Tomatoes, Red Onion, Celery,
Garlic Lemon Vinaigrette, Grilled Rustic Ciabatta

FIELD GREENS

Dried Cranberries, Candied Walnuts, Ewes Blue Cheese,
Orange Segments, Orange Poppy Seed Vinaigrette

SEASONAL HARVESTS / Available based on season

FALL, WINTER / Endive, Arugula and Roasted Squash Salad, Dried Cherries,
Black Pepper Goat Cheese, Speck Ham, Maple Candied Pecans, Cider Vinaigrette

SPRING / Fennel, Asparagus and Artichoke Salad, Arugula, Boursin, Toasted Almonds,
Avocado Green Goddess Dressing

SUMMER / Young Lettuces, Tomato, Cucumber, Radishes, Feta, French Green Beans,
Black Pepper Buttermilk Herb Ranch

ENTRÉES

Deluxe and Supreme Packages: Select Two Entrées
or One Entrée Pairing, Plus One Vegetarian / Vegan Entrée

SLOW COOKED BONELESS BEEF SHORT RIB

Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms, Chianti Braising Gravy

CHICKEN CUTLET

Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

PORK RIB EYE

Roasted Italian Fingerling Potatoes, Pancetta Brussels Sprouts, Vinegar Peppers, Red Onions, Garlic Pork Jus

SEAFOOD STUFFED SOLE

Crab and Shrimp Stuffed, Five-Grain Pilaf, Sautéed Summer Vegetables,
Lemon Parsley Gremolata, Chardonnay Butter Sauce

BRICK CHICKEN

Pan Crisped, Garlicky Broccoli Rabe, Whipped Potatoes, Rosemary-Lemon Pan Sauce

OVEN ROASTED COD

Yellow and Hot House Tomato Green Olive Caper Relish, Mushrooms,
Sugar Snap Peas, Tri Color New Potato Hash

ROASTED AND SLICED TENDERLOIN OF BEEF

Whipped Golden Potatoes, Haricots Verts, Shallot Cabernet Demi Glace

CHICKEN SCALOPINI

Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks,
Thyme Glazed Carrots, Lemon Velouté

SESAME PANKO CRUSTED SALMON

Leek Chardonnay Velouté, Jasmine Rice Pilaf, Charred Asparagus

APPLE-CRANBERRY CHICKEN

Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

ENTRÉE PAIRINGS

TENDERLOIN OF BEEF AND LEMON-PARMESAN CRUMBED SHRIMP

Roasted and Sliced, Wilted Swiss Chard, Shiitake Mushroom, Pommes Lyonnaise, Bordelaise, Lemon Velouté

GRILLED FILET MIGNON AND POTATO CRUSTED SALMON

Roasted Garlic Whipped Potatoes, Charred Asparagus, Bordelaise, Leek Chardonnay Velouté

CHICKEN FRANÇAISE AND BAKED LEMON SHRIMP

Sautéed Spinach, Pommes Lyonnaise, Pinot Grigio Butter

BONELESS BRAISED SHORT RIB AND SCALLOPS

Boneless Beef Short Ribs Slow Cooked in its Juice, Pan Seared Sea Scallops, Citrus Beurre Blanc,
Cauliflower-Potato Purée, Glazed Carrot Sticks

CHICKEN & LOBSTER RAVIOLI

Pan Crisped Chicken Breast, Rosemary Lemon Jus, Lobster Ravioli, Vanilla Crema,
Garlicky Broccoli Rabe, Potato Purée

VEGETARIAN, VEGAN AND GLUTEN FREE ENTRÉES

FRIED CAULIFLOWER STEAK (VEGETARIAN)

Egg Battered, Caper Berries, Lemon Parsley Butter Sauce, Roasted Beets, Goat Cheese Whipped Potatoes

RICOTTA GNUDI (VEGETARIAN)

Pan Crisped, Wilted Escarole, Parmesan Crumbs

CRISPY EGGPLANT (VEGETARIAN)

Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Capellini Nest

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

GRILLED EGGPLANT ROLLATINI (VEGAN & GLUTEN FREE)

Filled with Summer Vegetable Caponata, Smoky Tomato Purée, White Bean Garlic Sauce

VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY (VEGAN & GLUTEN FREE)

Over Rice Noodles (Non-GMO Soy Protein)

ULTIMATE ENTRÉES

Ultimate Package: Please Select Two Ultimate Entrées or
One Ultimate Entrée Pairing, Plus One Vegetarian / Vegan Option

FILET MIGNON

Caramelized Shallot and Wild Mushroom Medley, Sweet Potato Hash, Haricots Verts, Red Wine Glaze

GRILLED NEW YORK STRIP STEAK

Potato Gratin, Charred Asparagus, Madeira Wine Sauce

DOMESTIC RACK OF LAMB

Dijon and Herb Crusted, Sweet Potato Gnocchi, Grilled Vegetable Mélange, Port Wine Gastrique

ORGANIC CHICKEN ROULADE

Stuffed with Shiitake Mushroom, Spinach, Fresh Breadcrumbs, Cipollini Onion, Served with
Garlicky Hot Pepper Fingerling Potatoes, Broccolini, Chicken Herbed Pan Jus

JUMBO CRAB STUFFED PRAWNS

Maryland Lump Crab Stuffing, Sautéed Garlicky Greens, Citrus Caper Butter, Saffron Risotto

LOBSTER THERMIDOR "POT PIE"

Butter Poached Lobster, Assorted Baby Potatoes and Vegetables, Topped with Thin Flaky Pastry,
Lobster Cream Sauce

PAN ROASTED DIVER SCALLOPS

Pan Seared Scallops, Yukon Potato, Charred Scallion and Pancetta, Creamed Corn, Parsley Gremolata

PAN-SEARED DUCK BREAST

Fig, Almond and Apricot Couscous, Wilted Swiss Chard, Stone Fruit Duck Jus Reduction

ULTIMATE ENTRÉE PAIRINGS

GRILLED PETITE NEW YORK STRIP TOPPED WITH BUTTER POACHED JUMBO LUMP CRAB
Charred Asparagus, Garlic Mashed Potatoes, Lemon-Chive Hollandaise

GRILLED VEAL LOIN CHOP AND LEMON SHRIMP
Yukon Smashed Potatoes, Roasted Peppers and Onions, Cabernet Demi-Glaze, Lemon Saffron Butter

PORCINI ENCRUSTED PORK TENDERLOIN AND SEARED SCALLOPS
Roasted Root Vegetable Hash, Dijon Cream, Sautéed Spinach, Triple Citrus Beurre Blanc

CLASSIC SURF AND TURF
Filet Mignon, Broiled Crumbed Lobster Tail, Olive Oil and Rosemary Smashed New Potatoes,
Grilled Asparagus, Lemon Butter, Demi Glaze



© Rob Spring Photography



© Hitlin Photography

LATE NIGHT NOSH STATIONS

Enjoy these end of party enhancements

GRILLED CHEESERIE

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,
Pan Onion Gravy Dipping Sauce
American Cheese with Smoked Bacon
Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

LATE NIGHT PIZZA STATION / Chef Attended

Classic Thin Crust Pizza with Chef Inspired Toppings: Hardwood Smoked Bacon, Ricotta,
Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage,
Grilled Chicken Breast, Tomato Sauce

HOT DIGGITY DOGZ

Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean
Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and
Steamed New England Buns. Accompanied by Shoestring Fries

THE LATE NIGHT BREAKFAST DINER

Hash Brown Scallion & Cheddar Casserole
Fried Egg, Manchego and Italian Sausage Patty Sandwich
Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole
French Toast Sticks with Warm Maple Syrup and Chocolate Dipping Sauce

SWEET 'N SUGAR DUSTED

Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing,
Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar

CAROLINE STREET

Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese

SWEET MEMORY STATION

Choice of Two Home Style Cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar
Coffee, Tea, Decaf, Hot Chocolate, Chilled Apple Cider

DESSERT PIZZA

Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar

AUTUMN HARVEST

Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider
Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares

BURGERS & FRIES

Angus Beef Slider, Classic Shoestring French Fries, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce



CONFECTION COLLECTIONS

Supreme, Ultimate and Station Packages: Select One

CLASSIC

Cream Puffs, Éclairs, Chocolate Truffles, French Macaroons, Napoleon, Baklava, Cannoli, Palmier, Petite Cookies, and Miniature Tarts

ITALIAN DOLCE

Cannoli, Rainbow Cake, Pasticciotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babbas, Assorted Italian Cookies,

ALL AMERICAN

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

WHIMSICAL FINALES

Ultimate Package: Select One

CRÈME BRÛLÉE STATION / Chef Attended

Assorted Custards Brûléed for Guests. Select Three Varieties from the Following:
Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

DESSERT PANINI / Chef Attended

Hazelnut and Raspberry

Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate Chips, Confectioners Sugar

S'mores

Challah bread, Hershey's Chocolate bars, Mini Marshmallows, Graham Cracker Paste

Apple Pie

Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

DESSERT FLAMBÉ / Chef Attended

Select One: Banana's Foster, Cherry Jubilee, Wild Berry Cassis
All Selections are Served in a Crisp Wafer Basket with Vanilla Ice Cream

GELATO & ICE CREAM CANDY SHOP / Chef Attended

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks, Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.

Select Two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio Gelato, Mixed Berry Gelato

Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

**CUPCAKE BAKE SHOP
SELECT THREE FLAVORS**

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Brûléed Bananas, Caramel Sauce

Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple

S'mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted Homemade Marshmallows

Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry

Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

SWEET STREET MACAROONS AND WHOOPIE PIES

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies.

Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

EUROPEAN WAFFLES AND GELATO

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato

Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

KABOBS!

Select Three of the Following

Strawberry Shortcake: Strawberries and Pound Cake Drizzled with White Chocolate

Donuts: Cinnamon Sugar and Powdered Sugar Donut Holes on a Skewer

Cream Puffs: Filled with Vanilla Pastry Cream and Dusted with Powdered Sugar

Peanut Butter Brownie: Chunks of Chocolate Brownie Layered with Petite Peanut Butter Cookies and Reese's Peanut Butter Cups

Smore's: Jumbo Marshmallows Dipped in Milk Chocolate and Covered with Graham Cracker Pieces

Banana Split: Bananas and Maraschino Cherries Dipped in Chocolate and Rolled in Chopped Nuts

French Macaroons: Colorful French Macaroons Served on a Skewer

Rice Krispies Treats: Chunks Of Rice Krispie Treats Drizzled and Sprinkled with Assorted Toppings

Candy Kabobs: Assorted Soft Sweets Served on a Stick

Churros: Chunks of Churros Rolled in Cinnamon Sugar

Pretzel Bites: Salt Sprinkled Pretzel Pieces

TRADITIONAL ITALIAN RECEPTION

Classic Open Bar with Italian Wines, Asti Spumante or Prosecco Station to Greet Guests
Daytime Events Served 5 hours, Evening Events Served 6 hours

COCKTAIL HOUR

BUTLER PASSED

Shrimp Fra Diablo
Fontina Cheese Arancini
Parmesan Crusted Lamb Chops
Ricotta Basil Gnudi, Yellow Tomato Marinara
Mozzarella Spiedini, Lemon Butter Sauce
Veal, Beef, Pork Meatball, Basil Tomato Sauce, Pesto
Jumbo Shrimp Cocktail

ANTIPASTI TABLE

Assorted Italian Cheeses, Olives and Balsamico
Lemon Rosemary Cracked Olives
Salami, Capicola, Sopressata
Tomato & Basil Bruschetta, Grilled Crusty Bread
Grilled Asparagus, Pancetta, Parmesan Crumbs
Pasta Pie, Tomato Basil Sauce
Breaded Eggplant and Tomato Salad
Marinated Mozzarella
Sausage and Broccoli Rabe Involtini

CHAFFING DISH SELECTIONS / Select Three

Eggplant Pecorino Rounds with Basil and Olive Oil
Crispy Calamari with Vinegar
Peppers and Spicy Red Sauce
Gnocchi with Braised Veal Ragout and Ricotta Salata
Mushroom Polenta with Five Cheeses
7-Hour Cherry Pepper Pork, Crispy Chips
Slow Cooked Pulled Chicken, Cipollini Onion, Olives with Fontina Cheese
Rigatoni with Sweet Peas, Prosciutto, Garlic Cream

DINNER

APPETIZERS / Select One

Penne with Chicken Sherry Sauce, Pecorino-Basil Crumbs • Eggplant Piccata with Tomato, Capers, Lemon Butter • Shrimp Bruschetta • Three Cheese Ravioli, Jumbo Ricotta, Asiago, Parmesan, Tomato-Basil Garlic Cream • Escarole Soup "Wedding Style", Grated Pecorino
• Creamy Wild Mushroom Ricotta Polenta, Short Rib Bolognese, Potato Gnocchi

SALAD COURSE

Chopped Salad with Romaine, Red Onion, Cured Olives, Provolone, Cucumbers,
Roasted Red Peppers, Garbanzos, Red Wine Vinaigrette

ENTRÉES

Choice of Two Pre-Selected Entrées from Page (11) plus one Vegetarian Option from Page (12)
Family Style Broccoli Rabe, Garlic, Lemon Oil

DOLCE PRESENTATION

Wedding Cake with Coffee and Tea Service
Italian Dolce Confection Collection
International Coffee & Cordial Station
Red Wine with Peaches



PROSECCO BRUNCH

Events Beginning at Noon on Saturday & Sunday, Includes Four Hour Classic Open Bar
Available for a minimum of 50 guests

PROSECCO GREETING STATION

STATIONARY DISPLAY / Select Three

Sliced Fruit and Berries, Raspberry Coulis
Apricot Baked Brie, Sliced Baguettes
Warm Spinach and Artichoke Dip, Crisp Toasts, Cumin Pita
Mini Muffins, Assorted Pastries and Breakfast Breads, Whipped Butter
Vanilla Yogurt and Fresh Berry Granola Shooters

SALADS / Select One

Baby Green Salad, Pink Grapefruit, Toasted Almonds, Shaved Red Onions, Ricotta Salata, Prosecco Vinaigrette
Strawberry Arugula Salad, Feta Cheese, Red Onions, Toasted Almonds, Balsamic Vinaigrette
Baby Spinach Salad, Smoked Bacon, Grated Egg, Shaved Red Onion,
Garlic Croutons, White Balsamic Vinaigrette

HOT SELECTIONS / Select One

Chicken Française, Egg Battered Sautéed Chicken Breast, Lemon Thyme Velouté
Chicken Milanese, Breaded, Melted Mozzarella, Arugula, Tomatoes, Red Onions, Balsamic Dressing
Sage Roasted Turkey Breast, Cider Maple Pan Jus
Baked Honey Bourbon Glazed Ham, with Dijon Mustard
Maple Glazed Salmon with Sautéed Greens
Pan Seared Salmon, Rainbow Chard, Chardonnay Butter Sauce

ACCOMPANIMENTS / Select Three

Hand-Dipped Challah French Toast, Warm Maple Syrup
Farm Fresh Scrambled Eggs, Chives and Cheddar
Penne with Vodka Cream Sauce
Applewood Smoked Bacon
Breakfast Sausage
Home Fried Potatoes, Sweet Onions
Charred Asparagus, Lemon Oil

BEVERAGES

Our Signature Blend of Coffee, Decaffeinated, Assorted Teas, Assorted Juices, Infused Water

DESSERT

Wedding Cake



POST WEDDING BRUNCH

\$28+ per person*

*offered exclusively to couples whose reception is at The Glen Sanders Mansion the day prior
Based on a Minimum of 40 Guests
(Available for up to 2 Hours of Continual Service)*

BUFFET OPTIONS / Select Six

Sliced Fresh Fruit with Yogurt Dip

Scrambled Eggs

Bacon & Sausage

Crispy Home Fried Potatoes

Broccoli & Cheddar Quiche

Quiche Lorraine

French Toast, Maple Syrup

Assorted Bagels with Cream Cheese & Whipped Butter

Assorted Breakfast Breads to include: Blueberry, Chocolate Chip and Lemon Poppy Seed

BEVERAGES

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Juices

BRUNCH ENHANCEMENTS

SMOKED SALMON DISPLAY

with Plain and Vegetable Cream Cheese,
Capers, Red Onion, Tomatoes, Pumpernickel Toasts
\$6 per person

CHEF ATTENDED OMELETTE STATION

Cracked & Whipped Eggs, Whole Eggs, Egg Whites with Assorted Fillings to Include:
Ham, Bacon, Onion, Mushrooms, Broccoli, Spinach, Cheddar Cheese & Goat Cheese
\$7.25 per person / \$125.00 chef fee (per 40-50 guests)

BELGIAN WAFFLE STATION

Light & Fluffy Waffles Made to Order
Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries, Chocolate Hazelnut Spread,
Whipped Cream, Toasted Walnuts, Butter
\$6 per person / \$125.00 chef fee (per 40-50 guests)

CARVING STATION / Select One

Herb Crusted New York Sirloin, Horseradish Cream, Shallot Demi
Ham Pork Steamship, Dijon Mustard, Cranberry-Port Sauce
Thyme and Mustard Rubbed Pork Roast, Pan Gravy
Grilled Brick Pressed Lemon & Rosemary Organic Chicken, Herbed Jus
Oven Roasted Turkey Breast, Pan Gravy
\$7.50 per person / \$125.00 chef fee (per 40-50 guests)



BOOZY BRUNCH?

The Party Doesn't Have to Stop
When Your Reception Does!
Ask Your Planner About Our Bar Packages
Including: Bloody Mary Bar, Bellini Bar, etc.