

CAPITAL★TAVERN

at Wiltwyck

PLATED WEDDING PACKAGE

COCKTAIL HOUR

Six Passed Appetizers
(options below)

BEVERAGE SERVICE

4 Hour Open Bar
Champagne Toast

DINNER SERVICE - PLATED STYLE

Includes Bread

SALAD

House w/Balsamic or Caesar

MAINS

Choice of three main entrees

Meat - Filet Mignon, Prime Rib, Roasted Pork Loin

Poultry - French cut chicken breast, Parmesan Crusted Chicken, Lemon and Sage Chicken

Seafood - Herb Crusted Salmon, Seared Cod, Marinated Gulf shrimp

Vegetarian - Seasonal Vegetable Ragout, Spring Risotto

DESSERT

Wedding Cake Service (cake provided by couple)

PASSED APPETIZERS

CHOOSE 6

Beet Tartar on Endive	Baked Stuffed Mushrooms with Sausage	Smoked Salmon Cucumber Bites
Asparagus in Filo	Baked Stuffed Mushrooms with Crab	Ginger Marinated Chicken Satay
Baked Stuffed Mushrooms	Pigs in a blanket	Ricotta Crostini with Roasted Cherry Tomatoes
Mushroom Truffle Risotto	Swedish Meatballs	Korean Steak Skewers
Black Olive Two Cheese Cocktail Straws	Bacon Wrapped Scallops	Tuna Tartar Cones (upcharge)
White Truffle Potato Croquettes	Coconut Shrimp	Shrimp & Scallop Ceviche (upcharge)
Shiitake Leek Spring Rolls	TequilaLime Shrimp Skewers	

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BUFFET WEDDING PACKAGE

COCKTAIL HOUR

Six Passed Appetizers
(options below)

BEVERAGE SERVICE

4 Hour Open Bar
Champagne Toast

DINNER SERVICE - BUFFET STYLE

Includes Bread

SALAD

House w/Balsamic or Caesar

MAINS

Choice of three main entrees

Meat (Carving Station) - Filet Medallions, Prime Rib, Roasted Pork Loin

Poultry - French cut chicken breast, Parmesan Crusted Chicken, Lemon and Sage Chicken

Seafood - Herb Crusted Salmon, Seared Cod, Marinated Gulf shrimp

Vegetarian - Seasonal Vegetable Ragout, Spring Risotto

SIDES

Roasted Potato
Seasonal Vegetables

DESSERT

Wedding Cake Service (cake provided by couple)

PASSED APPETIZERS

CHOOSE 6

Beet Tartar on Endive
Asparagus in Filo
Baked Stuffed Mushrooms
Mushroom Truffle Risotto
Black Olive Two Cheese Cocktail Straws
White Truffle Potato Croquettes
Shiitake Leek Spring Rolls

Baked Stuffed Mushrooms with
Sausage
Baked Stuffed Mushrooms with Crab
Pigs in a blanket
Swedish Meatballs
Bacon Wrapped Scallops
Coconut Shrimp
TequilaLime Shrimp Skewers

Smoked Salmon Cucumber Bites
Ginger Marinated Chicken Satay
Ricotta Crostini with Roasted Cherry
Tomatoes
Korean Steak Skewers
Tuna Tartar Cones (upcharge)
Shrimp & Scallop Ceviche (upcharge)

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FAMILY STYLE WEDDING PACKAGE

COCKTAIL HOUR

Six Passed Appetizers
(options below)

BEVERAGE SERVICE

4 Hour Open Bar
Champagne Toast

DINNER SERVICE - FAMILY STYLE

Includes Bread

SALAD

House w/Balsamic or Caesar

MAINS

Choice of three main entrees

- Meat (Carving Station)** - Filet Medallions, Prime Rib, Roasted Pork Loin
- Poultry** - French cut chicken breast, Parmesan Crusted Chicken, Lemon and Sage Chicken
- Seafood** - Herb Crusted Salmon, Seared Cod, Marinated Gulf shrimp
- Vegetarian** - Seasonal Vegetable Ragout, Spring Risotto

SIDES

Roasted Potato
Seasonal Vegetables

DESSERT

Wedding Cake Service (cake provided by couple)

PASSED APPETIZERS

CHOOSE 6

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|----------------------------------------|--------------------------------------|-----------------------------------------------|
| Beet Tartar on Endive | Baked Stuffed Mushrooms with Sausage | Smoked Salmon Cucumber Bites |
| Asparagus in Filo | Baked Stuffed Mushrooms with Crab | Ginger Marinated Chicken Satay |
| Baked Stuffed Mushrooms | Pigs in a blanket | Ricotta Crostini with Roasted Cherry Tomatoes |
| Mushroom Truffle Risotto | Swedish Meatballs | Korean Steak Skewers |
| Black Olive Two Cheese Cocktail Straws | Bacon Wrapped Scallops | Tuna Tartar Cones (upcharge) |
| White Truffle Potato Croquettes | Coconut Shrimp | Shrimp & Scallop Ceviche (upcharge) |
| Shiitake Leek Spring Rolls | TequilaLime Shrimp Skewers | |

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HARVEST TABLE

Assorted cheese board

Assorted charcuterie

Marinated mixed olives

Marinated roasted peppers

Marinated artichokes

Herb cheese straws

Spiced nut mix

BBQ potato chips

PASTA STATION

Penne Pesto Pesto, sundried tomato, Kalamata olive

Eggplant Siciliano Rigatoni, Oven Roasted Eggplant, Pepperoncino Flakes, San Marzano Tomato Sauce, Toasted Garlic

Penne Alla Vodka Caramelized Onions, VodkaTomato Cream Sauce

Orecchiette with fennel sausage, broccoli rabe and tomatoes

RAW BAR

Oysters on the Half Shell

Colossal Shrimp Cocktail

Little Neck Clams on the Half Shell

Lobster