

Classic Wedding Menu

STATIONED ITEMS

Artisan Charcuterie and Local Farmstead Cheese Board

Mediterranean Mezze Display

The Chef's Garden Crudite

BUTLERED HORS D'OEUVRES

~PLEASE SELECT FOUR~

CHILLED SELECTIONS

Heirloom Beet Tartare (GF) (V)
Tangerine Pistachio Cream, Cassava Chip

Vietnamese Shrimp Tortilla
Pickled Vegetables, Mango Chile

Ahi Tuna Poke
Aged Shoyu Dressing, Whipped Avocado, Wasabi Aioli

Roasted Piquillo Pepper (GF) (V)
Blistered Corn, Goat Cheese Mousse

Filet Stuffed Mushroom (GF)
Point Reyes Blue Cheese, Agrodolce Pearl Onion

Maine Lobster Salad
Hydroponic Greens, Toasted Brioche

Artisanal East Coast Oyster
Heirloom Sun Gold Tomato Gazpacho, Sea Salt Cracker

Venison Plate
Red Currant Bacon Jam, Pumpnickel Toast

Gluten Free- (GF)
Vegetarian- (V)

HOT SELECTIONS

Coconut Almond Crusted Chicken Skewer
Habanero Mango Honey Mustard

Caramelized Sea Scallop
XO Aged Sherry Vinegar, Romesco Sauce

Mushroom Tartlet (V)
Melted Leeks, Gruyere Crema

Korean Gochujang Meatball
Toasted Sesame Seeds, Scallions

Fried Brussels Sprouts (GF) (V)
Grana Padano, Roasted Garlic Lemon Aioli

Lobster Arancini
Fontina, English Peas, Saffron Aioli

Duck Confit Pot Pie
Root Vegetables, Truffle Carrot Mash

Pulled Beef Brisket Barbacoa
Cojita Cheese, Jalapeno Corn Muffin

Beef Wellington
Cabernet Bone Brodo

Gluten Free - (GF)
Vegetarian - (V)

SALAD OPTIONS

~PLEASE SELECT ONE~

Artisanal Greens
Seasonal Vegetables, Coach Farms Goat Cheese
Lemon Tarragon Vinaigrette

Burrata
Heirloom Tomato, Lemon Olive Oil, Aged Balsamic

Caesar
Baby Romaine, Red Endive, Ciabatta Crisps, Grana Padano

ENTREE OPTIONS

~PRE- SELECT TWO SINGLE ENTRÉES OR ONE DUET ENTREE ~

Duet of Filet and Maine Lobster Tail (Surcharge may apply)
Potato Mousseline, Bone Brodo, Preserved Lemon Nage

Herb-Crusted Filet Mignon
Potato Mousseline, Creamed Baby Spinach, Natural Jus Lie

La Plancha Chilean Sea Bass (GF)
Forbidden Himalayan Rice, Oyster Mushroom, Miso Blood Orange Essence

Faroe Island Salmon (GF)
Baby ADK Potato Confit, Black Truffle Pea Sauce

Cedar Plank Free Bird Farms Chicken (GF)
Marble Potato hash, Creamed Corn, Honey Bourbon Reduction

Cauliflower Carbonara (V)
Grilled Tofu, Garganelli Pasta, Tartufo Cashew Cream

Risotto Primavera (GF) (V)
Sweet Pea Pesto, Coach Farms Goat Cheese

All entrees served with Chef-inspired accompaniments

PACKAGE ENHANCEMENTS

PLATED APPETIZER

Shell Pea Risotto (V)

Seasonal Mushrooms, Poached Egg, Walnut Tomato Pesto
\$14.00 ++ per guest

White Shrimp Cocktail

Avocado Mousse, Cocktail Sauce, Lemon Agrumato Oil
\$15.00 ++ per guest

Cream of Celeriac Soup

Alaskan King Crab, Black Truffle Butter
\$13.00 ++ per guest

Mushroom Tagliatelle Pasta (V)

Red Wine Ragu, Arugula Leaves, Aged Goat Cheese
\$13.00 ++ per guest

Tagliatelle Veal Bolognese

Fresh Herbs, Parmigiano Reggiano
\$13.00 ++ per guest

Diver Sea Scallops

Parsnip, Black Trumpet, Meyer Lemon Essence
\$14.00 ++ per guest

BANQUET CHARGES

An administrative charge of 20% will be added for the administration of your event and it will be retained by the Resort. The administrative charge is not a gratuity or tip and it will not be distributed to the Resort employees. All function room, food and beverage, related services, and administrative charges are subject to applicable taxes in effect on the date(s) of the function(s). In the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees as directed by you. Tips are not subject to sales tax.

CARVING STATIONS

Herb Crusted Beef Tenderloin
Charred Red Onion Roquefort Fondue, Truffle Aioli,
Tarragon Ale Mustard, Petite Rolls
\$260.00 ++ each (Serves 20)

Honey-Garlic Marinated Lamb Rack
Tzatziki Sauce, Moroccan Cured Olive, Lamb Jus
\$280.00 ++ each (Serves 20)

Maple-Molasses Brined Turkey Breast
Sage Aioli, Citrus Cranberry Relish, Parker House Rolls
\$195.00 ++ each (Serves 25)

*All action stations require a minimum of one Chef Attendant at \$125.00 per hour/per Chef *

CHILLED SEAFOOD DISPLAY

Chilled White Shrimp Cocktail
Artisanal East Coast Oysters on the Half Shell
Alaskan King Crab Claws

Served with Appropriate Condiments

Priced by the Dozen at Market Price

SWEET PLATE

Assorted Truffles, White and Dark Chocolate Covered Strawberries & Almond Bark
One assorted plate per table
\$5.00 ++ per guest

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AFTER PARTY RECEPTION

Pasta, Pasta, Pasta

\$15.00 ++ per guest

Spaghetti and Handmade Veal Meatballs

San Marzano Tomato Sauce, Basil

Baked Cavatappi

Spinach, Mixed Mushroom, Asiago Cream

Macaroni and Three Cheese

Slab Bacon, Herb Cornbread Crumble

Served with Garlic Bread, Parmigiano-Reggiano, red Chili Flakes

Gourmet Slider Station

\$14.00 ++ per guest

American Wagyu Beef, Aged Cave Cheddar, Caramelized Onions

Ketchup on Toasted Brioche

Served with House Potato Chips

Pan Style Pizza Station

\$12.00 ++ per guest

Three Cheese, Mozzarella, Parmesan, Asiago

Artisan Pepperoni and Three Cheese

Mushroom, Sweet Onion, Bell Pepper, Black Olive

Adirondack Fireside S'mores Event

\$20.00 ++ per guest

25 person minimum

Gourmet S'mores to include Assorted Flavored Marshmallows, Graham Crackers, Chocolate

Graham Crackers, White, Milk and Dark Chocolate Squares, Toasted Coconut, Chopped

Pecans, Marshmallow Roasting Sticks, Bottled Water

** Add on Hot-Chocolate or Hot Mulled Cider for \$5.00 per guest**

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CLASSIC WEDDING CAKE OPTIONS

Maui Passion

Almond Cake, Passion Fruit Curd, Coconut Buttercream

Caramel Apple

Spiced Apple Cake, Caramel Buttercream, salted Caramel Swirl

Viennese

Hazelnut-Almond Cake, Chocolate Ganache, Praline Buttercream

Tiramisu

Vanilla Butter Cake, Espresso, Mascarpone Mousse, Mocha Buttercream

Parisienne

Vanilla Butter Cake, Grand Marnier, Strawberries, Ganache

Peaches'n Cream

Almond Cake, Bavarian Cream, Brown Sugar Roasted Peaches

Daffodil

White Chiffon Cake, Lemon Curd, Fresh Raspberries

Tuxedo

Dark Chocolate Cake, Chocolate Mousse, Fresh Raspberries

Peanut Butter Cup

Dark Chocolate Cake, Peanut Butter Mousse, Vanilla Buttercream

Chocolate Covered Banana

Banana Cake, Milk Chocolate Mousse, Vanilla Buttercream

Sun Kissed

Bright Lemon Cake, Raspberry Mousse, White Chocolate Buttercream

Strawberry Shortcake

White Chiffon Cake, Vanilla Bean Chantilly Cream, Fresh Strawberries