



Wedding Reception

5 Hour Wedding Reception - choice of time frame

Exclusivity of Houston Hall venue

Three Course Buffet or Family Style Dinner

Signature Cocktail or Champagne Toast upon Guest Arrival

Dedicated to the Bride & Groom

Cocktail Hour (One Hour)

(Choice of Six)

**Mini 'Milk Truck' Grilled Cheese Sandwiches
With Tomato Soup Shooter**

Choice of: *Sautéed Mushroom, Onion & Gruyere* **OR**
Three Cheeses: Bleu, Cheddar & Gruyere & Roasted Apple

Fried Mac & Cheese Balls

Mini Beef Tacos with Margarita Shooter *

Mini Beef Burger Sliders with Beer Shooter *

Maine Crab Cakes with Cajun Remoulade

Phyllo Cups with Spinach & Artichoke

Fried Buffalo Chicken Wontons
With Bleu Cheese Sauce

Shrimp Cocktail *

Pommes Frites * *with Fried Parsley & Truffle Oil*

Crostini:

Choice of: *Cranberry, Brie & Prosciutto with
Balsamic Glaze* **OR** *Ricotta & Fig with Honey*

Mini Jacket Potatoes *

Topped with Sour Cream, Bacon & Chives

Caprese Skewers * *with Balsamic Drizzle*

Mini Cucumber Smoked Salmon Bites *

With Lemon Dill Cream Cheese
(Add \$3 per person)

Mini Lobster Rolls (Add \$5 per person)

Pigs in a Blanket

Charcuterie and Cheese Station*

with Assorted Fruits, Nuts & Spreads
(Add \$5 per person)

*** Gluten Free Option Available***

Dinner

(Family Style or Buffet)

Salad

(Select One)

Field of Greens with Carrots, Cucumber & Cherry Tomatoes
(Choice of Lemon, White Balsamic Vinaigrette, Balsamic Vinaigrette or Ranch Dressing)

Caesar Salad (Choice of Kale or Romaine) with Lemon Garlic Dressing

Baby Arugula with Roasted Beets, Goat Cheese, Marinated Red Onions & Rye Croutons
served with a White Balsamic Dressing

Meslcun and Pear Salad Pears, Chopped Walnuts & Gorgonzola served with a Lemon Dressing

Entrées

(Select Three)

Grilled NY Strip Steak with Red Wine Reduction

Roasted Pork Loin with Garlic & Rosemary

Grilled Salmon Filet with Cucumber & Dill Sauce **OR** Teriyaki Sauce

Baked Sicilian Cod with San Marzano Tomatoes & Olives

Herb Roasted Lemon Chicken

Fried Chicken

Rigatoni with Spicy Zucchini-Tomato Sauce **OR** with creamy Tomato Sauce & Spinach
OR with Eggplant in a Creamy Tomato Sauce

Accompaniments

(Select Two)

- ◆ **Roasted Garlic Mashed Potatoes** ◆ **Roasted Asparagus** with Parmesan ◆ **Mac & Cheese**
- ◆ **Roasted Seasonal Vegetables** with EVOO, Rosemary & Thyme ◆ **Pasta**
- ◆ **Brussel Sprouts** with Honey & Balsamic ◆ **Roasted Red Potatoes** with Garlic and Rosemary

Late Night Snack Options: Additional \$4 per person

Mini Milkshake Shooters: Vanilla, Strawberry **OR** Chocolate

Giant Soft Bavarian Pretzel with Homemade Spicy Mustard

Cookies & Milk Shooters

Your Choice of any Cocktail Hour Item Can be Served as a Late Night Snack

We adjust our menu frequently in order to include fresh, seasonal options. Don't hesitate to ask for updates!

Wedding Per Person Pricing

Beer, Wine, Soda Bar / Premium Open Bar

Jan/Feb/March:

Friday – \$200.00/220.00
Saturday – \$230.00/250.00
Sunday – \$200.00/220.00

April/May:

Friday – \$200.00/220.00
Saturday – \$220.00/240.00
Sunday – \$170.00/190.00

June/July/Aug/Sept:

Friday – \$180.00/200.00
Saturday – \$210.00/230.00
Sunday – \$160.00/180.00

Oct/Nov/Dec:

Friday – \$200.00/220.00
Saturday – \$240.00/260.00
Sunday – \$170.00/190.00

Premium Open Bar Includes:

*Grey Goose, Ketel One, Absolut, Bacardi, Sailor Jerry, Patron, Jose Cuervo,
Hendricks, Tanqueray, Bulleit, Maker's Mark, Jameson, Jack Daniels,
Johnny Walker Black and Dewar's*

Exclusive of 8.875% NY State Sales Tax & 20% Gratuity