Paramount Wedding Package

Five Hour Top Shelf Open Bar

Cocktail Hour

Cold Displays

Hudson Valley Fresh Market
Offering as many local and domestically sourced products as possible and
turning them into a wonderful expression of the
fine quality our region and country has to offer.
This Chef's selection style display is a 100% vegetarian station
that is certain to please the palette of those craving a fresh,
clean and flavor bursting appetizer where the product on stage shines through on it's own. Enjoy!

Steamed Edamame
Lime Sea Salt

Artisan Cheese and House Picklery
Assortment of Local, Domestic and Imported Cheeses
Accompanied by Mason Jars filled with a variety of
House Pickled Garden Harvest and Sesame Bread Sticks

Charcuterie and Salumi
Assorted Cured Meats and Salami with
Assorted Olives and Fresh Baked Bastone

Brotherhood Wine Tasting
A variety of wine from Americas Oldest Winery,
located in the Hudson Valley

Grilled Flatbreads
Charred Flatbreads in a variety of different styles and flavors:
Gorgonzola and Arugala,
Plum Tomato and Asiago, Potato Bacon
and White Truffle (samples)

Hummus and Crostini
Roasted Peppers Hummus, Tomato Bruschetta and Olive Tapenade
Grilled Pita and Crostini Toast

Casa di Mozzarella
Variety of Hand Rolled Fresh Mozzarella
Served with Vine Ripe Tomato, Tuscan EVOO
and Aged Balsamic

Themed Stations

(Please Choose Three)

Carving Board

(Please Choose Two)

Roasted Turkey Breast with Cranberry, Pan Gravy and Cornbread
First Cut Corned Beef Brisket, Assorted Mustards and Jewish Rye
Brown Sugar and Pineapple Glazed Ham with Rye Bread and Gourmet Mustards
Marinated Pork Loin Roast with Apple-Brandy Sauce, Soft Rolls

Pasta Station

Imported De Cecco Mezza Rigatoni Sautéed with Diced Tomato, Zucchini,
Sun dried Tomato, Fresh Mushroom, Garlic, Basil Pesto and Olive Oil
Guests can also choose to add Classic Vodka Sauce or Alto Cucina Tomato Sauce.

Ballpark Slider Station

Mini Sabrett Beef Franks - New York Style Onion Sauce, Sauerkraut & Condiments.
Mini Angus Burgers - American Cheese, Sliced Onion & Tomato and Heinz Ketchup.
Add a Met or Yankee Ice Carving Logo for only $250.

Taste of Asia

Lemongrass Chicken Dim Sum & Spinach Pot Sticker
Served from Japanese Steamer Baskets
Accompanied by Stir-Fried Udon Noodles with Ginger Soy Glaze

Southern BBQ Station

House Smoked Pulled Pork Shoulder
Red Pepper and Sweet Corn Succotash
Hudson Valley Apple Slaw
Chipotle Honey Barbecue Sauce
Brioche Slider Buns

San Gennaro Feast

Fresh Grilled to Order Cheese and Parsley "Wheel" Sausage
Broccolli Rabe with Garlic & Oil
Arthur Avenue Italian Bread

Cinco de Mayo

Grilled Southwest Marinated Chicken & Steak
Warm Tortillas, Roasted Peppers and Onions
and Monterey Jack Cheese
Salsa and Guacamole

Oktoberfest

Authentic Homemade Sauerbraten & Grilled Bratwurst
Homemade Apple Sauce, Braised Red Cabbage & Potato Pancakes

New York Deli

Sliced First Cut Pastami Sliced to Order
with Jewish Rye & Deli Mustard
Authentic Potato Knish
Kosher Dill Pickles and Homemade Cole Slaw

The Crock and Griddle

An elegant take on a Comfort Food classic:
Grilled to order Black Truffle Manchego & Vermont Cheddar Cheese
Finger Sandwiches. Served along side Roasted Plumb Tomato Soup
and Tarragon Puree

The Cape Cod

Fried Cod Tacos with Cole Slaw, Baby Sweet Gherkins,
Malt Tartar Sauce and Kettle Chips
Accompanied by New England Clam Chowder

Mediterranean Table

Babaganoosh with Grilled Pita, Cold Lentil Salad with Currants,
Tabouli, Stuffed Grape Leaves and Kalamata Olives
Featuring Pan Fried Falafel with Cucumber Yogurt Sauce

Whipped Potato Bar

Smashed Yukon Gold Potatoes and Sweet Candied Whipped Yams
You build from there:
Brown Gravy, Sour Cream, Sea Salt, Fried Onions, Crispy Bacon,
Aged Cheddar Cheese, Vermon Maple Syrup

The French Saute

Two classic French dishes sauteed to order by a Staff professional:
Gulf Shrimp with Sundried Tomato and Sherry Cream Sauce
Loin of Chicken Provencal: Garlic, Tomato & Herbs
Both served onto of a Brown Butter Crostini

Paramount Wedding Package

Hot Chafing Dishes

(Please Choose Four)

Buttermilk-Thyme Marinated Calamari Fritti
with Tomato Sauce

Chicken Enchiladas with Tomatillo Sauce
and Monterey Jack Cheese

Roasted Duck Breast with Port Wine Sauce,
Frizzled Leeks and Dried Cherries

Calamari con Ripieno
Stuffed with Crab Meat and Herb Bread Crumbs, Braised
with Italian Plum Tomatoes, White Wine and Basil

Steamed Littleneck Clams and Chorizo Sausage
in Tomato Fennel Broth

Paella Espania with Saffron Rice, Chorizo,
Shrimp, Chicken and Clams

Home-Style Eggplant Rollatini Filled
with Pesto Accented Ricotta and Mozzarella

Stuffed Baby Portabello with Sauteed Spinach,
Diced Tomato & Goat Cheese

Stuffed Cabbage with Ground Sirloin,
Sweet Raisin Braised in Tomato Sauce

Toasted Risotto Cakes with Mushroom
and Sun-dried Tomato Ragu and Truffle Oil

Guiness and Sirloin Shepards Pie,
Creamy Mashed Potatoes
Chives and Guiness Sips

Steamed Mussels with Leeks, Garlic,
White Wine and Butter

Italian Chicken and Sausage
Baby Potatoes, Diced Peppers,
Onion and Plumb Tomato

Wild Boar Bolognese
with Potato Gnocci
and Marscapone Quinelles

Truffle Mac 'n Cheese
Ritz Cracker and Parmesan Crust

Rotisserie Chicken & Country Biscuit Pot Pie
Roasted Root Vegetable & Warm Biscuits

Butlered Hors d'Oeuvres

Passed throughout the Cocktail Hour
(Please Choose Eight Hot & Cold Hors d'Oeuvres)

Cold Hors d'Oeuvres

Clubhouse "BLT"
Baby Arugala, Hickory Smoked Bacon, Sliced Tomato & Sweet Basil Aioli on Mini Pretzel Bread Wedge

Watermelon & Goat Cheese Parfait, with Sweet Golden Pineapple, Toasted Coconut and Malibu Rum

Udon Noodle Box, Chilled Thai Peanut Glaze, Snow Peas, Red Pepper & Baby Corn, Served in Chinese Take-Out Cartons

Oyster Shooters, Bloody Mary, Celery

Butternut Squash Sip, Amaretto

Ceviche Taco, Fresh Shell Fish, Lime, Cilantro and Guacamole

Gazpacho Sip, Watermelon Mint Relish

Proscuito Wrapped Asparagus, Truffle Oil and Parmesan

Smoked Salmon Pinwheel, Pumpernickel, Cream Cheese and Fresh Dill

Caprese Skewer, Fresh Baby Mozzarella, Grape Tomato & Fresh Basil Leaf

Ancho Chile Crusted Shrimp, Margherita Shooter

Cajun Filet Mignon, Avocado Toast and Sweetie Drop Pepper

Butlered Hors d'Oeuvres

Hot Hors d'Oeuvres

Tempura Shitake Mushrooms, Sesame Lime Ginger Sauce

Lobster Bisque "Sip", Sherry Wine and Cream

Beef Tenderloin Brochette, Honey Barbecue Glaze

Sabrett Franks en Phyllo, Dijon Mustard

Maryland Crab Cakes, Chipoltle Remoulade

Spinach and Feta Spanikopita

Coconut Shrimp, Mango Rum Sauce

Scallops Wrapped in Bacon, Soy Sauce and Honey

Long Island Fried Oyster, Creole Remoulade

Chicken "Waffles", Savory Waffle Cone, Crispy Chicken, Honey Maple Marscapone

Chorizo and Corn Bread Stuffed Mushroom with Dried Cherries

Parmesan Truffle Fries, Shoestring French Fries, Truffle Salt, Parmesan and Heinz 57

Vegetable Spring Roll, Sweet & Sour

Braised Beef Short Rib, Chipotle BBQ Glaze, Plantain Chip

Portabello Mushroom Fries, Cucumber Wasabi Aioli'

Chicken Satay, Spicy Peanut, Ginger Soy & Coconut Marinade

Chicken "Pot Pie", Autumn Vegetables, Fresh Thyme, Roasted Chicken Veloute

Tomato Bisque Shooter, Petite Vermont Cheddar and Jarlsberg Grilled Cheese

Smoked Bacon Lollipop, Maple Chocolate Fondue

Moroccan Lamb Meatball, Spicy Plum Glaze and Tzatziki Sauce

Enhance Your Cocktail Hour with One of these Options

Butlered Shrimp Cocktail

Chilled Seafood Display

Unlimited Jumbo Shrimp Cocktail, Seafood Salad,
Fresh Shucked Little Neck Clams and Blue Point Oysters

Sushi Station

A Variety of Sushi Hand Rolled by a Professional Sushi Chef

Unlimited Jumbo Shrimp Cocktail Display

An Unlimited Array of Chilled Jumbo Shrimp
Surrounded by Fresh Lemons and
Tangy Cocktail Sauce & Seafood Salad

Personalized Ice Sculpture

Any Design of Your Choice Starting with a 300 Pound Block of Ice

Smoked Fish Display

Smoked Trout, Whitefish, Smoked Salmon with Pastrami Spices,
Gravolox Salmon, Red and Black Caviar, Mini Bagels, Chopped Egg,
Cream Cheese, Capers and Red Onion

Hudson Valley Bacon Station

Scrumptious variety of local artisan bacon, cooked perfectly and
Served with Wonderful Dipping Sauces: Caramelized Onion and
Sour Cream Dip, Wasabi Aioli, Sweet Maple Syrup,\Chocolate
Fondue, That's right …Chocolate!

Proseco Bar

Peach and Pear Nectar, Chambord, Crème de Cassis,
Fresh Orange Juice, Fresh Raspberries, Strawberries
and Assorted Chocolates

Paramount Four Course Dinner

First

(Select One)

Tropical Pineapple
Blackberries, Blueberries and Orange

Portabello Mushroom Bisque
Truffle Oil and Chervil

Wild Boar Ragout
Parmesan Risotto Cake

Sundried Tomato & Marscapone Ravioli
Traditional Tomato Sauce and Grana Padano

Local Sweet Corn Chowder
Crispy Smoked Bacon & Tortilla Straw

Butternut Squash Ravioli
Cinnamon Vanilla Butter Sauce & Crushed Walnuts

Braised Short Rib Agnolotti
Truffle Cappuccino Sauce

Eggplant Ravioli
Blush Tomato Sauce

Pumpkin Bisque
Sliced Roasted Almonds

Appetizer/Salad Combination

Tuscan Panzanella Salad with Burrata
Chick Peas, Fresh Basil, Heirloom Tomato, Chopped Grilled Zucchini, Cucumber, Skillete Croutons, Red Onion and Roasted Pepper, Tossed with Olive Oil, White Balsamic and a touch of Honey.
Accompanied with Fresh Burrata Cheese, Parmesan Crostini, Baby Arugala and Balsamic Reduction

Thai Sesame Udon Noodles
with Chilled Ancho Seared Shrimp, Daikon Slaw

Second

(Select One)

Classic Caesar
Romaine Lettuce with Garlic Croutons, Cracked Black Pepper, Parmesan and Classic Caesar Dressing

Garden Salad
with Cucumbers, Tomatoes, Carrots, Croutons and Mixed Herb Vinaigrette

Mediterranean Style
with Chopped Romaine, Kalamata Olives, Cucumbers, Tomaotes, Red Wine and Oregano Vinaigrette

Baby Spinach
Tossed with Sunflower Seeds, Dried Cranberries and Orange Honey Vinaigrette

Peppery Arugala
with Supreme of Grapefruit, Aged Asiago, Shaved Fennel and Citrus Vinaigrette

Asian Style
Napa Cabbage, Chopped Romaine, Crispy Noodles, Madarin Oranges and Ginger Dressing

Entrée Selection

(Select One from each Category)

Entrée I

Certified Angus Strip
Cabernet Dijon Sauce and Yukon Gold Mashed Potato

Petite Tenderloin of Beef (Teres Major)
Jameson's Irish Whiskey Sauce and Crispy Shallots and Roasted Garlic Mashed Potato

***Sliced Chateaubriand**
Port Wine Demi Glace & Shallot Rosemary Potatoes

Prime Top Sirloin Filet "au Poivre"
Cognac Sauce and Butter Parmesan Roasted Potatoes

Entrée II

Frenched Spinach and Asiago Stuffed Chicken Breast
Chasseur Sauce and Thyme & Shallot Roasted Potatoes

Pan Roasted Duck Breast
Dried Cherries, Balsamic & Port Wine and Truffle Potato Puree

Roasted Apple Cider Chicken
Bacon and Onion Spaetzle, Wild Mushroom Cream

Roasted Frenched Chicken Breast with Herb Crust
Brown Sugar Sweet Potato Puree & Demi Glace

"Classic" Chicken Piccata
Lemon, White Wine, Caper Sauce and Creamy Garlic Parmesan Orzo

Moet' Chicken Champignon
Champagne Butter Sauce, Portabello Mushroom, Saffron Rice with Early Peas

Chicken Paupiette
Mushroom Duxelle, Cauliflower Puree & Crimini Cream Sauce

Entrée III

Fish
In order to ensure the freshest seafood products possible, we create a new list of creative fish specials every six weeks. This list will contain a variety of different styles, which you will have the ability to choose one month before your event. Because we source the freshest products available this will also guarantee market availability.

Wedding Cake

Vegetarian & Vegan Entrées Available Upon Request
**Will incur additonal cost per person. *May incur additonal cost on dates with discounted rates.

More Inn Credible Options

After Dinner Delights

Vienesse Extravanganza

Fresh Cannoli filled to order and dipped in warm Italian Chocolate; ***Cremé Brulee:*** the famous french Custard Sugar Carmelized in front of your guests; ***Warm Fried Boardwalk Zeppolle*** rolled in cinnamon; ***Gelato Station:*** The Italian Ice Cream with assorted toppings; ***Banana Foster*** with rich dark brown sugar and flambe with cognac and banana liquor served over fresh made to order ***Belgian Waffles; S'mores Station:*** The Campground favorite Graham Craker, Toasted Marshmellow & Chocolate Sandwich; Assortment of ***Mini French & Italian Pastries;*** Display of Assorted ***Gourmet Cakes and Pies*** ***Espresso and Cordial Display*** with Rock Candy Swizzle Sticks & Chocolate Coffee Beans

Dessert Martini Bar

Chocolate Covered Cherry, The Napoleon, Coconut Banana Cream Pie, Hazelnut Prailine, Key Lime Pie

Dolce Platter

A Decorative Platter of Butter Cookies, French and Italian Pastries, Chocolate Dipped on each Table

Candy Buffet

An assortment of the worlds most popular candies elegantly displayed in a variety of unique glass containers and vases

Homestyle Pie Table

A farm table display of all your favorite fresh baked homestyle pies. Served with Vanilla Ice Cream and warm Apple Cider Donuts

Ice Cream Sundae Bar

Ice Cream with Assorted Toppings for a Sweet Ending to your Reception

The French Patisserie Station

Assorted Delicate Pastries, French Butter Cookies, Parfait Display, Miniature Cheesecakes, Linser Torte, Fruit Tarts and Chocolate Mousse Cups

Other Extras

Wedding Ceremony

Finding a place to hold your wedding can be a very difficult task. Why not have it at the same site as the reception? We will provide you with expert coordination for your ceremony. We'll handle all of the set-up and break-down. We'll also provide your guests with a choice of coffee and danish or champagne and strawberries upon arrival.

Valet Parking

Photo Courtesy of Fantasy Flash Studios