



BAMBOO MENU





MENU PACKAGE TO INCLUDE

COCKTAIL HOUR

Champagne & Fresh Strawberries, and Red and White Wine
Selection of 6 Butler Passed Hors D'oeuvres
Crudit  | Artisanal Cheese | Fruit & Berry Displays
Carving, Hibachi & Pasta Stations

SIT-DOWN DINNER

Appetizer Course
Entr e Course
Custom Wedding Cake

BUFFET DINNER

Appetizer Course, Served
Buffet Entr e Courses
Custom Wedding Cake

BEVERAGES

Five-Hour Open Bar with Aperitifs
Premium Liquors & Wines
**Option to upgrade to Top Shelf*
Champagne Toast
Coffee & Tea Service

Two Bridal Rooms with Attendant
White Gloved, Tuxedoed Wait Staff
Ivory Chair Covers & Choice of Linen & Colored Sash
Coat Room Attendant
Professional Complimentary Valet Parking

- *Menu can be customized to suit your individual tastes*



COCKTAIL HOUR

Guests will be greeted upon arrival with
Sparkling Champagne Flutes and Glasses of Red & White Wine

BUTLER PASSED HORS D'OEUVRES

Choice of Six Hot or Cold

HOT

Shrimp or Asparagus Tempura | Yuzu Salt
Jumbo Coconut Shrimp | Spicy Lobster Aioli
Scampi Puffs | Seafood Cream Sauce
Tatsuta-Age Skewers (Ginger-Soy Fried Chicken)
Beef Tenderloin Crostini | Remy Martin Cognac & Garlic Soy
Mini Cocktail Meatballs | Tomato & Basil or Teriyaki
Chicken Yakitori Skewers | Teriyaki
Steamed Shrimp Shumai Dumplings
Panko & Percorino Stuffed Mushrooms, Spinach or Sausage
Vegetable Spring Rolls | Sweet Chili Sauce
Chicken Fried Gyoza
Cocktail Franks | Dijon Mustard & Sriracha Ketchup
French Dip Sirloin Sliders | Au Jus
Baked Brie & Raspberry in Phyllo

COLD

Caprese Skewers | Balsamic Drizzle
Tuna Tartar with Wasabi Aioli in a Phyllo
Shrimp Ceviche with Avocado
Smoked Salmon Canapes with Herbed Cream Cheese
Eggplant Caponata Crostini with Ricotta Salata
Shrimp Cocktail with Wasabi Cocktail Sauce

*Herb Crusted Baby Lamb Chops *(12) Per Person*



STATIONARY DISPLAY

Fresh Vegetable Crudit  | Dipping Sauces
Sliced Seasonal Fruits & Berry Display
Artisanal Cheese Board with Crackers

CARVING STATION

Choice of One

Sage Roasted Turkey Breast | Cranberry, Orange Chutney, Gravy
Rosemary - Garlic Roasted Pork Tenderloin | Au Jus
Brown Sugar Glazed Virginia Ham | Pineapple Chutney
Herb Crusted Sirloin of Beef | Au Jus & Wasabi Cream Sauce
New York Style Corned Beef or Pastrami | Spicy Mustard

All Served with Petite Brioche Rolls

*Upgrade *(12) Per Person*

*Herb Encrusted Rack of Lamb | Filet Mignon with Mushroom Bordelaise
Side of Salmon Provençal | Whole Roasted Suckling Pig, Maple Bourbon Apple Sauce*

HIBACHI STATION

Choice of Two

Shrimp | Chicken | Vegetable
with both or either
Fried Rice and/or Lo Mein

PASTA STATION

Choice of Two Pastas | Two Sauces

Accompanied by Parmesan Cheese and Red Chili Flakes

PASTA

Penne | Rigatoni | Cheese Tortellini | Baby Shell

SAUCE

Vodka | Bolognese | Marinara | EVOO & Garlic | Alfredo



COCKTAIL HOUR ENHANCEMENT

FRENCH FRY STATION

**(8) Per Person*

Choice of Three

Hand Cut Skin-On

Sweet Potato

Cajun Fries

Waffle Fries

Truffle Parmesan

TOPPINGS

Ketchup | Mustard | Mayo | Brown Gravy | Bacon Bits

SLIDER STATION

**(10) Per Person*

Choice of Two

Angus Beef

Fried Chicken

BBQ Pulled Pork

TOPPINGS

Cheese | Lettuce | Tomato | Red Onions | Pickles | Jalapeño | Bacon Strips
Hawaiian Bun | Ketchup | Yellow Mustard | Mayo

CHARCUTERIE TABLE

**(10) Per Person*

Choose Two

Cured Meats including, Prosciutto, Sopressata, & Salami

Fresh Mozzarella, Brie, Blue Cheese, Cheddar & Gouda

Fig & Apricot Jam, Pesto and Course Ground Mustard Spreads

Dried Fruit, Raw Nuts & Fresh Herbs

Cornichorns & Mixed Olives

EVOO & Condiments

ACCOMPANIED

Bruschetta | Crostini | Flatbread



COCKTAIL HOUR ENHANCEMENTS

SUSHI STATION

**(8) Per Person*

Spicy Girl

*Shrimp Tempura, Spicy Tuna and Avocado wrapped in Pink Soybean paper
with Eel Sauce & Spicy Mayo*

California Roll

Crabstick, Avocado and Cucumber

Vegetable Roll

Cucumber, Asparagus, and Avocado in Green Soybean Wrap

Spicy Tuna or Spicy Salmon Roll

Salmon Avocado

CONDIMENTS

Fresh Pickled Ginger | Wasabi | Soy Sauce

***For additional Options, Please ask to see Sushi Menu*

DONBURI BAR

**(8) Per Person*

Beef & Onion Gyudon and Chicken Teriyaki
White Rice

ACCOMPANIED

Toasted Sesame | Scallions | Beni Shyoga (Pickled Red Ginger)

**Vegetarian Tofu Option Available*

POKE BOWL BAR

**(12) Per Person*

Salmon and Tuna Poke
Sushi Rice

TOPPINGS

Avocado | Cucumber | Edamame | Pickled Ginger | Wonton Crisps
Scallions | Sesame Seeds



BUFFET DINNER

Champagne Toast

*Choice of (One) Served Salad
Served with Warm Artisan Rolls and Butter*

Tri Color Salad of Arugula, Endive & Radicchio | Raspberry Vinaigrette

Baby Field Greens, Cherry Tomatoes, Cucumber & Carrots | Balsamic Vinaigrette

Classic Caesar with Shaved Parmesan & Herb Croutons

Choose (One) from each category

BEEF

Sliced Petite Filet Mignon | Cabernet Reduction
Slow Braised Beef Shorts
Beef Bordelaise with Wild Mushrooms
Beef Bourguignon with Pearl Onions
Chimichurri Sliced Sirloin Steak with Fresh Herbs
Beef Teriyaki with Sesame and Scallions

CHICKEN

Chicken Piccata with Capers and Lemon
Chicken Marsala with Cremini Mushrooms
Chicken Florentine | Basil Cream
Roast Chicken with Herb Truffle White Wine
Chicken Teriyaki with Scallions and Sesame Seeds

** Additional Charge*

Grand Marnier Duck L'Orange with Pomegranate and Orange Zest
Crispy Mandarin Duck with Szechuan Peppercorn Sauce
Raspberry Duck Framboise



BUFFET DINNER

PORK

Mushroom & Chorizo with Pork Loin
Japanese Style Ginger Pork
Maple Pork Tenderloin with Granny Smith Apples and Caramelized Onions
Smoked Barbecue Pork Loin | Asian Bourbon
Garlic & Herb Slow Roasted Pork Tenderloin
Sicilian Sweet Italian Sausage, and Caramelized Peppers & Onions

SEAFOOD

Spicy Seafood Fra Diavolo
Miso Cod | Chablis Butter
Seafood Provençale with Fresh Thyme
Filet of Salmon | Teriyaki or Dill Beurre Blanc
Sole with Crabmeat | Lemon Butter Sauce
New Zealand Mussels in White Wine and Garlic Sauce or Spicy Red Sauce

VEGETARIAN

Fried Tofu with Japanese Eggplant Ragout
Eggplant Rollatini with Herbed Ricotta | Marinara Sauce
Vegetable Fried Tempura Medley
Vegetable Gratin with Locatelli and Fresh Mozzarella



SIT-DOWN DINNER RECEPTION

Champagne Toast

*Choice of (One) Served Salad
Served with Warm Artisan Rolls and Butter*

Colossal "Views" Shrimp Cocktail with
Spicy Cocktail Sauce

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Mozzarella Caprese, basil, & Baby Greens | Aged Balsamic
Drizzle, Cracked Pepper, Sea Salt and EVOO

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Roasted Beets and Goat Cheese, Balsamic Reduction
on a Bed of Field Greens

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Roast Marinated Duck with Sweet Soy Glaze or
Grilled Stuffed Portobello Mushroom with Arugula & Tomatoes
Champagne Vinaigrette

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Tri Color Salad of Arugula, Endive, and Radicchio with
Mandarin Orange Topped with Grilled Shrimp
Raspberry Vinaigrette



ENTRÉES

Choice of (Two)

BEEF

Slow Braised Beef | Japanese Style or Burgundy

Prime Sirloin Steak | Au Jus, Bordelaise or Demi-Glace

Grilled Filet Mignon

Cabernet Pink Peppercorn | Merlot | Demi-Glace | White Truffle Mushroom Cream

SEAFOOD

Stuffed Filet Sole with Crabmeat | Lobster Saffron Sauce

Roasted Atlantic Salmon | Teriyaki Sauce or Dill Cream Sauce

Miso Cod | Chablis Butter

CHICKEN

Chicken Francese | Marsala, Piccata

Sautéed Chicken Forrestier | Wild Mushroom Ragout

Stuffed Chicken Florentine | Basil Cream Sauce

COMBINATION DUET ENTRÉES

Grilled Filet Mignon & Shrimp Scampi

Chicken Florentine & Shrimp Scampi

Surf & Turf | Filet Mignon & Lobster Tail

**Additional Charge*

**A Special Vegetarian Entrée is prepared by our Chef for every event Vegan & Kosher

Available. Entrées required (7) days notice

SEASONAL VEGETABLE & STARCH

Chef Selection to Accompany each Entrée

DESSERT

Custom Tiered Wedding Cake, Prepared in a Variety of Styles & Selections of Fillings

Chef's Selection Miniature Sweets

Coffee & Tea



SOMETHING EXTRA SWEET

SWEET STREET DESSERT BAR

**(20) Per Person*

Cake Pops, Mini Cupcakes, Pastries, Cakes, Truffles & Tarts,
Petit Fours, Macaroons, and Candies
Artistically Displayed &
Elegantly Served by our Staff

CHOCOLATE FOUNTAIN

**(15) Per Person, Minimum of 50pp*

Premium Semi Sweet Chocolate
Strawberries, Banana Pineapple, Crème Puffs, Rice Krisoy Treats
Biscotti, Potato Chips, Pretzels, Brownie Bites, Oreos, and Marshmallows

MINIATURE PASTRIES

**(10) Per Person*

Italian & French Miniature Pastries Placed on Each Table
Cannoli, Biscotti, Tiramisu, Chocolate Eclairs, Napoleons, Fruit Tarts
Cheesecakes, Chocolate Mousse Cups, Macaroons, and more

SUNDAE BAR

**(8) Per Person*

Vanilla & Chocolate Ice Cream
Lemon Sorbet

TOPPINGS

Chocolate & Rainbow Sprinkles | Mini Chocolate Chips | M&M's | Mints | Marshmallows
Crushed Oreo Cookies | Gummy Bears | Reese's Pieces | Crushed Heath Bar | Mini Cones
Chocolate & Caramel Sauces | Cherries | Whipped Cream



PREMIUM BAR MENU

SPIRITS

Absolut | Tito's | Stolichnaya | Stolichnaya (Vanilla & Raspberry)
Tanqueray | Bacardi | Malibu | Captain Morgan | Jose Cuervo |
Jack Daniel | Jim Bean | Southern Comfort | Seagram's 7 |
Seagreams's VO | Canadian Club | Johnnie Walker Red |
Jameson | Dewar's White Label

WINE

Chardonnay | Pinot Grigio | Sauvignon Blanc
Merlot | Cabernet Sauvignon | Pinot Noir
Plum Wine | White Zinfandel | Champagne
Hot Sake

BEER

Coors Lite | Corona | Heineken | Sapporo

LIQUEURS

Frangelico | Kahlua | Bailey's
Amaretto | Sambuca | Campari

TOP SHELF BAR MENU

**(5) Additional Charge Per Person*

Ketel One | Grey Goose | Bombay Sapphire | Meyer's Dark Rum
Patron Silver | Maker's Mark | Johnnie Walker Black
Jameson | Chivas Regal | Crown Royal
Hennessy | Remy Martin | Grand Mariner
Chambord | Cointreau
Asahi Draft | Hot Sake



VENDORS

VIDEO & PHOTOGRAPHER

Christopher's Studio

Tel: (914)907-9272

www.christophersstudio.net

Ambassador Video & Photography

tel: (201)500-8330

www.videoandphotography.com

Les Howard Production

Tel: (845)783-2185

www.leshoward.com

H&H Photographers

hhphotographers.com

Tel: (914)591-4200

Jo Yanez

Tel: (929)256-7805

joyanezphotography.wixsite.com/portfolio

1-2 Remember Studios

Tel: (973)697-4556

Clicks by Karen

Tel: (845)776-0306

<https://clicksbykaren.com>

MUSIC & ENTERTAINMENT

Horizon Production (George)

Tel: (973)253-7042

www.horizonproductions.net

Action Entertainment (John)

13 Rt 59 Nyack, NY

tel: (206)227-4440

www.actionent.com

Soundoval Entertainment

Tel: (201)370-9536

soundovalentertain.wixsite.com/website

FLORIST & DECORATOR

Motha Flora Design (Jill)

Tel: (914)980-7745

IG: @mothafloradesign

New City Florist (Rene)

Tel: (845)638-3300

www.newcityflorist.com

Petals & Stems (Len)

Tel: (845)426-0200

<https://petalsandstemsflorist.com>

Arcadia Floral

Tel: (914)249-9337

<http://arcadiafloral.com>

Graceland Florist

Tel: (914)664-3111

www.gracelandflorist.com

X-Quisite Flowers & Events Inc

Tel: (914)632-8700

<https://monicachimesxq.com>

Diana Gould

Tel: (914)347-7134

www.dianagouldltd.com

INVITATION

Creatively Yours Printing (Melissa)

Tel: (641)453-5513

melissa@creativelyyoursprinting.com



VENDORS

OFFICIANT

Joan Cavanagh

All Denomination of Faith Weddings
Tel: (917)331-3925

Celia Milton

Tel: (201)563-5544
www.celiamilton.com

Rev. John Michael

Catholic Priest Interfaith & Second Marriage
Tel: (732)785-1906
Tel: (732)513-1286
<http://www.revjohnmichael.com>

HOTELS:

Double Tree Hotel

140 Rt 17 South,
Mahwah, NJ
Tel: (201)529-5880
www.hilton.com

Hyatt House

101 Corporate Park Drive
White Plains, NY
tel: (914)251-9700
www.hyatt.com

The Ritz Carlton

3 Renaissance Square
White Plains, NY
Tel: (914)467-5821
www.ritzcarlton.com

TRANSPORTATION/LIMOUSINE

Perfect Limo

All Denomination of Faith Weddings
Tel: (201)331-3925

Moonlight Limo & Party Bus

Tel: (201)254-0126
www.moonlight-limo.net

KOSHER CATERERS

Foremost Caterers (Jeff Becker)

Tel: (201)641-1654
www.foremostcaterers.com

Main Event Caterers (Eddie Ozso)

Tel: (201)849-8700

INDIAN CUISINE CATERERS

Raasa Restaurant

Tel: (914)826-6646
www.raasany.com

Moghul Catering

Tel: (732)549-7976
www.moghulcatering.com

PASTRY / CAKE:

Palermo's Bakery

Tel: (201)641-1654
<https://palermobakery.com>

Sal & Dom's Pastry

Tel: (917)417-8605
www.salanddoms.com

NEW YORK TIMES

Wedding Celebration Announcement

To Register Inquire Directly
Tel: (212)556-7325