

# GLEN SANDERS MANSION



WEDDING MENU



# Welcome

*Thank you for considering Glen Sanders Mansion for your special event.*

*Planning your wedding can prove to be a daunting task. There are so many decisions to make ... food, drinks, music, decorating ... and that's just the beginning! Well relax, because you can immediately make use of our informed and experienced event coordinators. We will help remove the mystery of the wedding planning process right from the very start.*

*Now about this guide. The menus and services enclosed are a sampling of what we can provide. What it cannot convey is our passion for customer service. While many venues may be equal in value or quality, we rise above by offering an unparalleled customer service experience, and treat each guest as though they are family in our own home. Customer service training and execution are paramount within our organization, and our employees share the philosophy of "whatever it takes".*

*When you are ready to get your special day started, call us at (518) 374-7262.*

# *Timeless Wedding Packages*

## **THE DELUXE**

*available for a minimum of 50 people*

Five Hour Deluxe Open Bar with Champagne Station to Greet Your Guests

*< see page 10 >*

One Hour Hors d'Oeuvre Reception

*Includes Butler Passed Selections and Stationary Hors d'Oeuvre Display*

*< see page 3 >*

Champagne Toast

Appetizer

*Your choice of One Appetizer*

*< see page 4 >*

Entrée Selections

*Your Choice of Two Pre-Selected Entrées or One Entrée Duet Plus One Vegetarian Option*

*< see page 5 >*

Wedding Cake with Coffee and Tea Service

## **THE SUPREME**

*available for a minimum of 50 people*

Five Hour Supreme Open Bar with Champagne Station to Greet Your Guests

*< see page 10 >*

One Hour Hors d'Oeuvre Reception

*Includes Butler Passed Selections, Stationary Hors d'Oeuvre Display and Chaffing Dish Selections*

*< see page 3 >*

Champagne Toast

Appetizer

*Your choice of One Appetizer*

*< see page 4 >*

Wine Offered Tableside During Dinner

Entrée Selections

*Your Choice of Two Pre-Selected Entrées or One Entrée Duet Plus One Vegetarian Option*

*< see page 5 >*

Wedding Cake with Coffee and Tea Service

International Coffee and Cordial Station, Classic Confection Collection Dessert Station

## **HORS D'OEUVRE SELECTIONS**

### BUTLER PASSED

*Included in Deluxe, Supreme and Ultimate Packages*

*Sesame Crusted Thai Chicken Skewers, Plum Wine, Mirin, Soy Glaze "Paint"*

*Artichoke Parmesan Cakes, Lemon Basil Aioli*

*Potato, Smoked Bacon, White Cheddar Pillow*

*Braised Short Rib and Herb Dumpling*

*Shrimp Wellington*

*Grilled Lamb Chops, Mint Pesto*

*Upgrade - Jumbo Shrimp Cocktail \$2.50<sup>++</sup> per piece*



### STATIONARY HORS D'OEUVRE DISPLAY

*Included in Deluxe, Supreme and Ultimate Packages*

*Sweet Pea and Goat Cheese Hummus, Crisp Pita*

*Roasted Rosemary Scented Cracked Olives*

*Avocado, Crab Manchego Trifle, Yellow Tomato Salsa, Flour Tortilla Chips*

*Artisan Cheeses, Bread Sticks, Crackers*

*Grilled Asparagus, Pancetta Parmesan Crumbs*

*Breaded Eggplant and Tomato Salad*

*Tomato and Broccoli Rabe Panini with Aged Provolone*



### CHAFFING DISH SELECTIONS

*Included in Supreme and Ultimate Packages*

*choose three:*

*Cherry Pepper Filet Tips, Roasted Peppers, Garlic Toast*

*Japanese Dim Sum Assortment: Dim Sum, Spring Rolls, Shumai*

*Asian Dips: Plum Wine, Mirin, Soy Glaze*

*Polenta and Mushroom Tower, Soft Gorgonzola*

*Fried Calamari, Fiery Tomato Sauce*

*Ricotta Gnocchi, Broccoli Rabe*

*Pancetta and Sage Wrapped Chicken, Garlic Broth, Lemon Oil*

## **APPETIZERS**

*choice of one*

*Three Onion Soup with Gruyere Crouton*

*Shrimp Bruschetta*

*Tuscan Beans, Rustic Grilled Bread,  
Rabe, Lemon-Chili Flake Oil*

*Beef Short Rib Ravioli*

*Sweet Tomato Jam, Thyme Brown Butter*

*Penne and Shrimp*

*Arugula, Tomatoes and Shaved Aged Pecorino in a Garlicky Broth*

*Rigatoni and Sausage*

*Tuscan Greens, Pancetta, White Beans and Garlic Broth*

*Pan Fried Goat Cheese & Roasted Beet Salad*

*Frisée and Spinach Salad, Chive Vinaigrette*

*Pink Grapefruit Salad*

*Arugula, Romaine, Warm Goat Cheese Crostini,  
Prosecco, Rose Petal Vinaigrette*

*Beef Steak Tomato and Mozzarella Salad*

*Romaine, Black Olives, Roasted Purple Onion,  
Basil, Virgin Olive Oil, Aged Balsamic Syrup*

*Butter Greens Salad*

*Honey Roasted Pears, Diced Cherries,  
Crisp Sweet Potato Sticks,  
Port Syrup and Walnut Vinaigrette*

*Spinach and Grilled Radicchio Salad*

*Gorgonzola, Caramelized Walnuts, Shaved Carrots,  
White Balsamic Vinaigrette*

*Veal and Beef Tortellaci*

*Chianti Gravy, Parmesan-Garlic Cream*

*House Salad*

*Mixed Greens, Tomatoes, Chopped Cucumbers,  
Slivered Onions, Greek Olives, Balsamic Vinaigrette  
available for an additional \$3.00<sup>++</sup> per person*

~ Please Select Two Entrées or One Entrée Duet plus One Vegetarian Option ~

## **ENTRÉES**

### Pork Rib Chop

Grilled Chop, Bean Ragout, Buttered Haricot Vert, Smashed Sweet Potatoes

### Herbed Breast of Chicken

Aged Provolone, Basil Crumbs, Herbed Tomato, Madeira Lemon Pan Jus, Tomato Orzo

### Chateaubriand

Sliced Beef Tenderloin, Pinot Noir Shallot Jus, Wild Mushroom Herb Pudding,  
Rosemary Roasted Yukon Potatoes, Grilled Asparagus

### Sea Bass

Asian Black Bean Ragout, Sesame Bok Choy, Saffron-Lemon Splash, Jasmine Rice

### Rib Eye Steak

Herbed and Grilled with 677 Prime Steak Sauce, Smoked Sea Salt,  
Green Onion Smashed Potatoes, Thyme Roasted Carrots

### Roast Shrimp

Lemon-Parmesan Crumbs, Braised Garlicky Greens,  
Crisp Herb Spaetzle, Tomato Butter

### Seared Salmon

Herb Oven Dried Tomato Crust, Saffron Butter Sauce,  
Crisp Shiitake Mushrooms, Potato Pancake

### Chicken Scallopini

Egg Battered Chicken Breast, Cheese Pasta Pillows, Tomato Butter Sauce, Wilted Greens

## **ENTREE DUETS**

### Beef Tenderloin and Lemon-Parmesan Crumbed Shrimp

Gorgonzola-Thyme Crust, Mushroom Ragout, Garlic Demi Glace,  
Black Pepper Gnocchi, Wilted Swiss Chard  
available for an additional \$5.00<sup>++</sup> per person

### Balsamic Chicken and St. Jacques

French Cut, Mascarpone Polenta, Wilted Grape Tomatoes,  
Spinach, Balsamic Jus, Sea Scallops "In the Shell"

### Chicken Roulade & Shrimp

Filled with Herb Goat Cheese, Swiss Chard, Wild Mushrooms, Warm Tomato Jam,  
Shrimp Française, Lemon Butter, Glazed Carrots, Zucchini Sticks, Asparagus Risotto

## **VEGETARIAN OPTIONS**

### Mushroom Tart

Mushroom and Leek Custard, Truffle Essence, Field Greens, Porcini Oil

### Ricotta Gnocchi

Pan Crisped, Wilted Escarole, Parmesan Crumbs

### Rigatoni

Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, Shaved Manchego

# THE ULTIMATE

*Our most exquisite package offering the ultimate in ambiance, menu creativity and service.  
Available for a minimum of 125 guests.*

**Ultimate Open Bar with Tableside Cocktail Service,  
Upgraded Champagne & Signature Martini to Greet Your Guests**

*Daytime Events: Served for five hours. Evening Events: Served for six hours. < see page 11 >*

## One Hour Hors d'Oeuvre Reception

*Includes Butler Passed Selections, Stationary Hors d'Oeuvre Display and Chaffing Dish Selections  
< see page 3 >*

## Chef Attended Station

*also included during cocktail hour is your choice of one of the following chef attended stations:*

### Seafood ~ choice of four

*Chilled Prawns, Spicy Horseradish Cocktail Sauce and Lemon • Oysters on the shell, Peppery Mignonette  
• Smoked Fish Board; Salmon, Trout, Scallops and Eel, Dijon-Lemon Aioli, Garnishes • Little Neck Clams,  
Garlicky Saffron Broth • Crispy Calamari, Udon Noodles in Spicy Garlic Sauce • Shrimp and Sweet Pea Risotto*

### Sushi

*A variety of: Sushi Rolls and Sashimi hand crafted by authentic Asian chefs.  
Accompanied by Wasabi, Soy Sauce and Pickled Ginger*

### "From the Pan" ~ choice of one

*Ricotta Gnocchi, Roast Garlic Cream, Crisp Parmesan Crumbs • Asian Roasted Pulled Duck,  
Wonton Crisp, Soy Glaze • Seared Flat Iron Steak, Scallions and Onions • Risotto with  
Asparagus, Shaved Pecorino, Lemon Broth • Lump Jumbo Crab and Roasted Corn Quesadilla  
• Tempura Snapper Filet, Gingered Ponzu Sauce*

### Carving Station ~ choice of one

*Smoked Sea Salted Double Cut Grilled Beef Rib Eye, Green Pepper Brandy Sauce, 677 Prime Steak Sauce  
• Oven Roasted Turkey Breast, Pan Gravy, Cranberry Orange Compote • Garlic Studded Roast Leg of  
Spring Lamb, Minted Port Demi Glace • Grilled Tuscan Lemon and Rosemary Free Range Chicken*

## Ultimate Appetizers

*Included in Ultimate Package, add \$5.00++ per person to all other packages*

*choice of one*

*Tempura Style Asian Crab Roll, Soy Miso Broth, Rice Flour Noodles*

*Lump Crab Cake, Shaved Fennel Salad, Spicy Corn Aioli, Tomato Chive Coulis*

*Slow Braised Beef Short Ribs, Green Onion Dumplings, Wilted Gorgonzola*

*Beef Steak Tomato and Mozzarella, Romaine, Black Olive,  
Roasted Purple Onion, Basil, Virgin Olive Oil, Aged Balsamic Syrup*

*Tempura Maine Lobster with Sesame Butter, Sweet Pea Coulis, Butter Greens, Champagne Vinaigrette*

*Grilled Shrimp Panzanella, Tomatoes, Roasted Onion, Radicchio,  
Tuscan Bread, Black Olives, Shaved Pecorino, Balsamic Vinaigrette*

*Mushroom Tart, Mushroom and Leek Custard, Truffle Essence, Field Greens, Porcini Oil*

## Ultimate Salads

choice of one

*Pan Fried Goat Cheese & Roasted Beet Salad, Frisée and Spinach Salad, Chive Vinaigrette*

- *Pink Grapefruit Salad, Arugula, Romaine, Warm Goat Cheese Crostini, Prosecco, Rose Petal Vinaigrette*
- *Mixed Greens with Pears, Young Lettuces, Toasted Pecans, Leeks, Maytag Blue Cheese, Cider Vinaigrette*
- *Spinach and Radicchio, Gorgonzola, Caramelized Walnuts, Shaved Carrots, White Balsamic Vinaigrette*

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## Ultimate Entrées

*Please Select Two Entrées (a vegetarian option is available for your guests)*

### Chilean Sea Bass

*included in Ultimate Package, add \$5.00<sup>++</sup> per person to all other packages*

*Shiitake Mushrooms, White Bean and Thyme Ragout, Pan Flashed Spinach, Truffle Oil, Prosciutto Crisps*

### Day Boat Scallops

*Sweet Pea Puree, Roasted Sweet Corn Spoon Pudding*

### Chateaubriand and King Crab Legs

*included in Ultimate Package, add \$5.00<sup>++</sup> per person to all other packages*

*Herb Crusted Sliced Beef Tenderloin, Shallot Demi-Glace, Split King Crab Legs, Lime Vinaigrette, Drawn Butter, Green Onion Smashed Yukon Potatoes, Thyme Roasted Carrots*

### Filet Mignon and Parmesan Crumb Roast Shrimp

*Grilled Filet, Pinot Noir Gorgonzola Jus, Roast Shrimp with Lemon-Parmesan Crumbs, Saffron Lemon Cream, Yukon Smashed Potatoes, Grilled Asparagus*

### Beef Rib Eye Steak

*Herbed and Grilled with 677 Prime Steak Sauce, Smoked Sea Salt, Green Onion Smashed Potatoes, Thyme Roasted Carrots*

### Veal Chop

*included in Ultimate Package, add \$5.00<sup>++</sup> per person to all other packages*

*Grilled Center Cut, Tomato Sage Spaetzle, Charred Broccolini, Stilton Cheese Pan Sauce*

### Grilled Lamb Chops

*included in Ultimate Package, add \$5.00<sup>++</sup> per person to all other packages*

*Rosemary and Garlic Scented Loin Chops, Maple Whipped Sweet Potatoes, Buttered Haricot Verts, Mint Chimichurri*

### Filet Mignon

*Grilled Filet Mignon, Stilton Butter, Exotic Mushrooms, Grilled Asparagus, Sweet and White Potato Napoleon*

### Seared Salmon

*Herb Oven Dried Tomato Crust, Saffron Butter Sauce, Crisp Shiitake Mushrooms, Potato Pancake*

### Surf and Turf

*included in Ultimate Package, add \$10.00<sup>++</sup> per person to all other packages*

*Broiled Lobster Tail and Grilled Filet Mignon, Lemon Butter, Fingerling Potatoes, Grilled Asparagus  
(additional at market price)*

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## Wedding Cake

*The Classic Confection Collection with Coffee & Cordials Bar*

*Please select one additional Sweet Sensation Station located on the next page*

# Sweet Sensation Stations

All dessert stations are available for a minimum of 75 people

## Classic Confection Collection ~ \$6<sup>++</sup> per person

A lavish display of pastries to include mini éclairs and cream puffs, fruit tartlets, petite crème brûlée, assorted European-style cookies and mignardis, chocolate truffles

## Chocolate Ecstasy ~ \$10<sup>++</sup> per person

A chocolate lovers dream! Assorted chocolate truffles, premium chocolate plaquettes (white, milk & dark), chocolate cake lollipops, chocolate pot de crème, white chocolate mousse cups with seasonal fruit compote, flourless chocolate roulade with vanilla cream and shiny chocolate glaze.

## Fruit Fantasy ~ \$7<sup>++</sup> per person

Light and fun fruit dessert assortment to include: fruit tartlets, individual lemon & blueberry mousse cakes, strawberry shortcake dessert shooters, white chocolate mousse cups with tropical fruit compote, small plates with pineapple financier and dark rum sauce, assorted pate de fruit.

## Cookies & Milk ~ \$8<sup>++</sup> per person

Chef Attended ~ add \$125

A fun and exciting approach to everyone's favorite dessert. Fresh home-style cookies including chocolate chip, peanut butter, double chocolate and oatmeal raisin along with assorted European-style cookies team up with a milkshake and malt bar.

## Cheesecake Cocktails ~ \$8<sup>++</sup> per person

Chef Attended ~ add \$125

Creamy New York Style Cheesecake dessert martini bar served with crème chantilly, dark chocolate shavings and sweet lemon crème fraîche. Guests can mix their "cocktail," with the following additions; please select 3, blueberry compote, candied pecans, cherry jubilee, fresh strawberry compote, toffee pieces, mango and pineapple salad

## Mini Comfort Desserts ~ \$9<sup>++</sup> per person

All your favorite home-style classics, petite apple crisps, mini lemon meringue pies, chocolate layer cake, snickerdoodles, chocolate chip cookies, pumpkin tarts, pecan diamonds and strawberry shortcake.

## S'mores ~ \$3<sup>++</sup> per person

Server Attended ~ add \$125

Bring your guests right back to their childhood with vanilla and cocoa homemade marshmallows, dark and milk chocolate plaquettes and graham crackers.

## Cupcake Sophistication ~ \$5<sup>++</sup> per person

Select 3 of the following:

Chocolate Hazelnut Banana: chocolate cupcake, hazelnut custard, chocolate buttercream, brûléed bananas, caramel sauce

Caribbean: vanilla cupcake, pineapple cream, dark rum buttercream, roasted pineapple

S'mores: chocolate cupcake, fudge icing, honey graham crisp, toasted home made marshmallows

Strawberry Cheesecake: cream cheese cupcake, strawberry compote, cream cheese icing, fresh strawberry

Tiramisu: vanilla cupcake, espresso and marsala syrup, mascarpone cream, coffee buttercream, chocolate coffee bean

## Trio of Fondues ~ \$7<sup>++</sup> per person

Milk chocolate mint, milk chocolate raspberry, milk chocolate peanut butter. Accompanied by homemade marshmallows, coconut macaroons, pound cake, graham crackers, strawberries, pineapple, bananas, and dried apricots.

## Crème Brûlée Station ~ \$8<sup>++</sup> per person

Chef Attended ~ add \$125

Assorted custards brûléed a la minute for your guests. Select 3 varieties from the following: classic vanilla, chocolate, hazelnut praline, Grand Marnier, coffee, vanilla or chocolate raspberry, strawberry mint

## Dessert Flambé ~ \$5<sup>++</sup> per person

Chef Attended ~ add \$125

Please select one: Banana's Foster

- Cherry Jubilee • Peaches & Peach Schnapps
- Apples & Calvados • Pineapple & Dark Rum
- Pears & Poire William

All selections are served in a crisp tuile basket with a complimenting ice cream.

## Metro Concession Stand ~ \$9<sup>++</sup> per person

Classic candy collection to include: red and black licorice, Swedish fish, striped candy sticks, gummy worms, M&Ms, Peanut Butter Cups. Ice cream waffle cones scooped to order. Select two from the following: vanilla, chocolate, strawberry, lemon sorbet, mango sorbet, raspberry sorbet. Ice cream toppings include whipped cream, sprinkles, chopped nuts and cherries.

# *Traditional Italian Reception*

*The warmth of old world tradition and comfort food combine to make this a fabulous feast for your guests*

Supreme Open Bar with Italian Wines, Asti Spumanti or Prosecco Station to Greet Your Guests

*Daytime Events: Served for five hours. Evening Events: Served for six hours. < see page 10 >*

## BUTLER PASSED

- Artichoke-Parmesan Cakes, Lemon-Basil Aioli • Potato, Smoked Bacon, White Cheddar Pillows
- Braised Short Rib Herb Dumpling • Sesame Crusted Thai Chicken Skewers, Plum Wine, Mirin, Soy Glaze “Paint”
- Fried Shrimp, Fra Diablo Sauce • Garlicky Clams, Parmesan Crumbs • Grilled Lamb Chops, Mint Pesto
- Upgrade - Jumbo Shrimp Cocktail \$2.50++ per piece

## ANTIPASTI TABLE

- Aged Regional Cheeses, Focaccia, Breadsticks, Crostini • Roasted Rosemary Scented Cracked Olives
- Salami, Capicola, Sopressata • Tomato & Basil Bruschetta, Grilled Country Bread • Grilled Asparagus, Pancetta, Parmesan Crumbs • Pasta Pie, Tomato Basil Sauce • Breaded Eggplant and Tomatoes
- Marinated Mozzarella • Fried Zucchini, Anchovy Butter • Broccoli Rabe and Provolone Frittata

## CHAFFING DISH SELECTIONS

*choose three*

- Fried Calamari, Fiery Tomato Sauce • Soft Polenta Pork Ragù, Sweet Peppers • Ricotta Gnocchi, Broccoli Rabe • Pancetta and Sage Wrapped Chicken, Garlic Broth, Lemon Oil • Grilled Pizzetta “Sandwich” Wedges, Eggplant, Asiago, Tomato • Penne Pasta, Shrimp, Arugula, Tomatoes, Pecorino Romano

## APPETIZERS

*choice of one*

- Rigatoni - Chicken Sherry Sauce, Pecorino-Basil Crumbs • Eggplant Piccata - Egg Battered, Tomato, Capers, Lemon Butter • Risotto - Asparagus, Wild Mushrooms, Shaved Parmesan, Truffle Oil
- Three Cheese Ravioli, Jumbo Ricotta, Asiago, Parmesan, Tomato-Basil Garlic Cream • Escarole Soup “Wedding Style”, Grated Pecorino • Veal and Beef Tortellacci - Chianti Gravy, Parmesan Garlic Cream

## FAMILY STYLE BROCCOLI RABE, GARLIC, LEMON OIL

## SALAD COURSE

*choice of one*

- Tossed Salad - Romaine, Radicchio, Pitted Olives, Cucumber, Hot House Tomato, Roasted Onion, Gorgonzola-Balsamic Vinaigrette • Caesar Salad - Romaine, Garlic Croutons, Grated Pecorino Romano, Classic Dressing

## ENTRÉES

*Your choice of Two Pre-Selected Entrées plus one Vegetarian Option  
< see page 5 >*

## DOLCE PRESENTATION

*Wedding Cake*

*Italian Dessert Display*

- Assorted Italian Pastries: Cannoli, Napoleon, and Pasticciotti • Sfogliatelle • Assorted Italian Cookies*
- *Chocolate Dipped Butter Cookies • Biscotti • Cascading Display of Whole Fresh Fruits • Spumoni • Tiramisu*
- *Pound Cake and Chocolate Fondue • Limoncello Frozen Liqueur, Anisette, Sambuca and Espresso*

*Coffee Service Offered Tableside*

# Beverage Arrangements

## DELUXE OPEN BAR

*Served for five hours. Included with Deluxe Package.*

### Wine

*House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir  
and White Zinfandel will be available at the bar.*

*An A La Carte Wine List is Available*

### Liquor

*House Brands: Vodka, Gin, Rum, Rye, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth  
Name Brands: Dewar's Scotch, Tanqueray Gin, Smirnoff Vodka, Absolut Vodka,  
Seagram's 7 Blended Whiskey, Jim Beam, Bacardi Rum, Captain Morgan's Spiced Rum,  
Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec*

### Beer

*Premium Draft Beer*

*Bottled (select two): Heineken, Sam Adams, Corona, Amstel Light, Coors Light*

### Non-Alcoholic

*Sodas, Mixers, Juices, Saratoga Water, NA Beer*

## SUPREME OPEN BAR

*Served for five hours. Included with Supreme Package.*

### Wine

*House Chardonnay and Cabernet Sauvignon will be offered to your guests tableside during dinner  
All of the above plus Pinot Grigio, Pinot Noir and White Zinfandel will be available at the bar*

*An Upgraded Wine List is Available*

### Liquor

*House Brands: Vodka, Gin, Rum, Rye, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth  
Name Brands: Dewar's Scotch, Tanqueray Gin, Smirnoff Vodka, Absolut Vodka,  
Seagram's 7 Blended Whiskey, Jim Beam, Bacardi Rum, Captain Morgan's Spiced Rum,  
Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec*

### Beer

*Premium Draft Beer*

*Bottled (select two): Heineken, Sam Adams, Corona, Amstel Light, Coors Light*

### Non-Alcoholic

*Sodas, Mixers, Juices, Saratoga Water, NA Beer*

## ULTIMATE OPEN BAR

*Daytime Events: Served for five hours. Evening Events: Served for six hours.  
The open bar is extended on a complimentary basis for evening events only. Included with Ultimate Package.*

### Wine

*Served at the bar and poured with dinner.  
Please select one white and one red wine from our Banquet Wine List.*

### Liquor

*Absolut Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Dewar's Scotch,  
Johnnie Walker Red, Seagram's 7 Blended Whiskey, Crown Royal, Jack Daniels, Jim Beam,  
Maker's Mark Bourbon, Bacardi White Rum, Myers Dark Rum, Captain Morgan's Spiced Rum, Kahlua, Peach  
Schnapps, Amaretto, Apple Pucker, Tequila, Triple Sec*

### Beer

*Premium Draft Beer  
Bottled (select two): Heineken, Sam Adams, Corona, Amstel Light, Coors Light*

### Cordials ~ included on the Viennese Presentation

*B&B, Cognac, Amaretto, Frangelico, Chambord, Grand Marnier,  
Tia Maria, Bailey's, Anisette, Sambuca, Green Creme de Menthe*

### Non-Alcoholic

*Sodas, Mixers, Juices, Saratoga Water, NA Beer*

### Ultimate Beverage Greeting Station

*please select one of the following:*

#### *Lemon Drop Martini*

*lemon vodka, triple sec, sour mix, lime juice, sugared rim, lemon drop candy*

#### *Chocolate Martini*

*vanilla vodka, dark chocolate liqueur, splash of cream, chocolate syrup drizzle, chocolate stick*

#### *Apple Martini*

*vodka, sour apple liqueur, splash of sour, granny smith wedge, cherry*

#### *Pineapple Mangojito*

*muddled pineapple, mint, sugar, mango, pineapple juice,  
white rum, pineapple schnapps, club soda pineapple wedge*

#### *Pomegranate Cosmopolitan*

*vodka, triple sec, lime juice, pomegranate juice, lime wedge*

#### *Almond Joy*

*coconut rum, white creme de cacao, amaretto, frangelico, coconut milk, toasted coconut, almond joy bite*

*select a specialty martini instead of champagne for your toast  
for an additional \$3.00<sup>++</sup> per person*

# Banquet Wine List

## House Wines

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Pinot Grigio  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon

## Sparkling Wine per bottle

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Bouvet by Tattinger (France) \$15.00<sup>++</sup>  
Veuve de Vernay by Veuve Cliquot (France) \$15.00<sup>++</sup>

## White Wines per bottle

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Riesling, Saint M (Germany) Demi-Sec \$12.00<sup>++</sup>  
Pinot Grigio, Sydney Ann (Veneto, Italy) \$9.00<sup>++</sup>  
Pinot Grigio, Santi (Italy) \$12.00<sup>++</sup>  
Sauvignon Blanc, Kunde "Magnolia Lane" (Sonoma) \$10.00<sup>++</sup>  
Sauvignon Blanc, Mudhouse (New Zealand) \$12.00<sup>++</sup>  
Chardonnay, Columbia Crest \$10.00<sup>++</sup>  
Chardonnay, Kendall Jackson "Vintners Reserve" (California) \$14.00<sup>++</sup>

## Red Wines per bottle

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Pinot Noir, Jelu (Argentina) \$10.00<sup>++</sup>  
Pinot Noir, Angeline by Martin Ray (Russian River) \$12.00<sup>++</sup>  
Merlot, J. Lohr "Los Osos" (Paso Robles, California) \$12.00<sup>++</sup>  
Cabernet Sauvignon, Lyeth (California) \$9.00<sup>++</sup>  
Cabernet Sauvignon, Santa Rita Reserve (Chile) \$10.00<sup>++</sup>  
Shiraz, Heartland (Argentina) \$12.00<sup>++</sup>  
Chianti, Antinori "Santa Cristina" (Tuscany, Italy) \$12.00<sup>++</sup>

# Luncheon Reception

available Saturday & Sunday concluding by 5:00pm ~ minimum 75 guests

Champagne Station & Champagne Toast

Open Beer, Wine and Soda Throughout

Add Open Bar for \$10.00<sup>++</sup> per person

## BUTLER PASSED

Sesame Crusted Thai Chicken Skewers- Plum Wine, Mirin, Soy Glaze "Paint"

• Petite Quiche • Artichoke Parmesan Cakes, Lemon Basil Aioli

• Potato, Smoked Bacon, White Cheddar Samosa • Braised Short Rib Herb Dumpling

Upgrade - Jumbo Shrimp Cocktail \$2.50

## STATIONARY HORS D'OEUVRE DISPLAY

Sweet Pea and Goat Cheese Hummus, Crisp Pita • Roasted Rosemary Scented Cracked Olives

• Avocado, Crab Manchego Trifle, Yellow Tomato Salsa, Flour Tortilla Chips

• Artisan Cheeses, Bread Sticks, Crackers • Grilled Asparagus, Pancetta Parmesan Crumbs

• Breaded Eggplant and Tomato Salad • Tomato and Broccoli Rabe Panini with Aged Provolone

## SALADS

House Chopped - Romaine, Pitted Olives, Cucumber,

Hot House Tomato, Roasted Onion, Stilton-Balsamic Vinaigrette

## ENTRÉES

choice of two

Chicken Scallopini

Egg Battered Chicken Breast, Cheese Pasta Pillows,

Tomato Butter Sauce, Wilted Greens

Roast Prime Rib

Herb Horseradish Sauce, Smashed Yukon Potatoes,

Buttered Snipped Green Beans

Penne Pasta and Chicken

Grilled Rosemary Chicken Breast, Prosciutto, Tomatoes,

Vodka Sauce, Grated Reggiano Romano Cheese

Grilled Salmon

Wilted Greens, Couscous Pilaf,

Fennel Zinfandel Butter Sauce

Rigatoni

Butternut Squash, Soft Cinnamon Mascarpone,

Sage-Butter Broth, Shaved Manchego

Balsamic Chicken

French Cut, Mascarpone Polenta, Spinach,

Grape Tomatoes, Spinach, Balsamic Jus

## WEDDING CAKE WITH COFFEE AND TEA SERVICE

\$62.00<sup>++</sup> per person

# Rehearsal Dinners

*Served for three hours*

Three Hour Open Beer, Wine and Soda Station

One Hour Hors d'Oeuvre Reception

*A lavishly displayed multi-tiered table with the following:*

- Fresh Vegetables with Dipping Sauce • Assorted Antipasti Platter*
- Parmesan Crostini • Domestic and Imported Cheeses with Fruit Garnish*

*Chaffing dish of: Mediterranean Artichoke Spread*

Appetizer Course

*Your choice of one:*

- Jumbo Cheese Ravioli with Marinara and Fresh Basil*
- Caprice of Fresh Fruit and Berries • Chef Selected Seasonal Soup*

Salad Course

*Classic Italian Style Salad: Mixed Greens, Tomatoes and Black Olives, Balsamic Vinaigrette Rolls and Butter*

Entrées

*Your choice of two:*

*Seared Chicken Breast Stuffed with Prosciutto Roasted Garlic and Mascarpone Cheese*

*Chicken Scallopini Layered with Spinach, Sage, Aged Provolone, Capellini Twists, Roasted Shiitake Mushrooms*

*Miso Mustard Glazed Salmon and Black Wild Rice, Sesame Baby Bok Choy, Ginger Plum Relish*

*Grilled Porterhouse Pork Chop, Sage Jus, Smashed Sweet Potatoes, Haricots Verts*

*Chianti Braised Short Ribs, Potato Pillows, Grilled Asparagus*

*Sliced Bistro Sirloin, Bordelaise Sauce, Parmesan Smashed Yukon Gold Potatoes, Chefs Choice of Market Fresh Vegetables*

Dessert

*Please Choose a Selection from our Mansion Created Dessert Menu*

Coffee, Tea and Decaf

*\$ 42.00<sup>++</sup> per person*

## BEVERAGE SERVICE OPTIONS

Cash Bar

*Consult your Event Planner*

Hosted Liquor

*Premium liquor bar sales will be calculated on a per drink consumption basis.  
A bartender fee of \$100.00 will apply.*

# Champagne Brunch

minimum 75 guests

Four Hour Deluxe Open Bar Beginning at Noon on Saturday & Sunday Events

< see page 10 >

## Stationary Display

*Coffee Cake • Rugelach • Fruit Topped & Cheese Danish • Bagels with Strawberry & Chive Cream Cheese, House Cured Salmon • Fontinella, Sharp Cheddar and Port Salut Cheeses • Fresh Fruit Display with Raspberry Yogurt & Coconut Cream • Pear & Almond Baked Brie • Warm Grilled Vegetables with Roasted Garlic Aioli & Basil Pesto • Potato Pancakes with Herb Sour Cream & Apple Chutney • Crab & Artichoke Fondue, Grilled Baguettes*

## Brunch Buffet

*Broccoli & Cheddar Quiche, Brioche French Toast with Caramelized Bananas, Poached Blackberries & Vanilla Bean Maple Syrup • Grilled Italian Sausage, Nicoise Salad • Seared Yellow Fin Tuna, Baby New Potatoes, Chopped Egg, Haricot Vert, Olives, Frisée & Red Wine Vinaigrette • Three Cheese Mini Mac & Cheese with Chevre & Rosemary Grilled Chicken • Garlic Skillet Potatoes & Scallions • Grilled Asparagus, Roasted Pearl Onions & Baby Tomatoes • Baby Spinach Salad with Glazed Pecans, Dried Cranberries, Gorgonzola & Champagne Vinaigrette*

## Carving Station

*Your choice of one:*

- Glazed Corned Beef with Mustards & Pickled Red Cabbage Salad, Rye Rolls*
- Grilled Bistro Sirloin, Bordelaise Sauce, Chimmichurri, Mini Torpedo Rolls*
- Turkey Roulade with Sausage & Apple Stuffing, Giblet Gravy & Cranberry Aioli, Challah Rolls*

## Dessert Course

Wedding Cake with Coffee and Tea Service Offered Tableside

*\$55.00<sup>++</sup> per person*

## Optional Selections

*Smoked Salmon Platter, Capers, Tomato, Red Onion, Pumpernickel Toasts*

*\$110.00<sup>++</sup> per platter (serves 25-35 people)*

*Omelette Station: Prepared Buffet Side with Scallions, Smoked Salmon, Ham, Bacon, Broccoli, Mushrooms, Spinach, Peppers, Cheddar and Swiss Cheeses*

*\$5.00<sup>++</sup> per person (\$100.00 chef fee per station~75 guests per chef)*

# *Post Wedding Breakfast*

*Offering two hours of service, this is the best way to start the day after the most memorable event of your life.*

*Your choice of six of the following:*

*Sliced Fresh Fruit with Yogurt Dip*

*Scrambled Eggs*

*Bacon & Sausage*

*Crispy Home Fried Potatoes*

*Broccoli & Cheddar Quiche*

*Quiche Lorraine*

*French Toast with Syrup & Toppings*

*Cheese Blintzes with Strawberry Sauce*

*Assorted Bagels with Cream Cheese / Whipped Butter*

## **Accompaniments**

*Assorted Juices*

*Coffee, Tea & Decaf*

*Breakfast Pastries & Muffins*

## **A la Carte Options**

*Mimosas and Bloody Marys*

*\$6.50<sup>++</sup> per person*

*Goldboard Salmon Display including Bagels,*

*Cream Cheese, Capers, Onions, Tomatoes*

*\$125.00<sup>++</sup> per Goldboard (serves 20-25 people)*

*\$18.00<sup>++</sup> per person*

*minimum 30 people*

*(if under 30 guests, an additional \$150<sup>++</sup> server fee will be added)*

# Lavish Upgrades

## Stations

<i>Iron Skillet Gratinade</i>	\$ 2.00 <sup>++</sup> per person
<i>Chaffing Dish Selections</i>	\$ 8.00 <sup>++</sup> per person
<i>Sushi Station</i>	Market Price
<i>Seafood Station with Romantic Ice Sculpture</i>	\$22.00 <sup>++</sup> per person
<i>Viennese Dessert Presentation</i>	\$18.00 <sup>++</sup> per person
<i>International Coffee &amp; Cordial Station with Petite Confections</i>	\$ 8.00 <sup>++</sup> per person
<i>Ice Cream Sundae Buffet</i>	\$ 6.00 <sup>++</sup> per person
<i>Sweet Memory Station</i>	\$ 4.00 <sup>++</sup> per person
<i>End of the Night Tapas</i>	\$ 8.00 <sup>++</sup> per person

## Chef Attended Action Stations

<i>Carving Station</i>	\$ 6.00 <sup>++</sup> per person
<i>Flambé Station</i>	\$ 3.00 <sup>++</sup> per person
<i>“From the Pan” Station</i>	\$ 6.00 <sup>++</sup> per person
<i>Homemade Cinnamon Swirl French Toast Station</i>	\$ 6.00 <sup>++</sup> per person
<i>Omelette Station</i>	\$ 6.00 <sup>++</sup> per person

*For All Chef Attended Action Stations, a \$100 Chef Fee Will Apply*

## Enhancements

<i>Top Shelf Ultimate Open Bar</i>	<i>Consult Your Event Planner</i>
<i>Tableside Entrées</i>	\$ 5.00 <sup>++</sup> per person
<i>“Family Style” Pasta Course</i>	\$ 3.00 <sup>++</sup> per person
<i>Sorbet Intermezzo</i>	\$ 2.00 <sup>++</sup> per person
<i>French Service Seconds</i>	\$ 5.00 <sup>++</sup> per person
<i>Upgraded Wine Service With Dinner</i>	<i>See wine list</i>
<i>Signature Cocktail</i>	\$ 4.00 <sup>++</sup> per person
<i>Pastry &amp; Cookie Trays on Each Table</i>	\$ 4.50 <sup>++</sup> per person
<i>Chocolate Rimmed Champagne Glasses</i>	\$ 1.00 <sup>++</sup> per person

## Options

<i>Damask Chair Covers (white, ivory or burgundy) with Bow</i>	\$ 8.00 <sup>++</sup> per person
<i>Rose Parade Presentation</i>	\$250 flat fee
<i>Restroom Attendant(s)</i>	\$125 per attendant
<i>Coat Check Attendant(s)</i>	\$125 per attendant
<i>Specialty China</i>	\$ 5.00 <sup>++</sup> per person
<i>Personalized Menu Cards for Each Place Setting</i>	\$ 1.00 each
<i>Add a fresh flower to each place setting</i>	Market Price

## Additional Options

<i>Your Monogram in Lights</i>	<i>Romantic Ice Carving</i>	<i>Fireworks</i>
<i>Valet Parking</i>	<i>Themed Groom’s Cake</i>	<i>Aerial Photos</i>

*Please ask your event planner about any additional ideas you may have to personalize your event.*

# *Glen Sanders Mansion Policies*

## **Tipping**

A 19% catering fee is levied on all food and beverage served. The monies collected from the fee are used to pay the salaries of our banquet waitstaff, kitchen and administrative staff. An additional gratuity is not required, however, if you feel your banquet waitstaff has exceeded your expectations you are welcome to provide an additional gratuity. Gratuity for your Banquet Manager is at your discretion, standard amounts range from \$50 to \$150.

## **Private Bridal Cocktail Hour:**

A room for private cocktail hour for the bridal party, occurring during your guests' cocktail reception, is available on a complimentary basis. The set-up includes: an assorted cold display platter, butler passed hors d'oeuvres, assorted soda, white wine, red wine, white zinfandel, chilled champagne, bottled beer. A server will take orders for mixed drinks.

## **Celebrate with Care**

Mazzone Management Group observes a "serve alcohol with care" policy. We reserve the right to make decisions on continued service of alcoholic beverages. No "shots" under any circumstances, for any events will be served. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID. No vendors, you have hired, are permitted to consume alcohol on our premises, soft drinks will be served.

## **Daytime Pricing**

Daytime events are those that begin prior to 2:00 pm.

## **Guarantee**

Guaranteed attendance for your event must be received by the catering office 72 hours in advance of the event. You will be billed for that number, or the number of guests served, whichever is greater. A 19% catering fee and NYS sales tax will be added to your invoice.

## **Early Arrivals**

We strive to provide all our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your event planner in advance if this will be a problem. Formal pictures at our location may not always be possible.

## **Food Tasting**

In an effort to allow our busy culinary team to focus on events taking place, we regretfully cannot provide food tastings on weekends. Tastings are very labor intensive and therefore are offered by appointment only. Tastings last approximately one hour and are provided at a flat fee of \$500.00 which includes two selected appetizers and three entrees. (There are certain items that are unable to be provided for a tasting, please discuss this with your event planner.)

## **Meals for Vendors (Band, Photographer, etc)**

Should you wish to provide food and non alcoholic beverages for these individuals, \$35.00<sup>++</sup> per professional will be added to your invoice.

## **Overtime Fee (with the exception of the Ultimate and evening Italian Packages)**

Our prices as listed are for a maximum five hour time period. For events that extend beyond this time a \$6.00<sup>++</sup> per person, per hour fee will be charged based on your original guaranteed guest count. This overtime fee includes use of the room and bar service. Please note that overtime is at the discretion of management.

## **Ceremony and Rehearsal Fee**

For ceremonies taking place at Glen Sanders Mansion, a fee of \$5.00 per person will be charged. For groups fewer than 100 people, a flat \$500 fee will be charged. A fee of \$100 will be added should a rehearsal be desired at a mutually convenient time prior to the ceremony.

## **Fees for Children**

Five years and younger: \$10.00<sup>++</sup> per child includes chicken fingers and french fries for dinner; six to twelve years: half package price; thirteen to twenty: full package with credit for the bar.

# Menu Meeting Planner

Ceremony Time: \_\_\_\_\_

Ceremony Location: \_\_\_\_\_

Package Selection:

\_\_\_\_\_ Deluxe

\_\_\_\_\_ Supreme

\_\_\_\_\_ Ultimate

\_\_\_\_\_ Italian

\_\_\_\_\_ Buffet

\_\_\_\_\_ Brunch

*For sit down dinners, please review the specific selections for appetizers, salads and entrées.*

Appetizer: \_\_\_\_\_

Salad: \_\_\_\_\_

*\*Please remember an appetizer duet can be selected in lieu of an appetizer and a salad.*

Entrée Choices: \_\_\_\_\_

\_\_\_\_\_

Vegetarian: \_\_\_\_\_

*\*Choosing one entrée duet alleviates the need for guest responses.*

Do any guests have special dietary needs?

Vegan \_\_\_\_\_ Kosher \_\_\_\_\_ Food Allergies \_\_\_\_\_

Please supply the names and phone numbers of all vendors hired for your reception

Band or DJ \_\_\_\_\_ Phone \_\_\_\_\_

Photographer \_\_\_\_\_ Phone \_\_\_\_\_

Videographer \_\_\_\_\_ Phone \_\_\_\_\_

Florist \_\_\_\_\_ Phone \_\_\_\_\_

Other \_\_\_\_\_ Phone \_\_\_\_\_

Number of people at your head table: \_\_\_\_\_

Head table style to be: \_\_\_\_\_ Tuscan \_\_\_\_\_ Traditional \_\_\_\_\_ Sweetheart

*Identify a day and time the week prior to your wedding for your final meeting. The final meeting is conducted by the Banquet Manager assigned to oversee your special day. It is important we schedule your final meeting for a time when the Banquet Manager can give you his/her undivided attention. We ask that you try to schedule your final meeting on the Tuesday or Thursday prior to your event. Since we are scheduling many meetings on these two days we ask that you try to be on time and come prepared with the final information on the next page.*

# Final Meeting Information

CERTIFIED BANK CHECK OR MAJOR CREDIT CARD is required for the total cost due at your final meeting. You will be called Friday in the week prior to your event and we will ask you for a preliminary count of guests attending. A dollar figure, less previously paid deposits, will be given to you so you have time to get a certified check. Your guaranteed count is due 72 hours before your event. Your total bill will be adjusted at that time if necessary. In the event your function's total cost exceeds the total estimate paid, the difference will be due and payable on the day of your event.

Number of guests over 21 years old\* \_\_\_\_\_  
Number of guests 13-20 years old \* \_\_\_\_\_  
Number of guests 6-12 years old \_\_\_\_\_  
Number of guests 0-5 years old \_\_\_\_\_  
Vendor meals \_\_\_\_\_

Total number of guest tables \_\_\_\_\_

*\*For bar/bat mitzvah events, a count of the number of adult meals and the number of each entrée needed along with the number of teen meals is sufficient.*

## Breakdown of Entrée Selections:

Entrée #1 \_\_\_\_\_ Children's Meals \_\_\_\_\_  
Entrée #2 \_\_\_\_\_ Special Meals \_\_\_\_\_  
Vegetarian \_\_\_\_\_

Please bring the following items to your final meeting, if applicable:

- Floor plan with the number of place settings at each table and each table numbered.
- Alphabetized place cards for guests' tables and head table. Do not arrange by table number.
- Favors.
- Guest book and pen.
- Champagne toasting glasses.
- Cake topper.
- Cake knife and server.
- Receptacle for gift cards.
- Decorative candles for ceremony/reception, unwrapped with instructions for placement.
- Disposable cameras, unwrapped and numbered by table.
- Amenity basket for ladies' and/or men's rooms.
- Candles for bar/bat mitzvah candle lighting. These are available for purchase through us.

## MAZZONE MANAGEMENT GROUP LTD.

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