

DANFORDS COASTAL WEDDING MENU



This Four Hour Menu includes a
One Half Hour Cocktail Reception and Three and a Half Hour Reception

INCLUDES THE FOLLOWING

Four Hours of Premium Open Bar

Maitre D'

Bridal Attendant

Complimentary Overnight Stay for the Bride & Groom

Hurricane Vase Centerpieces with Tapered Candles

Votive Candles on all Guest Tables and Cocktail Tables

White or Ivory Linen with Colored Napkin

Danfords Place Cards

Direction Cards for your Invitations

Coat Check (Seasonal)



ADDITIONAL SERVICES

On-Site Ceremony

Discounted Overnight Room Rates for your Guests

Valet Parking

Discounted Spa Packages

COCKTAIL HALF HOUR



Your guests will be greeted with

PREMIUM OPEN BAR

Premium Brand Liquor

Absolut Vodka, Beefeater Gin, Bacardi, Captain Morgan & Malibu Rum, Jose Cuervo Tequila, Seagrams 7 Whiskey, Dewars Scotch, Jack Daniels Bourbon, Vermouth, Amaretto, Bailey's, Kahlua, & Southern Comfort

Premium Wine Selection

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, & Cabernet Sauvignon

Premium Beer Selection

Budweiser, Bud Light, Corona, & Heineken

&

COLD PRESENTATION

INTERNATIONAL CHEESE BOARD

Domestic & Imported Cheeses with Sliced, Crusty Fresh Breads & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with buttermilk Chive & Blue Cheese Dips

BUTLER-PASSED HORS 'D OEUVRES



SELECT FOUR OPTIONS



- | | |
|---|--|
| Boneless Buffalo Wings
with a Blue Cheese Dip | Potato Pancakes
served with Chive Cream |
| Potato, Bacon
& Cheese Croquette | Brie, Caramelized Pear,
& Walnut on Crostini |
| Petite Meatballs in Marinara | Sausage Stuffed Mushrooms
Potato-Wrapped Shrimp |
| Turkey Club Roulade | Mushroom Truffle Risotto |
| Spanakopita | Melon with Prosciutto Skewer
and Strawberry |
| Bruschetta with Air-Dried Tomato,
Fresh Mozzarella & Basil | Chicken & Cashew Spring Roll |
| Franks in a Blanket | Smoked Swiss & Bacon Cup |
| Vegetable Spring Rolls | Cucumber Cup filled with
Herb Goat Cheese & Pine nuts |
| Apple Chutney & Brie Phyllo Dough | Shrimp Mojito |
| Cheese Quesadilla
with Serrano Chile & Green Olives | |

PLATED DINNER



CHAMPAGNE TOAST

APPETIZER COURSE

(Select (1) One from the following options)

Penne a la Vodka
Roasted Tomato, Shaved Parmesan & Fresh Basil

Sliced Tomato & Mozzarella
with a Tuscan Balsamic Glaze

Prosciutto & Melon
with a 12 Yr Balsamic Drizzle

Baked Clams
with local little neck clams, herb garlic and panko

Jumbo Lump Crab Cake (\$5 additional per person ++)
with Apple Fennel Slaw & a Lemon Coriander Aioli



SALAD COURSE

(Select (1) One from the following options)

Danfords House Salad
Baby Greens, Cherry Tomatoes, Cucumber & Shaved Fennel with a Citrus Dressing

Classic Caesar Salad
with Shaved Parmesan & Herbed Croutons

Wedge Salad
With Blue Cheese dressing, crumbled blue cheese, pickled red onions and bacon lardon

Tomato-Mozzarella Caprese Salad (\$3 additional per person++)
With a Tuscan Balsamic Pesto

ENTRÉE COURSE

(Select (3) Three from the following options)

Danfords Signature-Cut Filet Mignon
with Sauce Perigourdine

Sliced Sirloin Steak
in a Red Wine Reduction with Roasted Shallots

Lamb Porterhouse
(\$8 additional per person ++)

Chicken Francaise
Boneless Chicken sautéed in a Lemon Butter Sauce

Chicken Marsala
Boneless Chicken sautéed in a Brown Butter Sauce with Mushrooms

Chicken Piccata
Boneless Chicken sautéed in a Lemon Butter Sauce with Capers

Pork Chops Florentina
with wilted Baby Spinach, apple tourned mushrooms and calvados sauer

Coconut-Glazed Mahi Mahi
with a Pineapple-Jalapeno Salsa

Herb-Crusted Bassa
with Stewed Peppers & a Lemon Jus

Grilled Atlantic Salmon
In a Cauliflower Puree with Radicchio, Roasted Garlic & a Balsamic Reduction

Potato & Vegetable du jour
Rolls & Butter

DESSERT COURSE

Tiered Wedding Cake
Or
Assorted Cakes, Pastries & Petit Fours



Blend Coffee, Decaffeinated Coffee, and Deluxe Tea Service

++ Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.

The Administrative Fee is used to offset the administration of the Event.

The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such.

Staff Gratuities are not include and are at your discretion.

COASTAL WEDDING MENU ENHANCEMENTS



DESSERT COURSE

VIENNESE SWEET TABLE

Gourmet Selection of Cakes, Assorted Mousse, and a Mouthwatering Display of Deluxe Miniature Pastries such as Éclairs, Cream Puffs, Cannolis, Napoleons, and Petits Fours.

\$12.00++ per person

GOT CHOCOLATE? DESSERT TABLE

Assorted Cookies, Brownies, & Blondie's,
White, Milk, & Dark Chocolate Covered Strawberries,
Chocolate Covered Pretzels

\$10.00++ per person

ICE CREAM SUNDAE BAR

(Uniformed Attendant Fee at \$75.00 + tax)

Toppings: Oreo Chunks, Butterfinger Pieces, M&M's, Chocolate Chips,
Rainbow & Chocolate Sprinkles, Hot Fudge, Strawberry Sauce & Whipped Cream

Two Flavor Selections \$8.00++ per person
Three Flavor Selections \$10.00++ per person

VIENNESE PLATTERS

(on each guest table)

Miniature Pastries, Cookies, & Petit Fours

\$38.00++ per table

CHOCOLATE COVERED STRAWBERRY PLATTERS

(on each guest table)

Your choice of Assorted Chocolate Covered Strawberries
(White, Dark, or Milk Chocolate)

\$36.00++ per table