

# 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 Ranch

# BUTLER-PASSED HORS 'D OEUVRES



## SELECT FOUR OPTIONS



Boneless Buffalo Wings  
with a Blue Cheese Dip

Potato, Bacon  
& Cheese Croquette

Petite Meatballs in Marinara

Turkey Club Roulade

Spanakopita

Bruschetta with Air-Dried Tomato,  
Fresh Mozzarella & Basil

Franks in a Blanket

Vegetable Spring Rolls

Apple Chutney & Brie Phyllo Dough

Cheese Quesadilla  
with Serrano Chile & Green Olives

Potato Pancakes  
served with Chive Cream

Brie, Caramelized Pear,  
& Walnut on Crostini

Sausage Stuffed Mushrooms  
Potato-Wrapped Shrimp

Mushroom Truffle Risotto

Melon with Prosciutto Skewer  
and Strawberry

Chicken & Cashew Spring Roll

Smoked Swiss & Bacon Cup

Cucumber Cup filled with  
Herb Goat Cheese & Pine nuts

Shrimp Mojito

# 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 22% 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 \$95.00 + 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