



## PLAZA OCCASIONS

*Throughout history The Plaza's Grand Ballroom has been the setting for countless lavish events, weddings and grand occasions, as well as the inspiration and backdrop of poets, authors and filmmakers alike. We welcome you to be a part of the legend.*

~

### YOUR WEDDING INCLUDES:

#### **Premium Open Bar**

*A fine selection of premium brand liquors, wines and beer served throughout your celebration.*

#### **Butlered Hors d' Oeuvres**

#### **Three Cocktail Stations**

#### **Three Course Luncheon or Dinner**

#### **Wines and Champagne throughout Luncheon or Dinner**

#### **Plaza Signature Wedding Cake**

*Beautifully decorated with accent colors of your choice and filling to your taste.  
Provided by: Ron Ben- Israel or Sylvia Weinstock*

#### **Dressing Suite**

*Tastefully furnished; amenities include: private facilities, dressing table, make- up mirrors, beverages and light snacks.*

#### **Chef Attendants**

#### **Banquet Manager/ Maitre D'**



## THE PLAZA'S UNIQUE CUISINE

*Established in 2006 by Great Performances, Katchkie Farm represents the company's commitment to sustainable agriculture and the use of locally-grown organic produce. Located in historic Kinderhook, NY, the farm is situated on 60 acres with open fields, deep woodland, and a stream-fed pond.*

*An industry first, Katchkie Farm was established to provide year-round organic produce to the company's catered events and cafes within 24 to 48 hours of harvest. It is also the source of a line of Katchkie Farm-branded artisanal products, including Thunder Pickles and Katchkie Ketchup. As a unique resource, the farm is the genesis for the company's precedent-setting 100 Mile Menu for which all principal ingredients are sourced within a 100-mile radius of the New York City metropolitan area.*

*Katchkie Farm is also home to The Sylvia Center, an educational not-for-profit entity dedicated to enabling children from the Hudson Valley and New York City to learn about the nutritional components of food through experiential programs in specially-designed, child-friendly gardens.*

*In addition to The Sylvia Center, Katchkie Farm plays another philanthropic role — five percent of its harvest is donated to anti-hunger organizations in Columbia County and in New York City.*



## **RECEPTION**

*(Please Select Five Hot and Three Cold Hors D' Oeuvres)*

**Passed Hot Hors d' Oeuvres**

**Chicken and Green Chili Empanaditas, Coriander and Lime Crema**

**Ginger Chicken Dumplings, Plum Sauce**

**Orange Chicken Saté**

**Miniature Burgers on Soft Cocktail Rolls with Bibb Lettuce and Cherry Tomato**

**Spiced Lamb Meatballs Wrapped in Eggplant Leaves, Coriander Yogurt Sauce**

**Cocktail Franks in Puff Pastry with Deli Mustard**

**Maryland Crab Cakes, Smoked Chili and Caper Remoulade**

**Crispy Shrimp Saté, Thai Dipping Sauce**

**Salt Cod Cakes with Lemon and Galangal Aioli, Sesame-Wilted Radish**

**Wild Mushroom and Feta Turnover with a Hibiscus Glaze**

**Miniature Brie en Croûte, Apricot Chutney**

**Roquefort, Pear and Walnut Phyllo Turnover**

**Goat Cheese Wonton**

**Japanese Eggplant Crisp with Goat Cheese, Sun Dried Tomato Basil Tapenade**

**Cipollini Onion Tartlets with Smoked Paprika, Pickled Leeks,  
Aged Goat Cheese and Thyme**

**Mini Manchego Cheese Melts, Oven Cured Tomatoes**

**Truffled Pecorino Bites with Tomato Confit**

**Potato Boxes with Grilled Asparagus and Cheddar**

**Mini Twice Baked Yukon Potatoes**

**New York State Goat Cheese Puffs with Fresh Thyme and Lavender**

**Potato Boxes with Grilled Asparagus and Cheddar**

**Wild Mushroom Wontons with Smoked Tomato Chutney**

**Shaved Sprout Creek Farm Toussaint Over Black Truffle Risotto**



**Passed Cold & Room Temperature Hors D'Oeuvres**

**Truffled Foie Gras Croustade on Brioche with Pickled Fennel and Lingonberries**

**Grilled Chicken and Green Olive Brochette**

**Chicken Curry on Pappadam (Wafer- thin East Indian Bread made from Lentil Flour)**

**Duck Confit and Sour Cherry Salad on Crostini with Goat Cheese and Arugula**

**Grilled Figs Wrapped in Duck Prosciutto, Cardamom-Pistachio Sauce**

**Five-Spice Duck and Cabbage Rolls, Ginger Hoisin Sauce**

**BBQ Chicken Rolls on Brioche**

**Grilled Chicken and Melon Skewers**

**Rare-seared Filet of Beef on Gorgonzola Polenta Crouton**

**Barolo, Dried Cherry and Pine Nut Reduction**

**Pistachio Roasted Sirloin Carved into Rosemary Olive Baguette served with Horseradish Sauce**

**Sesame Braised Short Rib on Basmati Rice Cake**

**Smoked Salmon Napoleon with Horseradish Cream and Fresh Dill**

**Smoked Salmon and Goat Cheese Lollipops**

**Miniature Lobster Club on Brioche Toast with Bacon and Saffron Aioli**

**Lobster and Asparagus Summer Roll with Coriander, Mint and Miso Vinaigrette**



Diver Sea Scallop Ceviche on Fried Green Plantain with Avocado and Lime Leaf

Lime-Seared Scallops in Lemongrass Broth, Served in a Chinese Soup Spoon

Roasted Long Island Potatoes with Crème Fraîche and Caviar

Crab Stuffed Cherry Tomato

Demitasse of Celery Root Soup with Freshly Shaved Black Truffle

Pizzetta Milano with Fresh Mozzarella, Oven-Dried Tomatoes, Roasted Shallots, Fresh Basil

Mozzarella, Tomato & Basil in a Parmesan Crisp

Assorted Vegetarian Maki Sushi served with Wasabi, Pickled Ginger and Soy Sauce

Vietnamese Vegetable Summer Rolls, Plum Sauce

Vegetarian Spring Rolls, Scallion Soy Dipping Sauce

Asparagus and Soy-Glazed Shiitake Spring Rolls

Vegetable Frittata with Hummus and Black Olive

Summer Squash Ratatouille in Ouray Cups

Tomato and Horseradish Consommé with Celery

Black Mission Figs Stuffed with Goat Cheese and Pistachio

Asparagus and Soy- Glazed Shitake Spring Rolls



## OCCASION STATIONS

(Please Select Three)

## CARVING STATION

(Please Select Two Items)

### Filet Mignon

*Chimichurri, Roasted Red Pepper and Saffron Aioli  
Tamarind Steak Sauce*

### Herb Roasted Breast of Turkey

*Cranberry Walnut Relish*

### Carved Porterhouse Steaks

### Herb Crusted Racks of Australian Lamb

### Maple-Ginger Glazed Hams

### Lemon Pepper Seared Breasts of Chicken

*Served with Assorted Freshly Baked Rolls and Breads  
Crispy Shoestring Potatoes Tossed with Sea Salt  
Cipollini Onions and Frizzled Onions  
Orange Cranberry Relish*

## 100 MILE STATION

**Heirloom Pork Roast with Rhubarb and Rosemary**

**Lamb Meatballs, Sheep's Milk Yogurt Raita**

**Organic Chicken, Garlic and Rosemary**

**Wild Mushroom and Fiddlehead Fern Pasta, Baby Dandelion Greens**

**Smoked Eden Brook Trout on Stoneground Cornmeal Griddle Cakes**

**Selection of New York State Artisanal Cheeses and Breads**

**Salumeria: Faicco's Pork Store Sausages, Traditional Cured Salamis, Cold Poached Vitello**



## **PASTA STATION**

(Please Select Two)

**Potato Gnocchi with Gorgonzola**

**Rigatoni Pomodoro**

**Lobster Ravioli with Spring Vegetables and Fresh Pea Salad**

**Penne a la Vodka**

**Mushroom Raviolotti, Chevre, Spiced Walnuts, and Chives**

**Rigatoni with Artichokes, Asparagus Tips and Oven Dried Tomatoes**

*Served with Vegetable Consommé*

**Trumpetti Bolognese, Grated Pecorino Romano**

**Penne with Grilled Chicken, Light Primavera Sauce**

**Risotto with Black Truffle, Porcini or Shaved Toussaint**

*Accompaniments to Include: Grilled Squash, Asparagus, Fennel, Eggplant,  
Roasted Beets and Peppers, Fresh Mozzarella Bocconcini with Sun-Dried Tomatoes,  
Baby Artichokes, Broccoli Rabe with Roasted Garlic, Caesar Salad,  
Parmesan Toasts, Green Peppercorn Foccacia, Ciabatta Breads, Extra Virgin Olive Oil*

## **SALMON DISPLAY**

**Scottish Smoked Salmon**

**Juniper-Cured Gravlax**

**Pastrami Cured Salmon**

**Gravlax**

**Clover Honey Mustard with Almond Chili Aioli**

*Served With Crème Fraîche, Dill, Buttered Black Bread, Capers, Red Onion and Chopped Eggs*



## MEDITERRANEAN STATION

**Rosemary Lemon Marinated Lamb Skewers With Raita Sauce**

**Tagine Spiced Chicken Kebab**

*Marinated with Preserved Lemon, Cumin Ginger Saffron and Tumeric  
Skewered with Olives and Sweet Red Peppers*

**Miniature Spanikopita**

**Greek Salad with Tomatoes, Onion, Cucumber, Pepper, Kalamata Olives, Feta Cheese**

*Olive Oil and Black Pepper*

**Toasted Israeli Couscous**

*Grilled Vegetables, Lemon Olive Oil and Oven Roasted Tomatoes  
Warm Pita and Grilled Naan Bread*

*Served with Hummus, Baba Ghanoush, Grilled Flat Breads*

## ASIAN STATION

**Chef Carved Peking Duck**

*Pancakes, Hoisin Sauce, Cucumber and Scallions*

**Assorted Steamed Chinese Dim Sum: Vegetable, Beef, Pork  
Soy, Mustard, Red Chili Sauces**

**Vegetable Fried Rice**

**Cold Sesame Noodles**



## SEAFOOD STATION

**Jumbo Shrimp with Cocktail Sauce and Old Bay Mayonnaise**

**Malpeque, Blue Point and Kumamoto Oysters on the Half Shell**

**Little Neck Clams**

**Jumbo Lump Crabmeat served in a Martini Glass**

*Remoulade, Classic Mignonette, Cocktail Sauce  
Fresh Horseradish, Tabasco Sauce and Lemon Wedges*

~

## SEAFOOD ENHANCEMENTS

(At additional cost)

**King Prawn Cocktail and Red Chili Aioli**

**Grilled Lobster Tails, Melted Sweet Butter**

**Maryland Crab Cakes, Smoked Chili and Caper Remoulade and Chesapeake Remoulade**

**Diver Sea Scallop Ceviche**

**Mixed To Order with Various Garnishes**

*Avocado, Chiles, Herbs, Plantains, Black Beans, Tomatoes*



**\*\*\*MORIMOTO\*\*\* SUSHI STATION**

(Sushi Chefs Required at an Additional Cost)

**Sushi**

*Maguro/ Tuna*  
*Sake/ King Salmon*  
*Unagi/ Fresh Water Eel*  
*Hamachi/ Yellowtail*  
*Hirame/ Fluke*  
*Tai/ Japanese Red Snapper*  
*Ebi/ Shrimp*  
*Tako/ Octopus*  
*Tamago/ Omelette*  
*Saba/ Boston Mackerel*

**Maki**

**Soft Shell Crab**

*Deep- Fried Soft Shell Crab, Asparagus, Tobiko, Avocado, Scallion, Spicy Sauce*

**Shrimp Tempura**

*Tempura Shrimp, Asparagus, Spicy Sauce*

**California**

*Snow Crab Meat, Cucumber, Avocado*

**Spicy Tuna, Salmon, Hamachi**

*Scallion Spicy Sauce*

~

**SUSHI ENHANCEMENTS**

**Includes All Basic Sushi and Maki**

**Luxurious Seasonal Fish**

*Kani, Kegani, Sayori, Sawara, Chu- Toro, Oo- Toro, Kumamoto, Peale  
Passage, Cloudy Bay Oysters, Kanpachi, Kinme- Dai, Ikura, Sima, Aji, Kohada*



## OCCASION DINNER MENU

### APPETIZER COURSE

(Please Select One)

#### **Cucumber and Togarashi Salmon Nori Stacks**

*With a Grapefruit Salad and Ginger Aioli*

#### **Salad of Salsify, Seckel Pear and Smoked Duck Breast**

*In a 25 Year Old Sherry and Black Truffle Dressing*

#### **White and Green Lattice Asparagus Salad with Roasted Wild Mushrooms**

*Micro Mizuna, and Truffle Vinaigrette*

#### **Heirloom Tomato Salad**

*Avocado, Mango and Red Onion with Cumin Lime Vinaigrette*

#### **Grilled Asparagus with Halloumi Cheese, Marinated Heirloom Tomatoes**

*With a Citrus and Pine Nut Dressing*

#### **Black Mission Fig Tart Layered with Chevre & Rosemary Caramelized Garlic and Leeks**

*Salad of Mache and Lemon with Basil-Infused Olive Oil and Balsamic Reduction*

#### **House Mix of Seedling Lettuces Tossed with Glazed Pecans**

*Drizzled with Apricot Vinaigrette, Herbed Chevre Croustade*

#### **Warm Goat Cheese and Potato Terrine**

*Served with a Micro Greens Bouquet*

#### **Riesling Poached Scallops**

*Over Shaved Carrot Salad, Fresh Mache and a Ginger Spray*

#### **Katchkie Farm Gazpacho**

*With Grilled Shrimp and an Avocado Coulis*

#### **Lobster Salad with Zucchini Primavera Salad**

*Tarragon Coulis and Amaranth*

#### **Terrine of Hudson Valley Foie Gras on Apple Brioche**

*And Mango with Truffle Mache*

#### **Citrus Risotto with Maine Lobster and Crispy Shiitakes**

#### **Sweet Corn and Chanterelle Risotto**

*With Spice-Roasted Hazelnuts and Baby Herbs with Poached Shrimp*

#### **Sweet Pea Risotto with Crispy Shallots, Mint and Coriander**



**ENTRÉE COURSE**

(Please Select Two)

**Turbot with Fava Beans**

*Slow Roasted Tomatoes, Cauliflower Purée, Lemon Basil Beurre Blanc*

**Oven Poached Halibut with a Madras Curry Fumet**

*Fresh Tomato Marmalade and Coriander Oil with Basmati Rice, Cashews and Scallions*

**Pan Seared Stripped Bass**

*With Katchkie Farm Tomatoes, Nicoise Olives, Wilted Arugula, Cool Basil Purée*

**Citrus Crusted Branzini with Braised Baby Fennel, Wilted Tatsoi, Madeira Sauce**

**Slow Roasted Salmon with Crushed Herb Oil on a Sweet Corn, Shiitake and Basil Succotash**

*Light Red Curry-Coconut Milk Sauce*

**Miso Marinated Black Cod, with Pickled Radish, Pad Thai Noodles, Thai Sauce**

**Seared French Cut Chicken Breast**

*With Truffle Whipped Potatoes, Snow Peas, Roasted Tomato Coulis and Micro Basil*

**Chicken Roulade with Asparagus and Peppers, Crisp Parsnips, and Wild Rice**

**Wild Honey Pecan Poussin with Crisp Watercress**

*Mixed Fingerling Potatoes, Roasted Baby Turnips with a Sherry Gastrique, Riesling Beurre Blanc*

**Roulade of Natural Chicken Dried Figs and Porcini Mushrooms**

*Madiera Sauce, Cauliflower Goat Cheese Gratin and Swiss Chard with Frizzled Ginger*

**French Cut Breast of Chicken Green Apple Natural Sauce**

*Basil Whipped Potatoes and Haricot Verts tied with a chive*



**Chicken Roulade with Foie Gras and Apricots**

*Rainbow Swiss Chard and Black Lentil*

**Herb Crusted Filet of Beef with Blood Orange and Beet Root Salad**

*Thyme Maxime Chip, Cabernet Demi Glace*

**Roasted Filet of Grass Fed Beef with Crispy Shallots**

*Golden Pommes Anna, Sautéed Organic Spinach with Pine Nuts and Barolo Sauce*

**Porcini Crusted Filet of Beef with Bordelaise Sauce**

*Pommes Anna and Chive Tied Haricots Verts*

**Sliced Sirloin of Beef with Confit Shallots**

*Spring Carrots and Parsnips, Twice Baked Baby Potatoes*

**Grilled Aged Filet Mignon with Caramelized Figs**

*Pommes Anna, Petite Asparagus and Port Wine Reduction*

**Three Pepper Crusted Beef with Gruyère Mashed Potatoes**

*Sauté of Exotic Mushrooms and Summer Squash with Cognac Sauce*

**Herb Grilled Shrimp with a Ginger and Lime Beurre Blanc**

*On Beluga Lentils with Grilled Scallions and Coriander*

**Sautéed Shrimp with a Caramelized Fennel Risotto**

*Rosemary Roasted Trevisano and a Curried Mango Coulis, Baby Herb Salad*

**Chardonnay Poached Jumbo Shrimp with Hearts of Palm Salad**

*With Roasted Tomato Vinaigrette*

**Lobster on a Sweet Corn, Lemongrass and Ginger Sauce with Grilled Asparagus**

*And Red Chili Roasted New Potatoes*

**Crab and Roasted Tomato Napoleon and Fennel Purée**

**Rack of Lamb with Jalapeño Grit Cake, Haricot Verts with Guanciale**

*Pomegranate Demi-Glace*



## DESSERT COURSE

(Please Select One)

### Marquise au Chocolate

*Grand Marnier, Lemon Semifreddo, Hippen Strip, Strawberry-Blood Orange Compote, Chocolate Sauce*

### Red Wine Poached Pear with Fromage Blanc Cheese Dome

*Red Wine Reduction, Stewed Spiced Cranberries, Florentine Disc with Dried Candied Pear*

### White Chocolate Passion Fruit Treasure Box

*Fresh Passion Fruit, Mango Mint Salsa, Raspberry Sauce*

### Almond Florentine Cup

*With Roasted Pineapple and Mascarpone  
Pineapple Cake and Quince Sauce (300 max)*

### Caramel Chantilly Torte with Banana Compote

*Ginger Gelato, Caramel Sauce*

### Triple Chocolate Mango Mousse Tower

*Hot White Chocolate Lavender Soup, Blood Orange Sauce, Exotic Tuile*

### Cinnamon Poached Anjou Pear

*Cinnamon Chocolate Cake, Pumpkin Tart, Sabayon Sauce*

### Pineapple-Apple Surprise

*Roasted Pineapple, Apple Tart Tatin, Coconut Gelato, Pineapple Tuile,  
Exotic Sauce, Apple Cream Torte, Cranberry Gelee, Apple Wine Poached Apple Cluster, Apple Coulis*

### Chocolate Blaze

*Crème de Chocolate in Blazing Tuile  
Triple Chocolate Cake, Chocolate Truffle Torte, Chocolate Sauce and Bijou Coulis*

~

### Plaza Signature Occasion Cake

#### Coffee Service

*French Roast Coffee  
Brewed Decaffeinated Coffee  
A Selection Of Black And Herbal Teas  
Iced Tea  
Honey and Lemon, Sweeteners  
Whole And Skim Milk*