

# Privenstaff

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P. 212-470-9043 | E. contact@privenstaff.com

## WEDDING PACKAGE MENU

### WEDDING MENUS

#### The Prospect Park

##### First Course

Hudson Valley Field Greens  
Roasted Ruby Beets, Green Apple, Picholine Olives and Shaved Pecorino  
Tossed with Champagne Vinaigrette

##### Main Course

#### Your Guests will Enjoy a Choice of One of the Following:

##### Pepper Crusted Chateaubriand

Served with Wild Mushroom Demi Glace  
or

##### Slow-Roasted Atlantic Salmon

Served with a Mesh of Citrus-Scented Shaved Fennel

#### Orecchiette Pasta Tossed with Olive Oil and Fresh Herbs

##### Mélange of Grilled Baby Vegetables

##### Dessert

#### Molten Chocolate Cakes with a Black & Red Berry Coulis

Served with Fresh Pear Sorbet

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## **WEDDING PACKAGE MENU**

### **Platter of the Chef's Tiny After-Dinner Cookies**

### **Freshly Ground Colombian Coffee & Selected Fine Teas**

Set up as a self-serve station for guests to help themselves

## **The Central Park**

### **First Course**

Napoleon of Roasted Seasonal Vegetables  
Savory Roasted Market Vegetables  
Layered Between Light Layers of Puff Pastry

### **Salad**

Shaved Seasonal Vegetable Salad  
Shaved Squash, Roasted Tomatoes and Selected Seasonal Vegetables  
Tossed with a Herb Vinaigrette

### **Main Course**

### **Your Guests will Enjoy a Choice of One of the Following:**

#### **Crispy Long Island Duck Breast**

Served with a Mandarin Orange, Almond and Cranberry Compote  
or

#### **Filet of Grilled Marinated Tuna**

Finished with Mango Herb Sauce

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### **Forbidden Rice Cake**

Fresh Asparagus, Haricots Verts and Hand-Turned Carrots

### **Dessert**

#### **Wedding cake**

The Bride and Groom May Choose  
From Any of Indiana's Wedding Cakes  
Garnished with a Mélange of Fresh Seasonal Fruits

### **Passed Platters of Petit Fours, Cheesecake Lollipops and Chocolate Ganache Bites**

#### **Freshly Ground Colombian Coffee & Selected Fine Teas**

Set up as a self-serve station for guests to help themselves

### **The Gramercy Park**

#### **First Course**

#### **Grilled Shrimp Corn Cake**

#### **Salad**

#### **Endive, Watercress and Frisee Salad**

Served with a Wedge of Cambazola Cheese  
Tossed with a Drizzle of Dijon Vinaigrette

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### **Main Course**

#### **Your Guests Will Enjoy a Choice of One of the Following:**

##### **Turkey Osso Buco**

Our Lighter Interpretation of the Classic Italian Dish  
With a White Wine-Tomato Reduction and Tender Pearl Onions  
or

##### **Olive Oil Poached Sea Bass**

Served with Braised Artichokes and Citrus-Rosemary Aioli

##### **Pumpkin Risotto**

With Baby Arugula and Dried Currants

##### **Sugar Snap Peas**

Tossed with Fresh Squeezed Lime Juice and Finely Chopped Mint

##### **Dessert**

##### **Venetian Table Desserts**

Guests Select Their Own Desserts from a Variety of Plated Items  
Options Include: Wedding Cake, Crème Brulee, New York Cheesecake, Individual  
Apple Tartlets,  
Chocolate Mousse Shots, Tiramisu and  
Bowls of Fresh Berries Tossed with Mint

##### **Freshly Ground Colombian Coffee & Selected Fine Teas**

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### **The Coney Island**

#### **Passed Hors D'Oeuvres**

#### **Grilled Chicken Wings**

Served with Blue Cheese Dressing on the Side

#### **Artichoke Dip Stuffed Crisps**

Savory Artichokes and Spinach in a Wonton Wrapper

#### **Baja Style Fish Soft Tacos**

Grilled Mahi Mahi with Shredded Cabbage & Cheese

#### **Salad**

#### **Asian Style Cole Slaw w/Sliced Almonds**

#### **Main Course**

#### **Classic Beach Clambake**

#### **Fire Roasted Clams**

Served with Herb Butter and Lemon Wedges

#### **Shrimp Boil with Red Potatoes and Corn on the Cob**

Poached in a Spicy Broth

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### **Grilled Nathan's Hot Dogs**

What's Coney Island Without Them?  
Served on Pillowy Potato Buns with All the Fixings

### **Lamb Burgers**

On Whole Grain Rolls with Feta and Apricot Mint Chutney

### **Sweet Potato Salad**

### **Brown Sugar & Molasses Baked Beans**

### **Dessert**

#### **Rhubarb Crumble**

Rhubarb and Brown Sugar Filling Topped with a Rich Oatmeal Streusel

#### **Ice Cream Sundae Bar**

Chocolate & Vanilla Ice Cream in Chilled Bowls  
Toppings Include Hot Fudge, Whipped Cream, Sprinkles, Nuts & Cherries

## **PASSED HORS D'OEUVRES**

Included in your package is a choice of six from the following lists.

### **Bounty of the Field**

#### **Grilled Apricot Crostini**

With Fresh Ricotta, Truffle Honey & Fried Rosemary

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## **WEDDING PACKAGE MENU**

### **Four Cheese and Roasted Garlic Puffs**

A Delicate Blend of Cheeses Wrapped in Puff Pastry

#### **Zucchini Pizzettes**

Topped with Roasted Tomatoes

### **Mushroom Truffle Risotto Puffs**

#### **Fontina Arancini**

Crispy Rice Balls Served with Sun-Dried Tomato Aioli

### **French Onion Soup en Brioche**

Served in a Miniature Bread Bowl

## **Endive Stuffed with Goat Cheese, Figs and Honeyed Pecans**

### **Portobello Steak Fries**

Served with Traditional Garlic Aioli

### **Miniature Potato Latkes**

Topped with Crème Fraîche and Poached Apple Compote

### **Squash Blossom Quesadilla**

Tender Squash Blossoms and Aged Goat Cheese in a Tortilla

## **Tiny Twice Baked Potatoes with Leeks and Goat Cheese**

### **Spicy Cucumber Soup Shots**

Garnished with Chopped Chives

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## **WEDDING PACKAGE MENU**

### **Bite Sized Artichoke Cheesecakes**

A Savory Take on a New York Classic

### **Birds of a Feather**

#### **Traditional Miniature Potato Pancakes**

Topped with Smoked Duck Breast and Dried Cherry Chutney

#### **BBQ Chicken Quesadillas**

Garnished with Chipotle Sour Cream

#### **Chicken Shu Mai**

Served with a Green Chili Soy Sauce

#### **Sautéed Chicken Skewers with English Thyme and Rosemary**

Served with Black Truffle Aioli

#### **Southwestern Chicken Empanadas**

Served with Your Choice of Salsa, Guacamole or Chimichurri Sauce  
(Can Be Filled with Black Beans or Lobster, too!)

#### **Mediterranean Chicken Salad**

Tender Chunks of Chicken with Capers, Olives and Tomatoes in a Crunchy Shell

#### **Chicken Cordon Bleu**

Crisp Chicken Bites Filled with Ham and Swiss



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### **Pride of the Ranch**

#### **Braised Short Rib Biscuit**

Slow Cooked Beef on a Soft Handmade Miniature Buttermilk Biscuit

#### **Miniature Kobe Beef Sliders**

Bite-sized Burgers with Cornichon, Ketchup and Cherry Tomato Garnish

#### **Herb-Crusted Filet Mignon**

On Crostini with Arugula and a Horseradish Mustard Sauce

#### **Jasmine Tea Crusted Beef Kebabs**

Served with Tangerine-Soy Dipping Sauce

#### **Miniature Beef Wellington**

Tender Filet and Mushroom Duxelle Wrapped in Butter Puff Pastry

#### **Grilled Baby Lamb Chops**

Served with an Apricot Mint Chutney

#### **Smoked Bacon Panini**

Bite-Sized Sandwiches with Bacon, Truffle Aioli & Parmesan

#### **Fruits de Mer**

#### **Crispy Bite-Size Crab Cakes**

With a Citrus Caper Remoulade



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### **Smoked Salmon Mousse in a Crisp Savory Cone**

Topped with a Dollop of Crème Fraiche and Fresh Chives

### **Handmade Shrimp & Chive Dumplings**

Served with a Sesame Soy Sauce

### **Sesame Crusted Seared Ahi Tuna**

Served on Wonton Crisps with a Wasabi Sauce

### **Crispy Southern Fried Oysters**

With a Cajun Spiced Remoulade

### **Peppered Shrimp "Shots"**

Served on a Bamboo Skewer with Saffron Crema

### **Open Faced Lobster Rolls**

On a Toasted Brioche Round with Tarragon Mayo

### **Smoked Salmon Croquet Monsieur**

Toasted Bite-Size Sandwiches Filled with Salmon and Gruyere

### **Grilled Harissa Sea Scallops**

Topped with a Pomegranate Aioli

### **Lobster and Shrimp Macaroni and Cheese**

Served in a Martini Glass

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## **WEDDING PACKAGE MENU** **STATIONARY HORS D' OEUVRES**

You can also add stationary hors d'oeuvres for the cocktail hour.

### **Antipasti**

Italian Cured Meats, Marinated Bocconcini, Chunks of Parmesan,  
Grilled Vegetable Skewers, Asparagus Wrapped with Prosciutto,  
Artichoke Hearts, Marinated Olives, Genoa Breadsticks and Crusty Italian Bread

### **Brie en Croute with Green Fig Mustard and Toasted Sliced Almonds**

### **Bruschetta Station**

A Choice of Focaccia, Italian Sliced Baguettes or Crostini with Four Toppings:  
Roasted Red Pepper; Portobello Mushrooms; Tomato Basil; and Lemon Artichoke

### **Chicken Skewers**

Skewers of Tender Chunks of Chicken Seasoned with Your Choice of Sauces:  
BBQ, Spicy Peanut, Aioli or Honey Mustard

### **Crudités**

A Variety of the Market's Freshest Seasonal Vegetables

### **Fish Platter**

Nova, Smoked Trout, Herring, Whitefish Salad and Black Bread

### **French Charcuterie Assortment**

A Selection of Pâtés, Sausages, French Cheeses, Provencal Chicken Skewers,  
Pizza Pinwheels, Olives, Cornichon, Grainy Mustard and Aioli

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### **Mediterranean Cheese Display**

A Luscious Assortment of French and Italian Cheeses Served with Herbed Olive Mix, Grilled Artichokes, Roasted Red Peppers and Yellow Tomatoes

### **Mediterranean Sampler**

Provençal Chicken, Marinated Beef Skewers, Smoked White Bean Spread, Roasted Eggplant Caponata, Marinated Bocconcini, Gaeta Olives, and Crostini

### **Pacific Rim**

Bahn Mi Sandwiches, Poached Shrimp with Toasted Sesame Sauce, Sesame Noodles, Vegetable Sushi

### **The Platinum Grill**

Grilled Shrimp Skewers with a Chipotle Cocktail Sauce, Grilled Vegetables, Grilled Tuna & Red Pepper Kabobs, Curried Chicken Skewers, Grilled Sirloin, Chilled Asparagus, Baby Carrots and Endive

## **ADDITIONAL MENU OPTIONS**

The Following Dishes are a Selection of Our Most Popular Items. They Can Be Used to Enhance and Personalize Your Wedding.

### **Starters**

#### **Butternut Squash Bisque**

Silky Roasted Squash Soup with Warm Spices  
Served with a Toasted Brioche Crouton and Chive Oil

#### **Sesame Soba Noodle Salad**

Tender Buckwheat Noodles with Dashi Broth, Grilled Shrimp and Sugar Snap Peas

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### **Roasted Beet Salad**

Red & Gold Beets Topped with Pistachios, Dill and a Drizzle of Greek Yogurt

### **Fresh Ricotta Ravioli**

Dressed with Shaved Green & White Asparagus  
Topped with Truffle Butter & Shaved Pecorino Cheese

### **Grilled Caesar Salad**

Fire-Kissed Romaine & Radicchio with Toasted Croutons  
Topped with Shaved Parmesan and Traditional Caesar Dressing

### **Artisanal Cheese Plate**

Local Cheeses Served with Hand-Made Crisps and Mohave Desert Raisins

### **Beef and Lamb**

#### **Grilled Baby Lamb Chops**

Topped with a Fig and Mint Chutney  
With Parsnip Mashed Potatoes and Haricots Vert

#### **Red Wine Braised Short Ribs**

Boneless Short Ribs Served with a Red Wine & Tomato Reduction  
Presented with Rosemary Roasted New Potatoes and Grilled Asparagus

#### **Herb Crusted Filet Mignon**

Classic Filet Covered in Herbs and Crushed Peppercorns  
Served with a Wild Mushroom Demi-Glace and Parmesan Cauliflower Mash

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### **Lamb Tagine**

Tender Lamb Chunks Slow-Simmered with Roasted Cauliflower  
Topped with Herb Crisp & Spicy Apricot Salad

### **Vegetarian**

#### **Grilled Vegetable Risotto**

Slow-Cooked Risotto with Lightly Grilled Seasonal Vegetables

#### **Polenta Nicoise**

Pan Fried Polenta Cake Topped with Our Ratatouille Provencal

#### **Vegetable Lasagna**

Pasta Layered with Spinach and Onions Served with Béchamel Sauce

### **Seafood**

#### **Pan Roasted Snapper**

Served with Baby Eggplant, Wild Mushrooms and Miso Broth

#### **Pistachio Crusted Scallops**

Topped with an Orange Pan Sauce and Orange Zest  
Served with Brown Butter & Herb Spaetzle and Caramelized Brussel Sprouts

#### **Cedar Grilled Salmon**

Flaky Salmon Filets with a Balsamic Reduction and Green Herb Aioli  
Presented with Tomato & Artichoke Orzo Salad and Grilled Baby Vegetables

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### **Seared Moroccan Shrimp**

Shrimp Marinated in Mild Harissa, Drizzled with a Refreshing Yogurt Sauce  
Served with Curried Israeli Couscous and Lemon Cucumber Salad

### **Grilled Halibut**

Served with Elephant Beans and Haricot Verts

### **Poultry**

#### **Herb Roasted Cornish Game Hen**

Individual Chickens with Crisp Golden Skin  
Stuffed with Moist Cornbread & Chestnut Dressing and Maple Glazed Carrots

#### **Sautéed Duck Breast**

Delicate Duck Breast Dressed with Dried Cherry Chutney  
Served with Scallion Whipped Potatoes and Roasted Squash

#### **French-Cut Roasted Chicken**

Pan-Roasted Chicken Topped with Red Wine Sauce  
Served with Grilled Polenta and Roasted Baby Vegetables

### **Desserts**

#### **French Canelles**

Caramelized Pastry with a Bourbon Cream Filling

#### **Berry and Cassis “Sundaes”**

Seasonal Berries Macerated in Cassis Served Over Lemon Sorbet  
Finished with a Shortbread Tuille



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### **Affogato al Café**

French Vanilla Bean or Dutch Chocolate Ice Cream  
Bathed in Steaming Espresso and Served with Biscotti

### **Brioche Bread Pudding**

Surrounded by Warm Dulce de Leche, Topped with Seasonal Fruit

### **Warm Poached Pear**

D'Anjou Pears Simmered in Port Wine and Spices  
Served with Poaching Syrup and Nutmeg Whipped Cream