



NHLC Catering 2012 Wedding Packages

1st

Wedding Package to Include:

White Glove Butler Service of Hors d'Oeuvres • Complimentary Champagne Toast •
Four Course Dinner Service • Five Hours of Standard Open Bar Service • Complimentary Cake Cutting •
Unlimited Votive Candles • Floor-Length Table Linens • Bridal Suite • Full-Service Coordination

Standard Brand Open Bar Service

Smirnoff, Canadian Club, Bacardi, Jim Beam, Dewar's, Beefeater, House Select Wine,
Heineken, Samuel Adams, Amstel Light, Corona, Budweiser and Budweiser Light or Miller and Miller Lite, Buckler

Cocktail Hour

Silver Tray Butler-Served Specialty Hors d'Oeuvres •
Display of Garden Fresh Vegetable Crudités and International and Domestic Cheeses

Hors d'Oeuvres

Select Five

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| Spanakopita | Bruschetta |
| Duck Confit, Thyme Chèvre Pâté a Choux | Shrimp & Mango Salad Wonton Cup |
| Chicken Satay with Spicy Thai Peanut Sauce | Three Cheese-filled Golden Brown Artichoke |
| Vegetable Spring Rolls with Sweet Scallion Chili Sauce | Indian Vegetable Samosas with Tamarind Chutney |
| Shredded Pork & Spicy Slaw on Herbed Buttermilk Biscuit | Coconut-Crusted Chicken Tenderloin with Sweet & Sour Dipping Sauce |

FIRST

Select One

Lobster Bisque with Cognac and Garlic Croutons • Salad of Mixed Greens in a Lemon Herbal Vinaigrette • Classic Caesar Salad • Baby Arugula, Radicchio, Shaved Fennel, Pecorino Romano in a Toasted Pine Nut-Lemon Vinaigrette • Tomato Salad with Fresh Mozzarella and Basil Oil • Wild Mushroom Bisque with Crème Fraîche

INTERMEZZO

Seasonal Sorbet

MAIN

Select Three

Market Cod, Caramelized Fennel, Potato and Red Pepper Peperonata, Sautéed Swiss Chard, Artichoke Heart, Lobster Balsamic Reduction, Novello Olive Oil • Ginger-Lemongrass Glazed Salmon, Sweet Plantain, Crab, and Pepper Hash, Braised Agave Bermuda Onion, Warm Avocado, Corn, and Black Bean Salsa, Creamy Salsa Fresca Sauce • Roasted Chicken, Garlic Arugula, House-Cured Plum Tomatoes, Grilled Linguica, and Herbed Mustard Seed Whipped Potato, with a Sherry Balsamic Reduction • Thyme-Maple Glazed Chicken, Crispy Sweet Potato, Blue Cheese, and Herbs, Sauté of Applewood Lardon and Garlic Spinach, Smokey Green Onion Deep Red Sauce • Petite Filet Mignon and Grilled Shrimp, Roasted Garlic, Spinach Risotto, Green Peppercorn Sauce • Roast Tenderloin of Beef en Croûte "Wellington," Mushroom Duxelles, Two Sauces of Béarnaise and Truffle

100. Per Person

All Main Courses garnished with Fresh, Seasonal Vegetables.
Coffee & Tea Service also included.

NOTE: A service fee and tax apply to all food and beverage prices.

2nd

Wedding Package to Include:

White Glove Butler Service of Hors d'Oeuvres • Complimentary Champagne Toast •
Four Course Dinner Service • Five Hours of Premium Open Bar Service • Complimentary Cake Cutting •
Unlimited Votive Candles • Floor-Length Table Linens • Bridal Suite • Full-Service Coordination

Premium Brand Open Bar Service

Absolut, Seagram's 7, Mount Gay, Makers Mark, Johnnie Walker Red, Tanqueray, Premium Wine,
Heineken, Samuel Adams, Amstel Light, Corona, Budweiser and Budweiser Light or Miller and Miller Lite, Buckler

Cocktail Hour

Silver Tray Butler-Served Specialty Hors d'Oeuvres • Tuscan Table of Marinated Artichoke Hearts, Kalamata Olives,
Grilled Eggplant, Marinated Mushrooms, Fire-Roasted Sweet Peppers, Assorted Charcuterie, Imported & Domestic Cheeses,
Mozzarella with Basil & Olive Oil, Baguette, Flat Bread Crackers and Focaccia

Hors d'Oeuvres

Select Six

Chorizo Quiche Corn Tartlet
Bacon-Wrapped Sea Scallops
Portobello & Reggiano Strudel
Pepper-Crusted Tenderloin of Beef
Asian Chicken Salad on Crisp Wonton
Indian Vegetable Samosas with Tamarind Chutney

Peking Duck Roll
Chicken & Lemongrass Pot Stickers
Shrimp & Mango Salad Wonton Cup
Quince, Chorizo, Serrano Ham Triangle
Duck Confit, Thyme Chèvre Pâté a Choux
Shredded Pork & Spicy Slaw on Herbed Buttermilk Biscuit

FIRST

Select One

Wild Mushroom Ravioli in Two Sauces • Lobster Bisque with Cognac and Garlic Croutons • Classic Penne a la Vodka •
Six-Cheese Ravioli with San Marzano Tomato Sauce, Grilled Vegetables • Wild Mushroom Bisque with Crème Fraîche

SECOND

Select One

Tomato Salad with Fresh Mozzarella and Basil Oil • Salad of Mixed Greens in a Lemon Herbal Vinaigrette • Classic Caesar
Salad • Baby Arugula, Radicchio, Shaved Fennel, Pecorino Romano in a Toasted Pine Nut-Lemon Vinaigrette •
Seasonal Sorbet

MAIN

Select Three

Market Cod, Caramelized Fennel, Potato and Red Pepper Peperonata, Sautéed Swiss Chard, Artichoke Heart, Lobster Balsamic Reduction,
Novello Olive Oil • Ginger-Lemongrass Glazed Salmon, Sweet Plantain, Crab, and Pepper Hash, Braised Agave Bermuda Onion, Warm
Avocado, Corn, and Black Bean Salsa, Creamy Salsa Fresca Sauce • Roasted Chicken, Garlic Arugula, House-Cured Plum Tomatoes,
Grilled Linguica, and Herbed Mustard Seed Whipped Potato, with a Sherry Balsamic Reduction • Thyme-Maple Glazed Chicken, Crispy
Sweet Potato, Blue Cheese, and Herbs, Sauté of Applewood Lardon and Garlic Spinach, Smokey Green Onion Deep Red Sauce • Petite
Filet Mignon and Grilled Shrimp, Roasted Garlic, Spinach Risotto, Green Peppercorn Sauce • Roast Tenderloin of Beef en Croûte
"Wellington," Mushroom Duxelles, Two Sauces of Béarnaise and Truffle • Mignon of Beef, Truffle, Celery Root,
Parsnip Bread Pudding, Pearl Onions, Pancetta, Thyme-Dried Cherry Infused Demi

120. Per Person

All Main Courses garnished with Fresh, Seasonal Vegetables.
Coffee & Tea Service also included.

NOTE: A service fee and tax apply to all food and beverage prices.

3rd

Wedding Package to Include:

White Glove Butler Service of Hors d'Oeuvres • Complimentary Champagne Toast •
Five Course Dinner Service • Five Hours of Top Shelf Open Bar Service • Complimentary Cake Cutting •
Unlimited Votive Candles • Floor-Length Table Linens • Bridal Suite • Full-Service Coordination

Top-Shelf Open Bar Service

Grey Goose, Seagram's VO, Zaya Rum, Knob Creek, Johnnie Walker Black,
Heineken, Samuel Adams, Amstel Light, Corona, Budweiser and Budweiser Light or Miller and Miller Lite, Buckler

Cocktail Hour

Silver Tray Butler-Served Specialty Hors d'Oeuvres • Mediterranean Table • Baked Brie

Select One

Asian Station

Fried Rice "Lawn Club Style,"
Chicken & Lemongrass Pot
Stickers, Shitake Ginger
Cream Sips, with your choice
of: Lobster, Duck Confit,
Shrimp, Foie Gras, Scallops or
Skirt Steak

Mac & Cheese Station

Choice of Two
Duck Confit and Fontina
Truffled Shrimp, Chèvre and
Cheddar
Marinated Grilled Vegetables,
Mascarpone and Basil

Shellfish Display

Blue Point Oysters, Little
Neck Clams, Gulf Shrimp,
Marinated New Zealand
Mussels, Lemon, Cocktail
Sauce, Mignonette Sauce

Slider Station

Choice of Two
Korean BBQ Short Ribs and
Kimchi
Pulled Pork & Spicy Slaw
Marinated Grilled Tofu and
Vegetable Salad

Hors d'Oeuvres

Select Seven

Bacon-Wrapped Sea Scallops
Pepper-Crusted Tenderloin of Beef
Asian Chicken Salad on Crisp Wonton
Duck Confit, Thyme Chèvre Pâté a Choux
Herbed Grilled Shrimp with Mango Cilantro Salsa
Smoked Salmon, Boursin, Roasted Red Peppers, Spinach, Red Onion

Vegetable Samosas
Truffled Pork Croquettes
Shrimp & Mango Salad Wonton Cup
Quince, Chorizo, Serrano Ham Triangle
Citrus Lump Crab Salad with Mango in Phyllo Cup
Bruschetta with Roasted Tomatoes, Kalamata Olives, Capers, Asiago

FIRST

Select One

Wild Mushroom Ravioli in Two Sauces • Lobster Bisque with Cognac and Garlic Croutons • Classic Penne a la Vodka •
Six-Cheese Ravioli with San Marzano Tomato Sauce, Grilled Vegetables • Wild Mushroom Bisque with Crème Fraîche

SECOND

Select One

Salad of Mixed Greens, Crumbled Chèvre, Champagne Vinaigrette, Blood Orange Gastric, Honey-Roasted Artisanal Baby Beets,
Caramelized Mandarins, Hazelnut Madeleine with Fig Chutney • Tomato Salad with Fresh Mozzarella and Basil Oil •
Classic Caesar Salad • Caramelized Endive, Curried Mango and Papaya, Baby Greens, Spicy Vinaigrette,
Cilantro Cream, Garam Masala-Coated Pistachios

INTERMEZZO

MAIN

Select Three

Seared-Salmon, Honey-Roasted Cioppolini Onions, Sugar Snap Peas, Caramelized Mandarin Oranges, Fennel Cream, Pommes Maxims • Free-
Range Breast of Chicken with Smoked Gouda, Sweet Potato-Lobster Hash, Tarragon-Infused Sauce • Free-Range Breast of Chicken, Cilantro
Mint Chutney, Yukon Gold Potato Pakora Hash Cake, Apple-Cardamom Puree, Curry Coconut Sauce • Agave-Glazed Duck Breast, Sweet Potato
Churro, Duck Confit Salsa, Mango Avocado Mousseline, Tequila Cherry Sauce • Rack of Lamb, Lemon Oregano Gremolata, Candied Orange
Zest, Smoked Eggplant Garlic Yogurt Cream, Pistachio Jus • Roasted Veal Chop, Swiss Chard, Boursin Whipped Potato, Veal Demi Glace

160. Per Person

All Main Courses garnished with Fresh, Seasonal Vegetables.
Coffee & Tea Service also included.

NOTE: A service fee and tax apply to all food and beverage prices.