

WEDDING MENU

Cocktail Hour:

*Hudson Lemonade Cocktail

*Hors d'oeuvres

- Tapenade-Deviled Organic Eggs
- Nega Maki-Marinated Beef Wrapped in Scallions
- BBQ Braised Short Ribs on Stone Ground Grit Cake
- Chicken & Green Chili Empanaditas
- Pepper Crusted Loin of Tuna with Seaweed Salad & Soy Glaze on a Gyozo Crisp
- Black Pepper Crusted Creamy Goat Cheese with Charred Sweet Bell Pepper Salad on Toasted Brioche

First Course:

Thai Lobster Martini: Mango, Corn, Tomato and Lobster Salad with Thai Herb Vinaigrette & Lemongrass Skewer

Main Course:

French Cut Natural Chicken Breast: with preserved lemon and picholine olive sauce, preserved cherry tomato risotto and bundles of Haricot Vert

Vegetarian Option:

Open, Whole Wheat Raviolo with Morel Mushroom and Asparagus Ragout Crumbles Aged Goat Cheese & Crushed Herb and Tellicherry Pepper Oil
(Available Upon Request)

Dessert:

Chocolate Mousse Pyramid with berry gelee center and chocolate sauce and fresh berries

Wedding Cakes:

Margaret Braun, a baker with a fine arts degree, has a fun and whimsical approach to her **wedding** cakes. Although she offers her cakes in many flavors, Colin Cowie claims her lemon pound cake is insanely delicious!

*Miniature Cakes are all the rage right now, but tend to be very expensive -- \$85- \$100 per piece. The inspiration for these is the brown and pink **wedding** accent colors.

*The Striped Stacked Cake design was inspired by a table runner.

*The Polka Dot Cake is a young and fresh design made of cream and brown chocolate. It's very indicative of the couple. And, there's none of the usual cake flowers here!

CHEF KATY SPARKS' MENU COMMENTS

For any event Chef Katy Sparks recommends a tasting. She advises couples to consider signature dishes. Perhaps something they tasted on a first date. By incorporating a memorable food or ingredient they can personalize a meal.

For the cocktail hour sparks recommends offering a variety of chicken/fish/meat/vegetarian hors d'oeuvres with cold and warm options. They should be easy to eat in one bite, and even easier to consume when dipping sauces aren't involved.

Lisa and Stephen's butlered hors d'oeuvres include tapenade-deviled organic eggs made of a flavorful five olive paste with fresh celery leaves. The BBQ braised short ribs have been slowly cooked until very tender with a tangy BBQ sauce on a warm stoneground griddle cake. The chicken and green chili empanaditas are made from a traditional masa dough and filled with natural chicken and roasted Poblano chilis. As for the the pepper crusted loin of Tuna, it is made with a combination of seaweed salad and soy glaze on a Gyoza crisp with sushi grade Ahi tuna. A black pepper crusted creamy goat cheese with a charred sweet bell pepper salad on toasted brioche rounds out the selection.

The first course is a Thai Maine Lobster Martini. The lobster served with corn, tomato and mango relish, Thai herb vinaigrette, and lemongrass skewer. Layered with colorful relish, Thai herbs lend exotic notes to this luxurious first course.

The main course is a French Cut Natural Chicken Breast. It is made with a preserved lemon and Picholine olive sauce, and served with preserved cherry tomato risotto and bundles of haricot verts. Sparks serves only natural chicken, with no growth hormones or antibiotics -- emphasizing these chickens taste much better and are healthier than more processed birds. Plus, they lend themselves well to a variety of flavorful preparations. Just as organic is becoming more common, so too is offering vegetarian or vegan options to guests. Lisa and Stephen chose a vegetarian dish that consists of seasonal ingredients like morels and asparagus.

COLIN's MENU COMMENTS

Starting with a cocktail hour, Colin says he likes keep it to 45 minutes only. Noting, by the time you move everyone to the tables it's an hour. Serving a signature drink is always a favorite of Colin's. In this case, the hotel's signature drink -- a Hudson Lemonade Cocktail (which can also be served minus the alcohol). For hor d'oeuvres, he usually recommends six kinds. In the wintertime four hot, and two cold. In the summertime 2 hot, and four cold. Which means come springtime, it's evenly split between hot and cold.

Equating food to theatre, Colin explains the first course should be a bit textural and innovative. Moreover, anything served in a pedestal, like a Thai Lobster Martini, will look more important. And because the appetizer is lobster it's a bit decadent -- coming alive with many flavors. For the main course, the choice of organic chicken is very politically correct, and more appropriate for the early hours. Chicken breast is really moist served with an olive sauce -- giving it a little Moroccan taste. Colin also believes you should be prepared to offer a choice to guests as Lisa and Stephen did with a vegetarian option. As for the the dessert, the chocolate mousse is 100% the groom's favorite!