



ESTATE WEDDING PACKAGE

Tucked away among Westchester County's tall, richly wooded bluffs, the historic Tarrytown House Estate on the Hudson embodies 19th-century elegance and provides an enchanted setting for your storybook Hudson Valley wedding. From the moment your wedding guests pull up through the stone pillars and the iron gates of the Estate they will be taken aback by the beauty of the Tarrytown House.

WE HAVE INCLUDED EVERYTHING YOU NEED ON YOUR SPECIAL DAY:

Valet Parking, Printed Menus, Direction Cards, Linen Selections
Coatroom Attendant, Ladies' Room Attendant, Changing Room for the Bride
Outside Setting & Magnificent Grounds for Photographs
Complimentary Overnight Accommodations for the Bride & Groom

YOUR WEDDING MENU INCLUDES

COCKTAIL RECEPTION CONSISTING OF:

One Cold Display
Two Interactive Stations
Eight Butlered Hors d'oeuvres
One Hour Open Bar Serving Premium Brand Liquors

DINNER RECEPTION CONSISTING OF:

Champagne Toast
Appetizer
Salad
Choice of Three Entrees
Dessert, Wedding Cake
Coffee & Tea Service
Four-Hour Open Bar Serving Premium Brand Liquors

displays for your cocktail reception

ARTISANAL CHEESES

maytag bleu, truffle cheese, murcia al vino & Spanish manchego
paired with quince paste jam & lavender honey
grapes, strawberries & raspberries
dried cherries, apricots & figs
candied walnuts, spiced pecans & smoked almonds
baskets of market fresh vegetables with dipping sauces
breads & crackers

MEDITERRANEAN TABLE

hummus, baba ghanoush, tabbouleh,
grilled lamb kabobs
greek salad, spicy tunisian marinated olives
stuffed grape leaves, roasted peppers marinated in garlic
grilled pitas, flat breads & bread sticks

TUSCAN TABLE

sopprasata, genoa salami, prosciutto di parma
spicy capicola, pepperoni
parmigiano- reggiano,
fresh mozzarella, gorgonzola
marinated stemmed artichokes, marinated mushrooms
cold pasta salad with broccoli rabe & chili flakes
assorted olives, roasted red peppers
marinated eggplant
prosciutto & provolone stuffed hot peppers
crusty breads & breadsticks

TASTE OF THE HUDSON VALLEY

local cheese selection
warm baked brie en croute
pate & mousse
classic accompaniments & garnishes

GRILLED VEGETABLE DISPLAY

marinated zucchini & summer squash
eggplant, fennel, radicchio treviso
marinated artichokes & sweet peppers
mushroom salad
cippolini onions & asparagus
breads & bread sticks

interactive stations

NEW YORK DELI

pastrami sandwiches on marbled rye, swiss cheese, sauerkraut, thousand island dressing
Hebrew National® hot dog cart
potato knishes, spicy mustards & kosher pickles
spiced nuts & soft pretzels

ARTHUR AVENUE

linguine & penne with: fileto di pomodoro or vodka sauce
eggplant rollatine
chicken scaloppine with prosciutto, mushrooms, onions, madeira sauce
fresh baked focaccia & crusty bread

BURGERS & FRIES

sliders constructed to order:
wagyu beef with caramelized shallots & aged cheddar
herbed chicken with dijon mustard aioli
portobello mushroom with asiago & roasted pepper
bbq pulled pork
seasoned fries & beer battered onion rings

LITTLE HAVANA

mojo marinated flank steak carved to order
pressed Cuban sandwiches
pernil
seafood mojito
rice & peas

CHINATOWN

dim sum
stir fried chicken & cashews
asian vegetables with tofu
fried rice & sesame noodle salad
duck sauce, soy sauce, crispy noodles & fortune cookies

MANHATTAN STEAKHOUSE

garlic & fresh herb crusted top round of beef carved to order
horseradish cream, wild mushrooms
smoked onion steak sauce & peppercorn brandy sauce
onion, tomato & bleu cheese salad
creamed spinach & herb roasted potato wedges

summer - fall 2014

passed

COLD SELECTIONS

- CROSTINI | fresh mozzarella, serrano ham & fig jam
- BRUSCHETTA | broccoli rabe, roasted garlic & sun dried tomato
- TRUFFLED DEVIL EGGS | chives
- FOIE GRAS TORCHON | brioche
- CAVIAR | toast, crème fraiche
- CEVICHE | bay scallop
- TUNA TARTAR | cucumber round, wasabi aioli
- HOUSE CURED SALMON | pumpernickel toast
- MELON | prosciutto wrapped
- CARPACCIO | wagyu beef
- CHILLED SOUP SHOT | changes seasonally

HOT SELECTIONS

- SPANAKOPITA | tzatziki
- ARANCINI | asparagus & mushroom
- RISOTTO CAKE | mushroom & truffle
- QUESADILLA | vegetable & cheese
- MINI GRILLED CHEESE | bacon
- SPRING ROLL | spicy curry shrimp
- CRAB CAKES | Maryland style, remoulade
- SCALLOPS | apple wood bacon wrapped
- SHRIMP SATAY | coconut curry dip
- LEMONGRASS CHICKEN SATAY | spicy peanut sauce
- SESAME CHICKEN | sweet & sour pineapple
- BABY LAMB CHOP | orange mint chutney
- FRANKS IN A BLANKET | grain mustard
- FINGERLING POTATO | bacon, boursin & scallion stuffed
- POT PIE | short rib
- NEGAMAKI | beef
- BEEF WELLINGTON | béarnaise sauce
- SOUP SHOT | changes seasonally

first course

LOBSTER BISQUE | warm langostine salad

VOL-AU-VENT | wild mushroom forestiere or seafood americaine

RISOTTO | changes seasonally

CRAB CAKE | citrus jicama slaw, sweet herb aioli

GOAT CHEESE TART | caramelized onions, local micro greens, truffle vinaigrette

ROASTED VEGETABLE RAVIOLI | spinach pesto, oven dried tomato

SMOKED SALMON | red onion, hard cooked eggs, capers, crème fresh, cucumber
pumpernickel point

BEEFSTEAK TOMATO & MOZZARELLA | black olive tapenade, fire roasted pepper basil
oil, balsamic syrup

RICOTTA CHEESE TORTELLINI | heirloom tomatoes, wilted arugula, roasted garlic
ricotta salata

second course

TARRYTOWN HOUSE SALAD | field greens, poached pear, medallion of goat cheese
candied walnuts, cabernet vinaigrette

ARUGULA SALAD | lola rossa, endive, julienne prosciutto, medjool dates
toasted pine nuts, grape tomatoes, balsamic vinaigrette

third course

TILAPIA | saffron infused rice, grilled asparagus, baby carrots, rock shrimp scampi sauce

SWORDFISH | poached baby potatoes, oven dried roma tomato & lobster vinaigrette

BLACK COD | miso glaze, ginger & green tea infused sticky rice, stir fried bok choy

SALMON | citrus scented Israeli cous cous, charred asparagus, moro orange beurre blanc

STRIPED BASS | Peruvian potatoes, julienne vegetable, heirloom tomato fondue

ROASTED CHICKEN | shallot whipped potato, sautéed spinach, dark chicken jus

STUFFED CHICKEN BREAST | baby spinach, oven roasted tomato & boursin stuffing
toasted orzo, madeira reduction

PETIT POULET | French lentils, bacon lardons, hericots verts, sage scented jus

N.Y. SIRLOIN | pommes puree, sautéed spinach, fricassee of wild mushrooms

FILET MIGNON | roasted fingerling potatoes, baby vegetables, pinot noir reduction

RIB EYE | roasted baby potatoes, braised chard, natural jus

TOURNEDOS OF BEEF | chive laced duchesse potatoes, French green beans
red wine demi-glace

STEAK AU POIVRE | fingerling potatoes, baby vegetables, shallot brandy reduction

summer - fall 2014

desserts

DIPPED STRAWBERRIES | Belgian milk, white & dark chocolate
toasted coconut & candied walnuts (presented per table)

COOKIE JARS | to compliment your wedding cake (presented per table)

BROWNIES & BLONDIES | fudge, peanut butter, rocky road & blondies (presented per table)

LEMON SHORTBREAD TART | whipped cream, berry compote

SORBET SAMPLER | three seasonal flavors

CRÈME BRÛLÉE | Tahitian vanilla bean or milk chocolate (your choice)

VANILLA BOURBON CHARLOTTE | mini torte, chantilly cream, chocolate shavings

CHOCOLATE SAMPLER | milk chocolate mousse, white chocolate macadamia nut
biscotti, raspberry sorbet in a dark chocolate shell

WARM BREAD PUDDING | spiced rum crème anglaise, dulce de leche gelato

MARQUIS AU CHOCOLATE | bittersweet chocolate mousse, berry coulis

beverages

PREMIUM BAR

ketel one, bacardi, mount gay, bombay, johnnie walker red, dewar's
canadian club, jack daniel's, jose cuervo, southern comfort, kahlúa
heineken, budweiser, coors light, house red & white wine
sodas & mixers, coffee & tea service