

*The Links at Union Vale
Deluxe Wedding Package
2018-2019*

The banquet package includes the following:

Five hour reception

*Full service open bar including assorted wine and beer
Guests are greeted with your choice of Signature Cocktail,
Champagne & Wine*

*Cocktail Hour to include stationary platters,
Choice of a Themed Food Station & an assortment of Butler Style Hors d'oeuvres*

*Champagne Toast
Wine service throughout dinner*

Four course served meal

*Tiered Wedding Cake
with Standard or Specialty Filling*

*Dessert Display to include Chocolate Dipped Strawberries & Cannoli,
Chef's Sweet Treats and Ice Cream Sundae Bar*

*The Links' provides use of our 10" Round Candle bowls, Mirrors & Tea Light
Candles and a \$200 credit toward fresh flowers with Lavender & Leaf Florist
OR toward the shuttle service provided by ANN Limo*

Choice of Linen Overlays & Napkins Colors

Directional Cards & Place Seating Cards

Private Bridal Room

Maitre 'D to direct your reception

Cocktail Hour

Select Five (5) Stationary Platters

Fresh Garden Crudité with Dip

International Cheese Board

Fresh Fruit Display

Bruschetta & Hummus displayed with grilled pita triangles & crostini

Warm Artichoke and Spinach Dip

Cold Antipasto

Assorted Roasted Vegetable Display with Crumbled Feta OR Gorgonzola Cheese and topped with a Balsamic Reduction

Asparagus & Roasted Red Peppers with Shaved Parmesan and Toasted Pine Nuts laced with a Lemon Vinaigrette

Fresh Tomato and Mozzarella Platter with Virgin Basil Oil

Additional Platters Available

\$3.00 per person one platter - \$2.00 per person for each additional platter selected

Food Stations

(Please select one from the list below)

Carving Station

A choice of carved meat: Grilled Marinated Flank Steak, Honey Glazed or Fresh Ham, Leg of Lamb, Oven Roasted Turkey Breast, Smoked Salmon or cold Poached Salmon or Roasted Pork Loin with an assortment of Artisan breads and condiments (up to 125 guests please select one meat, over 125 guests select two)

Italian:

Pasta with choice of Sauce – Pesto Cream, Vodka, Roasted Garlic & Cracked Peppercorn, or Marinara, Italian Style Meatballs & Eggplant Rollatine

American:

Hot Dogs with assorted toppings – Diced Onions, Sauerkraut, Chili
Sliders with assorted toppings – Onion, Lettuce, Tomato & American Cheese

Asian:

Chicken or Beef Stir Fry (Add Shrimp \$3.00 per person), Asian Steamed Dumplings & Vegetable Fried Rice

Mexican:

Chicken Quesadilla and Cheese Enchiladas OR Marinated Grilled Chicken Breast and Flank Steak served with warm flour tortillas. Condiments include Sour Cream, Guacamole, Pico De Gallo and Tri Colored Tortilla Chips

Irish:

Shepherd's Pie, Corned Beef & Cabbage OR Mini Reuben's & Guinness Beer Battered Fish

Mediterranean

Marinated Skewers of Lamb, Beef and Chicken presented with warm Pitas, Tzatziki Sauce, Kalamata Olives, Feta Cheese, and Hummus

Passed Hors D'Oeuvres

Please select Eight (8) passed Hors d'oeuvres

COLD SELECTION

Smoked Salmon Canapé

Toasted Crostini topped with Blackened Beef topped with Horseradish Sauce & Fried Onion Strings

Tomato Bruschetta

Shrimp & Cucumber With Roasted Tomato Cocktail Sauce

Stuffed Cherry Tomatoes filled with Roasted Garlic & Herb Boursin Cheese

Goat Cheese Crostini topped with Pesto & Eggplant Salad

Asian Marinated Beef wrapped Asparagus Tips

Smoked Turkey Croissant with Choice of Honey Mustard or Cranberry Mayonnaise

Rosemary Cheese Puffs with Poached Chicken Salad

Specialty Hors d'oeuvres

Shrimp Cocktail Passed \$6.50 pp Shrimp Cocktail Display \$9.50 pp

Hot Selection

Crispy Portobello Fries with Lemon Aioli

Stuffed Mushrooms (Choice of Sausage or Vegetable Stuffing) Crabmeat stuffing \$2.00 pp

Homemade Gruyere Cheese and Caramelized Onion Tartlet

Homemade Smoked Bacon and Spinach Tartlet

Potato Pancakes topped with Crème Fresh

Spanakopita

Malaysian Style Beef Satay

Chicken Satay

Asparagus and Bacon Wrapped Cigars

Mini Chicken Cordon Bleu

Sausage Risotto Balls

Asian Dumplings (Potstickers)

Mini Blt with Pork Belly

Coconut OR Fried Shrimp

Potato Wrapped Shrimp

Mini Crab Cakes with Remoulade

Scallops wrapped in Bacon

Cocktail Franks wrapped in Pastry Dough

Chicken on flatbread squares with Pesto, Roasted Peppers & Mozzarella

Shrimp With Cheddar Cheese Grits

Wild Mushroom & Spinach Flatbread with Herb Boursin Cheese

BBQ Pulled Pork Flatbread topped with Cole Slaw

Reuben Spring Rolls

Mini Reuben's

Baby Lamb Lollipops (\$7.50 per person)

Dinner Menu

APPETIZER

Please select One (1)

*Homemade Seasonal Soup served tableside
Caramelized Sweet Onion & Gruyere Cheese Tart
Mozzarella Cheese with Seasonal Tomatoes laced with a Virgin Basil Oil or Balsamic Reduction
Crab Cake served with Tartar Sauce & Lemon Wedge
Fresh Fruit Plate
Jumbo Gulf Shrimp Cocktail served with Citrus Greens and Fire Roasted Tomato Cocktail Sauce
Penne Pasta with choice of Vodka, Roasted Garlic & Cracked Peppercorn or Pesto Cream Sauce*

SALAD

Please select One (1)

*Mesculin Greens with Tomatoes and Cucumber topped with Balsamic Vinaigrette
Baby Spinach Salad with Raspberry Vinaigrette Dressing topped with Nuts, Fresh or Dried Fruit,
& Gorgonzola, Goat or Feta Cheese
Traditional Caesar Salad
Romaine Lettuce with Tomatoes, Cucumber, Shredded Carrots and Balsamic or Ranch Dressing*

CHOICE OF THREE ENTREES

*Please select three (3) Entrees of choice to include on your RSVP Card
Guests are required to preselect their entrée. **Final food selection numbers are due 2 weeks prior to your event***

Entrée Selections:

*Herb Crusted Salmon with Champagne Cream Sauce
Breast of Chicken with Choice of Sauce
(Marsala, Piccata, Francaise, Sweet Garlic & Wild Mushroom Cream Sauce OR Apple Brandy Sauce)
Stuffed Breast of Chicken filled with Fontina Cheese and Spinach topped with a
Whole Grain Mustard & Tomato Demi Glaze
Stuffed Loin of Pork filled with a Apples and Walnut Stuffing
Chicken Montrachet – Stuffed Chicken Breast filled with Boursin Cheese, Sundried Tomatoes, Walnuts & Herbs
Topped with a Tomato Demi Glaze
Grilled Salmon with Sauce of choice
(Lemon Dill Butter, Citrus Balsamic Glaze OR Mango, Pineapple and Cucumber Relish)
Stuffed Filet of Sole with Vegetable OR Crabmeat Stuffing
Filet of Sole Sauce of choice
(Lemon Caper, Francaise, Mango Jalapeno Salsa)
Stuffed Shrimp with Crabmeat Wrapped in Bacon
Roast Rib Eye of Beef with Natural Au Jus
Sirloin Steak topped with Caramelized Onions & Chive Butter
Roast Sliced NY Strip Loin
Herb Crusted Codfish Fillet with Beurre Rouge Sauce
Chicken Oscar – Boneless breast of Chicken topped with Crabmeat, Hollandaise Sauce & Asparagus Spears
Roast Sliced Tenderloin of Beef or Individual Filet Mignon Steaks
Breast of Duck with Chef's choice of sauce*

Desserts

Standard Wedding Cake with Choice of Standard or Specialty Filling

*Ice Cream Sundae Bar
Chocolate Dipped Strawberries & Cannoli
Chef's Sweet Treat*

*\$130.00 per person ~ House Brand Liquor
\$110.00 per person ~ Off Season November 15 ~ April 15
\$120.00 per person ~ Friday, Saturday or Sunday*

*Top Shelf Liquor available \$10.00 pp upgrade
All Food & Beverage subject to NY State Sales Tax and 20% House Service Charge*

*The recommended Maitre 'D Gratuity is between \$300 and \$500
Saturday minimum requirement 100 Adult Guests
Friday and Sunday 75 Adult Guest Minimum*