



*The Links at Union Vale*  
*Friday & Sunday Receptions throughout the year*  
*Saturday Receptions during Off-Season (November – April)*

*The banquet package includes the following:*

*Four or Five hour reception*  
*(over 100 guests, we recommend five hours)*

*Full service open bar including house brand liquor & assorted wine and beer*  
*Top Shelf Liquor available \$10.00 per person*  
*Champagne Toast*  
*Wine service with dinner*

*Cocktail Hour to include three stationary platters and*  
*a selection of five butler style hors d'oeuvres*

*Four Course Served Meal*

*Tiered Wedding Cake*

*Champagne Table covers with choice of linen napkin*

*Use of our candle bowls, mirrors and tea light candles to*  
*incorporate into your centerpiece*

*Directional Cards & Place Seating Cards*

*Private Bridal Room*

*Maitre 'D to direct your reception*



## **COCKTAIL HOUR**

*Please select three (3) platters/displayed items*

*Fresh Garden Crudité with Dip  
International Cheese Board  
Fresh Fruit Display  
Cold Antipasto  
Tomato Bruschetta and Hummus served with Grilled Pita Bread & Toasted Crustini  
Artichoke & Spinach Dip*

***Additional Platters Available – First Additional Platter \$3.00 pp***

***Each additional selection \$2.00 pp***

*Assorted Grilled Vegetable Display with Crumbled Feta OR Gorgonzola Cheese and topped with a Balsamic Reduction  
Asparagus & Roasted Red Pepper with Shaved Parmesan and Toasted Pine Nuts laced with a Lemon Vinaigrette  
Fresh Tomato and Mozzarella Platter with Virgin Basil Oil*

## **CHAFING DISH ITEMS**

*Penne ala Vodka  
Italian Style Meatballs*

## **PASSED ITEMS**

*Please select five (5) passed Hors d'oeuvres*

*Smoked Salmon Canapé  
Toasted Crustini topped with Blackened Beef topped with Horseradish Sauce & Fried Onion Strings  
Bruschetta (Tomato, Basil, and Garlic)  
Toasted Crustini topped with Eggplant, Roasted Pepper & Goat Cheese  
Asparagus Cigars  
Smoked Turkey Croissant with Choice of Honey Mustard or Cranberry Mayonnaise  
Stuffed Mushrooms (Choice of Sausage or Vegetable Stuffing)  
Potato Pancakes  
Spanokopita  
Beef or Chicken Satay (Marinated in Teriyaki)  
Mini Chicken Cordon Bleu  
Asian Dumplings (Potstickers)  
Spring Rolls  
Crab Rangoons  
Scallops wrapped in Bacon  
Coconut Shrimp  
Cocktail Franks wrapped in Pastry Dough  
Artichoke Hearts with Herbed Boursin Cheese  
Flatbread – Chicken Out of this World  
Flatbread – Chicken Quesadilla*

## **DINNER MENU**

### **APPETIZER**

*Please select One (1)*

*Tomato & Mozzarella drizzled with Balsamic Reduction or Pesto Drizzle  
Homemade Seasonal Soup  
Fruit Plate*

## **SALAD**

*Please select One (1)*

*Traditional Caesar Salad*

*Romaine Lettuce with Tomatoes, Cucumber, Shredded Carrots and Balsamic or Ranch Dressing*

*Mesculin Greens with Tomatoes and Cucumber topped with Balsamic Vinaigrette*

## **ENTRÉE SELECTIONS**

*Please select three (3) entrees of choice to include on your RSVP Card*

*Guests are required to preselect their entrée. All special dietary requests including*

*Vegetarians and Vegan can be accommodated*

***Final food selection numbers are due 2 weeks prior to your event***

*Breast of Chicken with Choice of Sauce*

*(Marsala, Piccata, Apple Brandy, Francaise OR Sweet Garlic & Wild Mushroom Cream Sauce)*

*Sliced Stuffed Loin of Pork filled with an Apple & Walnut Stuffing served with Apple Brandy Sauce*

*Herb Crusted Salmon with Champagne Cream Sauce*

*Grilled Salmon with Lemon Dill Butter*

*Filet of Sole topped with Lemon Caper Sauce OR Francaise Style*

*Oven Roasted Garlic & Thyme Sliced Strip Loin*

*Sirloin Steak*

## **Dessert**

*Coffee & Tea*

*Tiered Wedding Cake*

***Four Hour Reception \$85.00 per person***

***Five Hour Reception \$90.00***

***Top Shelf Liquor Available for an additional cost of \$10.00 per person***

***Minimum 100 Adult Guests Required***

***Special Friday/Sunday packages does not apply to holiday weekends***

*All food and beverage subject to N.Y. State Sales Tax and 20% Service Charge*

*The recommended Maitre 'D' Gratuity is between \$250 and \$400.*