

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

The banquet package includes the following:

*Five hour reception
Full service open bar including assorted wine and beer
Champagne Toast
Wine service throughout dinner
Cocktail Hour to include Stationary items
& an assortment of Butler Style Hors d'oeuvres
Four course served meal
Tiered Wedding Cake
Platters of Chocolate Dipped Strawberries and Cannoli's &
Ice Cream Sundae Bar*

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

*Choice of Linen Overlays & Napkins Colors
Directional Cards & Place Seating Cards*

Private Bridal Room

Maitre 'D to direct your reception

**100 Adult guests required to receive the flower or shuttle credit*

COCKTAIL HOUR

Stationary Platters

Please select four (4)

Fresh Garden Crudité with Dip

International Cheese Board

Fresh Fruit Display

Bruschetta & Hummus presented with Grilled Pita Triangles & Crostini

Cold Antipasto

Tomato & Mozzarella Platter laced with Virgin Basil Oil

Grilled Vegetable Platter topped with Feta Cheese

Additional Platters Available

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

HOT SELECTIONS

Please select two (2)

Pasta

Cheese Tortellini

Penne Pasta

Farfalle

Cheese Ravioli

Cavatelli

Rigatoni

Macaroni & Cheese (Add Lump Crabmeat, Shrimp, Lobster or Pulled Pork for an additional charge)

Warm Artichoke and Spinach Dip

Meatballs - Italian Style, Swedish or Sweet and Sour

Jamaican Jerk Chicken with Sweet Plantains

Eggplant Rollatine

Sausage & Peppers

Shepherd's Pie

Chicken & Dumplings

BBQ Pulled Pork served with Cole Slaw and Mini Brioche Rolls

Choice of Sauce

Vodka

Pesto Cream

Marinara

Alfredo

Garlic & Oil

Roasted Garlic & Cracked Peppercorn

SPECIALTY ITEMS

Please select two (2)

Hummus with Toasted Pita

Guacamole with Corn Tortilla Chips

Homemade Potato Gaufrettes with Dip

Cajun Shrimp Salad

Spicy Black Bean Dip with Chorizo Crisps

Antipasto Skewer with Fresh Mozzarella

Sweet Potato Oven Fries with Avocado Dip

Poached Lemon Chicken Salad

Add Additional Items

Please see Wedding packet for a selection of specialty upgrades

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PASSED ITEMS

Please select seven (7) passed Hors d'oeuvres

COLD SELECTION

Smoked Salmon Canapé

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

Tomato Bruschetta

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

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 Red Onion Marmalade and Crème Fresh

Spanakopita

Malaysian Style Beef Satay

Chicken Satay Asparagus and Parmesan Wrapped Cigars

Mini Chicken Cordon Bleu

Sausage Risotto Balls

Asian Dumplings (Potstickers)

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

Mini BLT With Pork Belly

Wild Mushroom & Spinach Flatbread with Herb Boursin Cheese

BBQ Pulled Pork Flatbread topped with House Made Cole Slaw

Reuben Spring Rolls

Mini Reuben's

Irish Beer Battered Cod

Baby Lamb Lollipops (\$7.50 per person)

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

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

Jumbo Gulf Shrimp Cocktail served with Citrus Greens & Fire Roasted Tomato Cocktail Sauce

Fresh Fruit Plate

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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
Chicken with Choice of Sauce
(Marsala, Piccata, Francaise, Sweet Garlic & Wild Mushroom Cream Sauce OR Apple Brandy Sauce)
Stuffed Chicken Breast filled with Fontina Cheese and Spinach topped with a
Tomato Demi Glaze
Chicken Montrachet – Stuffed Chicken Breast filled with Boursin Cheese, Sundried Tomatoes, Walnuts & Herbs
Topped Tomato Demi Glaze
Stuffed Loin of Pork filled with an Apple and Walnut stuffing
Grilled Salmon with Sauce of choice
(Lemon Dill Butter, Citrus Balsamic Glaze OR Mango, Pineapple & Cucumber Relish)
Stuffed Filet of Sole with Vegetable OR Crabmeat Stuffing
Filet of Sole with Sauce of Choice
(Lemon Caper, Francaise, Mango Jalapeno Salsa)
Sliced Garlic & Thyme Oven Roasted Strip Loin
Sirloin Steak topped with Caramelized Onion & Chive Butter*

Specialty Entrees available for additional charge

*Oven Roasted Sliced Tenderloin of Beef - \$8 pp
Individual 8 oz. Filet Mignon Steak - \$10 pp
Roast Rib Eye of Beef with Natural Au Jus - \$8 pp
Herb Crusted Codfish Fillet – \$6 pp
Stuffed Shrimp with Crabmeat Wrapped With Bacon \$6pp
Breast of Duck - \$6 pp
Leg of Lamb - \$6pp*

Desserts

*Hand dipped Chocolate covered Strawberries & Cannoli's
Ice Cream Sundae Bar
Wedding Cake*

\$108.00 per person – Friday & Sunday w/ House Brand Liquor
\$115.00 per person ~ Saturday w/ House Brand Liquor
\$103.00 per person ~ Off Season November 15 ~ April 15 w/ House Brand Liquor
Top Shelf Liquor available \$10.00 per person

*All food and beverage subject to NY State Sales Tax and 20% House Service Charge
The recommended Maitre 'D' Gratuity is between \$300-500.
Saturday Minimum requirement 100 Adult Guests Friday and Sunday 75 Adult Guests*