



The Nyack Seaport



*A premier event facility
nestled on the historic Hudson River.*

Premier Stations Event Mitzvah

Includes:

- *Cocktail Reception*
- *Gourmet Assortment of Passed Hors d'Oeuvres*
- *Elaborate Cold Display*
- *Served First Course*
- *Challah for Moitze*
- *Choice of Teen Menu*
- *Selection of International Cooking Stations*
- *Mitzvah Cake*
- *Premium Brand Bar*
- *Premium House Linens*
- *Menu Cards, Escort Cards and Direction cards*
- *Valet Parking*

Nyack Seaport Grand Cocktail Reception

Our Chef's assortment of Gourmet Butler Style Passed Hors d' Oeuvres featuring

*Sliced Tenderloin on a Crostini with Garlic Aioli
Coconut Chicken
Asparagus Wrapped with Smoked Salmon
Goat Cheese Tartlets
Teriyaki Beef Tenderloin Brochettes
Bamboo Skewered Chicken with a Sweet Chili Thai Sauce
Franks en Croute
Crisp Potato Pancakes with Apple Sauce
Potato Dumplings
Assorted Vegetable Tempura*

Your Choice of Cold Stations

Mediterranean Style Display

Artistically displayed for your guests

Assorted Grilled Vegetables

*Grilled Portobello Mushrooms, Onions, Tri Color Peppers, Zucchini
With a Balsamic Glaze*

Imported and Domestic cheeses

Accompanied by Grape Clusters, Water Crackers and Toasted French bread

Thinly sliced Smoked Salmon

On decorative platters with Tomatoes, Onions and Dark Breads

Flaky Whitefish salad

Capers, chopped onions, and lemon wedges

Assorted Spreads

*Hummus, Babaganoush, and Spinach Artichoke Dip
With Toasted Pita Chips*

Fresh Seasonal Fruit

Assorted Melons, Tropical Fruits, Grapes and Berries

Italian Style Display

Artistically displayed for your guests

Assorted Grilled Vegetables

*Grilled Portobello Mushrooms, Onions, Tri Color Peppers, Zucchini
With a Balsamic Glaze*

Imported and Domestic cheeses

Accompanied by Grape Clusters, Water Crackers and Toasted French bread

Italian Antipasto

*Assortment of Air Dried Meats
Selection of Prosciutto, Pepperoni, Salami
Fresh Mozzarella and Tomato
Accompanied by Water Crackers and Toasted French bread*

Assorted Spreads

*Eggplant Caponata, Tomato and Basil Bruschetta and Black Olive Tapenade
Toasted French bread*

Fresh Seasonal Fruit

Assorted Melons, Tropical Fruits, Grapes and Berries

The Grand Reception

First Course Selections

Select One

Savory Artichoke & Mascarpone Cheese Crepe

*Served atop mixed green lettuces
with a vinaigrette dressing*

Goat Cheese "Cheesecake"

*Served over mixed green lettuces
Garnished with tomato-herb
vinaigrette*

Stuffed Ravioli

*Spinach, Wild Mushroom, or
Shrimp Stuffed Ravioli in a garlic
cream sauce*

Grilled Portobello Mushroom

*Served atop Baby Spinach
Grape Tomatoes, Red Onion,
Shaved Asia go and a
Balsamic vinaigrette*

Field Greens

*Crisp Apples, Candied Walnuts,
Bleu Cheese and Raspberry
Vinaigrette*

Orecchiette ala Porcini

*Pasta circles tossed with peas,
and a porcini mushroom cream
sauce*

Capellini Casaro

*Grilled Portobello Mushroom served
on a bed of cool angel hair pasta,
crisp romaine lettuce and a Caesar
dressing*

Seared Tuna

*Served atop Mixed Greens with a Soy
Ginger Dressing*

Fresh Mozzarella with Tomatoes and Roasted Peppers

With a Balsamic Glaze

Baby Spinach

*Topped With oven-roasted
pears, herbed croutons and a
mustard vinaigrette*

Traditional Caesar Salad

*With croutons and
Parmesan cheese*

Mixed Baby Greens

*Served with Toasted Walnuts,
Cranraisins, and Feta Cheese or
Crumbled Blue Cheese with a
Balsamic Vinaigrette*

Selection of 3 International Cooking Stations

Carving Station

Select 2 Roasts

*Asian marinated grilled Flank Steak with a hoi sin glaze
and Napa salad*

*Boneless roasted breast of Turkey served with Cranberry
Chutney and Pan Gravy*

*Traditional Corned Beef & Pastrami served with Dijon
Mustard and Party Breads*

*Barbecue Braised Brisket in our signature sauce
Whole Poached Salmon with Cucumbers and Dill*

Southwest Station

A Waiter will be Sautéing to order

Chicken and Beef Strips

Sautéed with Onions and Peppers

*Accompanied by Warm Flour Tortillas, Guacamole,
Sour Cream, Shredded Cheeses, Salsa and Chips*

Southern Barbecue Station

Braised Beef Brisket Carved to order

Pulled Chicken with mini rolls

Homemade Cole Slaw

Basket of Fresh Baked Corn Bread

Steak Diane Station

A waiter will prepare to order

*Tender Medallions of Filet dusted in flour and finished
in a Brandy Peppercorn Cream Sauce*

French Crepe Station

Attendants will prepare to order

An Array of

*Sweet and Savory Crepes cooked to order
Featuring Fruit and Vegetables fillings*

Trattoria Sauté

Select 2 Pasta's and Sauces

PASTAS

*Rigatoni ~ Penne ~ Tortellini
Cavatelli ~ Farfalle ~ Orzichette*

SAUCES

*Marinara ~ Pesto ~ Al a Vodka ~ Bolognese
Alfredo ~ Chicken and Broccoli*

Silver Chafers of Eggplant Rollatini

Mediterranean Falafel Station

*Traditional Falafel served with Hummus, Tehini,
Babaganoush, Tabouli Salad, Spicy Turkish Eggplant
Salad, Hot Sauce and Lemon Wedges
Served with warm Pita Bread and Assorted Blintzes*

Peking duck Station

Attendants will prepare to order

Julianne Breast of Duck

*Rolled With Threads of Cucumbers and Scallions
With Hoisin Sauce in a Moo Shu Pancake
Cold sesame noodles garnished with toasted sesame
seeds*

*Steamed dumplings in bamboo steamer baskets with
Szechwan soy glaze*

Heights of Asia Station

A Waiter will prepare to order

*House stir-fry with chicken and oriental vegetables
Cold sesame noodles garnished with toasted sesame seeds
Assorted steamed dumplings in bamboo steamer
With Szechwan soy glaze*

Smashed Potato Station

Creamy Mashed Yukon Gold & Sweet Potatoes

Served in Martini Glasses with Assorted Toppings

Cheddar Cheese, Parmesan Cheese, Garlic,

Sautéed Mushrooms and Onions, Chives, Sour Cream

Dessert

An assortment of Cakes, Cookies, and Miniature Sweets

OR

Served Dessert

Coffee and Tea Service

Beverage Selections

Premium Brand Bar

Stolichnaya Vodka, Absolute Vodka, Jose Cuervo Tequila, Dewar's White, Canadian Club, Seagram's 7, Jameson, Johnny Walker Red, Jack Daniels, Southern Comfort, Beefeater Gin, Tanqueray Gin, Bombay Dry Gin, Bombay Sapphire Gin, Bacardi Superior, Malibu, Captain Morgan Spiced Rum, Campari, Sweet and Dry Vermouth,

Banquet Red and White Wines

Imported and Domestic Beers

Soft Drinks, Assorted Juices and Mixes

Cabernet, Chardonnay, Pinot Grigio and White Zinfandel

This wine selection may change according to the availability of specific vintages

Upgraded wines may also be selection from our full wine list at time of event

You may also upgrade your open bar selection to an

Ultra Premium Open Bar for your event

Nyack Seaport Teens Menu

Hors d'oeuvres

Choice of Four Served in Chafing Dishes

- ◆ Boneless Buffalo wings w/blue cheese dressing◆
- ◆ Mozzarella sticks w/marinara sauce ◆ Mac and Cheese Bites ◆
- ◆ Mini burgers ◆ Pigs in a blanket with mustard ◆ Chicken Kebabs ◆
- ◆ Fruit Salad ◆ Pizza Bagels ◆ French Toast Sticks ◆
- ◆ Mini Egg Rolls ◆ Loaded Potato Skins ◆

Buffet Dinner

Select One

The All American

Sliced Tenderloin ~ Mac and Cheese
French Fries ~ Chicken Fingers
Tossed Salad

The Grill

- ◆ Garden Salad ◆ Mini Knishes ◆
- ◆ Hamburgers and Cheeseburgers ◆
- ◆ Onion Rings ◆ Hot Dogs◆

Little Italy

Tossed Caesar Salad ~ Garlic Bread
Chicken Parmesan ~ Penne with Marinara Sauce
Sliced Steak ~ Fried Ravioli

Chinatown

Tossed Salad with mandarin oranges and
crispy noodles
Egg Rolls ~ Chicken or Beef with Broccoli ~
Cold Sesame Noodles

Dessert

Sweets and Treats

Assortment of Ice Cream Bars
Homemade Chocolate Chip, Sugar and
Oatmeal Raisin Cookies
Brownies and Blondie's

Serendipity

Vanilla and Chocolate Ice Cream
With Assorted Toppings
(Sprinkles, Chocolate Sauce, Whipped Cream,
Shredded Coconuts, Mini Chocolate Chips,
Crushed Oreos, or Heath bar Crunch)
Waffle Station: Additional \$5.00 per Teen

Teen Bar

Lemonade, Iced Tea, Soda, s and
"Mocktails" virgin pina coladas Shirly Temples

