Eat, Drink and Be Married
The Stations Wedding

Includes:

- One Hour Cocktail Reception
- Gourmet Assortment of Passed Hors d'Oeuvres
- Elaborate Cold Display
- Four Hour Reception
- Served First Course
- Champagne Toast
- Selection of International Cooking Stations
- Wedding Cake and Dessert Station
- Premium Brand Bar
- Bridal Suite with Champagne
- Premium House Linens
- Escort Cards and Direction cards
- Valet Parking

Nyack Seaport
Grand Cocktail Reception

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

Shrimp Cocktail Served with Cocktail Sauce
Coconut Shrimp and Chicken
Chefs Selection of Soup Shooters
Bacon Wrapped Scallops
Italian Style Meatballs
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

Elegant Cold Delicacies
Artistically displayed for your guests

Assorted Grilled Vegetables
Grilled 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

Let's Eat!!
First Course Selections
Select One
A served first course is suggested to allow time for your formalities

Hudson Salad
Field Greens with Feta Cheese, Toasted Walnuts, Oven Dried Cranberries
Oven Pomegranate Vinaigrette

Fresh Mozzarella Tomatoes and Roasted Peppers
With a Balsamic Glaze

Seaport Salad
Mixed Baby Greens with Oven Dried Cranberries, Candied Walnuts
Cider Vinaigrette

Grilled Portobello Mushroom
Served atop Field Greens with Grape Tomatoes, Red Onion
Shaved Parmesan and a Balsamic vinaigrette

Let's Eat!!
Selection of Four International Cooking Stations

Carving Station
Select 2 Roasts
Asian marinated grilled Flank Steak with a hoi sin glaze
Boneless roasted breast of Turkey served with Cranberry
Chutney and Pan Gravy
Traditional Corned Beef served with Dijon Mustard and
Party Breads
Oven Roasted Leg of Lamb with Herbs de Province and a
Mint Coulis
Roast Loin of Pork with Savory Jus
Barbecue Braised Brisket in our Signature Sauce

Trattoria Sauté
Select 2
PASTAS
Rigatoni ~ Penne ~ Tortellini
Cavatelli ~ Farfalle ~ Orrichette
SAUCES
Marinara ~ Pesto ~ Al a Vodka ~ Bolognese
Alfredo ~ Sausage and Broccoli Rabe
Accompanied by Parmesan Cheese and
Toasted Garlic Italian Bread
Choice of
Eggplant Rollatini or Silver chafer of Mussels
Fried Calamari (additional $4.00 per person)

Southwest Station
Attendants will sauté to order

Chicken and Beef Strips
Sautéed with Onions and Peppers
Accompanied by Warm Flour Tortillas,
Guacamole, Sour Cream, Shredded Cheeses, Salsa
and Chips

Heights of Asia Station
Attendants will sauté to order

House stir-fry with chicken and oriental vegetables
Cold sesame noodles garnished with toasted sesame seeds
Assorted steamed dumplings in bamboo steamer baskets
With Szechwan soy glaze
**Artistically displayed platters of sushi rolls are also
available for $5.00 per person

The Pizza Shop
Assorted Flat Bread Pizza's and Calzones
Accompanied by Parsley, Red Pepper, Parmesan Cheese, Garlic
Silver Chafer of Homemade Baked Ziti with Ricotta and
Mozzarella Cheese

The Classic New Yorker
Corned Beef and Pastrami Carved to Order with
Dark Breads
And the Classic Accoutrements
All Beef Hotdogs on a Roller with Sautéed Onions
and Sauerkraut
Silver Chafer of Split Knishes
Hot Pretzels

Yakitori Grilling Station
Attendants will prepare to order

Chicken/Beef/Shrimp Grilled to Order
Hoisin, Ginger and Peanut Dipping Sauces
Silver Chafer of Fried Rice
Cold sesame noodles garnished with toasted sesame seeds
Steamed dumplings and Shu Mai in bamboo steamer baskets
with Szechwan soy glaze

Scampi Sauté Station
Attendants will sauté to order

Shrimp, Crab, Scallops & Chicken
Sautéed to order in a Garlic Wine Sauce
Accompanied by White Rice

Southern Barbecue Station
Braised Beef Brisket Carved to order
Pulled Pork with mini rolls
Homestyle Mac and Cheese
Homemade Cole Slaw
Basket of Fresh Baked Corn Bread

All American Grill
Sliders Grilled to order
All Beef Hot-Dogs on a Griddle
Silver Chafer of French Fries and Onion Rings
Sautéed Onions, Ketchup, Cheese Sauce,
Gravy, Lettuce, Tomato, Mustard and
Sauerkraut

Smashed Potato Station
Creamy Mashed Yukon Gold & Sweet Potatoes
Served in Martini Glasses with Assorted Toppings
Bacon, Cheddar Cheese, Parmesan Cheese, Garlic,
Sautéed Mushrooms and Onions, Chives, Sour Cream

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

The Nyack Seaport can customize all stations to meet you needs

Dessert station
Wedding Cake
Baked to your Specifications will be served to your guests

Dessert Station
An assortment of Cakes, Cookies, and Miniature Sweets

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