



The Nyack Seaport



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

Mitzvah Celebration Package

Includes:

- *Cocktail Reception*
- *Gourmet Assortment of Passed Hors d'Oeuvres*
- *Elegant Cold Display*
- *Challah for Moitze*
- *Three Course Sit-Down Lunch*
- *Choice of Three Entrée Selections*
- *Unlimited Beer and Wine*
- *Mitzvah Cake*
- *Choice of Teen Menu*
- *Premium Linens*
- *Escort Cards, Direction Cards and Menu Cards*
- *Valet Parking*

Nyack Seaport Cocktail Reception

Chef's Assortment of Butler Style Passed Hors d' Oeuvres which may include:

*Sliced Tenderloin on a Crostini with Garlic Aioli
Asparagus wrapped with Smoked Salmon
Coconut Chicken~ Brie and Raspberry Wrapped in Phyllo
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
Vegetable Filled Mushroom Caps*

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

Main Reception

First Course

Select One

Mixed Baby Greens

Oven Dried Cranberries, Candied Walnuts and Cider Vinaigrette

□

Hudson Salad

*Field Greens, Feta Cheese, Oven Dried Cranberries, Candied Walnuts
Pomegranate Vinaigrette*

□

Fresh Mozzarella with Tomatoes and Roasted Red Peppers

With a Balsamic Glaze

□

Grilled Portobello Mushroom

*Served atop Baby Field Greens
Shaved Parmesan Cheese, Grape Tomatoes, Red Onion
Balsamic vinaigrette*

□

Savory Artichoke and Mascarpone Cheese Crepe

Over Field Greens with a Tomato Herb Vinaigrette

□

Goat Cheese Gateau

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

□

Autumn Salad

*Bleu Cheese, Crisp Apples, Walnuts,
Oven Dried Cranberries, Raspberry Vinaigrette*

Entrees Selections

Please select one from each category

Poultry Selections

Wild Mushroom stuffed French Breasts of Chicken

In a Red Wine Demi Glace

□

Hudson Chicken

Filled with Spinach and Sundried Tomatoes

Mushroom Wine Sauce

□

French Breasts of Chicken

Stuffed with Cous Cous and served with a Shitake Mushroom Pan Gravy

Beef Selections

Roasted Shell Steak

With Brandy Peppercorn Sauce

□

Fire Grilled Rib Eye

Served with a demi glace

□

Classic Prime Rib of Beef

Au jus

□

Medallions of Beef

In a Shitake Mushroom Sauce

Seafood Selections

Filet of Salmon

Lemon Dill Sauce

□

Pan Seared Salmon

Served atop ginger and garlic caramelized carrots, topped with frizzled leeks

□

Horseradish Crusted Salmon or Tilapia

Served with a lemon Buerre Blanc

□

Additional Fish Selections are determined based on Seasonal Availability

Vegetarian Entrees are Always Available upon Request at No Additional Cost

All Entrees are served with potatoes and seasonal vegetables

Our Dessert Symphony Includes:

A Customized Mitzvah Cake

*A trio plate including Served with a your choice of
Two Sweet Desserts*

BAR PACKAGES

Unlimited Beer and Wine

Imported and Domestic Beers, Soft Drinks, Assorted Juices

Cabernet, Chardonnay, Pinot Grigio and White Zinfandel

**You may also upgrade your open bar selection to an Ultra Premium Open Bar for your event*

OR

Premium Brand Bar

Vodka

*Tito's, Stolichnaya Vodka, Smirnoff,
Raspberry, Vanilla, Orange, Citrus Flavored Vodkas*

Rum

Bacardi, Castillo Silver, Spiced Rum, Coconut Rum

Other

*Seagram's 7, Irish whiskey, Beefeater, Tangueray, Dewar's,
Jack Daniels, Jim Beam, John Barr Red & Black Label*

White and Gold Mexican Tequila

Variety of Cordials and Mixing Liquors

Bud, Bud Light, Corona

Cabernet, Chardonnay, Pinot Grigio and White Zinfandel

Soft Drinks, Assorted Juices and Mixers

**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

- ◆ Tossed Salad◆ Sliced Steak◆
- ◆ Mac and Cheese◆ French Fries◆ Chicken Fingers◆

The Grill

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

Little Italy

- ◆ Tossed Caesar Salad◆ Garlic Bread◆
- ◆ Sliced Steak◆ Chicken Parmesan◆
- ◆ Penne Marinara Sauce◆ Fried Ravioli◆

Chinatown

- ◆ Tossed Salad◆ Egg Rolls◆ Beef with Broccoli◆
- ◆ Sweet and Sour Chicken◆ Cold Sesame Noodles

Dessert

Select One

Sweets and Treats

- ◆ Assortment of Ice Cream Bars◆
- ◆ Homemade Chocolate Chip Cookies◆
- ◆ Brownies◆

Serendipity Sundae Bar

Vanilla and Chocolate Ice Cream

With Assorted Toppings

(Sprinkles, Chocolate Sauce, Whipped Cream,
Shredded Coconuts, Mini Chocolate Chips, Crushed Oreos,
Heath bar Crunch)

Waffle Station: Additional \$5.00 per Teen

Teen Bar

Soda, Iced Tea

"Mocktails" Virgin Pina Coladas and Daiquiris

THE NYACK SEAPORT REQUIRES THE HIRING OF TEEN SUPERVISORS
1 SUPERVISOR PER 25 CHILDREN
\$125.00 EACH SUPERVISOR