



# *The Nyack Seaport*



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

## *Premier Mitzvah Package*

### *Includes:*

- *One Hour Cocktail Reception*
- *Gourmet Assortment of Passed Hors d'Oeuvres*
- *Elegant Cold Display*
- *Selection of Three Lavish Cocktail Stations*
- *Four Course Sit-Down Lunch or Dinner*
- *Challah for Moitze and Candles*
- *Choice of Three Entrees*
- *Choice of Teen Menu*
- *Mitzvah Cake and Dessert Symphony*
- *Premium Brand Bar*
- *Selection of House Premium Linens*
- *Escort Cards, Direction cards and Menu Cards*

# *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  
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  
Marinated Mushrooms and Artichokes  
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*

# Selection of Three 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*

## **The Classic New Yorker**

*Corned Beef and Pastrami Carved to Order  
with Dark Breads And the Classic Accoutrements*

*All Beef Hotdogs on a Roller*

*Sautéed Onions and Sauerkraut, Mustard and Ketchup*

*Silver Chafer of Split Knishes*

## **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 Chafer 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*

## **Steak Diane Station**

*A waiter will prepare to order*

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

# *The Grand Reception*

## *First Course Selections*

*Select One*

### *Savory Artichoke & Mascarpone Cheese Crepe*

*Served atop mixed green lettuces  
with a tomato herb vinaigrette*

### *Goat Cheese "Cheesecake"*

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

### *Stuffed Ravioli*

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

### *Grilled Portobello Mushroom*

*Served atop Field Greens  
Grape Tomatoes, Red Onion,  
Shaved Asparagus and a  
Balsamic vinaigrette*

### *Autumn Salad*

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

### *Field Greens*

*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,  
Oven dried Cranberries, and Feta  
Cheese or Crumbled Blue Cheese  
with a Balsamic Vinaigrette*

## *Second Course*

### *Intermezzo*

*Mango or Lemon Sorbetto served with a splash of Champagne and Fresh Mint*

## *Main Course Selections*

*Please select one from each category  
All Entrées are served with your choice of vegetables, wild rice or potato*

### *Poultry Selections*

***Nyack Seaport Chicken***  
*Breast of Chicken Filled with  
Creamy Boursin Cheese and Spinach  
Sherry Cream Sauce*

***French Breast of Chicken***  
*Filled with your choice of  
Cous Cous or Mushroom Duxelle  
Wild Mushroom Pan Gravy*

***Pastry Wrapped Chicken***  
*Breast of Chicken  
Filled with apples and herbs  
Lush champagne sauce*

***Chicken Roulade***  
*Filled with Spinach and  
Sundried tomatoes  
Maderia Wine Sauce*

### *Beef Selections*

***Medallion of Shell Steak and Grilled Chicken***  
*Shitake Mushroom Sauce*

***Roasted Twin Medallions of Shell Steak***  
*Brandy Peppercorn Sauce*

***Herb Rubbed Prime Rib of Beef***  
*Classic au jus*

***Fire Grilled New York Strip Steak***  
*Merlot Demi glace*

***Grilled Rib Eye***  
*Sautéed Mushrooms and Onions  
Demi Glace*

***Sliced Chateau Briand***  
*Merlot Demi Glace  
Additional \$5.00 per person*

### *Seafood Selections*

***Pan Seared Salmon***  
*Served atop ginger and garlic caramelized  
carrots and topped with frizzled leeks*

***Horseradish or Pistachio  
Crusted Salmon***  
*Lemon Buerre Blanc*

***Filet of Salmon***  
*You're Choice of  
Teriyaki glazed or  
With a Creamy Lemon Dill Sauce*

***Tilapia***  
***Horseradish or Oreganata Style***  
*Lemon Buerre Blanc*

# *Our Dessert Symphony Includes:*

## *A Customized Mitzvah Cake*

*Accompanied by a*

*Served with a French Vanilla Ice Cream and your choice of:*

*Warm Apple Dumpling*

*Caramel Swirl and Whipped Cream*

*Challah Bread Pudding*

*Caramel Sauce and Whipped Cream*

*Chocolate Crepe*

*Raspberry Sauce and Whipped Cream*

*Coffee and Tea Service*

## *Beverage Selections*

*Premium Brand Bar*

*Vodka*

*Stolichnaya Vodka, Absolute 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*

*Imported and Domestic Beers, Soft Drinks, Assorted Juices and Mixers*

*Cabernet, Chardonnay, Pinot Grigio and White Zinfandel*

*\*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 Colodas and Daiquiris

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