



Harbor Links

# Silver Wedding Gala Menu



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## PRICING

Please Contact Our Banquet Sales Manager for Current Pricing and Minimums

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**\*\*All Pricing is Subject to NYS Sales Tax + 20% Administrative Fee\*\***

## COCKTAIL HOUR:

### Butler Style Passed Hors d'Oeuvres (Choose 4)

#### HOT

- Beef Empanada
- Margherita Flatbread
- Individual Beef Wellington
- Fried Dill Pickles
- Beef Kabobs and Vegetable Kabobs
- Swedish Meatballs
- Potato Puffs
- Assorted Mini Quiche
- Tempura Vegetables
- Jalapeño Poppers
- BBQ Pulled Pork Biscuits
- Buffalo Chicken Spring Rolls
- Macaroni and Cheese Bites
- Spanakopita
- Franks en Croute

#### Cold

- Caramelized Goat Cheese Vol-Au-Vent w/Raisins
- Seared Tuna w/ Ginger Wasabi
- Fruit Kabobs
- Bruschetta
- Prosciutto Wrapped Melon



### Globally-Themed Captain Stations (Choose 2)

#### Pan Asian

Dim Sum, Egg Rolls, Spring Rolls, Thai Noodle Salad, Fried Rice and Dumplings with Assorted Dipping Sauces. Add Peking Duck (+\$4pp) (*Duck, Mandarin Oranges, Mushrooms, Onions, Peppers Served with Hoisin Sauce*)

#### Jewels of the Mediterranean

Beef/Lamb and Chicken Gyro served with Pita Bread, Tzatziki Sauce, Feta Cheese, Stuffed Grape Leaves, Two Types of Humus and Spanakopita

#### South of the Border

Grilled Chicken or Skirt Steak and Ground Beef served with Hard/Soft Tortilla, Diced Tomatoes, Shredded Lettuce, Chopped Onions, Sweet Peppers, Jalapenos, Guacamole, Sour Cream and Salsa

### Mash Potato Bar

Regular and Sweet Mashed Potatoes served with Broccoli, American Caviar, Sour Cream, Scallions, Bacon Bits, Shredded Cheese, Roasted Garlic, Gorgonzola Cheese and Horseradish

### Touch of Asia

Served Wok Style: Chicken with Cashews, Broccoli, Teriyaki Beef, Fried Rice, Mushrooms, Water Chestnuts and Hoisin Sauce (Served in Takeout Containers)

### Slider Station

Beef (Plain and Cheese), Chicken, and Crab Cakes Sliders

### Coney Island Delight

Nathan's Style Hot Dogs with Chili, Cheese Sauce, Relish, Onions, Sauerkraut and Mustard. Soft Pretzel Station and Old Fashion Cotton Candy

### Little Italy

Farfalle and Penne Pasta Cooked to Order. Choose Two Sauces (Pomodoro, Bolognese, Roasted Garlic and Oil, Primavera, Pesto, Ala Vodka or Alfredo). Served with Homemade Garlic Bread

## THE CARVING BOARD (Choose 1)

Roasted Tom Turkey with Cranberry Relish  
Pastrami or Corned Beef with Stone Ground Mustard  
Stuffed Loin of Pork with Apples and Raisins  
Aged London broil  
Glazed Ham with Brown Sugar Reduction  
Filet Mignon (+\$6pp)

## AN ELEGANT ARRAY OF EXQUISITE ARRANGEMENTS

Vegetable Crudités with Bleu Cheese and Ranch Dressing  
Grilled Vegetables Drizzled with Aged Balsamic  
Platter of Imported Olives  
A platter of Smoked Gravlax accompanied by: Hard Boiled Eggs,  
Diced Red Onions and Capers Served with Lemon Wedges and Black Bread  
An Array of Seasonal Fruits  
Imported Cheese Selections Made to Crumble, Slice or Spread:  
Provolone, Pepper Jack, Boursin, Danish Bleu, French Brie, Jarlsberg and Wisconsin  
Cheddar all served alongside Carr Crackers, Flatbreads, and Bread Sticks  
A Platter of Homemade Mozzarella & Tomatoes accompanied by:  
Capicola and Soppressata, Prosciutto, Stuffed Cherry Peppers and Marinated Mushrooms

## DINNER RECEPTION

### First Course

Penne Ala Vodka or Marinara

Melon with Prosciutto

Beefsteak Tomato and Mozzarella with Arugula Pesto

Tri Color Arugula Salad with Radicchio, Endive, Shaved Parmesan and Balsamic Vinaigrette

Baby Spinach Salad with Berries, Goat Cheese and Raspberry Vinaigrette OR

Pancetta, Onions, and Lemon Vinaigrette

Links Tower - Portobello, Beef Steak Tomato, Grilled Eggplant, Mozzarella and Balsamic Reduction

Field Greens Salad - Gorgonzola, Bing Cherries, Toasted Walnuts and Cherry Vinaigrette

Classic Caesar Salad

### Main Course: Served with Vegetable and Potato Du Jour (Choose 3)

Rib Eye with Maitre'd Butter

Pork Loin Chop with Apple Chutney

Chicken: Marsala, Francaise or Picatta

Salmon: Dijon Sauce, Champagne Dill Sauce or Cucumber Tomato Salsa

Tilapia: Parmesan Crusted or Pecan Crusted with Mango Salsa

Baked Portobello Mushroom: Stuffed with Spinach and Mozzarella on Sweet Pepper Salad or

Goat Cheese, Pine Nuts and Raisins

Stuffed Chicken: Wild Rice, Apricot and Citrus Cream or Spinach, Mozzarella & Mushroom with

Tarragon Cream Sauce or Figs, Prosciutto and Cabernet Demi

### DESSERT COURSE:

#### A Beautifully Decorated Occasion Cake Accompanied By a Delightful Dessert: (Choose 1)

Bananas Foster: Flambéed with Bananas, Butter, Brown Sugar, Dark Rum  
then Ignited and Placed over Vanilla Ice Cream.

Homemade Crepe Suzette: Flambéed with Butter, Caramelized Sugar,  
Mandarin Oranges and Orange Liquor

Vanilla and Chocolate Gelato with Raspberry Filling

Cappuccino Gelato

Tiramisu

### BEVERAGE ARRANGMENTS:

#### Liquors

Tito's, Stolichnaya, Smirnoff, Beefeater, Bacardi, Malibu Rum, Jose Cuervo, Dewar's, Seagram's 7,  
Seagram's VO, Jim Beam, Southern Comfort, Amaretto, Baileys, Peach Schnapps, Apricot Brandy

Ketel One, Stolichnaya Ohranj, Stolichnaya Vanilla, Stolichnaya Blueberry, Tanqueray,

Captain Morgan, Meyers Dark Rum, Johnnie Walker Red, Jack Daniels, Sambuca and Kahlua

#### Wines

House Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc and Chardonnay

#### Beers

Heineken, Coors Light, Budweiser, Bud Light and Corona

#### Non-Alcoholic

Sodas, Mixers, Juices, Water, Non-Alcoholic Beer, Coffee (Regular and Decaf) and Tea