

JUSTIN'S GRILL is proud to present:

FOUR HOUR WEDDING PACKAGE

For Your Special Day...

FOUR CONSECUTIVE HOURS OF HOUSE BRAND BAR

Consisting of: Vodka, Gin, Rum, Scotch, Whiskey, Bourbon
Cabernet Sauvignon, Chardonnay, White Zinfandel,
Regular & Light Beers, Assorted Soft Drinks & Mixers

Add Additional Hour

Additional \$3.00 per person

Upgrade to Premium

Additional \$6.00 per person

CHAMPAGNE TOAST

For All Guests

ANTIPASTO TABLE

A Beautiful Garnished Multilevel Display of Italian Specialties Consisting of:

Colorful Vegetable Crudités with Dipping Sauces,
Cascades of Red & White Grapes and Assorted Melons,
Marinated Wood Roasted Mushrooms, Bowls of Marinated and Plain Olives,
A Variety of Imported and Domestic Cheeses,
Warm Roasted Garlic Artichoke Spread, Bowls of Marinated Roasted Peppers,
Baskets of Assorted Pascale's Bakehouse Breads

Additional Antipasto Table Items:

Assorted Italian Salamis, Cappacola, and Prosciutto
Wood Grilled Vegetables with Balsamic Vinaigrette and Fresh Mozzarella
Mini Baguette Sandwiches with Premium Italian Meats, Bermuda Onion, and Roasted Peppers
\$1.50 per person per addition

SITDOWN MEAL SELECTIONS INCLUDE:

**All Entrées are Accompanied with your Choice of Soup or Salad
A Vegetable & Starch, Assorted Breads, & Freshly Brewed Coffee & Tea**

SALADS

House Salad

With Raspberry Vinaigrette Dressing
and Crumbled Blue Cheese

Caesar Salad

Romaine with Creamy Caesar Dressing,
Sliced Beefsteak Tomatoes and Crisp Herb Croutons

Baby Spinach Salad

With Gorgonzola, Bacon, Bermuda onion and Sherry Vinaigrette
(Additional \$.50 per person)

California Field Salad

Mixed Organic Baby Lettuces Dressed
With Aged Balsamic Vinegar and Extra Virgin Olive Oil,
Served with Goat Cheese Crostini and Edible Blossom
(Additional \$1.00 per person)

Bartlett Salad

Mixed Baby Greens, Wine Poached Pears, Candied Pecans
& Stilton Cheese, Served with a Champagne Vinaigrette
(Additional \$1.00 per person)

VEGETABLE

Broccoli and Cauliflower Florets

With Garlic Parsley Crumbs

Mixed Julienne Vegetables

Baby Carrots with Dill and Chives

Sautéed Green Beans

Grilled Italian Vegetables

Acorn Squash Baked with Brown Sugar

Roasted Tomato Stuffed

With Spinach Dijonnaise

Steamed Asparagus (Seasonal)

Stir Fried Snow Peas

With Multicolor Peppers

SOUP

Tortellini en Brodo

Savory Chicken Broth with Cheese Filled Pasta,
Spinach and Grated Pecorino Romano

Portobello Mushroom and Beef Soup

With Wild Rice

Butternut Squash Soup

Puree of Roasted Squash with Caramelized Shallots
And Diced Smoked Chicken Breast

Baked Potato Soup

Cream of Potato with Bacon, Cheddar Cheese & Scallions

Tortilla Chicken Soup

With Corn and Black Beans in a Southwest Flavored Broth
Garnished with Tri-Colored Tortilla Strips

Smoked Seafood Chowder

With Sweet Corn, Potatoes, Smoked
Shrimp & Haddock, New England Style
(Additional \$1.00 per person)

STARCH

Roasted Red Potatoes

With Herbs and Garlic

White and Wild Rice Pilaf

Yukon Gold Potatoes Lyonnaise

Roast Garlic Mashed Potatoes

White and Sweet Potatoes au Gratin

Three Cheese Potatoes Au Gratin

Saffron Rice Pilaf

Harvest Rice

White and Wild Rice Pilaf with Almonds
And Dried Cranberries

ENTRÉES

Vegetarian Lasagna -----	\$48.95
Grilled Italian Vegetables and Fresh Pasta Sheets Layered with Fresh Herbs, Four Cheeses and Tomato Sauce	
Vegetable Wellington -----	\$48.95
Grilled Italian Vegetables Layered with Spinach and Garlic Artichoke Pate in Puff Pastry, Served with Roasted Red Pepper Coulis	
New England Chicken Breast -----	\$49.95
Stuffed with Roasted Squash, Cornbread and Melted Leeks With a Spiced Cider Glaze	
Chicken Breast Florentine -----	\$49.95
Boneless Breast Stuffed with Spinach and Mushrooms Served with a Creamy Mornay Sauce	
Chicken Saltimbocca -----	\$52.95
Sautéed Boneless Breast Topped with Sage, Prosciutto and Provolone Served with a Mushroom Marsala Sauce	
Herb Roasted Lamb -----	\$52.95
Boneless Leg of Young Australian Lamb Rubbed with Minted Basil Pesto Served with Roasted Garlic and a Mint Demi Glaze	
Asian Pork Tenderloin -----	\$52.95
Marinated with Soy, Scallions and Whiskey Grilled and Served with Thai Peanut Sauce	
Boneless Prime Rib -----	\$55.95
With Madeira Sauce	
Roast Salmon -----	\$52.95
Thick Sliced Fillet Crusted with Fresh Herbs and Panko Crumbs Served with Fresh Basil Hollandaise	
Baked Cod Dijonnaise -----	\$51.95
Fillet Topped with Dijon Mustard, Sliced Tomatoes and Herb Breadcrumbs Baked in a Light Lemon Parmesan Cream	
Roasted Halibut -----	\$53.95
Pure White Alaskan Filet with a Sun Dried Tomato Tapenade Served with a Bouillabaisse Sauce	
Roast Tenderloin of Beef -----	\$58.95
Pair with Roasted Herb Crusted Salmon Add'l \$2.00 Or Grilled Marinated Shrimp Add'l \$3.00 Or Broiled Lobster Tail (4 oz) Market Price	
Roast Rack of Veal -----	\$59.95
Slow Roasted "Prime Rib" of Provimi Veal Served with a Green Peppercorn Tarragon Sauce	
Filet Mignon 8 oz -----	\$60.95
8oz. Center cut Filet Served with Béarnaise Sauce	

You May Offer Your Guest Two Selections and a Vegetarian Option

If You Would Like to Offer THREE Selections and a Vegetarian, an Additional \$1.00 per person Will be Added
In Addition to These Fine Selections, Our Wedding Professional Will Custom Design Menus For You and Your Guests

Prices do not include a 19% Service Charge and 8% NYS Sales Tax.
All prices are subject to change.

BUFFET I

SALADS

(Choose Two)

Mixed Green Salad

With Garden Vegetables
Balsamic Vinaigrette and Ranch Dressing

Caesar Salad

Romaine with Creamy Caesar Dressing

Crisp Oriental Vegetable Salad

With a Soy Ginger Dressing

Sliced Tomatoes and Fresh Mozzarella

Drizzled with Basil Vinaigrette

Freshly Cut Tropical Fruit Salad

VEGETABLES

(Choose One)

Grilled Italian Vegetables

Brushed With Extra Virgin Olive Oil

Mixed Julienne Vegetables

Baby Carrots with Dill and Chives

Sautéed Green Beans

Broccoli and Cauliflower Florets

With Garlic Parsley Crumbs

Acorn Squash Baked with Brown Sugar

Stir Fried Snow Peas with Multicolor Peppers

PASTA

(Choose One)

Creamy Tomato Vodka Sauce

Alfredo Sauce

Primavera

Served with Fresh Vegetables in Broth

Bolognese

Beef, Veal & Pork Ragu,
Slowly Simmered with Roma Tomatoes
And Fresh Herbs

Vegetarian Lasagna

With Spinach, Four Cheeses
Tomato Sauce and Fresh Herbs

STARCH

(Choose One)

Roasted Potatoes

With Garlic and Rosemary

Roast Garlic Mashed Potatoes

White and Sweet Potatoes Lyonnaise

Three Cheese Potato Au Gratin

Saffron Rice Pilaf

White and Sweet Potatoes Mashed

Harvest Rice

White and Wild Rice Pilaf
With Almonds and Dried Cranberries

ENTRÉE

(Choose Two)

Top Round of Beef

Served with Au Jus

Roast Breast of Turkey

With Home-Style Pan Gravy

Boneless Chicken Breast

Stuffed with Spinach, Mushrooms
And Champagne Cheese Sauce

Baked Sugar Cured Ham

Served with Pineapple Orange Glaze

Marinated Pork Loin

Rubbed with Southwestern Spices
Served with Au Jus

Pascale Bakehouse Freshly Baked Rolls & Assorted Breads

Served with Whipped Butter

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Freshly Brewed Regular & Decaffeinated Coffee & Tea

\$52.95

Add:

Prime Rib Carved

Additional \$2.00
Per Person

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BUFFET II

**Baby Lettuces with Poached Pear, Stilton and Candied Pecans
Tossed with Champagne Vinaigrette**
(Served First)

Platters of Sliced Melons and Berries

Sliced Tomatoes and Fresh Mozzarella
Drizzled with Basil Vinaigrette

Grilled Italian Vegetables
Drizzled with Balsamic Vinaigrette

Three Cheese Potatoes Au Gratin

Pasta Tossed with Creamy Vodka Sauce
Served with Grated Parmesan Cheese

Grilled Salmon
With Dill Radish Butter Sauce

Chicken Saltimbocca
Sautéed Boneless Breast Topped with Sage, Prosciutto and Provolone;
Mushroom Marsala Sauce

Roast Tenderloin of Beef
With Madeira Sauce
(Carved to Order)

Pascale Bakehouse Breads & Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee & Tea

\$59.95

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STATIONS

Antipasto Table

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PASTA STATION

All Served with Freshly Grated Reggiano Parmesan

Choice of Sauce

(Choose Two)

Pesto, Primavera, Alfredo, Bolognese, Carbonara,
Creamy Tomato Vodka, **OR** Spicy Plum Tomato

Choice of Pasta

(Choose Two)

Penne, Fusilli, Farfalle, Radiatore, Tortellini*, Ravioli*

(*Additional Price)

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Wood Grilled Italian Vegetables

With Balsamic Vinaigrette & Fresh Mozzarella

ULTIMATE SALAD STATION

Baby Spinach & Mixed Greens

Toppings To Include:

Onions, Roasted Red Peppers, Kalamata Olives,
Chopped Egg, Shredded Cheddar Cheese,
Crumbled Blue Cheese, Feta Cheese, Pine Nuts,
Toasted Almonds, Mandarin Oranges, Tomatoes,
Cucumbers, Assorted Dressings

Add Chicken To Station:

Additional \$2.00 per person

Add Shrimp To Station:

Additional \$4.00 per person

MASHED POTATO BAR

Served in Martini Glasses

Toppings to Include:

Gravy, Sour Cream, Bacon, Scallions and
Cheddar Cheese

Add Sweet Potatoes

Additional \$1.50 pp

Toppings to Include:

Brown Sugar, Cinnamon, Candied Pecans

CARVING STATION

All Our Premium Meats are Hand Carved to Order
And Served with a Selection of Sauces

Slow Roasted Breast of Carolina Turkey

~&~

Korean Marinated Flank Steak

Upgrade to:

Roast Tenderloin of Angus Beef
(Additional \$4.00 per person)

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Pascale Bakehouse Freshly Baked Rolls & Assorted Breads

With Whipped Butter

\$62.95