



*Doral Arrowwood*  
*A Wedding to Remember*

## **THE COCKTAIL HOUR**

### ***A Five-Hour Bar Featuring Name Brand Liquors***

*Jack Daniels, Canadian Club, Dewars Scotch, Absolut Vodka, Beefeater Gin, Cuervo Tequila, Bacardi Rum, Red, White & White Zinfandel House Wines, Heineken, Amstel Lite, Sparkling Waters, Assorted Soft Drinks & Mixers*

*Beautifully Decorated Display of International and Domestic Cheeses with Mini Rye Bread and Cocktail Crackers*

### ***Your Choice of One of the Following Stations:***

#### **Pasta Station:**

*(Please select two of the following)*

*Penne a la Vodka, Pink Tomato Vodka Sauce, Sautéed Onions and Sweet Peas  
Orrechiette "Tuscan Style" with Italian Sausage, Broccoli Rabe and Roasted Peppers  
Semolina Penne Pasta with Bolognese Sauce, Plum Tomatoes*

*Bow Tie Pasta tossed with Pesto, Sautéed Crimini Mushrooms and Asparagus tips  
Three Cheese Tortellini with Light Creamy Cheese Sauce, Roasted Zucchini and Sun dried Tomatoes*

*In addition to:*

*Focaccia Bread, Garlic Bread and Grissini Bread Sticks  
Slow Roasted Red and Yellow Peppers and Grated Reggiano Parmesan*

#### **Carving Station**

*(Select One)*

*Roasted Vermont Turkey Breast with Cranberry-Orange Relish, Natural Gravy and Cocktail Breads  
Bone-In Virginia Ham with Honey Apple Glaze, Assorted Mustards and Cocktail Breads  
Corned Brisket of Beef with Assorted Mustards and Mini Rye Bread  
Oven Roasted Beef Tenderloin with Sauce Béarnaise  
Asian Cured Graved Lox with Sweet Maple Mustard*

*Accompanied by:*

*Classic Caesar Salad, Pita Chips and Chick Pea Hummus  
Sweet Potato Steak Fries glazed in Maple Syrup and Sliced Almonds*

#### **Upgrades available:**

*Black Olive Crusted Roasted Rack of Native Lamb with Natural Au Jus*

***\$19.50 Per Person Supplement***

#### **Hummus-Tapas-Mediterranean Station**

*Seared Tuna Display with Seaweed Salad*

*Seared Scallops with Avocados, Roasted Pimentos*

*Hummus, Baba Ghanoush, Manchego Cheese, Goat Cheese, Marinated Green & Black Olive Tepanade,  
Pico De Gallo, Corn Chips, Pita Chips, and Flat Breads, Israeli Couscous with Marcona Almonds,  
Dried Fruits and Edamame Beans*

***\* Sevruga and Beluga Caviar Available at Market Price \****

***\*\* Ice Carving Available Upon Request \*\****

*Chef's Selections of Canapés and Hot Hors D'Oeuvres,  
which are Butler Passed Throughout Your Cocktail Reception*

## **CANAPÉS**

*Pinwheel of Scottish Smoked Salmon with Roasted Yellow Pepper and Chives*  
*Seared Barbeque Tuna with Pineapple on a Skewer*  
*Cherry Tomatoes and Mozzarella with Fresh Basil*  
*Belgium Endive with Lobster Salad*  
*Pepper Crusted Sirloin on Toasted Baguette*  
*Cajun Spiced Shrimp on a Skewer*  
*Lobster on Potato Crisp with Dill*  
*Water Melon Dominos with Gorgonzola and Balsamic Reduction*  
*Smoked Norwegian Salmon on Pita Points*  
*Mozzarella and Plum Tomato on Sweet Basil Crouton*  
*Mini BLTs with Avocado and Lobster Salad*  
*Yellow Fin Tuna Tartar on a Crisp Tortilla Chip*  
*Prosciutto di Parma wrapped Grissini Break Stick*  
*Tuna Roll or California Roll*  
*Vegetable Ratatouille in a Savoury Pastry Shell*

## **HOT HORS D'OEUVRES**

*Duck Spring Rolls with Citrus Glaze*  
*Oriental Meatballs with Toasted Sesame Seeds*  
*Mini Ruben Sandwiches*  
*Mediterranean Risotto Balls with Saffron Tomato Coulis*  
*Coconut Shrimp with Fruit Chutney*  
*Crisp Sesame Chicken with Honey Mustard Sauce*  
*Vegetable Quesadilla*  
*Franks in a Blanket with Dijon Mustard*  
*Lobster Macaroni & Cheese*  
*Sweet Sausage, Roasted Peppers and Smoked Mozzarella Wrapped in Puff Pastry*  
*Lemon Thyme Chicken Brochettes*  
*Crab Cakes with Avocado Sauce*  
*Portobello Fries with Balsamic Aioli*  
*Potato Pancakes with Chive Sour Cream*  
*Breaded Stuffed Mushrooms with Prosciutto and Boursin Cheese*  
*Crispy Asian Duck Wings in a Thai Chili Sauce*  
*Mahi Mahi Sate in a Sesame Ginger Sauce*

## **DINNER MENU**

*Champagne Toast  
Wine Service throughout Dinner*

### **APPETIZERS & SOUPS**

*(Selection of One)*

*Fresh Mozzarella Cheese with Red and Yellow Tomatoes and Balsamic Reduction*

*Creamy Shrimp & Lobster Bisque with Cognac*

*Chicken Consommé with Brounoise of Vegetables*

*Ragout of Wild Mushrooms, Flambé of Brandy over Flaky Puff Pastry*

*Seared Sea Scallops with Wild Mushroom Risotto*

*Poached Salmon served cold with Horseradish Potato Salad and Lemon Caper Remoulade*

*Penne with Calamata Olives, Sun-dried Tomatoes, Broccoli Rabe and Tomato Basil Broth*

*Semolina Penne with Beef Bolognese, Portobello Mushrooms and Fresh Basil*

*Hickory Smoked Salmon stuffed with English Cucumber, Watercress, Red Onion  
Crème Fraiche Lemon Dressing*

*Mélange of Seafood with Lobster Coulis over a Flaky Puff Pastry*

*Cold Marinated Sea Scallops and Poached Jumbo Shrimp with Spicy Ratatouille Tomato Vinaigrette*

### **SALADS**

*(Selection of One)*

*Spinach, Endive with Crisp Pancetta, Blistered Grapes, Crumbled Gorgonzola  
Balsamic Vinaigrette*

*Classic Caesar Salad with Romaine Lettuce, Caesar Dressing, Herb Croutons  
Grated Romano Cheese*

*Baby Arugula and Frissee Lettuce with Pear Tomatoes and Warm Goat Cheese Crouton  
In Green Peppercorn Vinaigrette*

*Mesclun Greens with Seasonal Berries, Candied Pecans and Lemon Pepper Vinaigrette*

## **ENTREES**

**French Cut Breast of Chicken** Served with your Choice of the Following Preparation:

*Artichokes, Capers and Tomatoes in White Wine Reduction*

*Grilled Portobello Mushrooms, Roasted Red Peppers and  
Balsamic Pearl Onions in a Port Wine Demi Glaze*

**Pan Seared Chilean Sea Bass** with Whipped Potatoes, French Beans and  
Glazed Baby Carrots and Beurre Blanc

**Horseradish Potato Crusted Salmon** with Herb Basmati Rice,  
Sautéed Spinach and Baby Carrots, Dijon Mustard Beurre Blanc

**Baked Florida Red Snapper** with Fennel, Nicoise Olives, Roasted Plum Tomatoes,  
Basmati Rice and Vermouth Sauce

**Roast Prime Rib of Beef** with Roasted Red Bliss Potatoes, Green Bean Medley  
Natural Au Jus and Horseradish Sour Cream Sauce

**Grilled Filet Mignon** with Potato Gratin, Jumbo Asparagus and Baby Carrots with  
Balsamic Onions in a Mushroom Demi Glaze

**Grilled Filet Mignon** with Buttermilk Whipped Potatoes  
Gorgonzola Cheese Crust and Black Truffles, Port Wine Reduction

**Grilled Double Cut Lamb Chops** with Black Olives, Tomato and Butternut Squash Risotto  
Broccoli Floret Caramelized Onion Puff and Pinot Noir Reduction

### **COMBINATION PLATTERS**

**Seared Filet Mignon and Roasted Salmon Medallions** with Potato Gratin  
with Tomatoes, Artichokes and Capers in a Dijon Beurre Blanc

**Grilled Filet Mignon and Sautéed Jumbo Shrimp Provencal**  
with Goat Cheese Mashed Potatoes and Bean Medley

### ***Alternative Vegetarian Selections***

*Penne Pasta with Sun-dried Tomatoes, Peppers, Broccoli and Fine Julienne Vegetables  
with Extra Virgin Oil and Sautéed Garlic*

*Mélange of Grilled Vegetables with Low Fat Dressing*

## ***DESSERTS***

*Dark Velvety Chocolate Mousse in Black and White Tulipe Cup served with Raspberry Coulis*

*Fudgey, Flourless Chocolate Mocha Cake with Whipped Cream and Chocolate Sauce*

*Individual Apple Tart in Caramel with Cinnamon Ice Cream*

*Trio of Sorbet with Raspberry Sauce and Fresh Berries*

*Chocolate Hazelnut Dome with Macerated Berries*

*Mascarpone Lemon Torte with Grand Marnier Sauce*

*Traditional Tiramisu with Chocolate Sauce and Whipped Cream*

*White Chocolate Mousse with Fresh Seasonal Berries and Hazelnut Krokant*

*\* And \**

*Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee*

## **WEDDING CAKE**

*Beautifully Decorated Specialty Cake by our Award Winning Pastry Chef*

### **Wedding Cake Selections** *A beautifully Decorated Cake Prepared by our Pastry Chef*

#### Foundations

*Hazelnut Sponge Cake  
Chiffon Cake  
Carrot Cake  
Vanilla Sponge Cake  
Dark Chocolate Devils Food Cake*

#### Fillings

*Chocolate Mousse  
Hazelnut Cream  
Lemon Mousse  
Pastry Cream  
Raspberry Mousse  
Raspberry Preserve  
Bavarian Cream  
White Chocolate Mousse*

#### Finishing

*Cream Cheese Icing  
French Buttercream  
Rolled Fondant*

### **The Chefs Favorite Combinations**

*Hazelnut Sponge Cake with Raspberry Preserve and Mocha Mousse  
And Butter Cream Finish*

*Black and White Sponge Cake with Chocolate Rum Mousse Filling and Buttercream Finish*

*Vanilla Sponge Cake with Lemon Mousse Filling and Buttercream Finish*

## ***SPECIAL TOUCHES***

### *Deluxe Seafood Bar on Ice*

*Jumbo Gulf Shrimp - \$4.75 Per Piece*

*Alaska Snow Crab Claws - \$4.75 Per Piece*

*Little Neck Clams and Blue Point Oysters - \$3.25 Per Piece*

*Maine Lobster Medallions - \$5.00 Per Piece*

*Horseradish, Cocktail Sauce, Lemon Stars, and Lime Wedges*

### *Sushi Station*

*Assorted Sushi and Sashimi prepared to Order by a Sushi Chef*

***\$20.00 Per Person Supplement***

### *Sushi Display*

*Display of California Roll, Tuna Roll, Salmon Negiri and*

*Eel Rolls displayed in Bamboo Trays*

*With Pickled Ginger, Wasabi and Soy Sauce*

***\$15.00 Per Person Supplement***

### *Asian Station*

*Beef Stir Fry with Broccoli and Sesame Oil*

*Vegetable Stir Fry with Teriyaki Sauce and Crisp Low Mein Noodles*

*Egg Fried Rice, Steamed Edamame Pots*

*Miso Glazed Mahi Mahi Sates on Skewers over Cellophane Noodles*

*Steamed Vegetable Dumplings with Light Soy Dipping Sauce*

*Soba Noodle Salad with Crushed Peanuts, Mandarin Oranges and Wasabi Peas*

***\$15.00 Per Person Supplement***

### *New England Fish Station*

*A Display of Nova Scotia Salmon, Hickory Smoked Whitefish, Smoked Brook Trout*

*With Assorted Accompaniments, Toast Points,*

*White Fish Salad and Mini Pastrami Salmon Clubs*

***\$15.00 Per Person Supplement***

***SPECIAL TOUCHES (CONTINUED)***

*Caviar and Vodka*

*Caspian Sea Beluga, Osetra and Sevruga Presented in an Ice Sculpture Served with  
Blinis, Classical Garnish and Chilled Flavored Vodkas*

*Make Any Display Beautiful with an Ice Sculpture  
**Priced Upon Request***

*Assorted Petit Fours, Friandises and Chocolate Dipped Fruits and Berries  
**\$12.00 Per Plate Supplement***

*Cordial Station Offering a Variety of Premium After Dinner Liqueurs:  
Bailey's, Amaretto, B&B, Frangelico, Courvoisier,  
Grand Marnier, Kahlua, Hennessy, Sambuca*

***\$12.00 Per Person for (1) One Hour, \$4.00 Per Person for each additional ½ Hour or  
on Consumption at \$8.00 Per Cordial***

*All special touches are subject to a 20% service charge and N.Y.S. sales tax.*

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***Hours***

*Daytime Affairs Conclude by 5:00pm  
Evening Affairs Begin at 6:00pm or Later*