

DANFORDS SIGNATURE WEDDING MENU



This Five Hour Menu includes a
One Hour Cocktail Hour and a Four Hour Reception

INCLUDES THE FOLLOWING

Five Hours of Premium Open Bar

Maitre 'D

Bridal Attendant

Complimentary Overnight Stay in a VIP Suite for the Bride & Groom

Hospitality Room for the Bridal Party

White Glove Service

Hurricane Vase Centerpieces with Tapered Candles

Votive Candles on all Guest Tables and Cocktail Tables

White or Ivory Linen with Colored Napkin

Danfords Place Cards

Direction Cards for your Invitations

Coat Check (Seasonal)



ADDITIONAL SERVICES

On-Site Ceremony

Discounted Overnight Room Rates for your Guests

Valet Parking

COCKTAIL HOUR



Your guests will be greeted with

A BUTLER-PASSED CHAMPAGNE WELCOME

&

PREMIUM OPEN BAR

PREMIUM LIQUOR SELECTIONS

Absolut Vodka, Beefeater Gin, Bacardi, Captain Morgan
& Malibu Rum, Jose Cuervo Tequila, Seagram 7 Whiskey,
Dewars Scotch, Jack Daniels Bourbon, Vermouth,
Amaretto, Bailey's, Kahlua & Southern Comfort

PREMIUM WINE SELECTIONS

Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon, & White Zinfandel

PREMIUM BEER SELECTIONS

Budweiser, Bud Light, Corona, & Heineken

Assorted Diet & Regular Sodas

COLD PRESENTATION

ANTIPASTO DISPLAY

Marinated Olives & Pickled Vegetables, Sliced Air-Dried Beef & Salami, Grilled Artichokes in
Extra Virgin Olive Oil, Selection of Italian Cheeses & Sun-Dried Tomatoes with Roasted Red Peppers

SLICED FRUIT DISPLAY

Assorted of Fresh Seasonal Fruits & Melons

INTERNATIONAL CHEESE BOARD

Domestic & Imported Cheeses with Sliced, Crusty Fresh Breads & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with buttermilk Chive & Blue Cheese Dips

BUTLER-PASSED HORS 'D OEUVRES



SELECT FIVE OPTIONS



- | | |
|---|---|
| Boneless Buffalo Wings
with a Blue Cheese Dip | Beef Satay
with Hoisin Sauce |
| Potato, Bacon
& Cheese Croquette | Bacon-Wrapped Scallop |
| Petite Meatballs in Marinara | Potato-Wrapped Shrimp |
| Turkey Club Roulade | Crab Cakes
with Tropical Fruit Chutney |
| Spanakopita | Mushroom Truffle Risotto |
| Bruschetta with Air-Dried Tomato,
Fresh Mozzarella & Basil | Strip Steak on a Crostini
with Red Onion Marmalade |
| Franks in a Blanket | Shrimp Spring Roll |
| Chicken Satay
With Thai Peanut Sauce | Melon with Prosciutto
and Strawberry |
| Vegetable Spring Rolls | Chicken & Cashew Spring Roll |
| Apple Chutney & Brie Phyllo Dough | Crab Stuffed Mushroom |
| Cheese Empanada
with Serrano Chile & Green Olives | Smoked Swiss & Bacon Cup |
| Potato Pancakes
served with Chive Cream | Arancini of Mozzarella
with Roasted Pepper |
| Brie, Caramelized Pear,
& Walnut on Crostini | Cucumber Cup filled with
Pesto-Garlic Cheese & Pine nuts |
| Sausage Stuffed Mushroom | Crab Salad
In an Artichoke bottom |

COCKTAIL HOUR BUFFET



SELECT THREE OPTIONS



Marinated Beef Tenderloin

Beef Tips with Stewed Tomatoes & Caramelized Onions

Beef & Broccoli

Sliced Steak and Broccoli Florets sautéed in a soy and teriyaki sauce

Grilled Sausage & Peppers

Italian Pork Sausage sautéed with Peppers, Spanish Onions, Oregano & Basil

Chicken Parmesan

Breaded Chicken Breast with Marinara and Parmesan

Chicken Francaise

Boneless Chicken, Lemon, Butter and White Wine

Calamari Fra Diavolo

Calamari in a White Wine, Garlic, & Basil in a Hot Spicy Plum Tomato Sauce

Mussels Marinara

Steamed Mussels in a Garlic Marinara Sauce

Mussels Bianco

Steamed Mussels in a Garlic White Wine Sauce

Eggplant Rollatini

Thinly sliced Eggplant rolled and stuffed with Ricotta Cheese

Penne a la Vodka

Roasted Tomato, Shaved Parmesan & Fresh Basil

Farfalle Pesto Alfredo

Bowtie Pasta in Creamy Alfredo Sauce

Rigatoni alla Cedrati

Sausage, Roasted Tomato, Arugula & Shaved Parmesan

COCKTAIL HOUR STATIONS



SELECT TWO STATIONS



PASTA STATION

Uniformed Attendant – Select 2 Options

Penne a la Vodka	Baked Eggplant Parmesan
Rigatoni with Classic Bolognese	Chicken Margarita
Farfalle Pesto Alfredo	Cheese Ravioli with Marinara

Accompanied by Shaved Parmesan Cheese

CARVING STATION

Uniformed Attendant – Select 2 Options

Chicago Round of Beef
Apple-Cider Brined Breast of Turkey
Apple-Glazed Loin of Pork
Bone-In, Honey Glazed Ham

Accompanied by Zinfandel Reduction, Dijon Mustard, Tarragon Mayonnaise, & Orange Marmalade
Silver Dollar Rolls & Whipped Butter

MASHED POTATO MARTINI STATION

Uniformed Attendant

Mashed Yukon Potatoes served in Martini Glasses

Accompanied by toppings such as:

Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Sweet Corn Pepper Succotash

“MAC ‘N CHEESE” MARTINI STATION

Uniformed Attendant

Our Chef’s Traditional Mac ‘n Cheese served in Martini Glasses

Accompanied by toppings such as:

Crisp Bacon, Broccoli Florets, Seasoned Breadcrumbs, Ham, Peas, & Stewed Tomatoes



MARKET SALAD STATION

Uniformed Attendant – Select 2 Options

Spinach & Prosciutto Salad
Baby Spinach Leaves & Prisee,
Crispy Prosciutto, Pine Nuts,
Mushrooms & Roasted Peppers
with Champagne Dressing

Chicken Caesar Salad
Romaine Lettuce, Grilled Marinated
Chicken, Herbed-Garlic Croutons
& Shaved Parmesan
with Creamy Caesar Dressing

Chinese Chicken Salad
Napa Cabbage,
Ponzu Roasted Chicken
& Crispy Noodles
with a Lime Peanut Dressing

ORIENTAL WOK STATION

Uniformed Attendant – Select 2 Options from 1 Style (Thai or Cantonese)

THAI STYLE

Shrimp Pad Thai
Chicken Panang
Spicy Thai-Basil Pork Stir Fry

CANTONESE STYLE

Shrimp Pad Thai
Chicken Panang
Spicy Thai-Basil Pork Stir Fry

Served with White Rice & Traditional Condiments

SOUTH OF THE BORDER

Uniformed Attendant

Adobe-Grilled Flank Steak

Chipotle-Marinaded Breast of Chicken

Rolled in Warm Flour Tortillas with BBQ Black Beans, Saffron Rice, Fresh Cilantro,
Pico de Gallo, Guacamole & Sour Cream, Grated Cheddar & Jack Cheeses, Selection of Salsas & Hot Sauces

DANFORDS BRUSCHETTA STATION

Uniformed Attendant

Fresh Mozzarella with Extra Virgin Olive Oil

Marinated Olives

Grilled Artichokes in Extra Virgin Olive Oil

Grilled & Marinated Portobello Mushrooms

Roma Tomatoes with Toasted Pine Nuts & Basil

Balsamic-Roasted Red Pepper

Accompanied by Ciabatta Crostini

PLATED DINNER



CHAMPAGNE TOAST

APPETIZER COURSE

(Select One from the following options)

Ravioli of Lobster
with Tarragon-Tomato Cream

Penne a la Vodka
Roasted Tomato, Shaved Parmesan & Fresh Basil

Sliced Tomato & Mozzarella
with a Balsamic Drizzle

Jumbo Lump Crab Cake
with Apple Fennel Slaw & a Lemon Coriander Aioli

Prosciutto & Melon
with a Balsamic Drizzle



SALAD COURSE

(Select One from the following options)

Danfords House Salad
Baby Greens, Cherry Tomatoes, Cucumber & Shaved Fennel with a Sherry Dressing

Mixed Baby Greens
with Pink Peppercorn Sherry Dressing

Classic Caesar Salad
with Shaved Parmesan & Herbed Croutons

Tomato-Mozzarella Caprese Salad
A Bouquet of Baby Greens with a Balsamic Pesto

Hearts of Romaine Salad
Teardrop Tomatoes & Crumbled Goat Cheese with a Creamy Champagne Dressing

ENTRÉE COURSE

(Select Three from the following options)



Danfords Signature-Cut Filet Mignon
with Sauce Perigourdine

New York Strip Steak
in a Red Wine Reduction with Roasted Shallots

Onion-Crusted Chicken Breast
in a natural jus with a “Bone-in” Presentation

Chicken Francaise
Boneless Chicken Breast in a Lemon Butter Sauce

Chicken Marsala
Boneless Chicken Breast in a Brown Butter Sauce with Mushrooms

Chicken Piccata
Boneless Chicken Breast in a Lemon Butter Sauce with Capers

Braised Duck Legs
with Candied Orange Confit

Blackened Pork Chops
with Sun-Dried Tomatoes, Pistachios & Bacon in a Sherry Reduction

Lamb Osso Bucco
Braised in a Merlot-Infused Liquid & served with Baby Carrots

Coconut-Glazed Mahi Mahi
with a Pineapple-Jalapeno Salsa

Herb-Crusted Tilapia
With Stewed Peppers & a Lemon Jus

Potato & Vegetable du jour
Rolls & Butter

DESSERT COURSE



Tiered Wedding Cake
with your choice of Design & Fillings

Blend Coffee, Decaffeinated Coffee, and Deluxe Tea Service

++ per person denotes a 20% taxable service charge and applicable state taxes that are in addition to all of the listed per person prices.
The 20% service charge is NOT a gratuity, but a charge for labor costs, and it not distributed to the employees.

Maître D' & Staff Gratuity at Your Discretion

WEDDING ENHANCEMENTS



COCKTAIL HOUR

SIGNATURE MIXED DRINK

Mixed Drink utilizing the Premium Bar items

SIGNATURE MARTINI

Martini utilizing the Premium Bar items

ADDITIONAL COCKTAIL HOUR STATION

ADDITIONAL CHAFFING DISH ITEMS



DESSERT COURSE

VIENNESE SWEET TABLE

Gourmet Selection of Cakes, Assorted Mousse, and a Mouthwatering Display of Deluxe Miniature Pastries such as Éclairs, Cream Puffs, Cannolis, Napoleons, and Petits Fours.

DANFORDS SIGNATURE DESSERT SHOOTERS

Your choice of 3 flavors from the following:

Chocolate Mousse, Strawberry Shortcake, Strawberry Cheesecake, Key Lime Pie, Tiramisu, Banana Pudding, Coconut Cream Pie, S'mores, Lemon Bar

GOT CHOCOLATE? DESSERT TABLE

Assorted Cookies, Brownies, & Blondie's,
White, Milk, & Dark Chocolate Covered Strawberries,
Chocolate Covered Pretzels

Please contact a Catering Sales Manager for pricing at 631-928-5200 ext. 150

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ICE CREAM SUNDAE BAR

(Uniformed Attendant Fee at \$75.00 + tax)

Toppings: Oreo Chunks, Butterfinger Pieces, M&M's, Chocolate Chips,
Rainbow & Chocolate Sprinkles, Hot Fudge, Strawberry Sauce & Whipped Cream

Two Flavor Selections

Three Flavor Selections

VIENNESE PLATTERS

(on each guest table)

Miniature Pastries, Cookies, & Petit Fours

CHOCOLATE COVERED STRAWBERRY PLATTERS

(on each guest table)

Your choice of Assorted Chocolate Covered Strawberries
(White, Dark, or Milk Chocolate)



DANFORDS VIENNESE HOUR

VIENNESE SWEET TABLE

DANFORDS SIGNATURE DESSERT SHOOTERS

(Two Flavor Selections)

GOT CHOCOLATE? DESSERT TABLE

ICE CREAM SUNDAE BAR

(Two Flavor Selections)

ESPRESSO & CORDIALS

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