



Wedding Reception Menu- Buffet

EXECUTIVE CHEF CREATES MENUS UTILIZING SEASONAL,
& LOCAL PRODUCTS.

Featuring

**Event Space with Capacity for 160 Guests for a Seated Lunch/Dinner
&
200 Guests for a Standing Cocktail Event**

WEDDING*SOCIAL*CORPORATE*ROOFTOP PARTIES

For Event Inquires & Estimates

Bill Kennedy: Director of Catering Sales 347-536-3612 bill@vistany.com

Jazmin Viola: Catering Manager 347-536-3606 jazmin@vistany.com

Mike Bekker: Event Sales 917-602-8408 mike@vistany.com

**Vista LIC Hotel
27-05 39TH AVENUE
LIC, NY 11101**



Full Premium Bar

Serving Well Brand Liquors

Red & White Wine, Domestic & Imported Beer & Assorted Sodas

Or

Beer & Wine Bar

Red & White Wine, Domestic & Imported Beer, Assorted Sodas & Juices

Butler Passed Hors d' oeuvres:

(Please Select Six)

Chicken Satay, Thai Peanut Sauce

Chicken Quesadillas, Cilantro Cream

Buffalo Chicken in a Phyllo Cup

Beef Hibachi, Thai Basil Sauce

Beef Wellington

Sweet & Sour Meatballs

Grilled Steak in a Crostini, Béarnaise Sauce

Philly Cheese Steak Egg Rolls

Coney Island Franks, Spicy Mustard

Grilled Lamb Cubes, Greek Yogurt Dip & Chimichurri Sauce

Shrimp Tempura, Sweet Thai Chili Sauce

Shrimp Salad in a Phyllo Cup

Coconut Shrimp, Tartar Sauce

Bacon Wrapped Shrimp, Mango Sauce

Mini Crab Cake, Cajun Remoulade

Pork Dumpling, Soy Ginger Sauce

Mini Pork Kebabs with Greek Yogurt dip

Fontina Arancini Balls with Truffle Aioli

Veggie Spring Rolls, Sesame Soy Sauce

Spinach Spanakopita

Vegetable Samosa, Sweet Chili Sauce

Falafel with Tahini Sauce

Mini Reuben Sandwiches

Cocktail Hour Enhancements:

Chef Attended Action Carving Station

(+\$9.95 per person)

(Please Select Two)

Roasted NY Steak w/ Brandy Cream Demi Sauce
& Horseradish Sour cream
Roasted Turkey Breast w/ Orange Cranberry Sauce
Rosemary Roasted Leg of Lamb w/ Balsamic Red Wine Sauce
Maple Glazed Ham

Raw Bar

(+\$19.95 per person)

Jumbo Shrimp, Snow Crab Legs,
Oysters on the Half Shell, Clams, Marinated Mussels,
W/ Cocktail Sauce, Lemon Wedges,
House Made Hot Sauce

Mediterranean Station

(+\$7.95 per person)

Hummus, Baba Ganoush, Dill Yogurt Dip and Grape Vine Leaves Stuffed with Rice.
Served with Toasted Pita Bread.

&

Market Vegetable Crudités with Variety of Sauces

Sushi & Sashimi Display

(+\$14.95 per person)

Assorted Sushi –Cucumber, Crab, Salmon, Tuna & California Rolls

Presented with Pickled Ginger, Soy Sauce & Wasabi

South of the Border Station

(+\$8.95 per person)

Tacos with Beef Chili,
Chips with Guacamole & Salsa

Buffet Style Dinner

SALAD:

(Please Select One)

Salad Bar

Fresh Mixed Greens, Cucumbers, Cherry Tomatoes, Julienne Carrots
Black Olives, Bowls of Gorgonzola, Feta & Shredded Cheese
Garlic Croutons, Assorted Selection of Dressings

Vista Skyline Salad

Mixed Green Salad, Candied Walnuts, Beets & Feta Cheese, Raspberry Dressing

Mixed Field Greens Gourmet

Cherry Tomatoes, European Cucumber & Endive Threads
Champagne Vinaigrette

Greek Salad

Sliced Cucumbers, Black Olives, Feta Cheese, Mediterranean Dressing

Baby Spinach Salad

Pear, Blue cheese, Cranberries, Roasted Walnut, Balsamic Vinaigrette

Classic Caesar

Garlic Croutons, Parmesan, and Creamy Caesar Dressing

COLD PASTA SALAD:

(Please Select One)

Basil Pesto Pasta Salad

Cherry Tomatoes & Baby Mozzarella

Napa Valley Pasta

Tricolor Cheese Tortellini, Zucchini, Tomatoes & Onion
Garlic White Wine Vinaigrette

Fusilli Pasta

Summer Vegetables & Tomato Vinaigrette

Italian Pasta Salad

Fresh Mozzarella & Roma Tomato, Basil Pesto

Grilled Vegetables Platter

Imported and House Made Charcuterie Platter

Artisanal Cheese's Platter with Dried Fruits

ENTREES

Meat:

(Please Select One)

Marinated Flank Steak, Chimichurri Sauce

Roasted Shell Steak w/ Shallot Red Wine Demi & Wild Mushroom

Rosemary Roasted Leg of Lamb w/ Balsamic Red Wine Sauce

Roasted Turkey Breast w/ Orange Cranberry Sauce

Roasted Pork Chop

Balsamic BBQ Glaze

Peach BBQ Pork Rib

Fish & Shellfish:

(Please Select One)

Seared Salmon in a Lemon Dill Cream Sauce w/ Parsley and Herbs

Crisp Skinned Seared Salmon, Beurre Blanc Sauce

Teriyaki Salmon w/ Sautéed Pepper and Onions and Edamame

Oven Roasted Cajun Tilapia w/ Lemon Caper Beurre Blanc
& Roasted Cherry Tomatoes

Pan Roasted Branzino w/ Light Lemon Sauce and Arugula Lemon and Parmesan

Shrimp Scampi over Linguine, Garlic, Butter, White Wine

Poultry:

(Please Select One)

Lemon Rosemary Marinated Chicken

Chef Special House Made Green Sauce & Balsamic Glaze

Chicken Marsala w/ Rich Marsala Wine Sauce and Wild Mushrooms

Chicken Milanese w/ Garlic Parmesan Cream Sauce and Arugula

Chicken Scampi over Linguine, Garlic, Butter & White Wine

Classic Chicken Parmigiana

Chicken Piccata

Chicken Francese

HOT PASTA:

(Please Select One)

Penne Ala Vodka

Baked Ziti Siciliana

Rigatoni

(Please Select One)

Asparagus, Artichoke Hearts, Sundried Tomatoes

Light Garlic Cream Sauce

Bowtie Pasta

Broccoli Rabe & Sausage Ragu

Rigatoni Pasta

Broccoli Rabe & Italian Sausage

Baked Eggplant Rollatini

Entrée Accompanied By Two Sides:

(Please Select One)

Truffle Mashed Potato

Yukon Gold Mashed Potato

Garlic Mashed Potato

Red Bliss Mashed Potatoes

Roasted Yukon Gold Potatoes

Rice Pilaf

Truffle Mushroom Risotto

(Please Select One)

Grilled Asparagus with Garlic Butter

Sautéed String Beans

Sautéed Broccoli Rabe with Garlic Parmesan

Market Vegetable Medley

DESSERT:

CLIENT PROVIDED CAKE

Mini Assorted Pastries & Petit Fours

(Coffee & Tea Service Included with Dinner)

ADDITIONAL DESSERT STATIONS:

*****(*Minimum 50 guests*)*****

Viennese

An Elaborate Assortment of Rich Whole Cakes, Tortes & Pies
Fresh Sliced Seasonal Fruit, Mini Pastries, Petit Fours, Assorted Cookies,
Brownies & Blondies, Chocolate Dipped Strawberries
(+\$15 per person)

Cookie Jar

Assorted Cookies, Brownies & Blondies, Chocolate Dipped Biscotti
(+\$6 per person)

Chocolate Fountain Fondue

Accompanied w/ Rice Krispie Treats,
Vanilla & Chocolate Pound Cake, Pretzels Rods, Sliced Seasonal Fresh Fruit
Marshmallows, Bananas & More!!
(+\$13 per person)

Ice-creams Sundae Bar

Two flavors Of Ice-Cream
Chocolate & Caramel Syrup, Whipped Cream, Marshmallows,
Assorted Sprinkles, Oreo Cookie Crumbles, M&M's, Reece's Pieces & Cherry
(+\$6 per person)