



Wedding Reception Menu

EXECUTIVE CHEF CREATES MENUS UTILIZING SEASONAL,
& LOCAL PRODUCTS.

Featuring

**Event Space with Capacity for 175 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

Mike Bekker: Event Sales 347-536-3606 mike@vistany.com

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



BAR:

Open Bar

Serving Well Brand Liquors

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

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 Meat Balls

Grilled Steak in a Crostini, Béarnaise Sauce

Philly Cheese Steak Egg Rolls

Franks en Crute, 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

Buffet Style:

Seasonal Chef's Table

Imported and House Made Charcuterie Platter

Artisanal Cheese & Fruit Platter

Fresh Mozzarella & Vine Ripened Tomato Platter

Marinated Portobello Mushrooms, Marinated

Artichokes, Grilled Eggplant, Roasted Peppers

Pasta Salad with Farmers Market Vegetable

Assorted Bread & Crisp Basket

From the Chafing Dish:

(Please Select Two)

Buffalo Chicken wings - Sesame Chicken

Calamari Fritta

Kobe Beef Meatballs - Eggplant Rollatini

Mussels Fra Diavolo - Chicken **OR** Beef Lo Mein

Shrimp with Linguine - Seafood Paella

Penne ala Vodka - Baked Ziti Siciliana

Bowtie Pasta with Broccoli Rabe & Sausage Ragu

Cocktail Hour Enhancements:

Chef Attended Action Carving Station

(+\$12 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

Mediterranean Station

(+\$7.95 per person)

Hummus, Whipped Feta, Tzatziki with Fresh Dill

Grilled Vegetable Platter, and Grape Vine Leaves Stuffed with Rice.

Served with Toasted Pita Bread, House-made Garlic Crostinis, Crackers

&

Market Vegetable Crudités

w/ Variety of Sauces

Raw Bar

(+\$18 per person)

Jumbo Shrimp, Snow Crab Legs,

Oysters on the Half Shell, Marinated Mussels,

w/ Cocktail Sauce, Lemon Wedges,

House Made Hot Sauce

Sushi & Sashimi Display

(+\$18 per person)

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

Presented with Pickled Ginger, Soy Sauce & Wasabi

Mexican Station

(+\$10 per person)

Tacos with Ground Beef or Stewed Chicken,

Toppings Bar: Black Beans, Corn Salsa, Shredded Cheese, Pico De Gallo,

Tortilla Chips with Guacamole & Salsa

Four Course Plated Dinner with Champagne Toast

APPETIZER:

(Please Select One)

Mushroom Ravioli

Shredded Asiago, Truffle Oil and Wild Mushroom Cream

Lobster Ravioli

(+\$2.95 per person)

Lobster Sauce, Shredded Asiago and Roasted Cherry Tomatoes

Rigatoni

Asparagus, Artichoke Hearts, Sundried Tomatoes

Light Garlic Cream Sauce

Penne ala Vodka

Rigatoni Pasta

Broccoli Rabe & Sausage Ragu

Creamy Bowtie Carbonara Pasta

Truffle wild Mushroom Risotto

Shaved Parmesan & Micro Greens

SALAD:

(Please Select One)

Vista Skyline Salad

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

Mixed Field Greens Gourmet

Cherry Tomatoes, European Cucumber & Endive Threads,

Garlic Croutons, Champagne Vinaigrette

Baby Spinach Salad

Pear, Blue Cheese, Cranberries, Roasted Walnut, Orange Balsamic Vinaigrette

Classic Caesar Salad

Garlic Croutons, Parmesan, Cherry Tomatoes & Creamy Caesar Dressing

Baby Arugula Salad

Red Apple, Toasted Almond, Shaved Manchego Cheese & Citrus Dressing

Burrata Cheese Salad

Roasted Cherry Tomato Sauce, Arugula Salad, Balsamic Glaze, Lemon Vinaigrette,

Served with Crostini

ENTRÉES

(Please Select Three)

Meat:

(Please Select One)

Grilled New York Strip Steak

Shallot Red Wine Demi (Bordelaise)

NY Steak Au Poivre with Brandy Cream Sauce

Roasted Lamb Chop

Truffle Whole Grain Honey Mustard & Chimichurri Sauce

Roasted Pork Chop

Balsamic BBQ Glaze

Seared Filet Mignon (+\$8)

Wild Mushroom Demi Cream

Peppercorn Crusted Chateau Briand (Filet Mignon)

Sauce Bordelaise (+\$8)

Fish & Shellfish:

(Please Select One)

Pan Seared Salmon

Red wine Blueberry Reduction

Roasted Salmon

Teriyaki Sauce

Crisp Skinned Seared Salmon

Orange Beurre Blanc & Bruschetta

Blackened Tilapia

Light Lemon Cream Sauce and Pineapple Salsa

Pan Roasted Branzino

Lemon-Caper Sauce and Balsamic Glaze

Pan seared Black Sea Bass

Roasted Tomato & Chimichurri Sauce

Poultry:

(Please Select One)

Roasted Chicken Breast

Stuffed With Prosciutto, Spinach, Fresh Mozzarella

Smoked Tomato Coulis

Crisp Skinned Seared Chicken Breast

Wild Mushroom Madeira Wine Sauce

Spinach & Fontina Stuffed Chicken Breast

Lemon Cream Sauce

Chicken Milanese

Garlic Parmesan Cream Sauce & Balsamic Glaze

Stuffed Chicken

Ham & Cheese stuffed chicken breast with Dijon Cream sauce

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:

Specialty Two Tier Wedding Cake

or

Family Style on the Table

A Scrumptious Assortment of Mini Pastries & Petit Fours

(Coffee & Tea Service Included with Dinner)