



WEDDING

MENU AND PACKAGES



Resorts World[™]
CATSKILLS

04.2024



TABLE OF CONTENTS

Cocktail Party/Reception Service Cold Canapes Hot Hors d'Ouevres Receptions	3
Buffet Package	4
Specialty Stations Package Specialty Stations Carving Stations Dessert Stations	5
Dinner Package Plated Dinner Bar Offerings	6

COCKTAIL PARTY/ RECEPTION SERVICE

All items can be butlered or set as display and each additional item will be an additional charge per person. Each additional hour will be an additional charge per person. Can be added to any package.

COLD CANAPES

White Bean Bruschetta Crostini
Sliced Duck Breast with Red Onion Jam
Salmon Tartar with Green Olive Crostini
Caprese Salad Skewers
Jumbo Shrimp Cocktail - Additional Charge
Smoked Chicken Salad with Grapes in Phyllo
Smoked Salmon Toast Points with Dill Crème Fraiche
Sliced Filet of Beef, Horseradish Cream and Crispy Shallots

RECEPTIONS

Can be added to any package

CRUDITE

A seasonal medley of fresh vegetables, choice of two of the following dips: Onion, Bleu Cheese, Green Goddess, Roasted Garlic, Spinach, Hummus, Ranch, Roasted Pepper or Sun Dried Tomato

Small (Serves up to 40)
Medium (Serves up to 75)
Large (Serves up to 200)

SEASONAL FRUITS AND BERRIES

Sliced and served with a Marshmallow Cream Cheese Dip

Small (Serves up to 40)
Medium (Serves up to 75)
Large (Serves up to 200)

CHEESE

Imported and Domestic Cheese Variety, Premium Cracker Assortment, Lavosh, Sliced French Bread

Small (Serves up to 25)
Medium (Serves up to 50)
Large (Serves up to 100)
X-Large (Serves up to 200)

HOT HORS D'OEUVRES

Thai Chicken Satay, Peanut Dipping Sauce
Franks in a Blanket
Mini Crab Cake, Sauce Remoulade
Broiled Kobe Sliders, Balsamic Glazed Red Onion
Coconut Shrimp with Thai Dipping Sauce
Vegetable Spring Rolls
White Truffle Potato Croquette
Arancini, Stuffed, Fried Risotto Balls
Short Rib and Bacon Skewers
Stuffed Mushrooms with Artichoke hearts, Sundried Tomatoes and Spinach Crispy

GRILLED VEGETABLES

Marinated with Olive Oil, Fresh Herbs and Balsamic Glaze

Small (Serves up to 25)
Medium (Serves up to 50)
Large (Serves up to 100)
X-Large (Serves up to 200)

ANTIPASTO DISPLAY

Assorted Grilled Vegetables, Marinated Mushrooms, Mozzarella and Provolone Cheeses, Artichokes, Olives

Small (Serves up to 25)
Medium (Serves up to 50)
Large (Serves up to 100)
X-Large (Serves up to 200)

CHARCUTERIE BOARD

Sliced Italian Meats, Cheeses, Focaccia and Sliced Italian Bread, Premium Cracker Assortment, Lavosh

Small (Serves up to 25)
Medium (Serves up to 50)
Large (Serves up to 100)
X-Large (Serves up to 200)

BUFFET PACKAGE

SALAD OPTION, Select three

Mixed Field Greens
Caesar Salad
Lemon Chicken and Pasta Salad
Watermelon Salad with Vidalia Onions, Feta Cheese and Fresh Mint
Red Bliss Potato Salad
Penne Pasta Salad with Veggies and Pesto Vinaigrette
Home-style Warm Potato Salad
Traditional Pasta Salad
Mediterranean Green Salad with Red Wine Vinaigrette,
Fregula Wilted Spinach Sundried Tomato Pesto and Ricotta Salata
Golden Beet and Fennel Salad

CHICKEN OPTION, Select one

Chicken Cacciatore
Breast of Chicken Filled with Prosciutto and Fontina Cheese Topped with Madeira Jus
Pan Seared Breast of Chicken with Savory Stuffing, Chicken Veloute and Sweet Corn Relish

BEEF OPTION, Select one

Southwest Spice-Rubbed Sliced Sirloin with Grilled Onions and Mushrooms
Slow Roasted Texas BBQ Brisket with Firecracker Onions
Sliced Grilled Sirloin with Roasted Shallot and Mushroom Demi-Glace Sauce

PASTA OPTION, Select one

Penne Alla Vodka
Tricolore Tortelloni Alfredo
Ravioli Lasagna

STARCH OPTION, Select one

Potatoes Dauphinoise
Potatoes Au Gratin
Loaded Mashed Potatoes

VEGGIE OPTION, Select one

Cream Spinach Gratin
Garlic Lemon Parmesan Roasted Asparagus
Broccoli Casserole

SPECIALTY STATIONS PACKAGE

SPECIALTY STATIONS

25 person minimum. Charged per person.

PASTA STATION

Presented with Freshly Grated Pecorino Cheese,
Crushed Red Pepper, Garlic Bread

PASTAS, Select two

Penne, Three Cheese Tortellini,
Bowtie, Cavatelli, Orecchiette

TOPPINGS, Select two

Scallions, Bell Peppers, Crumbled Smoked Bacon,
Peas, Tomatoes

SAUCES, Select two

Marinara, Creamy Alfredo, Vodka Sauce,
Meat Sauce, Pesto Sauce

ADD ONS

Grilled Chicken Strips
Meatballs
Shrimp

MAC & CHEESE STATION

TOPPING, Select three

Crumbled Smoked Bacon, Tomatoes, Scallions, Broccoli,
Grated Parmesan, Red Pepper Flakes

ADD ONS

Pulled Pork
Garlic Shrimp
Lobster

CARVING STATIONS

Each station serves 25 guests.

Chef attendant required at an additional charge.

Herb-Crusted Boneless Prime Rib Of Beef

Creamy Horseradish, Country Mustard,
Au Jus and Mini Buns

Porchetta

Roasted Shallot Demi-Glace and Mini Buns

Slow Braised Beef Brisket

Gravy and Caraway Rolls

Roasted Grass Fed Domestic

Rack Of Lamb

Herb Panko Crusted, Mint Demi-Glace

Oven Roasted Turkey Breast

Herb Mayonnaise, Orange Cranberry Compote,
Honey Mustard and Mini Buns

Honey-Miso Glazed Salmon

DESSERT STATIONS

Charged per person. Can be added to any package.

Mini Pastry Bar

(50 Person Minimum)

Eclairs, Fruit Tarts, Petit Fours, Cannolis,
Assorted Mini Cakes

Pie & Cobbler Table

(50 Person Minimum)

Southern Pecan, Lemon Meringue, Chocolate Whipped
Cream, Apple Pear Ginger Crisp with Bourbon Whipped
Cream, Blueberry, Peanut Butter with Reese's Pieces,
Warm Apple Cobbler

Dessert Extravaganza

(50 Person Minimum)

Fresh Fruit Tarts, Chocolate Ganache Cake, Carrot
Cake with Cream Cheese Icing, NY Style Cheesecake,
Tiramisu, Crème Brûlée with Berries

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with Assorted Toppings

Chocolate Fountain

(50 Person Minimum)

Assorted Fresh and Dried Fruit, Pretzels and Marshmallows

DINNER PACKAGE

PLATED DINNER

Charged per person.

Our dinner selections are designed as two courses. Your menu selection includes a choice of soup or salad & main course. All dinners include freshly baked artisan breads and butter, freshly brewed coffee, decaffeinated coffee and a premium assortment of fine quality teas. Our chefs will prepare an appropriate complement of fresh seasonal vegetables and a side dish to enhance your meal.

FIRST COURSE

SOUPS

Tomato Bisque, Potato Leek, Minnesota Wild Rice, New England or Manhattan Clam Chowder, Minestrone, Chicken Noodle, Cream of Broccoli, Split Pea, Beef Barley, Sweet Corn Chowder.

Chilled Options: Gazpacho, Carrot-Ginger, Vichyssoise

SALADS

Spinach Salad

Fresh Tender Spinach, Crispy Maple-Smoked Bacon, Chopped Egg, Sliced Mushrooms, Bermuda Onion with Honey Mustard Vinaigrette

House Salad

Seasonal Field Greens, Belgian Endive, Grape Tomatoes, Curly Angel Hair Carrots with Sweet Herb Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Homemade Croutons, Parmesan Cheese with Traditional Caesar Dressing

Greek Salad

Hearts of Romaine and Tender Spinach with Bermuda Onion, Feta Cheese, Kalamata Olives, Stuffed Grape Leaves with Red Wine Vinaigrette

Iceberg Wedge Salad

Crisp Iceberg Lettuce with Tomato, Bermuda Onion, Maple Smoked Bacon, Cucumber, Crumbled Maytag Blue Cheese with Blue Cheese Dressing

SECOND COURSE

Chicken Forestiere

Semi-Boneless French Breast of Chicken, Braised in a Wild Mushroom Demi-Glace Sauce

Chicken Saltimbocca

Sautéed Breast of Chicken Scaloppini Topped with Prosciutto, Spinach, Aged Provolone, Fresh Sage and a Madeira Wine Sauce

Chicken Sorrentino

Boneless Breast of Chicken Sautéed with Prosciutto, Spinach, Eggplant, Tomato Sauce, Pine Nuts

Filet Mignon

8oz Grilled Filet with Bordelaise Sauce

Tuscan Sirloin

12oz Block-Cut Sirloin with Barolo Wine Sauce

Veal Chop

12oz Seasoned Rib Chop with Wild Mushroom Demi-Glace Sauce

PLATED DINNER (CONTINUED)

Rack of Lamb

12oz Herb Panko Crusted Grass-Fed Domestic Rack of Lamb with Rosemary Lemon Sauce

Salmon

Marinated in a light Soy Sauce, Grilled and Served with a Ginger Beurre Blanc

Halibut

Oven Roasted with Basil Pesto Crust and Lemon Butter

Red Snapper

Pan Seared Skinless Fillet with Lemon Caper Sauce

Stuffed Shrimp

Three Jumbo Shrimp, Maryland Crab Meat Stuffing Served with a Light Lemon Butter

Filet & Shrimp

6oz Grilled Filet Mignon with Port Wine Sauce and Two Jumbo Crab Meat-Stuffed Shrimp

Surf & Turf

6oz Filet Mignon with Port Wine Sauce and 6oz Cold Water Lobster Tail with Lemon and Sweet Butter

BAR OFFERINGS

Charged per person.

STANDARD OPEN BAR

One Hour

Two Hours

Three Hours

Four Hours

WINE & BEER

Two Hours

Three Hours

(Upscale wine packages and pairing selections available.)

PREMIUM OPEN BAR

One Hour

Two Hours

Three Hours

Four Hours

MIMOSA BAR (25 person minimum)

Champagne and Orange Juice

One Hour

Two Hours

Three Hours

BELLINI BAR (25 person minimum)

Prosecco Served with Assorted Fruit Purees, Berries, Sliced Fruit and Juice

One Hour

Two Hours

Three Hours

BLOODY MARY BAR (25 person minimum)

Tito's Vodka Served with Bloody Mary Mix and Assorted Vegetable Garnishes

One Hour

Two Hours

Three Hours