

Vista

SKY LOUNGE
& PENTHOUSE BALLROOM



WEDDING MENU-Package # 1

EXECUTIVE CHEF CREATES MENUS UTILIZING SEASONAL, & LOCAL PRODUCTS.

FEATURING

Event space with capacity for 160 guests seated Lunch/Dinner
And
200 guests Standing Cocktail event

WEDDING*SOCIAL*CORPORATE EVENTS

Event Inquires & Estimates

MD.Mannan , Catering Director . 347-536-3606 . md@vistany.com

Laura Plunkett, Event Sales Coordinator. 347-536-3612. Laura@vistany.com

27-05 39TH AVENUE, LIC, NY, 11101

BAR

Open Bar

Serving Premium Brand Liquors
Red & White Wine, Domestic & imported beer, assorted sodas

Butler Passed Hors d' oeuvres

(Please Select Eight)

Chicken Satay, Thai Peanut Sauce
Chicken Quesadillas, Cilantro Cream
Beef Hibachi, Sesame Ginger Glaze
Beef Wellington
Shrimp Tempura, Soy Ginger Glaze
Baby Shrimp Bruschetta
Coconut Shrimp, Sweet Thai Chili Sauce
Bacon Wrapped Shrimp, Mango Sauce
Prosciutto Wrapped Scallops, Balsamic Glaze
Risotto Crab Cake, Marinara Sauce
Rosemary Roasted New Zealand Baby Lamb Chops, Mint Pesto
Pork Dumpling, Soy Ginger Sauce
Veggie Spring Rolls, Sesame Soy Sauce
Crostini, Fresh Mozzarella, Basil, Sun Dried Tomato Tapenade
Tomato & fresh basil bruschetta
Spinach Spanakopita
Mini Mushroom Quiche
Vegetable Dumpling, Soy Ginger Sauce
Vegetable Somosa, Sweet Chili Sauce
Coney Island Franks, Spicy Mustard



Buffet Style:

Seasonal Chef's Table

Imported And House Made Charcuterie Platter
Artisanal Cheese Platter
Fresh Mozzarella & Vine Ripened Tomato Platter
Marinated Portobello Mushrooms, Marinated
Artichokes, Grilled Eggplant, Roasted Peppers
Basil Pesto Pasta Salad with Farmers Market Vegetable
Assorted Bread Basket

From the Chafing Dish

(Please select two)

Calamari Fritta
Kobe Beef Meatballs
Mussels Fra Diavolo
Chicken Francaise
Eggplant Rolatini
Pork Dumpling
Manila Clams with Linguine
Seafood Paella
Penne ala Vodka
Tricolor Cheese Tortellini
Orecchiette Pasta, Broccoli & Sausage Ragù
Baked Ziti Siciliana



Cocktail Hour Enhancements

Carving Station

(\$9.95 per person)

Chef Attended Action Station

(Please Select Two)

Peppercorn Crusted New York Strip

Jack Daniels Sauce

Maple Glazed Ham, honey mustard

Slow Roasted Breast of Free Range Turkey

brown giblet gravy

Roasted Leg of Lamb,

Horseradish-Mint Jam, Rosemary Pesto, Lamb Bordelaise sauce

59th Street Bridge

Fresh hot pastrami, corned beef & brisket accompanied by
Potato knishes, sauerkraut

Party rye & pumpernickel bread, spicy deli mustard

(\$7.95 per person))

Mediterranean Station

Hummus, Baba Ganoush, Dill Yogurt Dip

Served with Toasted Pita Bread

(\$4.95 per person)

Market Vegetable Crudite

with variety of sauce

(\$4.95 per person)

Raw Bar

Jumbo Shrimp, Snow Crab Legs,

Oysters on the half shell, marinated mussels,

with cocktail sauce, lemon wedges,

House made hot sauce (*add \$14.95)

Sushi & Sashimi Display

Assorted sushi –Cucumber, crab, salmon, tuna & California rolls

Presented with pickled ginger, soy sauce & Wasabi

(*\$14.95 per person)

Mexican Station

Tacos with beef chili,

Chips with guacamole & salsa

(\$8.95 per person)





Cocktail Hour Enhancements
Stationary Hors D'oeuvres
PLATTERS FOR 25 GUESTS, NO REPLENISHING

Artisanal Cheese's, Dried Fruits, Bread & Crisp
\$ 185.00

Variety of Empanadas- Beef, Chicken, Chorizo
\$225.00

Imported and House made Charcuterie, pickled vegetables, olives
\$ 220.00

Mediterranean: Hummus, Baba Ganoush, Dill yogurt sauce,
Toasted Pita bread
\$175.00

Mini Sliders – Beef & Chicken, Aged Cheddar
\$ 225.00



Four Course Plated Dinner with Champagne Toast

:APPETIZER:

(Please Select One)

Mushroom Ravioli

Shaved Asiago, Wild Mushroom Cream

Rigatoni

Asparagus, Artichoke Hearts, Sundried Tomatoes

Light Garlic Cream Sauce

Penne ala Vodka

Orecchiette Pasta

Broccoli & Sausage Ragu



Black & White Lobster Ravioli

(Add 2.95 per person)

Red & Yellow pear tomatoes, Black Truffle Cream, Petit Herb Garnish

: SALAD :

(Please Select One)

Mixed Field Greens Gourmet

Cherry Tomatoes, European Cucumber & Endive Threads

Champagne Vinaigrette

Spinach Salad

Pear , Crumbled Stilton cheese, roasted Walnut , Balsamic Vinaigrette

Classic Caesar Salad

Garlic Croutons, Parmesan, and Creamy Caesar Dressing

Radicchio, Watercress & Beets

Candied Walnuts, Buttermilk Dressing

Baby Arugula Salad

Red apple ,Toasted almond, Shaved Manchego Cheese & Citrus dressing



ENTRÉE – Choice menu

(Please Select Three)

: Meat:

Peppercorn Crusted Chateau Briand

Sauce Bordelaise

Grilled New York Strip Steak

Port Wine Reduction

Steak Au Poivre , Peppercorn Sauce

Roasted Rack of New Zealand Lamb

House Made Fresh Mint & Pesto Sauce

Roasted Pork Chop

Balsamic BBQ Glaze

Seared Filet Mignon (Add \$4.95)

Wild Mushroom Ragout, Port Wine Reduction

: Fish & Shellfish:

Miso Glazed Salmon

Red Curry Sauce

Crisp Skinned Seared Salmon

Buerre Blanc Sauce

Pan Seared Tilapia

Lemon-Caper White Wine Sauce

Grilled Branzino

Lemon-Caper White Wine Sauce

Pen seared Black Sea Bass

Roasted Tomato Coulis

: Poultry:

Roasted Chicken Breast

Stuffed With Prosciutto, Spinach, Goat Cheese

Smoked Tomato Coulis

Crisp skinned Seared Chicken Breast

Madeira Wine Sauce

Spinach & Fontina Stuffed Chicken Breast

Roasted Tomato Demi-Glaze

Mushroom Duxelle Stuffed Chicken Breast

Madeira Wine Sauce



Entrée Accompanied By

(Please Select One)

Truffle Mashed Potato - Truffle Soft Polenta

Garlic Mashed Potato - Red Roasted Potatoes

Roasted Yukon Potato

(Please Select One)

Grilled Asparagus With Garlic Butter

Sautéed String Beans

Wild Black & white Rice, with Cranberry & Almonds

Sautéed Broccoli Rabe

Market Vegetable Medley

DESSERT

Specialty three tiers Wedding Cake



&

Family Style On The Table

A Scrumptious Assortment of Mini Pastries & Petit Fours

(Coffee & Tea service Included with Dinner)