

Vista

SKY LOUNGE
& PENTHOUSE BALLROOM



WEDDING MENU-Package # 2

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 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

Mixed Field Greens Gourmet

Cherry Tomatoes, European Cucumber & Endive Threads
Champagne Vinaigrette

Greek salad

Sliced Cucumbers, Black Olives, Feta Cheese, Mediterranean Dressing

Spinach Salad

Crumbled Stilton cheese, Sliced Pear , Toasted Walnut , Balsamic
Vinaigrette

Classic Caesar

Garlic Croutons, Parmesan, and Creamy Caesar Dressing

Radicchio, Watercress & Beets

Shaved Ricotta, Candied Walnuts , Buttermilk Dressing

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



Sesame ginger noodle salad

Three Been salad

Fresh Mozzarella & Roma Tomato

Basil Pesto

Grilled Vegetables Platter

Seafood Salad ((Add \$2.95)

Imported and House Made Charcuterie Platter

Artisanal Cheese's Platter

Dried Fruits

Entree

(Please select one)

Marinated flank steak, Wild Mushroom Demi Glaze

Roasted Shell Steak, Burgundy Bordelaise Sauce

Beef Burgundy

Roasted Leg of Lamb , Red Wine Reduction

Veal Cutlet Parmigiana

Corn Beef ,Cabbage & Carrot

Roasted Turkey , House Made Gravy



(Please select one)

Miso Glazed Salmon ,Red curry Sauce

Crisp Skinned Seared Salmon ,Bueree Blanc Sauce

Broiled Tilapia ,Lemon Caper White Wine Sauce

Herb Rusted Salmon , Dijon Cream Sauce

Shrimp Scampi Over Linguine ,Garlic , butter, white wine

Pen Seared Red Snapper ,roasted tomato coulis

(Please select one)

Crisp Skinned Seared Chicken Breast ,Madeira Wine Sauce

Chicken Scampi Over Linguine,Garlic, Butter & White Wine

Chicken Marsala ,Mushroom, Marsala Wine Sauce

Classic Chicken Parmigiana

Chicken Piccata

Chicken Francese

(Please select one)

Baked Eggplant Rollitini

Penne Ala Vodka

Baked Ziti Siciliana

Rigatoni

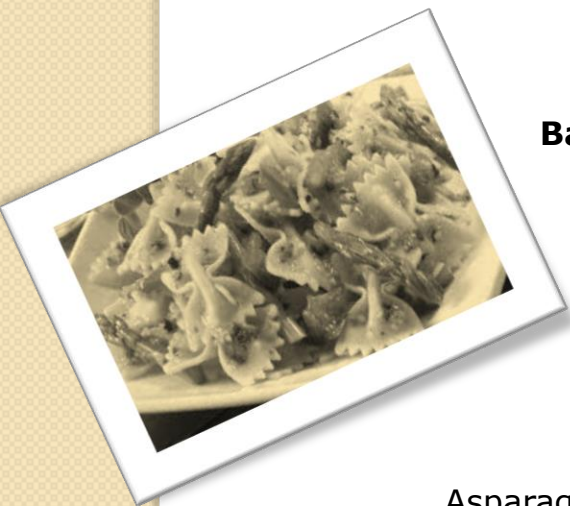
Asparagus, Roasted Cheery Tomatoes ,

Light Garlic Cream Sauce

Tri Color Cheese Tortellini Pesto Basil Cream Sauce

Orecchiette pasta

Broccoli & Sausage Ragu



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



(Coffee & Tea service Included with Dinner)

:Additional Disserts :

Viennese

An elaborate Assortment of Rich Whole cakes, Tortes & Pies
Fresh sliced seasonal fruit, Mini Pastries, Petit Fours, Assorted
Cookies, Brownies & Blondes, Chocolate Dipped trawberries
(\$12.95 per person)



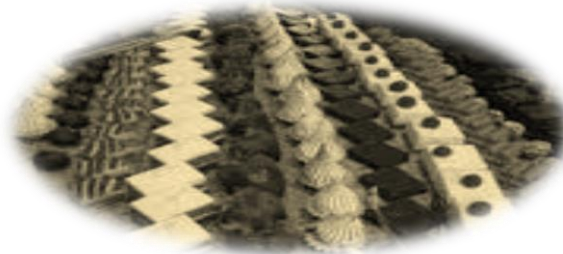
COOKIE JAR

Assorted Cookies, Brownies & Blondies, Chocolate Dipped Biscotti
(\$5.95 per person)



A scrumptious assortment of

Mini Pastries & Petit Fours
Chocolate Dipped Strawberries
(\$6.95 per person)



Chocolate Fountain Fondue

Accompanied with Rice krispie Treats, Vanilla & Chocolate Pound
Cake, Pretzels Rods, Sliced Seasonal Fresh Fruit

Marshmallows, Bananas & More!!

(\$10.95 per person)

(Minimum 50 guests)



Ice-creams Sundae Bar

Three flavors topped with hot Fudge, Caramel, Whipped Cream
Marshmallows, Assorted Sprinkles, Oreo Cookie Crumbles

M&M's, Rieces Pieces & a Cherry on Top

(\$5.95 per person)

