

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

**Vista Skylounge & Penthouse Ballroom
Four Points By Sheraton 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
Coney Island Franks, Spicy Mustard
Grilled Lamb cubes, Greek yogurt dip & chimichuri 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 Arencini Balls with truffle aioli
Veggie Spring Rolls, Sesame Soy Sauce
Spinach Spanakopita
Vegetable Somosa , Sweet Chili Sauce
Falafel with Tahini sauce
Mini Reuben Sandwiches



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
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 Rolatini

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 Ragù



Cocktail Hour Enhancements

Chef Attended Action Station

Carving Station

(\$9.95 per person
(Please Select Two)

Roasted NY Steak w/ Brandy cream demi sauce
and 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, Bana Ganoush, Dill Yogurt Dip and Grape Vine leaves stuffed with Rice.
Served with Toasted Pita Bread.

&

Market Vegetable Crudités
with verity of sauce

Raw Bar

(*\$14.95 per person)

Jumbo Shrimp, Snow Crab Legs,
Oysters on the half shell, marinated mussels,
with cocktail sauce, lemon wedges,
House made hot sauce

Sushi & Sashimi Display

(*\$14.95 per person)

Assorted sushi –Cucumber, crab, salmon, tuna & California rolls
Presented with pickled ginger, soy sauce & Wasabi

Mexican Station

Tacos with beef chili,
Chips with guacamole & salsa
(\$8.95 per person



Four Course Plated Dinner with Champagne Toast

:APPETIZER:

(Please Select One)

Mushroom Ravioli

Shredded Asiago, Truffle oil and wild mushroom cream

Lobster Ravioli

(Add 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 Ragù

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

ENTRÉE – Choice menu -(Please Select Three)

: Meat: (Please select one)

Grilled New York Strip Steak

Shallot Red wine demi (borderlaise)

NY Steak Au Poivre with Brandy Cream Sauce

Roasted Lamb Chop

Truffle whole grain honey mustard & Chimichuri sauce

Roasted Pork Chop

Balsamic BBQ Glaze

Seared Filet Mignon (Add \$4.95)

Wild Mushroom Demi Cream

Peppercorn Crusted Chateau Briand (Filet Mignon)

Sauce Bordelaise ((Add \$4.95)

: Fish & Shellfish: (Please select one)

Pan Seared Salmon

Red wine Blueberry Reduction

Roasted Salmon

Teriyaki Sauce

Crisp Skinned Seared Salmon

Orange Buerre 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 & Chimichuri 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
(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 three tiers Wedding Cake



&

Family Style On The Table

A Scrumptious Assortment of Mini Pastries & Petit Fours

(Coffee & Tea service Included with Dinner)