

# MEMORABLE WEDDING

## FIVE HOUR OPEN BAR

*Serving*

Premium Liquor • Red, White, and Blush Wine,  
Champagne, Imported and Domestic Beer and  
Assorted Soft Drinks

## COCKTAIL RECEPTION

International Cheese Display

Served with Grapes, Assorted Crackers and Flat Breads  
Fresh Vegetable Crudites with Dipping Sauce  
Grilled Vegetable Display

## COLD HORS D'OEUVRES DISPLAY

*(Choice of 5)*

Mozzarella and Tomato • Melon Wrapped Prosciutto  
Tomato Bruschetta with Crustini  
Eggplant Caponata with Crustini  
Hummus with Pita Chips • Smoked Salmon Pinwheel  
Antipasto Display with Flatbread • Fresh Fruit Platter  
Meat and Cheese Board

## HOT HORS D'OEUVRES BUTLER PASSED

*(Choice of 12)*

Spinach and Feta Stuffed Mushrooms  
Mini Beef Wellingtons with Horseradish Cream  
Vegetable Spring Rolls • Vegetable Dumplings  
Beef Satay • Oriental Style Chicken Satay  
Buffalo Chicken Bites with Blue Cheese • Franks en Croustade  
Mini Beef Empanadas • Spanikopita • Duck Spring Rolls  
Smoked Salmon Lollipops • Mac and Cheese Bites  
Mini Chicken Quesadillas • \*Lobster Tacos  
\*Lobster Mac and Cheese Bites • \*Coconut Shrimp  
\*Tuna Bites • \*Lobster Bisque Shots • \*Mini Crab Cakes  
\*Fried Shrimp Skewers • \*Shrimp Cocktail •  
\*Lobster Cocktail  
\*Lamb Lollipops • \*Veal Lollipops



# MEMORABLE MIZUNA MENU

## KIDS STATION

*(Choice of 3)*

Mozzarella Sticks • French Fries • Chicken Quesadillas  
Onion Rings • Mini Franks in a Blanket

## STATIONS

*(Choice of 3)*

### GRILLING STATION

Marinated Portobello Mushrooms • Baby Zucchini • Asparagus  
Marinated Sliced Steak • Marinated Chicken  
\*Sea Scallops • \*Jumbo Shrimp  
Served with Assorted Dipping Sauces

### MEDITERRANEAN STATION

Greek Salad • Spanikopita  
Hummus and Baba Ghanoush • Cous Cous Salad  
Teriyaki Beef Kabobs • Chicken Souvlaki • Greek Pizza

### PASTRAMI KING STATION

Mini Knishes • Homemade Cole Slaw  
Hebrew National Hot Dogs (Cart)  
Corned Beef or Pastrami  
Kosher Pickles, Rye Bread & Spicy Deli Mustard

### PASTA STATION

*(Choice of 2 with Salad)*

Pasta: Penne, Rigatoni, Tortellini, Farfalle, or Fusilli  
Sauces: Alfredo, Carbonara, Marinara, Cajun Cream, Basil Pesto,  
Balsamic Cream, Bolognese • Penne Ala vodka • Baked Ziti  
Broccoli Rabe, Sun Dried Tomato with Garlic and Oil  
Sausage and Peppers • Pasta Primavera • Fra diavlo  
Caesar Salad • Assorted Bread and Rolls

### ORIENTAL STATION

*(Choice of 2)*

Stir Fry Beef and Broccoli • Orange Chicken  
Roast Pork and Oriental Vegetables in a Sweet and Spicy Sauce  
Fried Rice • Crispy Noodles • Fortune Cookies



# MEMORABLE MIZUNA MENU

## STATIONS

*(Continued)*

### TUSCAN STATION

Chicken Scarpariello • Eggplant Rollatini  
Assorted Cold Pasta Salads • Fresh Mozzarella and Tomato  
Anitpasto Platter

### CARVING STATION

*(Choice of 2)*

- Honey Roasted Turkey with Cranberry Chutney & Corn Bread
- Roast Sirloin with Horseradish Cream Sauce & Garlic Crustini
- Honey Glazed Ham with Spicy Mustard & Pumpernickel Rolls
- Marinated Grilled London Broil with Au Jus & Garlic Bread
  - Corned Beef with Spicy Mustard and Rye Bread
- Roast Loin of Pork with Apple Sauce & Assorted Party Rolls
- \*Chateau Briand with Caramelized Mushrooms & Onions

### CARIBBEAN STATION

Jerk Chicken • Short Ribs • Coconut Rice and Beans • Yuca Fries

### BALL PARK STATION

Hotdogs with Sauerkraut and Onions from Hot Dog Cart  
French Fries and Onion Rings • Mini Cheeseburger Sliders

### SOUTH OF THE BORDER

Tortilla Chips and Homemade Garden Salsa  
Marinated Grilled Chicken with Peppers and Onions  
Taco Seasoned Ground Beef • Crunchy and Soft Warm Tortillas  
Tomatoes, Lettuce, Sour Cream, Guacamole

### MASHED POTATO BAR

Garlic Mash • Sweet Mash • Wasabi Mash  
Toppings: Sour Cream, Bacon, Chives, Cheddar Cheese,  
Mozzarella Cheese, Cinnamon Sugar,  
Marshmallows, Assorted Gravies



# MEMORABLE MOMENTS

## STATIONS (Continued)

### \*PANINI STATION

Grilled Vegetables with Fresh Mozzarella  
Sliced Turkey with Apples, Cranberries and Brie  
Sliced Steak with Caramelized Onions and Provolone

### \*SUSHI STATION WITH CHEF

Assorted Rolls • Sashimi • Sushi  
Upgrade - Sake Bar

### \*RAW BAR

Jumbo Shrimp Cocktail  
Little Neck Clams • Blue Point Oysters  
Served with:  
Cocktail Sauce, Hot Sauces, Horseradish, & Sliced Lemons  
Lobster Available at Market Price  
Custom Ice Sculpture

### \*VODKA STATION

Variety of Assorted Flavored Vodka's  
Hand Carved Ice Luge  
Upgrade – Caviar and Assorted Flatbreads



# MEMORABLE WEDDING MENU

## KIDS DINNER BUFFET

Caesar Salad • Chicken Fingers with BBQ Sauce and Honey Mustard  
Penne ala Vodka • Cheeseburger Sliders • Pizza Bites • French Fries

## SIT DOWN DINNER RECEPTION

Challah Bread

### APPETIZER

*(Choice of 1)*

Penne ala Vodka

Mushroom Vol-au-Vent served on Field Greens

Fresh Mozzarella and Beefsteak Tomatoes with Balsamic Glaze

\*Fresh Melon Wrapped with Prosciutto

### SALAD

*(Choice of 1)*

Classic Caesar Salad

Shaved Parmesan and Croutons

Garden Salad

Cucumbers, Grape Tomatoes, Carrots, Shaved Red Onion  
with Balsamic Vinaigrette Dressing

Greek Salad

Romaine Lettuce, Feta Cheese, Olives with  
Balsamic Vinaigrette Dressing

The Sands Salad

Mesculin Greens, Cranberries, Candied Walnuts,  
Crumbled Goat Cheese with Raspberry Vinaigrette Dressing

Seasonal Salad

Mesculin Greens, Mandarins, Sliced Walnuts,  
Crumbled Blue Cheese with Balsamic Vinaigrette Dressing

## APPETIZER/SALAD DUETS

Mozzarella and Tomato over Field Greens with aged Balsamic Vinaigrette

Grilled Vegetable Tower with Fresh Mozzarella over Field Greens

Wild Mushroom Napoleon with Sauteed Mushrooms,  
Puff Pastries over Field Greens

\*Maryland Crab Cake with Black Bean Salsa over Mesculin Greens

\*Fresh Melon Wrapped with Prosciutto over Mesculin Greens  
and Balsamic Vinaigrette

\*Jumbo Shrimp Cocktail Served with Field Greens



710 LIDO BOULEVARD • LIDO BEACH, N.Y 11561 • 516.431.3200

THE SANDSLIDOBEBACH.COM

# MEMORABLE MOMENT

## SIT DOWN DINNER RECEPTION

*(Continued)*

### ENTRÉES

*All entrées are accompanied by Chef's choice of seasonal vegetable, potato or rice and freshly baked dinner rolls*

### FISH

*(Choice of 1)*

Pan Seared Salmon with Coconut Beurre Blanc & Mango Salsa  
Crab Stuffed Filet of Sole with Lemon Herb White Wine  
Blackened Flounder with Mango Beurre Blanc & Bean Salad  
Roasted Tilapia with Mushrooms and Tomato Ragout  
\*Chilean Sea Bass with Tahitian Vanilla Beurre Blanc

### CHICKEN

*(Choice of 1)*

Herb Marinated French Cut Chicken  
Spinach and Feta Stuffed Chicken  
Grilled Chicken Bruschetta • Chicken Milanese

### MEAT

*(Choice of 1)*

Braised Beef Short Rib (Boneless) • Grilled Marinated Skirt Steak  
Roast Prime Rib • \*Filet Mignon • \*Lamb Chops



# MEMORABLE MOMENT MOMENT

## SIT DOWN DINNER RECEPTION

*(Continued)*

### ENTRÉES

*All entrées are accompanied by Chef's choice of seasonal vegetable, potato or rice and freshly baked dinner rolls*

### FISH

*(Choice of 1)*

Pan Seared Salmon with Coconut Beurre Blanc & Mango Salsa  
Crab Stuffed Filet of Sole with Lemon Herb White Wine  
Blackened Flounder with Mango Beurre Blanc & Bean Salad  
Roasted Tilapia with Mushrooms and Tomato Ragout  
\*Chilean Sea Bass with Tahitian Vanilla Beurre Blanc

### CHICKEN

*(Choice of 1)*

Herb Marinated French Cut Chicken  
Spinach and Feta Stuffed Chicken  
Grilled Chicken Bruschetta • Chicken Milanese

### MEAT

*(Choice of 1)*

Braised Beef Short Rib (Boneless) • Grilled Marinated Skirt Steak  
Roast Prime Rib • \*Filet Mignon • \*Lamb Chops

