



*Doral Arrowwood
A Wedding to Remember*



For additional information, please contact your Teneo Sales Representative.
1-800-495-0119 | info@teneohg.com

THE COCKTAIL HOUR

A Five-Hour Bar Featuring Premium Brand Liquors

*Jack Daniels, Canadian Club, Dewars Scotch, Absolut Vodka, Beefeater Gin,
Cuervo Tequila, Bacardi Rum, Red, White & White Zinfandel House Wines, Heineken,
Amstel Lite, Sparkling Waters, Assorted Soft Drinks & Mixers*

*Beautifully Decorated Display of International and Domestic Cheeses with
Mini Rye Bread and Cocktail Crackers*

Your Choice of the Following Stations:

Pasta Station Display:

(Please Select Two of the Following)

*Penne a la Vodka, Pink Tomato Vodka Sauce, Sautéed Onions and Sweet Peas
Orrechiette "Tuscan Style" with Italian Sausage, Broccoli Rabe and Roasted Peppers
Semolina Penne Pasta with Bolognese Sauce, Plum Tomatoes
Bow Tie Pasta tossed with Pesto, Sautéed Crimini Mushrooms and Asparagus tips
Three Cheese Tortellini with Light Creamy Cheese Sauce,
Roasted Zucchini and Sun dried Tomatoes*

In addition to:

*Focaccia Bread, Garlic Bread and Grissini Bread Sticks
Slow Roasted Red and Yellow Peppers and Grated Reggiano Parmesan*

Carving Station

(Please Select One of the Following)

*Roasted Vermont Turkey Breast with Cranberry-Orange Relish, Natural Gravy and Cocktail
Breads
Bone-In Virginia Ham with Honey Apple Glaze, Assorted Mustards and Cocktail Breads
Corned Brisket of Beef with Assorted Mustards and Mini Rye Bread
Oven Roasted Beef Tenderloin with Sauce Béarnaise*

Accompanied by:

*Classic Caesar Salad, Pita Chips and Chick Pea Hummus
Sweet Potato Steak Fries glazed in Maple Syrup and Sliced Almonds*

Upgrade available:

*Black Olive Crusted Roasted Rack of Native Lamb with Natural Au Jus
\$19.50 Per Person Supplement*

Sushi Display

*Display of California Roll, Tuna Roll, Salmon Negiri and Eel Rolls
Displayed in Bamboo Trays with Pickled Ginger, Wasabi and Soy Sauce*

***Chef's Selection of Canapes and Hot Hors D'Ouevres
which are Buttlar Passed Throughout Your Cocktail Reception***

CANAPÉS

Pinwheel of Scottish Smoked Salmon with Roasted Yellow Pepper and Chives
Seared Barbeque Tuna with Pineapple on a Skewer
Cherry Tomatoes and Mozzarella with Fresh Basil
Pepper Crusted Sirloin on Toasted Baguette
Cajun Spiced Shrimp on a Skewer
Lobster on Potato Crisp with Dill
Water Melon Dominos with Gorgonzola and Balsamic Reduction
Smoked Norwegian Salmon on Pita Points
Mozzarella and Plum Tomato on Sweet Basil Crouton
Mini BLTs with Avocado and Lobster Salad
Yellow Fin Tuna Tartar on a Crisp Tortilla Chip
Prosciutto di Parma wrapped Grissini Break Stick
Tuna Roll or California Roll
Vegetable Ratatouille in a Savoury Pastry Shell

HOT HORS D'OEUVRES

Oriental Meatballs with Toasted Sesame Seeds
Mini Ruben Sandwiches
Mediterranean Risotto Balls with Saffron Tomato Coulis
Coconut Shrimp with Fruit Chutney
Crisp Sesame Chicken with Honey Mustard Sauce
Vegetable Quesadilla
Franks in a Blanket with Dijon Mustard
Lobster Macaroni & Cheese
Sweet Sausage, Roasted Peppers and Smoked Mozzarella Wrapped in Puff Pastry
Lemon Thyme Chicken Brochettes
Crab Cakes with Avocado Sauce
Portobello Fries with Balsamic Aioli
Potato Pancakes with Chive Sour Cream
Breaded Stuffed Mushrooms with Prosciutto and Boursin Cheese
Mahi Mahi Sate in a Sesame Ginger Sauce

DINNER MENU

APPETIZERS & SOUPS

(Selection of One)

*Fresh Mozzarella Cheese with Red and Yellow Tomatoes
and Balsamic Reduction*

Creamy Shrimp & Lobster Bisque with Cognac

Chicken Consommé with Brounoise of Vegetables

Ragout of Wild Mushrooms, Flambé of Brandy over Flaky Puff Pastry

Seared Sea Scallops with Wild Mushroom Risotto

*Poached Salmon served cold with Horseradish Potato Salad
and Lemon Caper Remoulade*

*Penne with Calamata Olives, Sun-dried Tomatoes, Broccoli Rabe
and Tomato Basil Broth*

*Semolina Penne with Beef Bolognese, Portobello Mushrooms
and Fresh Basil*

*Hickory Smoked Salmon stuffed with English Cucumber, Watercress,
Red Onion, Crème Fraiche Lemon Dressing*

Mélange of Seafood with Lobster Coulis over a Flaky Puff Pastry

*Cold Marinated Sea Scallops and Poached Jumbo Shrimp
with Spicy Ratatouille Tomato Vinaigrette*

SALADS

(Selection of One)

*Spinach, Endive with Crisp Pancetta, Blistered Grapes,
Crumbled Gorgonzola and Balsamic Vinaigrette*

*Classic Caesar Salad with Romaine Lettuce, Caesar Dressing,
Herb Croutons and Grated Romano Cheese*

*Baby Arugula and Frissee Lettuce with Pear Tomatoes and
Warm Goat Cheese Crouton, in Green Peppercorn Vinaigrette*

*Meschun Greens with Seasonal Berries, Candied Pecans
and Lemon Pepper Vinaigrette*

ENTREES

(Select Two of the Following)

French Cut Breast of Chicken Served with your Choice of the Following Preparations:

Artichokes, Capers and Tomatoes in White Wine Reduction

*Grilled Portobello Mushrooms, Roasted Red Peppers and
Balsamic Pearl Onions in a Port Wine Demi Glaze*

*Pan Seared Chilean Sea Bass with Whipped Potatoes, French Beans and
Glazed Baby Carrots and Beurre Blanc*

*Horseradish Potato Crusted Salmon with Herb Basmati Rice,
Sautéed Spinach and Baby Carrots, Dijon Mustard Beurre Blanc*

*Baked Florida Red Snapper with Fennel, Nicoise Olives, Roasted Plum Tomatoes,
Basmati Rice and Vermouth Sauce*

*Roast Prime Rib of Beef with Roasted Red Bliss Potatoes, Green Bean Medley
Natural Au Jus and Horseradish Sour Cream Sauce*

*Grilled Filet Mignon with Potato Gratin, Jumbo Asparagus and Baby Carrots with
Balsamic Onions in a Mushroom Demi Glaze*

*Grilled Filet Mignon with Buttermilk Whipped Potatoes
Gorgonzola Cheese Crust and Black Truffles, Port Wine Reduction*

*Grilled Double Cut Lamb Chops with Black Olives, Tomato and Butternut Squash Risotto
Broccoli Floret Caramelized Onion Puff and Pinot Noir Reduction*

COMBINATION PLATTERS

*Seared Filet Mignon and Roasted Salmon Medallions with Potato Gratin
with Tomatoes, Artichokes and Capers in a Dijon Beurre Blanc*

*Grilled Filet Mignon and Sautéed Jumbo Shrimp Provencal
with Goat Cheese Mashed Potatoes and Bean Medley*

Alternative Vegetarian Selections

*Penne Pasta with Sun-dried Tomatoes, Peppers, Broccoli
and Fine Julienne Vegetables with Extra Virgin Oil and Sautéed Garlic*

~ or ~

Mélange of Grilled Vegetables with Low Fat Dressing

DESSERTS

(Selection of One)

*Dark Velvety Chocolate Mousse in Black and White Tulipe Cup served with Raspberry Coulis
Fudgy, Flourless Chocolate Mocha Cake with Whipped Cream and Chocolate Sauce
Individual Apple Tart in Caramel with Cinnamon Ice Cream
Trio of Sorbet with Raspberry Sauce and Fresh Berries
Chocolate Hazelnut Dome with Macerated Berries
Mascarpone Lemon Torte with Grand Marnier Sauce
Traditional Tiramisu with Chocolate Sauce and Whipped Cream
White Chocolate Mousse with Fresh Seasonal Berries and Hazelnut Krokant*

~Served with~

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Additional Desserts Upgrades

Petit Fours

Assorted Petit Fours, Friandises and Chocolate Dipped Fruits and Berries

\$15.00 Per Plate Supplement

Viennese Table

*A Candlelit Fantasy of our Pastry Chef's Finest Delights to enhance your
"Event of a Lifetime"*

*Will be served Last Hour of your celebration and will include a Chef's Selection of
Fresh Fruit Tarts, Napoleons, Éclairs, Tortes, Fresh Fruit, Bite Size Pastries*

\$15.00 per person additional

Crepes Station

Freshly prepared Crepes

With Chocolate Mousse, Fresh Strawberries, Chantilly Cream

\$8.00 per person additional

Chocolate Fountain

*Fresh Fruit, Strawberries, Pound Cake, Marshmallows, Pretzels,
Rice Crispy Treats, Graham Cracker and assorted Cookies*

\$10.00 per person additional

All special touches are subject to a 23% service charge and N.Y.S. sales tax

SPECIAL TOUCHES

Long Island Raw Bar

*Fresh Seafood displayed on Crushed Ice:
Little Neck Clams, Snow Crab Legs, Poached Shrimp,
Blue Point Oysters, Lobster Medallions
Cocktail Sauce, Tabasco, Sauce Mignonette*
\$25.00 Per Person Supplement

Authentic Japanese Sushi Station

*Assorted Sushi and Sashimi
Prepared to Order by a Professional Sushi Chef*
\$25.00 Per Person Supplement

Hummus-Tapas-Mediterranean Station

*Seared Tuna Display with Seaweed Salad
Seared Scallops with Avocados, Roasted Pimentos, Hummus, Baba Ghanoush, Manchego
Cheese, Goat Cheese, Marinated Green & Black Olive Tepanade, Pico de Gallo,
Corn Chips & Flat Breads, Israeli Couscous with Marcona Almonds,
Dried Fruits & Edamame Beans*
\$18.00 Per Person Supplement

Asian Station

*Beef Stir Fry with Broccoli and Sesame Oil
Vegetable Stir Fry with Teriyaki Sauce and Crisp Low Mein Noodles
Egg Fried Rice, Steamed Edamame Pots
Miso Glazed Mahi Mahi Sates on Skewers over Cellophane Noodles
Steamed Vegetable Dumplings with Light Soy Dipping Sauce
Soba Noodle Salad with Crushed Peanuts, Mandarin Oranges and Wasabi Peas*
\$15.00 Per Person Supplement

New England Fish Station

*A Display of Nova Scotia Salmon, Hickory Smoked Whitefish, Smoked Brook Trout
With Assorted Accompaniments, Toast Points,
White Fish Salad and Mini Pastrami Salmon Clubs*
\$15.00 Per Person Supplement

SPECIAL TOUCHES (CONTINUED)

Caviar and Vodka

*Caspian Sea Beluga, Osetra and Sevruga Presented in an Ice Sculpture Served with
Blinis, Classical Garnish and Chilled Flavored Vodkas*
Available at Market Price

Top Shelf Bar Upgrade

*Grey Goose Vodka, Bombay Sapphire Gin, Malibu Coconut Rum, Patron Silver Tequila,
10 Cane Rum, Captain Morgan Spiced Rum, Crown Royal Whisky, Makers Mark
Bourbon, Johnny Walker Black Label Scotch, Cointreau Orange Liqueur,
Stella Artois, Blue Moon, Sam Adams, Heineken, Domestic Light Beer,
Ca'Donini Pinot Grigio, DeLoach Pinot Noir, Hanging Vine Cabernet Sauvignon,
Woodbridge White Zinfandel, Assorted Soft Drinks & Mixers*
\$12.00 Per Person Supplement

After Dinner Drinks

*Cordial Station Offering a Variety of Premium After Dinner Liqueurs: Bailey's,
Amaretto, B&B, Frangelico, Courvoisier, Grand Marnier, Kahlua, Hennessy, Sambuca*
**\$12.00 Per Person for (1) One Hour,
\$4.00 Per Person for each additional ½ Hour
or on Consumption at \$8.00 Per Cordial**

Ice Sculpture

Make Any Display Beautiful with an Ice Sculpture
Priced Upon Request

All special touches are subject to a 23% service charge and N.Y.S. sales tax.

Event Hours

*Daytime Affairs Conclude by 5:00PM
Evening Affairs Begin at 6:00PM or Later*

*Please allow us the opportunity to exceed your expectations
and help create wonderful memories for you and your guests.*



For additional information, please contact your Teneo Sales Representative.
1-800-495-0119 | info@teneohg.com