

The Diamond Package

THE POUGHKEEPSIE
Grand Hotel
AND CONFERENCE CENTER

Butler-Passed Champagne and Mineral Water Upon Guest Arrival

Cocktail Reception

One and One Half Hours of Top-Shelf Open Bar

Ultra-Premium Martini Bar

Our expert beverage staff will create a Specialty Cocktail Menu just for you utilizing
Luxury Vodkas, Gins, and Cordials

Chilled Seafood Bar

An Elegant Ice Carving Engulfed with Poached Cocktail Shrimp and Individually Presented Seafood Salads

Butler-Style Hors d'Oeuvres

Filet Mignon Quesadillas
Sesame Chicken with Sweet & Sour Sauce
Crispy Fried Calamari, Fra Diavolo Sauce
Tempura Vegetables, Sesame Soy Dipping Sauce
Crispy Crab Rangoon, Plum Sauce
Warm Brie and Pear Tartlets, Reduced Balsamic Drizzle
California Rolls with Pickled Ginger, Wasabi, and Soy
Seared NY Steak with Onion Jam on a Garlic Crouton

Hot Smorgasbord-Style Hors d'Oeuvres

Mushroom Caps Stuffed with Spinach and Provolone
Julienne Chicken with Scallions and Ginger
Vegetable Fried Rice
Baked Clams Oreganato

Action Stations

Our Expertly Trained Staff Prepare the Following Items to Order for Your Guests in Your Cocktail Reception

Sauté Station

Medallions of Milk-Fed Veal in a Light Lemon Beurre Blanc
Plump Gulf Shrimp in a Zesty Gorgonzola Cream Sauce
Accompanied by Roasted Garlic Risotto and Sautéed Escarole

Pasta Station

Imported Penne ala Vodka and Rigatoni ala Bolognese
Complimented With Long-Stemmed Caesar Salads and House-Baked Focaccia

Carving Station

Hand-Carved to Order:
Peppercorn-Rubbed New York Strip Loin of Beef, Horseradish Crème,
and
Herb-Roasted Turkey Breast with Chunky Cranapple Chutney
Served with an Assortment of Hearth-Baked Breads

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(continued)

Chilled Smorgasbord-Style Hors d'Oeuvres

Tuscan Antipasto Display
Pesto-Marinated Grilled Vegetables
Harvest Vegetable Crudités
International and Domestic Cheese Board
Seasonal Fresh Fruit Display
Assorted Mediterranean Spreads with Flatbreads and Pita Chips

Dinner

Additional Four and One Half Hours of Top-Shelf Open Bar

Champagne Toast

First Course

Choose One
Antipasti Assortiti
Imported Meats and Cheeses, Marinated Olives, Roasted Sweet Peppers and Artichoke Hearts Over a
Salad of Baby Lettuce with Basil Vinaigrette

Insalata Caprese

House-Made Mozzarella and Sliced Ripe Tomatoes Accompanied by a Salad of Field Greens,
Finished with Champagne Vinaigrette

Roasted Vegetable Tower

A Pyramid of Herb-Marinated, Fire-Roasted Harvest Vegetables with Mediterranean Olive Tapenade and
Tender Young Greens drizzled with Reduced Balsamic

Second Course

Choose One
Imported Pasta with Your Choice of Sauce
Soup of Your Choice
Intermezzo

Main Course

Filet Mignon – Center-Cut USDA Choice Beef Tenderloin with a Three-Peppercorn Demi Glace
Chicken Valdostana – Sautéed Boneless Breast of Chicken Finished with a Mixed Mushroom Madeira Wine Sauce,
Julienne Prosciutto and Mozzarella
Herb-Baked Salmon – Finished with Fresh Lemon and Reduced Chardonnay
Grilled Portobello and Colorful Vegetable Napoleon over Sautéed Escarole

Wedding Cake

Your Choice of Design, Flavor, Filling, Icing, and Color from any of our Wedding Cake Selections

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(continued)

Sensational Viennese Table

An Unbelievable Display of Fresh Fruits, French and Italian Pastries, Cakes, Cheesecakes, and Tortes, Cookies, Chocolates, Individual Desserts of Trifle and Mousse, Chocolate Fondue, Bananas Foster Ice Cream Station, International Coffee, Cordial and Espresso Bar

Coffee and Tea Service

Fresh Floral Centerpieces For Your Guests to Take at the Conclusion of Your Reception