

# *The Emerald Package*

THE POUGHKEEPSIE

*Grand Hotel*  
AND CONFERENCE CENTER

## **Cocktail Reception**

One Hour of Top-Shelf Open Bar

### **Premium Wine and Champagne Station**

#### **Butler-Style Hors d'Oeuvres**

Chilled Gulf Shrimp, Tangy Cocktail Sauce  
Cocktail Franks in Pastry Blankets, Deli Mustard  
Pesto-Marinated Chicken Kabobs  
Crispy Fried Calamari, Fra Diavolo Sauce  
Tempura Vegetables, Sesame Soy Dipping Sauce  
Crispy Crab Rangoon, Plum Sauce  
Mediterranean Bruchetta Assortment  
California Rolls with Pickled Ginger, Wasabi, and Soy

#### **Hot Smorgasbord-Style Hors d'Oeuvres**

Seafood Scampi with Rice Pilaf  
Imported Penne with Fresh Tomato Basil Sauce  
Stir-Fry Pork with Asian Vegetables  
Chicken Tenderloin ala Provençal  
Miniature Italian Meatballs, Imported Parmesan  
Baked Clams Oreganato

#### **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  
Chilled Pasta Primavera  
Herb-Marinated Button Mushrooms  
Classic Deviled Eggs

#### **Carving Station**

Hand-Carved to Order in Your Cocktail Room:  
Cider-Glazed Loin of Pork  
Chunky Cranapple Chutney  
and  
Herb-Roasted Breast of Turkey  
Dijon and Grain Mustards

## **Dinner**

Four Additional Hours of Top-Shelf Open Bar

### **Champagne Toast**

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(continued)

## **Appetizer**

*Choose One*

Seasonal Fresh Fruit with Minted Raspberry Sauce  
House-Made Fresh Mozzarella, Sliced Ripe Tomatoes, Sweet Basil and EVOO  
Penne with Your Choice of Pomodoro, Bolognese, or ala Vodka Sauce  
Soup of Your Choice

## **Salad**

*Choose One*

Traditional Caesar Salad  
Garden Green Salad with House-Made Sherry Vinaigrette  
Field and Baby Greens with a Delicate Champagne Vinaigrette

## **Entrée**

Choose Either a Duet Presentation or Tableside Choice

### **Duet Presentation**

Choose Two of the Following

Charbroiled Sirloin Steak-Merlot Demi Glace, Chicken Cordon Bleu, Sole Francaise,  
Crabmeat-Stuffed Sole, Seafood-Stuffed Shrimp, or Grilled Norwegian Salmon with Dill Sauce  
Served with Chef's Selection of Starch and Fresh Vegetables

### **Tableside Choice**

Tender Boneless Rib Eye Steak Grilled to Temperature and Served with a Reduced Merlot Sauce  
Chicken Cordon Bleu –Stuffed with Imported Ham and Gruyere Cheese, Light Pesto Cream Sauce  
Norwegian Salmon – Delicately Grilled and Finished with a Lemony Dill Sauce  
Florentine Lasagna –Sautéed Spinach, Whipped Ricotta, and Fresh Mozzarella, Tomato Basil Sauce

### **Bananas Foster Flambé**

An Exciting Flame-Filled Presentation by Your Maitre'D  
Freshly Sliced Bananas in a Warm Caramel Sauce, Served over Vanilla Ice Cream

## **Wedding Cake**

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

### **Tableside Viennese Sampler**

Twin Displays of French and Italian Pastries and Chocolate-Dipped Strawberries Served to Each Table

### **Espresso, Coffee and Tea Service**

**After-Dinner Drinks, International Coffees, and Cordials Available at the Bar**

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