

HYDE PARK | NEW YORK

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

WEDDING PACKAGES

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PACKAGE 1

Dinner Buffet

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Dinner buffets or stations
- Passed dessert or stations
- Passed coffee or coffee station

COST PER GUEST

Wine and Beer throughout event

Starting at \$145

Full, Premium Bar throughout event

Starting at \$170

PACKAGE 2

Plated Dinner

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course plated dinner
- Coffee service

COST PER GUEST

Wine and Beer throughout event

Starting at \$170

Full, Premium Bar throughout event

Starting at \$182

PACKAGE 3

Plated "Choice of" Dinner

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course plated dinner with "choice of entrée"
- Coffee service

COST PER GUEST

Wine and Beer throughout event

Starting at \$189

Full, Premium Bar throughout event

Starting at \$202

All packages are inclusive of 20% labor charge and event space rental.

Packages are designed for groups of 100 or more. If the event has fewer than 100 guests, a surcharge of \$12 per person applies. All reception packages have a five-hour maximum.

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HORS D'OEUVRE SELECTIONS

VEGETARIAN

- Smoked corn and goat cheese fritter, tomato jam
- Tomato bruschetta, fresh ricotta, basil purée
- Eggplant caponata, goat cheese crisp
- Roasted artichoke, Parmesan, red pepper frittata
- Pickled baby beets, roasted walnut, farmer cheese spread, crostini
- Wild mushroom, onion jam, fontina, flatbread
- Roasted pear, Ewe's Blue cheese, spiced pecans
- Black trumpet mushroom risotto arancini, saffron aioli

SEAFOOD AND FISH

- Lobster and roasted corn polenta, tomato-fennel jam
- Jumbo lump crab cakes, lemon remoulade
- Seared tuna, avocado, pickled daikon, sesame rice crisp
- Seared tuna, crispy wonton, sriracha, pickled radish
- House-cured salmon, shaved fennel, cucumbers
- Shrimp cocktail, chili-lime cocktail sauce (+3 per guest)
- Smoked salmon bruschetta, capers, chives, and horseradish

POULTRY, BEEF, PORK, AND LAMB

- Soy-ginger hanger steak, pickled carrots, wonton chip
- Prosciutto-wrapped asparagus, lemon aioli
- Flat iron steak, chimichurri sauce, crispy smashed plantain
- Chorizo, piquillo pepper and manchego frittata
- Crisp Korean BBQ beef and scallion wonton, sriracha aioli
- Lamb meatball, goat cheese, tomato jam, crostini
- Pepper beef tenderloin, crostini, tomato horseradish marmalade
- Five-spice roasted duck, scallion, wonton crisp
- Chicken tandoori, cucumber raita
- Chicken curry, mango chutney, scallions, papadum
- Miniature country ham and cheddar biscuits
- Pulled chicken, avocado crêpe, tomatillo sauce, sour cream
- Tarragon chicken salad, walnut bread, fig purée
- Crispy chicken sliders, spicy maple glaze, B and B pickles
- Roasted sirloin skewers, hoisin dipping sauce

STUDENT-DESIGNED RECEPTION STATIONS

The CIA is proud to offer Reception Station Enhancements designed by our very own culinary students.

SHÚK STATION

\$15 PER GUEST

- Chicken shawarma, homemade falafel, spiced beet shawarma
- Hummus, tabbouleh, fattoush, pickled vegetables
- Tahini sauce, harissa, tzatziki sauce, "Shúk" green herb sauce
- Tomato, cucumber, lettuce, red onion, pickled hot peppers, marinated olives

PINCHO STATION

\$14 PER GUEST

- Grilled chicken, beef and vegetable satay
- Sweet chili sauce, hoisin glaze, crispy ginger and shallots, toasted sesame seeds
- Harissa, lemon scented tahini, spicy feta dip, za'atar
- Vindaloo, saag paneer, green chile raita, mango chutney

RA.ME STATION

\$15 PER GUEST

- Crispy pork belly, sesame-glazed tofu, ramen noodles
- Miso and tonkotsu broths
- Red pepper paste, crispy garlic, roasted corn, pickled shiitake
- Chili oil, togarashi

LEYENDA STATION

\$12 PER GUEST

- Cilantro chicken tacos
- Charcoal-roasted corn and black bean tacos
- Avocado salsa verde, pickled vegetables, mango salsa

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PREMIUM RECEPTION STATION ENHANCEMENTS

IMPORTED AND DOMESTIC CHEESE STATION

\$10 PER GUEST

- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

LOCAL HUDSON VALLEY CHEESE TABLE

\$12 PER GUEST

- Hand-crafted cheese from a 35-mile radius
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

VEGETABLE CRUDITÉ STATION

\$10 PER GUEST

- Raw, steamed, pickled, and grilled vegetables
- Parmesan-basil pesto, vegan green goddess dip, toasted almonds, romesco sauce
- Rosemary garlic oil, aged balsamic, chili oil, sea salt

SALUMERIA

\$13 PER GUEST

- Sliced cured Italian meats
- Aged Parmesan, burrata, black pepper and herb-infused ricotta
- Grilled asparagus, summer squash, cipolini, portobello mushrooms
- Marinated tomatoes, mixed olives
- Focaccia, grissini, flatbread

OCEAN DISPLAY

\$22 PER GUEST

- Citrus-poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters and clams on the half shell, roasted shallot mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Sushi, wakame salad, wasabi, soy

PO' BOY STATION

\$16 PER GUEST

- Crispy fried oyster
- Spicy Cajun shrimp
- Blackened salmon
- Remoulade sauce
- Cajun sauce

MEDITERRANEAN STATION

\$15 PER GUEST

- Traditional falafel
- Chicken souvlaki
- Miniature pita pocket, tahini sauce, pickled vegetables, cucumber and tomato relish
- Hummus, baba ghanoush, tzatziki sauce
- Pita chips, vegetable crudité

STEAM BUN BAR

\$14 PER GUEST

- Chicken teriyaki
- Char siu pork
- Shiitake mushrooms, soy, scallions
- Pickled shredded carrots
- Marinated hot house cucumbers
- Kimchee, hot Chinese oil
- Sesame seeds