



Dinner Station Events

Caperberry Events is a division of NY Hospitality Group located in White Plains NY.

Caperberry Events provides on-site consultation to assure a personalized approach for your entertainment needs. We believe that planning and organization are the backbone of any successful social occasion.

Caperberry Events provide delicious, original, attention-getting cuisine, beautifully presented with a sense of warmth and individual style. Our food is carefully prepared by our chefs using only the highest quality and freshest ingredients. We can bring back the joy of entertaining and guarantee the success of that statement-making function.

Please call us for your next party date. Our services include menu planning, professional wait staff, beverage set-up, rentals, flowers, entertainment, video taping, etc. We are devoted exclusively to on and off premise event catering and are open all year long.

Invite the guests and **Caperberry Events** takes care of the rest. The enclosed menus are a sampling of our wonderful creations. Each function will be tailored to meet your needs.

Should you have any doubts, references are available from our more-than-satisfied customers. Some may even be neighbors and business associates of yours.

Direct Phone Line : (914) 949-3543



Chicken Quesadilla



*Crisp Potato Pancake
with Smoked Salmon*

Mini Cheeseburgers



Dinner Station Reception Package

Your Guests are Welcomed with Sparkling Wine

» **Butler Passed Hors d'oeuvres**

Please Select 4 Room Temperature and 4 Hot Selections

International Cheese and Tapas Bar

Vertical Vegetable Crudités with a Garden Herb Dip

Cheese of the World Display with Crisp Grapes, Crostini and Premium Crackers

Tapas served with Fresh Hummus, Red Pepper Feta Dip and Sofrito offered with assorted Bread Sticks,
Flatbreads and Grilled Pita Crisps

Main Dinner

Sparkling Wine Toast

3 Dinner Stations

Dessert

Tiered Wedding Cake or Decorated Sheet Cake

Lemon and Espresso Biscotti

Free Trade Columbian Coffee and Tea Service

Beverage Package

Five Hour Open Bar to Include:
Selection of Liquors
Cabernet Sauvignon OR Pinot Noir
Chardonnay
Sparkling Wine
Domestic and Imported Beers
Unlimited Soft Drinks and Juice

Minimum of 100 persons up to 160 Persons

Cocktail Dinner Station Events are a wonderful way to enjoy fine food selections of varied tastes and experiences allowing your guests to mingle and dine at the same time.

Your Dinner Party Consists of

A Choice of 6 Butlered Hors d'oeuvres
A Minimum Choice of Two Dinner Stations and One Dessert Table
Optional Additions

Additional Stations Can Be Added To Your Package.
Dessert Tables and Beverage Packages Are Additional.
Labor and Rental Packages are Priced On a Per Party Basis.
\$3500 Minimum Purchase Applies to Food and Beverage Only
All Stations are Priced ala Carte
100 Person Minimum Applies to Dinner Station Parties

Butlered Hors d'oeuvres

(Choose 3 Room Temperature and 3 Hot Selections)

Room Temperature Selections

Our Signature Hors d'oeuvre Salmon and Caperberry Cone - Citrus Chive Syrup
Crisp Potato Pancake with Smoked Salmon and Caviar
Cornmeal Crusted Oyster Yucca Crisp Creole Remoulade
Sushi Rolls with Pickled Ginger and Wasabi (California, Tuna and Vegetable Roll)
Filet Mignon & Arugula Horseradish Goat Cheese Crostini
Prosciutto Wrapped Asparagus with Lemon Aioli
Fresh Mozzarella Baby Tomato Lollipops
Coriander and Ginger Crusted Tuna, Sesame Wonton Cup and Wakami Salad
Lemon Maine Lobster Salad in a Crisp Pastry Cup

Hot Selections

Smoked Chicken Quesadilla Salsa Verde
Honey & Lime Glazed Beef Satay
Crisp Pork Dumpling Sambal Plum Sauce
Thai Chicken Satay Spicy Peanut Drizzle
Outer Banks Crab Cake with Mustard Caper Cream
Crisp Coconut Shrimp & Orange Pineapple Glaze
Brie and Roasted Shallot Tart Caramelized Fig Chutney
Ginger Shrimp Cocktail Wasabi Lime Tomato Shooter
Crispy Mushroom Straws with Gorgonzola Spread
Crispy Macaroni & Cheese Bites - Red Pepper Relish
Sea Scallop and Applewood Bacon Lollipop
Beef Negamaki, Sweet Mushroom Soy and Pickled Diakon
Risotto Fritter with Wild Mushroom, Aged Pecorino and Charred Tomato Coulis

Add on Bar Picks

These Small Plate and Bowl Presentations Lend to Snacking While Enjoying a Cocktail
Roasted Lemon and Rosemary Olives and BBQ Spiced Mixed Nuts
Fried Plantains and Kettle Potato Chips with Caramelized Onion Dip
Crudites and Dip

Plate of Artesian Cheeses and Crisp Grapes

Dinner Stations For Your Event
Served for Up To One and a Half Hours of Service

Carving Station

Caesar Salad with Roasted Peppers and Garlic Croutons
Artisanal Breads - Roasted Vegetable, Dried Apricot and Wilted Arugula Orzo Salad
Roasted Shallot Gruyere Potatoes
(Choice of 2 Carved Meats)
Black Peppercorn Crusted Sirloin - Mini Mushroom Sauce and Mustard Horseradish Cream
Stuffed Salmon with Wilted Leeks, Julienne Vegetables and Lemon Citrus Cream
Roasted Tom Turkey - Cranberry Orange Chutney
Slow Braised Corned Beef - Brown Mustard Glaze
Roasted Smithfield Ham - White Raisin Bourbon Glaze
Coffee Crusted Filet Mignon - Port Wine Sauce

Texas Round-Up

BBQ Pulled Pork or Smoked Bourbon Barbeque Brisket Beef with Frizzled Onions
Cast Iron Cornbread Pudding with Tomato Chutney
Honey Baked Jalapeño Biscuits - Vinegar Green Bean Salad
Glazed Southern Fried Chicken Skewer with Buttermilk Blue Cheese Dip

Taste of Asia

Small Plates of Seared Ahi Tuna, Wasabi Flavored Sesame Seeds, Daikon Slaw and Cilantro Drizzle
Wok Prepared Apricot Glazed Sesame Chicken, Cashew and Napa Cabbage Sauté
Pan Seared Pork Dumplings in Bamboo Baskets - Salted Edamame
Trio of Dipping Sauces - Hot Chili - Wasabi Mayo - Ginger Soy

East Meets West

Chilled Sesame Noodle and Vegetables presented in "TO GO" Boxes with Chop Sticks
Three Styles of Sushi Rolls with Pickled Ginger - Wasabi - Soy Sauce
Shitake and Soybean Fried Rice - Beef and Chicken Yakatori
Five Spice Dusted Wonton Chips - Orange Duck Sauce - Spicy Mustard

Latin Tango

Traditional Cuban Sandwiches Griddled to Order
Avocado Salad with Crisp Plantain Chips - Guava Glazed St. Louis Ribs
Fresh Tomatillo and Black Bean Salsa - Salsa Fresca
Cilantro Shrimp Skewers Layered with Peppers, Onions and Olives

Taste of Tuscany

Select Two Pastas to be Prepared Tableside
Mezze Rigatoni with Broccoli, Sundried Tomatoes, Chicken and Roasted Garlic Broth
Cheese Tortelloni with Veal and Beef Bolognese and Wilted Greens
Gemelli with Roasted Vegetables, Fresh Tomato and Crisp Eggplant
Penne ala Vodka with Asparagus Tips
Condiment Table Consists of:
Charred Red Peppers - Roasted Plum Tomatoes - Shaved Ricotta Salata
Your Station will Also Include:
Imported Cured Meats and Cheeses - Pickled Mushrooms - Minted Artichoke Salad
Roasted Lemon and Rosemary Olives - Marinated Charred Peppers - Home Baked Herb Focaccia

Chilled Seafood Extravaganza

Presented on a Bed of Ice:

Seasonal Clams and Oysters on the Half Shell & Poached Gulf Shrimp

Scallop, Lump Crab and Calamari Salad Fine Herb Citrus Dressing

Served with Fresh Lemons, Horseradish, Traditional Cocktail Sauce and Mignonette

Pan Seared Prince Edward Island Mussels, Tomato Pernod Cream - Roasted Garlic Basil Croustade

Add Poached Rock Lobster Tails with Cognac Cream - \$10.00 additional per person

DESSERT MENU

Served with Columbian Free Trade Coffee and Tea

Decorated Sheet Cakes

Moist Chocolate Cake with Dark Chocolate Mousse and White Chocolate Mousse

Chocolate Cake with Light Mocha Mousse and Raspberry Filling Covered in Chocolate Ganache

Yellow Cake Layered with Cannoli Filling - Vanilla Buttercream Icing

Tres Leches – 3 Milks with Caramel Cream Layered in Vanilla Cake

Carrot Cake with Cream Cheese Filling and Buttercream Icing

Yellow Cake with Custard and One Fruit

Yellow or Chocolate Cake with Cookies & Cream Filling

Yellow Cake with Chocolate Mousse Filling and Chocolate Fudge Icing

Wedding Cakes

French Crepes Table

Delicate Warm Crepes with Grand Marnier Sauce

Sauce Anglaise, Chocolate Shavings, Fresh Whipped Cream and Vanilla Ice Cream

Profiteroles, Chocolate Drizzle and Sugar Dust

French Lace Cookies and Market Strawberries

Chocolate Fondue Station

Chocolate Fondue and Caramel Fondue

Cubes of Marshmallows, Pound Cake, Strawberries, Lady Fingers,

Bananas,

Pineapple and Pretzel Rods

Chocolate Fountain

Chocolate Fondue

Cubes of Marshmallows, Pound Cake, Strawberries, Lady Fingers,

Bananas,

Pineapple and Pretzel Rods

Friandaise (Placed on Table)

Choice of 3

Hand Rolled Chocolate Truffles

Mini Italian and French Pastries

Lemon Biscotti

Espresso Biscotti

French Macaroons

Sweet Treats

Fresh Baked Cookies and Fudge Brownies

Ice Cream Sundae Bar

Tablesided Scooped

Vanilla & Chocolate Chocolate Chip Ice Cream

Toppings Include: Chocolate Syrup, Butterscotch Sauce, Whipped

Cream, M & M's, Oreo's, Sprinkles and Cherries

International Mini Pastries Station

Strawberries Stuffed with Citrus Cheesecake

Small Delicate Pastries

Hand Rolled Chocolate Truffles

Cherry and Chocolate Biscotti