



Autumn Wedding



Season: Fall

Venue: The Bordone, Long Island City, NY

Timing: 6 Hour Event

Guest Count: 200

INSPIRATION:

For their chic and modern wedding at The Bordone, Taylor and Jordan wanted to create a warm, inviting atmosphere that highlighted their love of great food and meaningful moments. The evening was designed to flow seamlessly, combining elegance with fun and personal touches.

MENU OVERVIEW:

Passed Hors D'oeuvres

Premium Open Bar

Appetizer Station

Signature Cocktail

Plated Dinner

Wedding Cake, Coffee + Tea

Late Night Snack

MENU



COCKTAIL HOUR: Passed Hors D'Oeuvres + Yakitori Bar



Mini Chicken Parmesan Stuffed Shell GF
whipped ricotta

Mini Croque Monsieur
pancetta, dijon béchamel

Miso Cod s
sweet potato latke, bok choy salad, sesame
vinaigrette

Steak Frites GF
gaufrette chip, bearnaise aioli

Fried Mac + Cheese Bite V
tomato jalapeno jam

YAKITORI BAR
marinated chicken, beef, pork
and seafood skewers
on binchotan grills
sriracha sesame mayo,
sweet soy sauce, chile crisp, togarashi
mayo, yuzu vinaigrette. nori + japanese
milk bread

PLATED DINNER

Baby Beet Salad VG GF
togarashi, horseradish pepita puree,
citrus vinaigrette

Dinner Bread Arrangements v
vermont salted butter

Pan Seared Petite Filet GF
cannellini bean velvet, braised lion's mane,
sherry beef jus, matcha tea powder, mizuna

Smoked Steelhead Trout GF, N
chestnut panna cotta, kim chi gel,
squash dolma

Braised Caraflex Cabbage VG, GF
vegan xo, shiitake, jackfruit, kim chi, tomato



PASSED MINI SWEETS + ESPRESSO MARTINI CART



Salted Caramel Brownie Bite v

Date Cake v
persimmons + whipped cream

Assorted French Macaron v, N

Coffee + Tea

NEGRONI CART
gin, tequila, mezcal, sweet vermouth,
campari, lillet plus all the
accoutrements to make classic
negronis and variations
lemon and orange twists, dried
+ fresh orange slices

V = vegetarian | VG = vegan | GF = gluten free | S = Sesame | N = Contains Nuts