Wylie Center
& Tupper Manor
at Endicott College

WEDDING PACKAGE

Selection of Five Butler Passed Hors d'oeuvres

Champagne Toast
(non-alcoholic options available)

Fresh Baked Rolls and Butter

Selection of One Salad

Selection of Two Protein Entrées & One Vegetarian
~ *OR* ~
Selection of Duet Entrée & One Vegetarian

Selection of House Red and White Wine Service with Dinner

Cutting and Presentation of Cake provided by couple
Stationed with Mini Italian Pastries

Coffee, Decaffeinated Coffee & Selection of Tea

Elegant Floor Length Ivory Linen & Napkin

Bright White China, Stainless Steel Flatware and Classic Stemware

House Fruitwood Chiavari Chairs

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Selection of Butler Passed Hors D' Oeuvres

Select Five

Hot

Parmesan Artichoke Popper, spicy red pepper aioli

Coconut Chicken, sweet chili dipping sauce

Fig & Goat Cheese Flat Bread

Maryland Style Crab Cake

Buffalo Chicken Eggroll, blue cheese sauce

Chicken Tandoori, cilantro yogurt sauce

Beef Taquito, avocado ranch sauce

Butternut Squash Arancini, sage honey

Fresh Bay Scallops wrapped in Bacon

Vegetable Empanada, mole sauce

Mini Stuffed Potatoes, Gorgonzola Sauce

Spanakopita

Truffle Potato Croquette, tarragon mayonnaise

Short Rib Hand Pie, cilantro lime crema

Edamame Dumpling, soy dipping sauce

French Onion Boule

Crispy Parmesan Crusted Asparagus Spears

Beef Wellington

Chicken & Lemongrass Pot-sticker

Hot (cont.)

Cheese Steak Spring Roll

Pastrami Spring Roll

Coconut Shrimp, sweet chili dipping sauce

Samosa

Raspberry, Toasted Almonds & Brie Phyllo

Cauliflower Tempura

Lamb Marrakech Skewer, crème fraiche

Waffle Fried Chicken, maple hot honey

Cold

Chilled Jumbo Shrimp Cocktail, lemon cocktail sauce

Tuna Tartare, Soy pearls, micro greens

Fresh Mozzarella, Tomato, & Basil Skewer, balsamic drizzle

Antipasto Skewer, Kalamata olives, aged provolone, salami, grape tomatoes

Lobster Phyllo Cup

Ratatouille Crostini

Polenta Cake & Fig Jam & Goat Cheses

Seared Beef Tenderloin Crostini with smoked horseradish cream

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Selection of Appetizer (optional to add)

New England Clam Chowder

Carrot Ginger Soup

Tomato Basil Soup

Lobster Bisque

Butternut Squash Bisque

Potato Gnocchi, *lemon basil sauce*

Penne Pasta & Roasted Tomatoes, *basil pesto sauce*

Three Cheese Ravioli, *fresh marinara sauce*

Butternut Squash Ravioli, sage cream sauce

Selection of Salad

Select One

Tupper Wedge
Iceberg wedge, crumbled blue cheese,
vine ripened tomatoes, bacon, with a blue cheese dressing

Caesar Salad
Crispy romaine, roasted red tomatoes,
panko parmesan dust, served with Caesar Dressing

Caprese Salad
Heirloom tomatoes, fresh mozzarella,
basil chiffonade, served with a balsamic glaze

Classic Garden Salad
Trio of lettuce, English cucumber, grape tomatoes,
shredded carrots, served with balsamic or ranch dressing

Water's Edge Salad
Baby field greens, red berries, biscotti, crumbled blue cheese,
candid pecans, with a raspberry vinaigrette

Cobb Salad
Chopped romaine, diced tomatoes, hard boiled eggs, avocado,
smoked bacon, with a blue cheese dressing

Burrata, Prosciutto & Pear Salad
Fresh Burrata, Roasted Pear, Prosciutto di Parma,
Arugula, Balsamic Glaze

Beet Salad
Roasted red and golden beets, shallots, green apple, goat cheese,
toasted walnuts, arugula, with a balsamic drizzle

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Selection of Entrees

Selection of Two Protein Entrées & One Vegetarian ~ OR ~ Selection of One Duet Entrée & One Vegetarian

Beef

Grilled Marinated Bistro Steak
Shallot butter
served with twice baked mashed potatoes
and roasted Brussels sprouts

Vermouth Braised Short Ribs
served with tri-colored carrots, onion straws,
and baked mashed potatoes

Slow Roasted Sirloin Steak
Grain mustard demi-glaze
served with cippolini onions, haricot verts, and wild rice

Grilled Beef Filet Mignon
roasted garlic demi-glace
OR
gorgonzola demi glace
served with potatoes au gratin & baby broccolini

Poultry

Stuffed Chicken
Apricot, wild rice, corn bread stuffed chicken,
pomegranate orange glaze
served with rissole potatoes and
roasted root vegetables

Chicken Saltimbocca
Pan roasted chicken with prosciutto,
fontina cheese, fried sage
served with forest mushroom risotto cake
and wilted spinach

Garlic & Thyme Roasted Chicken
served with glazed carrots and roasted sweet potatoes

Cranberry Maple Chicken
Crispy chicken breast, topped with a
cranberry maple glaze, served with roasted potatoes
and braised butternut squash

Chicken Marsala
Sautéed chicken cutlets, wild mushrooms, and a sweet
marsala sauce, served with linguine and broccoli rabe

Herb Roasted Chicken
with an artichoke and basil cream sauce
served with fingerling potatoes and broccolini

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Selection of Entrees (cont.)

Sea

Baked New England Haddock
Topped with a buttery herb crumb topping with potato pancakes, glazed carrots, and finished with a lemon sauce

Tupper Seafood Trio
Maryland style crab cake (1),
baked stuffed shrimp, baked haddock
served with rice pilaf, vegetable stack, and remoulade sauce

Honey Pecan Crusted Salmon
Pan seared, finished with an orange butter
served with basmati rice and steamed asparagus

Miso Glazed Sea Bass
Slow roasted seasoned with a miso Asian glaze and served with mustard greens and farro

Spinach Stuffed Salmon Roulade
Lemon beurré blanc
served with lemon orzo and charred asparagus

Duet

In lieu of selecting two protein entrees

Statler Chicken Breast & Petite Filet Mignon
served with a dry marsala sauce
and roasted shallot demi-glaze

Charbroiled Chicken & Salmon
served with a wild mushroom sauce
and tarragon beurré blanc sauce

Petite Filet Mignon & Baked Stuffed Shrimp
served with herbed garlic butter
($12 additional per guest)

Petite Filet Mignon & Crab Cakes
served with remoulade sauce

Petite Filet Mignon & Seared Sea Scallops
served with herbed garlic butter

Petite Filet Mignon & Broiled Lobster Tail
served with a lobster bis(Market Price)

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Vegetarian

**** can be prepared vegan***

Crispy Massaman Tofu Curry *
Crispy pan-fried tofu, vegetables, and sweet potatoes simmered in a peanut Thai spiced curry accompanied by pineapple salsa and scallion rice

Spanakopita Roasted Cauliflower Steak *
Over pine nut couscous and topped with phyllo strings

Vegan Quinoa Stuffed Mushrooms *
Spinach forest mushrooms, roasted shallots on top of a cauliflower puree

Butternut Squash Ravioli
amaretto cream sauce, spinach, cranberries and toasted almonds

Vegan Pasta *
Seasonal

Mushroom Risotto
Arborio rice, wild forest mushrooms, & fresh herbs

Napoleon
Roasted red pepper polenta, topped with grilled zucchini, yellow squash, Portobello mushroom, heirloom tomatoes served with herb tomato pesto and balsamic reduction

Farmer's Market Napoleon
Grilled Portobello mushroom, zucchini, squash, roasted red pepper, spinach and goat cheese with a tomato velouté sauce

Dessert

You may coordinate your own wedding cake,
Tupper Culinary to cut, plate and station with Mini Italian Pastries

Freshly brewed coffee, decaffeinated coffee, and a selection of teas

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Cocktail Hour Enhancements

Please consult your Event Manager for recommended quantities.
Custom menu creations are available in collaboration with our Executive Chef.

Taste of Tupper

Bountiful display of domestic and imported cheeses such as Cabot cheddar, drunken goat, sage darby, havarti, muenster. Served with a selection of crackers and garnished with fresh fruit.

Charcuterie

Seasonal display cured meats with French bread, assorted crackers & crostini displayed with a selection of dried fruits, nuts, mustards, & assorted cheeses such as Berkshire bleu cheese, Port du Salut, Grafton maple smoked cheddar, green onion & Stilton dip, caramelized onion, peach chutney, & caper berries

Vegetable Crudite

Colorful mélange of crisp vegetables including carrots, celery, red peppers, broccoli, & seasonal tomatoes served with creamy dips

Water's Edge Raw Bar

East coast oysters, littleneck clams, jumbo shrimp, lobster tails.
Accompanied with lemons and cocktail sauce, horseradish, tabasco, and remoulade

Cheese, Crudite, & Baked Brie En Croute Trio

A wheel of brie baked in a delicate puff pastry.
Served with fresh & dried fruits, nuts, fig spread, and gourmet crackers

Olive & Crostini Bar

A colorful display of olives and antipasti served alongside house-made olive oil crisps to be topped with ricotta, tapenade, roasted peppers, pesto, etc.

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Late Night Snacks

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Tater Tot ~ or ~ French Fry Bar

Choice of Tater Tots or French Fries
Nacho Toppings: cheese sauce, olives,
banana peppers, salsa, micro cilantro
Buffalo Toppings: smoked bacon, blue cheese,
buffalo sauce, micro celery
Poutine Toppings: brown gravy, cheese curds

Chinese Take Out

Crab rangoon, Peking ravioli, beef teriyaki,
boneless spare ribs, lo mein noodles,
fried rice, tempura chicken.
Served in takeout boxes with chopsticks,
dipping sauces, and fortune cookies

New England

Mini lobster salad rolls,
Cape Cod Potato Chips, and whoopie pies

Pizzettas

Pepperoni, margherita, goat cheese
Served on focaccia

Wings & Things

Honey stung wings, popcorn chicken,
hand cut French fries, onion rings, zucchini sticks,
assorted condiments and dipping sauces

Slider Station

Choice of Two:
Pulled Pork Sliders
North Shore Roast Beef Sliders (cheese, sauce, mayo)
Veggie Burgers
Cheeseburger
assorted condiments

Ice Cream Sundae Station

Chocolate, vanilla & coffee ice cream
hot fudge, warm caramel sauce, strawberry sauce, and a
variety of toppings such as: crushed Oreo's, chopped
nuts, M&M's, whipped cream, sprinkles and an
assortment of ice cream cones and waffle bowl's