

*Mount Kisco*  
events

• AT THE HOLIDAY INN •

---

*Celebrate Your Love Story*  
AT MOUNT KISCO EVENTS

---



# Mount Kisco

events

• AT THE HOLIDAY INN •

## Serendipity Package

### BEVERAGE ARRANGEMENT

Five Hour Open Bar Serving Name Brand Liquor, Beer, Wine and Soda  
Champagne Toast Included

### COCKTAIL HOUR

Choice of Four Hors d'oeuvres Passed Butler Style

### COLD STATION

Vegetable Shooter Display and Choice of One from Cold Displays -or- Individually Portioned Displays

### FULL COURSE DINNER MENU

#### SALAD SELECTION

Presented with Artisan Breads & Rolls with Signature 3 Flavored Butters

#### ENTREES

(Choice of Three with Pre-order)

Braised Short Ribs with Caramelized Onions in a Port Wine Demi-Glace

Petite Beef Tournedos Chasseur

Grilled Pork Chop with a Caramelized Onion and Apple Chutney

Chicken Madiera with Mushrooms

Sweet Sausage & Herb Stuffed Breast of Chicken with a Sherry Sauce

Herb Crusted Salmon Fillet with a Lemon Beurre Blanc

*All Entrees Accompanied with Chef Selected Starch and Seasonal Vegetable*

#### DESSERT

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas

Price Per Person/Minimums Apply

\*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

# Happily Ever After Package

## BEVERAGE ARRANGEMENT

Five Hour Open Bar Serving Name Brand Liquor, Beer, Wine and Soda  
Champagne Toast Included

## COCKTAIL HOUR

Choice of Five Hors d'oeuvres Passed Butler Style

## COLD STATION

Vegetable Shooter Display and Choice of Two from Cold Displays -or- Individual Portioned Displays

## ACTION STATION

Choice of One from Chef Attended Action or Carving Stations -or- Hot Display Stations

## FULL COURSE DINNER MENU

### SALAD SELECTION

Presented with Artisan Breads & Rolls with Signature 3 Flavored Butters

### ENTREES

(Choice of Three with Pre-order)

Cracked Pepper Rubbed Roast Prime Rib of Beef Au Jus

Apple, Spinach, Goat Cheese Stuffed Loin of Pork

Chicken Saltimbocca

Pan Seared Swordfish with Lemon Shallot Butter

Red Snapper with a Black Bean and Roasted Corn Salsa

*All Entrees Accompanied with Chef Selected Starch and Seasonal Vegetable*

### DESSERT

Tiered Wedding Cake garnished with a Chocolate Dipped Strawberry  
Beautifully designed and professionally created in your choice of style and flavor

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas

Price Per Person/Minimums Apply

\*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



• AT THE HOLIDAY INN •

# Forever Yours Package

## BEVERAGE ARRANGEMENT

Five Hour Open Bar Serving Name Brand Liquor, Beer, Wine and Soda  
Champagne Toast and Dinner Wine Service  
Carpie's Signature Cocktail Offered during Cocktail Hour

## COCKTAIL HOUR

Choice of Six Hors d'oeuvres Passed Butler Style

## COLD STATION

Vegetable Shooter Display and Choice of Two from Cold Displays - or- Individual Portioned Displays

## ACTION STATIONS

Choice of Two from Chef Attended Action or Carving Stations -or- Hot Display Stations

## FULL COURSE DINNER MENU

### SALAD SELECTION

Presented with Artisan Breads & Rolls with Signature 3 Flavored Butters

### INTERMEZZO

### ENTREES

(Choice of Three with Pre-order)

Bacon Wrapped Tenderloin of Beef Filet with Mushroom Demi-Glace

Lobster Stuffed Breast of Chicken with Ancho Chili Sauce

Seafood Stuffed Shrimp with Lobster Cream

Fontina, Spinach and Roasted Red Pepper Stuffed Loin of Pork with Dried Cranberry Demi-Glace

Citrus Shrimp and Petite Sirloin with Herb Compound Butter

*All Entrees Accompanied with Chef Selected Starch and Seasonal Vegetable*

### DESSERT

Tiered Wedding Cake garnished with a Chocolate Dipped Strawberry  
Beautifully designed and professionally created in your choice of style and flavor

Biscotti & Butter Cookie Platter to each table

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas

Price Per Person/Minimums Apply

\*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax