



wedding menu 2025



Your Vision, Brought to Life

518.370.5300
www.410Hospitality.com
2 Freemans Bridge Rd., Glenville, NY 12302



cocktail hour

Passed Hors D'oeuvres

SEAFOOD

Sesami Ahi Tuna Wontons
sweet soy ginger
Shrimp Cocktail Shooters
Citrus Grilled Shrimp
lemon dill aioli
Bacon Wrapped Scallops
Mini Crab Cakes
old bay aioli
Mini Lobster Cakes
sweet n' spicy remoulade
Smoked Salmon and Dill Crostini
Lobster and Crab Stuffed Mushroom
Clams Casino
Oysters Rockefeller
Smoked Salmon Blini
capers, creme fraiche
Cajun Shrimp Skewers
honey lime butter
Coconut Shrimp
pina colada sauce

BEEF/LAMB/PORK

Short Rib Crostini
goat cheese, balsamic glaze
Sausage Stuffed mushrooms
red bell pepper and romano
Mini Beef Wellington
Lamb Lollipop
mint demi
Tenderloin Crostini
gorgonzola, caramelized onion
Pork Belly Bites
korean bbq/thai chili/maple mustard
Mini Pulled Pork Sliders
bbq, slaw
Mini Steak Taco
pickled onion, feta
Cocktail Meatballs
marinara/sesame ginger/sweet n sour
BBQ Beef Brisket on Corn Muffin

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POULTRY

Chicken Satay
thai peanut sauce
Mini Chicken Quesadillas
salsa roja
Mango Thai Chili Chicken Bites
fresh pineapple
Mini Chipotle Ranch Chicken Taco
Waldorf Chicken Crostini
Coconut Chicken Bite
thai chili
Duck Meatball
orange sauce

VEGETARIAN

Artichoke Spinach Crostini
Veggie Spring Rolls
Phyllo Wrapped Asparagus with Asiago
Goat Cheese Tart
balsamic reduction
Spanikopita
Veggie Stuffed Mushroom
Caprese Skewers
Tomato Basil Bruschetta Crostini

SOUP SHOOTERS

Lobster Bisque
creme fraiche
Tomato Soup
grilled cheese
French Onion
cheesy crouton
New England Clam Chowder
cheddar biscuit
Butternut Squash
Wild Mushroom

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Cold Stationary Displays

VEGETABLE CRUDITES

served with two dips / typical offerings are:

Carrots
Celery
Broccoli
Cauliflower
Bell Peppers
Tomatoes
Cucumber
Zucchini

FRESH FRUIT

Chef's Seasonal Selection / Typical offerings are:

Watermelon
Cantaloupe
Honey Dew
Pineapple
Fresh Berries
Assorted Grapes

CHEESE BOARD

Chef's Assorted Selection / Typical offerings are:

Balsamic and Cippolini Onion Cheddar
Vino Rosso Cheddar
Manchego
Smoked Gouda
Gorgonzola
Danish Bleu
Pepperjack
Provolone
Brie

Served with assorted grapes, crostinis and crackers

BRUSCHETTA BAR

Garlic Herb Crostinis
Grilled Pita
Rosemary Baguette
Cucumber Planks
Grain Free Flatbreads
Tomato Basil Bruschetta
Roasted Eggplant Bruschetta
Black n Bleu Steak Bruschetta
Olive Tapenade
Roasted Red Pepper and Roasted
Garlic Hummus
Assorted toasted nuts

~410 HOSPITALITY TABLE~

ELEGANT DISPLAY OF

Domestic and Imported Cheeses

cheddar, pepperjack, Havarti, Swiss, provolone, smoked gouda, gorgonzola, Danish bleu, Manchego, balsamic & cippolini onion, vino rosso, brie, camembert, Aurabella, asiago, fresh mozzarella

Assorted Charcuterie

Genoa salami, Prosciutto, Capicola, Pepperoni, Soppressata, Chorizo, Candied Bacon, and more

Vegetable Crudites

carrots, celery, broccoli, cauliflower, red bell peppers, green bell peppers, cucumber, zucchini, asparagus, grape tomatoes, ranch dip, hummus

Fresh Fruit

watermelon, cantaloupe, honey dew, pineapple, strawberries, blackberries, blueberries, red grapes, green grapes

Antipasto

stuffed olives, kalamata olives, Mediterranean olives, black olives, roasted red peppers, marinated mushrooms, giardiniera, pepperoncini, chickpea salad, italian pasta salad

Crostinis

garlic crostinis, rosemary focaccia, fresh baguette, grilled pita, herbed parmesan crostinis, assorted crackers

CHARCUTERIE DISPLAY

Chef's Assorted Selection / Typical offerings are:

Soppressata
Genoa Salami
Pepperoni
Prosciutto
Capicola
Chorizo
Candied Bacon
Assorted Olives
Roasted Red Peppers

Garlic Crostinis

SEAFOOD DISPLAY / RAW BAR

served with cocktail sauce, horseradish, tabasco, lemon, crackers, assorted mignonettes

Chilled Jumbo Shrimp
Chef's selection oysters
Littleneck Clams
Crab Claws
Chilled split lobster tails
Blue Crab
PEI Mussels
Shrimp & Scallop ceviche

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Hot Stationary Displays

SLIDER STATION

choose 3

House blend cheeseburger
Short rib and caramelized onions
Pulled Pork
Fried Chicken
Nashville Hot Chicken
House Veggie Burger
Lettuce, Tomato, Cole Slaw, Pickles
House Mayo, Chipotle Mayo, BBQ, Ketchup

PRETZEL BAR

Jumbo Bavarian Pretzels
Pretzel Twists
Pretzel Bites
Stuffed Pretzels
Beer Cheese Dipping Sauce
Honey Maple Sauce
Mustard, Cinnamon Sugar, Maple syrup

TACO STATION

choose 3

Mojo Pork
Steak Taco
Seasoned Ground Beef
Chipotle Chicken
Tequila Lime Shrimp
Sofrito
Yellow Rice
Frijoles
Cotija cheese
Lettuce, Tomato, Cilantro
Chips, Salsa and Guacamole
Corn and Flour tortillas

ARTHUR AVENUE

Eggplant Rollatini
Garlic Bread with cheese
House Made Meatballs
Amtipasto Salad
Chicken Parm Sliders
Penne a al vodka

SPUD BAR

served with two dips / typical offerings are:

Waffle Fries
Roasted Cheesey Russet Wedges
Tater Tots
Sour Cream and Chive Whipped Potatoes
Maple Cinnamon Sweet Potato Mash
Cheddar Cheese Sauce
Bacon Bits, Chives, SHredded Cheddar
Ketchup, Roasted Garlic Aioli

WING STREET

*Served with carrots, celery, ranch and bleu cheese.
Assorted boneless and bone in wings with the following
sauces, choose 3:*

Hot, Medium and Mild
Asian Zing
Honey BBQ
Hot BBQ
Tequila Lime
Lemon Pepper
Garlic Parm

PIZZA BAR

*Combination of classic style crust and wood fired
flatbreads. Choose 3*

Margherita
Peppers and Onions
Pepperoni and Sausage
White Broccoli and Ricotta
Classic Cheese
Pesto with roasted tomato

SOUTHERN HOSPITALITY

Smoked Gouda and Cheddar Mac and Cheese
Fried Chicken and Waffle Sliders
maple syrup
Shrimp and Grits
Fried Green Tomatoes
jalapeno ranch
Deviled Eggs
Fresh Melon Salad

cocktail hour/ stations

ADDITIONAL COLD OFFERINGS

may be added to enhance any wedding package or station style reception

Tomato Basil Bruschetta

Caprese Salad

Shrimp Cocktail Display

Antipasto Salad

Greek Olives and Feta

Smoked Salmon & Dill Cream Cheese Crostini

Deviled Eggs
assorted varieties

Caprese Skewers

ADDITIONAL HOT OFFERINGS

may be added to enhance any wedding package or station style reception

Smoked Gouda Arancini

Eggplant Rollatini

Buffalo Chicken Dip

Artichoke and Spinach Dip

Cocktail Meatballs
marinara, sesame ginger, sweet and sour

Single Choice Taco
mango thai chili, chipotle chicken, steak and asiago

Single Choice Slider
short rib, nashville hot, pulled pork, maui burger

Sausage and Red Pepper Stuffed Mushrooms

Lobster and Crab Stuffed Mushrooms

Mini Crab Cakes

Bacon Wrapped Horseradish Stuffed Shrimp

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Chef Attended Carving Station

Slow Roasted Prime Rib

horseradish cream, au jus

Chateaubriande

bordelaise, herbed garlic butter

Slow Roasted Strip Loin

roasted garlic demi, gorgonzola cream

Sirloin Steak

mushroom marsala, chimichurri

Roasted Breast of Turkey

turkey gravy

Maple Glazed Pork Loin

pan jus, crumbled bacon pork demi

Chef Attended Pasta Station

PASTAS (choose two)

Cavatappi

Penne Rigate

Farfalle

Orecchiette

Rigatoni

Sauces (choose two)

Marinara

Alfredo

Vodka Sauce

Pomodoro

Roasted Garlic Cream

Sun Dried Tomato Cream

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APPETIZER COURSE

additional optional service - choices are:

Chilled Jumbo Shrimp
cocktail sauce
Crab Cakes
old bay aioli
Lobster Cakes
410 Remoulade
Eggplant Roulade
balsamic marinara
Beef Carpaccio
arugula, capers, horseradish cream
Burrata Salad
charred tomato, roasted red peppers, balsamic glaze
Cheese Tortellini
vodka sauce/pesto/pomodoro/parmesan cream
Cavatappi
marinara/pesto parmesan/roasted garlic cream/vodka

SOUP COURSE

Additional optional service - Choices are:

Roasted Tomato Bisque
New England Clam Chowder
Wild Mushroom
Butternut Squash Bisque
Tuscan Sausage and Potato
Lobster Bisque
Roasted Corn Chowder
Seafood Bisque

SALAD COURSE

included with dinner service

410 House Salad
mixed greens, garden vegetables, house balsamic
Caesar Salad
chopped romaine, garlic crouton, parmesan, house dressing
Arugula Salad
toasted almonds, parm, blistered grapes, lemon vinaigrette
Strawberry Salad
mixed greens, candied pecans, feta, strawberry balsamic
Beet Salad
roasted red and yellow beets, toasted walnut, sliced apple, arugula, red onion, chevre
Spinach Salad
crispy bacon, slivered almonds, dried cranberries, lemon poppy vinaigrette

ENTREE COURSE

Choice of up to three entrees. Plated dinners require place cards and assigned table seating

CHICKEN ENTREES

Chicken Francaise
egg battered, lemon, butter, white wine
Chicken Marsala
roast statler chicken, mushroom marsala wine sauce
Chicken Piccata
lemon, capers, white wine
Tuscan Chicken
Roasted statler chicken, rosemary, cannellini bean, roasted garlic

Stuffed Chicken
sundried tomato, smoked gouda, asparagus (seasonal)

Caprese Chicken
roasted tomatoes, fresh mozzarella, basil, balsamic

FISH/SEAFOOD ENTREES

Pan Seared Filet of Fish
Salmon, Halibut, Sea Bass, Swordfish, Red Snapper
finished with lemon beurre blanc

Butter Poached Filet of Fish
Sea Bass, Halibut, Haddock, Cod
lemon beurre blanc, lobster cream

Seafood Stuffed Sole
Stuffed with shrimp, scallops and lobster
finished lemon beurre blanc or lobster cream with

Broiled Maine Lobster Tail
drawn butter

Pesto Crusted Salmon
shrimp risotto, asparagus

Citrus Grilled Shrimp
chili lime butter

Pan Seared Sea Scallops
brown butter





ENTREE COURSE CONTINUED

BEEF/PORK/DUCK/VEAL

Braised Short Rib
sweet onion demi

Sliced Tenderloin of Beef
bordelaise

Pan Seared Duck
pink peppercorn, orange sauce demi

Boeuf Bourguignon
classic preparation

Pork Tenderloin Medallions
honey maple sauce

French Pork Chop
mustard maple glaze

Seared Veal Chop
rosemary crust, lemon pan jus

VEGETARIAN

Stuffed Portabello
spinach, roasted garlic, roasted red peppers

Roasted Vegetable Risotto
seasonal blend of fresh vegetables

Eggplant Roulade
herbed ricotta, roasted red peppers, marinara

Vegetable Lasagna Rollatini
bechamel, mozzarella, zucchini, squash

Roasted Vegetable Napoleon
zucchini, squash, eggplant, portobello, polenta

Roasted Beet Timbale
red and yellow beets, roasted tomatoes, carrots, parsnips

Mushroom "Steak" Marsala
king oyster mushroom, sweet onion, marsala wine sauce

PASTA ENTREES

Penne A La Vodka
crumbled sausage, sweet onion, tomato cream

Rigatoni Bolognese
beef, pork, veal, crushed tomato

Pasta Primavera
white wine, garlic, zucchini, squash, tomato, onion

Tortellini Pesto
three cheese tortellini, pesto, parmesan, tomato, crispy prosciutto

Chicken Con Broccoli
farfalle, broccoli, grilled chicken, garlic, oil, parmesan

Pasta Puttanesca
olives, onions, capers, anchovies, tomatoes

Pasta Pomodoro
penne, tomato, basil, onion

Portobello Ravioli
sundried tomato cream sauce, scallion

Lasagna
beef, sausage, ricotta, mozzarella

Cracker Crusted Mac
cavatappi, gruyere, gouda, crumbled ritz

Tuscan Gnocchi
roasted garlic cream, spinach, mushroom, pancetta

Baked Feta Pasta
cavatappi, blistered grape tomato, roasted garlic basil, feta

Pasta Florentine
spinach, tomato, roasted red pepper, cream, fontina

Pasta Carbonara
sweet peas, pancetta, parmesan, cream, orchietta

Pasta Choices
penne, farfalle, cavatappi, rigatoni, orecchiette, tortellini, gnocchi

Sauce Selections
marinara, arabiatta, pomodoro, roasted garlic cream, sun dried tomato, vodka, alfredo, parmesan cream

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STEAK SELECTIONS

CUTS of BEEF

Sirloin
NY Strip
Bone in NY Strip
Ribeye
Cowboy
Filet Mignon
Prime Rib
Hangar

SAUCES

Mushroom Marsala
Bordelaise
Au Poivre
Sweet Onion Demi
Roasted Garlic Rosemary Demi
Gorgonzola Cream
Bleu Cheese Butter
Wild Mushroom Compound Butter
Sun Dried Tomato Demi
Port Wine Demi



ADDITIONS

Jumbo Shrimp Scampi
Pan Seared Sea Scallops
Maine Lobster Tail
Oscar
Lobster Hollandaise
Pan Seared Foie Gras
Crab Encrusted

ACCOUTREMENTS

STARCH

Roasted Red Bliss
Whipped Potato
Roasted Garlic Mashed
Rosemary Roasted Fingerlings
Wild Rice Pilaf
Crispy Russet Wedge

VEGETABLES

House Green Beans
Roasted Brussels
Garlic Parm Broccoli
Glazed Carrots
Asparagus
Seasonal Medley

dessert

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DESSERT STATIONS

LITTLE ITALY

Assorted Cannolis, Pastries, Tiramisu
Cups, Italian Cookies, Biscotti and
Lemon Bars

COOKIES & BROWNIES

Chocolate Chip, Peanut Butter,
Oatmeal Raisin, Chocolate
Macadamia, Fudge Brownies,
Cheesecake Brownies

ICE CREAM CART

Three flavors of your choosing,
chocolate syrup, whipped cream,
chopped nuts, sprinkles,
marshmallows

CHOCOLATE DREAM

Chocolate pots de creme, flourless
choc cakes, chocolate mousse cups,
brownie bites, mini chocolate
cheesecakes

SMORE'S GALORE

Chocolate bars, Graham Crackers,
Marshmallows, Skewers and the Fire
to Toast it!

CHEESECAKE STATION

Chhesecake squares, Mini
Cheesecakes and Cheesecake Slices.
Choose 4 varities from our Chef's list



GRAND VIENNESE TABLE

**Mini Cheesecakes, Assorted Cheesecake Slices, Cannoli, Chocolate
Tartlettes, Fruit Tartlettes, Assorted Cookies, Chocolate Mousse, Peanut
Butter Mousse, Chocolate Pots de Creme, Tiramisu, Strawberry Layer
Cake, Tiger Cake, Biscotti, Chocolate Covered Strawberries, Candied Nuts,
Chocolate Covered Nuts, Brownies, Lemon Bars
Customized To Your Liking**

sample menu

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SAMPLE BUFFET MENU

LITTLE ITALY

Assorted Cannolis, Pastries, Tiramisu
Cups, Italian Cookies, Biscotti and
Lemon Bars

COOKIES & BROWNIES

Chocolate Chip, Peanut Butter,
Oatmeal Raisin, Chocolate
Macadamia, Fudge Brownies,
Cheesecake Brownies

ICE CREAM CART

Three flavors of your choosing,
chocolate syrup, whipped cream,
chopped nuts, sprinkles,
marshmallows

CHOCOLATE DREAM

Chocolate pots de creme, flourless
choc cakes, chocolate mousse cups,
brownie bites, mini chocolate
cheesecakes

SMORE'S GALORE

Chocolate bars, Graham Crackers,
Marshmallows, Skewers and the Fire
to Toast it!

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