

# KEEPSAKE

## WEDDING PACKAGE 2024

KEEPSAKEHVNY.COM

845-386-0106

events@theacademyhvny.com

# KEEPSAKE WEDDINGS

**\$220 PER PERSON**  
**INCLUDES FOOD, BEVERAGES, & LABOR**

*All events carry a 20% administrative fee, along with NYS sales tax added to all final totals*



## YOUR WEDDING TIMELINE

Five Hours of Service  
Cocktail Hour  
Dinner Reception  
Open Bar  
Including beer, wine, and premium spirits

## COCKTAIL HOUR

Six Passed Hors D' Oeuvres



## RECEPTION

Basket of Breads  
Choice of First Course  
Choice of Entrées  
Assorted Dessert Display  
Local Coffee and Tea Service

## ADDITIONAL GUESTS

Children ages 4-12 and vendors are  
\$65.00 per person



# PASSED HORS D'OEUVRES

## SELECT SIX

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### DEVEILED EGGS

togarashi rice chip with chives

### SSALTED WEE POTATOES

togarashi aioli

### LOX BAGEL CHIPS

everything spice, shallots,  
tiny tomatoes, crispy capers, mascarpone

### CAPRESE

cilengine mozzarella, tiny tomatoes,  
genovese basil, aged balsamic

### KEEPSAKE BURGER

potato bun, iceberg lettuce, american  
cheese, kewpie mayo

### CRISP VEGETABLE SPRING ROLL

served with sweet and sour sauce

### ENGLISH PEA CROSTINI

ricotta, mint, extra virgin olive oil,  
maldon salt

### CRISPY ARANCINI

pancetta, smoked mozzarella, pomodoro

### TOMATO SOUP

beefsteak tomato, garlic, extra virgin  
olive oil, parmigiana

### FIG FLATBREAD

mission fig, five onion marmalade,  
goat cheese, red wine balsamic glaze

### LOBSTER ROLL

carrots, pink radish, celery root,  
shaved fennel

### CREOLE CRAB CAKE

paprika yum yum sauce

### PRAWN & GRITS

with andouille sausage

### BAY SCALLOPS

summer squash succotash, yellow  
velvet, micro cilantro

### GULF SHRIMP COCKTAIL

horseradish, avocado, cocktail sauce,  
jalapeno hot sauce

### MUSHROOM THYME CROSTINI

roasted mushroom, olive oil,  
toasted baguette

### SMOKED PORK TENDERLOIN

beets, cara cara orange, aperol glaze

### ALEPPO

citrus herb yogurt



## FIRST COURSE SELECT ONE

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### GREEN GODDESS

baby gem lettuce, snap peas,  
asparagus, baby mizuna, ricotta salatta

### KALE SALAD

sliced strawberries, chevre, candied  
pecans, aged balsamic

### CAESAR SALAD

romaine hearts, toasted levain croutons,  
grated parmigiana

### FIELD GREENS

endive, tiny tomatoes,  
nasturtium, sherry herb vinaigrette

### APPLE SQUASH

local apples, honey nut, root vegetables,  
cider reduction, fresh thyme





## MAIN COURSE SELECT THREE

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### PORK TENDERLOIN

marinated tomatoes, grain mustard, capers,  
dressed with reisling & parsley oil

### NEW YORK STRIP STEAK

porcini mushroom powder, cippolini  
agrodolce, with a cabernet reduction

### SEARED AIRLINE CHICKEN

fragrant rice, roasted young carrots,  
& thyme jus

### LONG ISLAND DUCK

crispy skin, local apple, black walnut,  
verjus gastrique

### QUINOA STUFFED PEPPERS

root vegetables, kale, panzanella stuffing,  
with a fire roasted pepper sauce  
| *vegan* |

### RIGATONI AMATRICIANA

crispy guanciale and red chili flake

### POTATO GNOCCHI

summer black truffles, peas, tendrils,  
parmigiana  
| *vegan* |

### ROASTED CAROFLEX CABBAGE

roasted with olive oil and maldon salt  
| *vegan* |





## ACCOMPANIMENTS SELECT THREE

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### BRUSSELS SPROUTS

apples, bacon, shallots, verjus,  
and fresh rosemary

### HEIRLOOM CARROTS

charcoal roasted with almonds, crumbled  
feta, and black pepper aioli

### FINGERLING POTATOES

roasted in duck fat with eleven herbs  
and spices

### WHIPPED YUKON GOLD POTATOES

with brown butter, crème fraîche,  
extra virgin olive oil, garlic, and chives

### BROCCOLINI

preserved lemon, fried garlic, and crispy  
panko breadcrumbs





## DESSERT COURSE ASSORTED DISPLAY

A showcase of cookies, brownies, blondies,  
macaroons, and assorted pastries

Paired with fresh local coffees and fine teas

*Connect with our team for available upgrades and additional services to personalize your event*



TAKE A VIRTUAL TOUR

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