

*Two Souls Intertwined Forever...*



*Two Dreams Realized... The Van Sweringen*

*Two People Embarking on a New Life Together...*

*On behalf of Hyde Park Restaurant Group we would like to congratulate you on your engagement! We look forward to the opportunity of assisting you with your special day. Our experienced staff will help make your every wish a reality. We would be delighted to schedule a tour of our facilities and the regal Van Sweringen Arcade to help you visualize the elegance and incomparable setting we can create. With attention to every detail, our experienced Wedding Coordinator will help make your day a complete success.*

*Hyde Park Prime Steakhouse takes pride in our award-winning service and cuisine. We have been voted best steakhouse in Cleveland for the past 19 years, and strive daily to exceed our guest's expectation, and make every experience a memorable one. Our experience as well as service is unparalleled, and our food is supreme.*

*We implore you to meet with our Wedding Planner today. Begin the first step of your special journey together with us at Hyde Park Prime Steakhouse. The day is meant to create lasting memories. You and your guests are certain to be pleased, and your experience will be complete with an occasion with us at Hyde Park.*

*Warm Regards,*

*Lisa Matthews*

*Meeting and Event Manager*

*Wedding Coordinator*

*Hyde Park Restaurant*

*216-514-2244 x214*



# *The Van Sweringen*

## **Reception Specialties**

*30 person minimum*

### **A Wide Array of Imported & Domestic Cheese Displays**

*Elegant Display on Marble Slabs and Mirrors Creating a Culinary Work of Art  
Garnished with Fresh Seedless Grapes and Berries Assorted Gourmet Crackers*

### **Seasonal Fresh Fruit Fantasy**

*An Elaborate Display of Fresh Seasonal Fruits Including:*

*Honey Dew Cantaloupe Strawberries Raspberries Watermelon Pineapple Grapes*

*~For an additional per person you can add on a chocolate fountain with  
Whipped Cream Chantilly Cream Chocolate*

### **Fresh Seasonal Vegetable Crudités**

*An Assortment of Fresh Garden Vegetables  
Served with a Rich, Creamy Dip*

### **Anti Pasta Display**

*Prosciutto Ham Capicola Genoa Salami Pepperoni  
Assorted Roasted Marinated Vegetables Assorted Olives*

*Provolone Mozzarella Romano Reggiano Parmesan Sharp Cheddar  
Extra Virgin Olive Oil Aged Balsamic Fresh Baked Pane Bella Italian Bread Points*

### **Berries and Brie**

*Whole Baked Brie with Raw Sugar and Walnuts  
Crust Preserve Baked in a Puff Pastry  
Fresh Strawberries and Crystallized Grapes*

### **Appetizer Display**

*Choice of 3 items:*

*Blackened Scallops Crab Cakes Crispy Calamari  
Chicken Satay Bruschetta Shrimp Cocktail*

### **Sweet's Display**

*An elegant arrangement of Chef's Choice of:  
Assorted Tortes Cream Puffs Pastries  
Petit Fors Brownies Cookies*



# *The Van Sweringen*

## ***Elegant Arctic Displays***

*All Displays Are Accented In An Ice Bowl  
50 piece minimum*

### ***Jumbo Chilled Gulf Shrimp***

*Horseradish Cocktail Sauce Lemon Wedges Remoulade Sauce*

### ***West Coast Jonah Crab Claws***

*Cocktail Sauce Dijon Mustard Sauce Lemon Wedges Horseradish*

### ***Caviar Display***

*Beluga Sevruga Osetra  
Classic Garniture Capers Chopped Egg Onion*

### ***Poached Whole Salmon Display***

*Whole Salmon Delicately Poached with Crackers and Mini Bagels  
Capers Diced Egg Sliced Tomatoes Red Onion Cream Cheese Rosettes*

### ***Oysters on the Half Shell***

*Cocktail Sauce Mignonette Sauce Horseradish Lemon Assorted Crackers*

### ***Shellfish Display***

*East and West Coast Oysters Little Neck Clams Jumbo Shrimp Crab Claws  
All Items Served with Lemon Halves and Peppered Cocktail Sauce  
Horseradish Remoulade Mignonette Sauce*

***Stations Remain Open For a Maximum of 1 ½ Hours  
Customized Stations Available Upon Request***



## *The Van Sweringen*

### **Hors d' oeuvres Selections**

All Hors d' oeuvres Priced Per Piece Based on Fifty Piece Minimum

#### **Hot Hors d' oeuvres**

##### *From The Sea....*

**Heavy Lump Crab Cakes, Red Pepper Aioli**  
**Blackened Diver Sea Scallops, Blue Cheese Walnut Sauce**  
**Coconut Battered Shrimp, Tangy Sauce**  
**Bacon Wrapped Sea Scallops, Goat Cheese**  
  
**Grilled Gulf Shrimp, Brushed with Basil Oil**  
**Crab Rangoon, Delicate Crab Stuffed in Puff Pastry**  
**Seared Ahi Tuna, Wasabi Vinaigrette**  
**Baked Mussels, Gouda Cheese**

##### *Meat, Etc...*

**N.Y. Strip Steak Crostini, Horseradish Crème Fraiche**  
**Peppered Tenderloin Canapé, Dijon Aioli**  
**Veal Meatballs, Au Poivre**  
**Wok Fried Pot stickers, Thai Chili Sauce**  
**Spicy Sausage in Puff Pastry, Pommery Cream**  
**Marinated Beef Satay, Teriyaki Glaze**  
**Chicken Fingers, Tangy BBQ Sauce**  
**Chicken Satay, Soy Ginger**  
**Tempura Chicken, Sweet Chili Sauce**

##### *Vegetarian...*

**Boursin Stuffed Mushrooms, Parmesan Dusted**  
**Wok Fried Vegetable Pot Stickers, Soy Ginger**  
**Goat Cheese Tartlet**  
**Wild Mushroom-Boursin Puff Pastry**  
  
**Oriental Vegetable Spring Rolls, Plum Sauce**  
**Spinach Spanakopita**



# *The Van Sweringen*

## **Hors d' oeuvres Selections**

All Hors d' oeuvres Priced Per Piece Based on Fifty Piece Minimum

### **Cold Hors d' oeuvres**

#### *From The Sea....*

**Seared Ahi Tuna, Wasabi Vinaigrette**

**Gravlax on Pumpnickel, Cream Cheese**

**Gulf Shrimp & Goat Cheese Brioche**

**Chilled Lobster Medallion, Red Pepper Aioli**

**Smoked Salmon Rosette, Cream Cheese**

**Oysters, on the 1/2 Shell**

**Salmon Pinwheels**

**Rock Crab Claws, Cocktail Sauce, Lemon**

**Jumbo Shrimp, Cocktail Sauce, Lemon**

**Shrimp Remoulade in Brioche**

#### *Meat, Etc...*

**Tenderloin Carpaccio Canapés, Extra Virgin Olive Oil**

**Pepper Filet Canapés, Dijon Aioli**

**Grilled Rosemary Chicken, On Toast Points**

**Proscuitto de Parma Wrapped in Asparagus Spears**

**Fresh Melon Wrapped in Proscuitto**

#### *Vegetarian...*

**Egg plant Caviar, Herb-Garlic Crostini**

**Tomato-Basil Crostini**

**Fresh Mozzarella and Vine Ripe Tomato, Basil Vinaigrette**

**Assorted Fancy Canapés**



# *The Van Sweringen*

## ***Dinner Appetizers***

### **Classic Jumbo Shrimp Cocktail**

*Spicy Cocktail Sauce and Lemon*

### **Maryland Lump Crab Cakes**

*Roasted Red Pepper Aioli*

### **Chilled Blue Crab Cocktail**

*Basil Aioli and Spicy Cocktail Sauce*

### **Blackened Day-Boat Scallops**

*Blue-Cheese Walnut Sauce*

### **Seared Ahi Tuna**

*Sesame Seaweed Salad*

*Gari and Wasabi*

### **Pan Seared Diver Scallops**

*Bacon-Corn Risotto*

*Truffle Oil*

## ***Dinner Soups***

**Maine Lobster Bisque**

**Roasted Tomato Basil Soup**

**Roasted Sweet Corn Chowder**

**Wild Mushroom and Roasted Garlic**

*~Specialty Soups Available Upon Request*



# *The Van Sweringen*

## ***Dinner Salads***

### **Hyde Park Mixed Green Salad**

*Baby Field Greens Tossed, Carrots, Fresh Diced Tomatoes and Garlic Croutons  
Our Signature Creamy Basil Vinaigrette Dressing  
\*Included with Your Entrée Selection*

### **Caesar Salad**

*Traditional Caesar Salad with Crisp Romaine Lettuce  
Hand Tossed with Garlic Croutons, Caesar Dressing, and Reggiano Parmesan Cheese*

### **Wedge Salad**

*Crisp Iceberg Lettuce, Crumbled Bacon and Candied Pecans  
Creamy Blue Cheese Dressing*

### **Goat Cheese Salad**

*Field Greens, Roasted Sweet Pecans  
Extra Virgin Olive Oil and Aged Balsamic*

### **Greek Salad**

*Torn Romaine Lettuce  
Feta Cheese, Black and Green Olives, Red Onions, Vine Ripe Tomatoes  
Oregano Vinaigrette*

### **Tomato-Fresh Mozzarella Salad**

*Layers of Fresh Mozzarella and Vine Ripe Tomatoes  
Aged Balsamic Vinegar and Extra Virgin Olive Oil*



# *The Van Sweringen*

## ***Intermezzo Course***

*To Upgrade the Level of Service Provided to Your Guest We Can Offer the Following~*

### ***A Palate Cleanser Served Between Courses***

#### **Tropical Mango**

*A Burst of Mango Flavor with a Tangy Refresher*

#### **Hyde Park Champagne**

*Refreshing and Crisp Bubbly*

#### **Lemon-Pepper**

*A Citrus Taste with a Bite*

#### **Cassis**

*Mild Flavor of Anise*

#### **Exotic Fruit**

*Passionate Array of Tropical Fruit Flavors*

*You May Also Have Our Chef Customize a Culinary Creation to Accompany Your Selection*

*Or*

*We Suggest You Enhance Your Intermezzo~  
Individual Miniature Ice Carvings Hold Your Intermezzo at An Additional Cost*



# *The Van Sweringen*

## ***Specialty Entrees***

### ***Sliced Tenderloin Selections***

**Sliced Roasted Tenderloin**  
*Cabernet-Shallot Reduction*

**Pepper Crusted Tenderloin**  
*Cognac Bordelaise Sauce*

### ***Chicken Creations***

**Chicken Marsala**  
*Sautéed Chicken Breast*  
*Wild Mushroom Marsala Sauce*

**Chicken Risotto**  
*Balsamic Glazed Chicken Breast*  
*Fresh Herb*

*Risotto*

**Chicken Lemon-Caper**  
*Sautéed Chicken with Lemon and Capers*  
*Cheese*  
*Mushroom and Chardonnay Cream Sauce*

**Goat Cheese Stuffed Chicken**  
*Stuffed with Goat*  
*Roasted Roma Tomato Sauce*

### ***Specialty Meats***

**Grilled Lamb Chops**  
*Bordelaise Sauce*  
*Fruit Chutney*

**Fire Roasted Pork Tenderloin**  
*Port-Demi Glaze,*

**Truffle Scented Grilled Veal Chop**  
*Wild Mushroom Sherry Sauce*

**Rack of Lamb Dijonaise**  
*Dijon-Rosemary Crusted*

### ***Seafood Specialties***

**Papaya Crusted Halibut**  
*Vanilla Bean Buerre Monte*

**Macadamia Crusted Grouper**  
*Tahitian-Rum Butter Sauce*

**Wood-Grilled Atlantic Salmon**  
*Crystal Citrus Sauce*

**Pecan Crusted Rainbow Trout**  
*Burton-Maple Compound Butter*

**Pan Seared Sea Bass**  
**Prawns**  
*Basil Infused Olive Oil*  
*Sauce*

**Scallops and Jumbo**  
*Lemon Lime Butter*

*All Specialty Entrees Accompanied with:  
Chef's Starch and Seasonal Vegetable*



## *The Van Sweringen*

### **Hyde Park Prime Steakhouse's Award-Winning STEAKS AND CHOPS**

#### **8oz. Filet**

*Crispy Onion Straws  
Garlic Whipped Potatoes*

#### **14oz. New York Strip**

*Crispy Onion Straws  
Garlic Whipped Potatoes*

#### **12oz. Filet**

##### **Filet Kosar**

*Center Cut 8oz. Filet, Topped  
With Lobster and Béarnaise,  
Asparagus, Mushroom Caps,*

*Cheese*

*Topped with Bordelaise Sauce  
Reduction*

#### **18oz. New York Strip**

##### **Tenderloin au Blue**

*Petite Cuts of Tenderloin  
Wrapped in Bacon  
Topped with Melted Blue*

*Served Over Demi-*

#### **Tournedos of Beef Tenderloin**

*Cabernet-Shallot Reduction Sauce  
Crispy Onion Straws  
Garlic Whipped Potatoes*

*Potatoes*

#### **Grilled Bone-In Veal Chop**

*Bordelaise Sauce  
Crispy Onion Straws  
Garlic Whipped*

### **Combination Entrees**

*Listed Below is some of our Most Popular Entrée Choices, Combining a Delicious  
Char-Grilled Steak with a Serving of Fish, Seafood, or Chicken  
Combination Entrees Accompanied with Garlic Whipped Potatoes*

**12oz. New York Strip and Grilled Shrimp**

**6oz. Filet Mignon and Grilled Shrimp**

**12oz. New York Strip and 5oz. Lobster Tail**

**6oz. Filet Mignon and 5oz. Lobster Tail**

**12oz. New York Strip and Atlantic Salmon**

**6oz. Filet Mignon and Atlantic Salmon**

**12oz. New York Strip and Chicken Scaloppini    6oz. Filet Mignon and Chicken  
Scaloppine**



# *The Van Sweringen*

## ***Elegant Pasta Station***

*Minimum 30 people*

### ***Choice of Two-Imported Pastas***

*Penne Rigate    Cheese Tortellini*

*Farfalle (Bow Tie)    Fusilli (Curly)    Rigatoni*

### ***Choice of Four Accompaniment Items***

***An Elaborate Display to Creatively Accent Your Pastas~***

*Sliced Grilled Chicken Breast    Julienne Sun Dried Tomatoes*

*Roasted Fresh Garlic    Roasted Seasonal Vegetables*

*Fresh Roma Tomatoes    Sliced Red Peppers*

*~Gulf Shrimp Available at an Additional Charge*

### ***Choice of Two Pasta Sauces***

***Will Be Tossed With Your Pasta Creation~***

*Marinara Sauce    Asiago Alfredo Sauce*

*Pomodoro Sauce    Wild Mushroom Cream Sauce*

*Pesto Cream Sauce    Pesto Sauce (Olive Oil, Basil, Pine Nuts)*

*Bolognese (Red Meat Sauce)    Roasted-Garlic Cream Sauce*

***Both Pasta Creations Are Prepared By Our Chef at the Station  
Accented with Freshly Grated Parmesan Cheese***

***Freshly Baked Italian Garlic Bread***

***Station Remains Open For a Maximum of 1 ½ Hours with a Minimum of Thirty People***

***Customized Stations Available Upon Request***



# *The Van Sweringen*

## **Chef Carved Stations**

*All Station Servings are Approximate*

***All Stations Include Fresh Baked Bread and Rolls and Sweet Butter***

### ***Roasted Tenderloin Dijonaise***

*Seared, Herb Crusted Whole Tenderloin  
Served with Peppercorn-Horseradish Sauce  
per 25 people*

### ***Strip Loin Au Poivre***

*Slow Roasted and Coated with Crushed Tri-Peppercorns  
Served with Cabernet-Bordelaise Sauce  
per 40 people*

### ***Slow Roasted Prime Rib of Beef***

*Herb Scented Boneless Prime Rib  
Served with Au Jus and Fresh Horseradish  
per 40 people*

### ***Basted Farm Fresh Turkey Breast***

*Roasted Whole Turkey Breast  
Served with Herb Mayonnaise, Dijon Honey Mustard  
per 40 people*

### ***Roasted Steamship Round***

*Slow Roasted Black Angus Steamship Round  
Served with Au Jus and Fresh Horseradish  
per 175 people*

### ***Honey Basted Ham***

*Honey Glazed Ham  
Served with Horseradish Cream and Dijon Mustard  
per 40 people*

### ***Roasted Black Angus Top Round***

*Slow Roasted Black Angus Top Round  
per 50 people*

### ***Atlantic Salmon En Croute***

*Whole Fillet of Salmon with Fresh Spinach and Feta Cheese  
Wrapped in a Light, Flaky, Puff Pastry*

*per 30 people*



# *The Van Sweringen*

## **Dinner Desserts**

### **Chocolate Torte**

*Rich Fudge Layered Between Dark Chocolate Cake*

*\*Included with Your Entrée Selection*

### **Pastry Display**

*An elegant arrangement of:*

*Assorted tortes, pastries, cream puffs and sweets*

### **HPG New York Cheesecake**

*Creamy, Smooth, and Delicious Cheesecake with a Graham Cracker Crust*

### **Chocolate Seduction Cake**

*Chocolate Layers Loaded with Cream Cheese and Roasted Almonds*

*Topped with Chocolate Chips and Shavings*

### **Carrot Cake**

*Shredded Carrots, Walnuts, and Spice Sandwiched with Smooth Cream Cheese Icing*

*Studded with Coconut*

### **Mocha-Ganache Tart**

*We Blend Fine Chocolates and Cocoa with Rich Ganache Coating*

### **Key Lime Tart**

*Tartly Refreshing in a Granola Crust*

### **Apple Tart**

*Fuji Apples, Currants and Spices*

*Served A-Top Rich Cinnamon Sour Cream Pound Cake*

### **Chocolate Mousse Bombe**

*Chocolate Crust with Raspberry Marmalade and Chocolate Mousse*

*Coated with Ganache Topping*

## **Tiramisu**

*Clouds of Light Mascarpone Cream on a Coffee and Rum Soaked Pound Cake*