

SUMMER COUNTRY BBQ WEDDING

PASSED HORS H'DOEUVRES

Mini Cheese Sliders Dirty Kettle Chips

Grilled Mini Beef Hot Dogs Sautéed Sauerkraut

Portobello Mushrooms, Sweet Sausage Red Onion Skewers Balsamic Reduction

Southern Style Crispy Fried Chicken Mini Belgian Waffles Smothered in Sweet Maple Syrup

Prosciutto Wrapped Summer Melon and Fresh Mozzarella Skewers

Caprese Skewers – Fresh Mozzarella, Tomato, Basil

MAIN ENTRÉE

Char Grilled Marinated Sliced Steak

Southern Style Boneless BBQ Chicken Breast

Jumbo Shrimp, Mussels and Local Clams Chardonnay Broth

Arugula, Cherry Tomatoes, Shaved Parmesan, Herb Vinaigrette Dressing

Local North Fork Corn on the Cob Sea Salt Melted Butter

Fresh Summer Pasta Salad Mixed Grilled Vegetables

Chunky North Fork Red Skin Potato Salad

DESSERT

Rustic Style Wedding Cake

Fresh Roasted Columbian Coffee and Tea

\$52.95 per guest

AUTUMN VINEYARD BUFFET WEDDING

APPETIZERS

BBQ Pulled Pork Sliders Swiss Cheese Creamy Coleslaw

New England Style Lump Crab Cake – Seasoned Tartar Fresh Scallions

Grilled Bratwurst Apple Sauerkraut Country Mustard Brioche Bun Mini Beer Shot

Mini Hard Shell Beef Tacos Melted Cheese Salsa Sour Cream Shredded Lettuce

Gourmet Mini Grill Cheese Triangles Hot Tomato Soup Shooter

Torched BBQ Bacon Chicken Skewers Blue Cheese Drizzle

FIRST COURSE

Farm Fresh Baby Spinach, Chopped Roasted Walnuts, Vine Ripe Tomatoes, Local Sliced Apples, Shredded Mozzarella with Apple Cider Vinaigrette Dressing

Warm Petite Crusty Dinner Breads

MAIN ENTRÉE

Red Wine Braised Short Ribs

Wild Caught Miso Glazed Salmon Filets

Chicken Breast Stuffed with Fresh Basil and Parmesan Cheese

Classic Garlic and Butter Whipped Mashed Potatoes

Farm Fresh Herb Infused Rice Pilaf

Roasted Local Vegetables

DESSERT

Tiered Rustic Style Wedding Cake

Apple Pie, Apple Crumb, Blueberry and Peach Pie

Fresh Roasted Coffee and Tea

\$62.95 per guest

PRICES DO NOT INCLUDE BEVERAGES, RENTALS, LABOR, SERVICE AND TAX – MENU SELECTIONS SUBJECT TO AVAILABILITY

SUMMER TENTED WANDERING WEDDING

STATION APPETIZERS

Composed Maple Wood Plates of Artisan Cheeses accompanied with Fresh Berries, Grapes, Crostini, Baguettes, Flat Breads, Pita Breads, Gourmet Nuts, assorted Hummus and Homemade Guacamole

PASSED HORS H'DOEUVRES

Fresh Lobster Salad Tarragon Lemon Zest Mini Martini Glass

Oven Roasted Baby New Zealand Lamb Chops Roasted Garlic and Rosemary

Kobe Beef Sliders Crispy Sweet Potato Fries and Mini Chocolate or Vanilla Milk Shake Shots

Mini Portobello Mushrooms Stuffed with Roasted Walnuts Diced Red Peppers and Gorgonzola Cheese

Crispy Mini Maryland Style Lump Crab Cakes Red Pepper Cajun Remoulade

Classic Char Grilled Chicken Sate Spicy Peanut Sauce

FIRST COURSE

Mixed Greens chopped Walnuts dried Cranberries crumbled Gorgonzola, Raspberry Vinaigrette Dressing

Baskets of Fresh Baked Assorted Artisan Breads

STATIONS

Classic Italian Chef's Pasta Station - Penne, Farfalle, Fusilli Pasta - Sauces - Alla Vodka, Plum Tomato Basil Chardonnay Broth side of Grated Reggiano Parmesan

Chef's Grill Station – Trays of Fire Roasted Lemon Tuscan Chicken and our House Marinated Char Grilled thin sliced Skirt Steaks, Red Skin Roasted Potatoes, Grilled Asparagus Lemon Zest

Sautee Station – Copper Sautee Pans filled with Sweet Diver Sea Scallops Oreganata, Summer Vegetable Pan Rice, Sautee Green Beans Slivered Almonds Shallot Frizzle

DESSERT

Two Tier Rustic Style Wedding Cake Fresh Flowers

Silver Platters of Mini Cannoli, Eclairs, Italian Cookies, Biscotti and Tate's Chocolate Chip Cookies

Fresh Roasted Columbian Coffee and Tea Service

\$79.95 per guest

PRICES DO NOT INCLUDE BEVERAGES, RENTALS, LABOR, SERVICE AND TAX – MENU SELECTIONS SUBJECT TO AVAILABILITY

FORMAL PLATED WEDDING

PASSED HORS H'DOEUVRES

Connecticut Style Lobster Rolls – Grilled Bun Melted Butter

Pan Seared Bacon Wrapped Sea Scallops Chipotle Remoulade

Seared Black and White Sesame Crusted Ahi Tuna, Crispy Wonton Wasabi Drizzle

Steak Tostada – Juicy Skirt Steak, Tomato Salsa, Avocado, Queso Fesco on Handmade Tortilla

Beef Negimaki – Thin Grilled Juicy Flank Steak, Asparagus and Scallions

Duck Confit – Succulent Long Island Braised Duck Baguette

Poached Pear, Wedge of Brie, Cabernet Reduction

FIRST COURSE

Local Heirloom Tomatoes, Burrata Mozzarella, Extra Virgin Olive Oil, Fresh Ground Salt & Pepper

Fresh Baked Baguettes, Crusty Rolls and Artisan Breads

MAIN ENTRÉE

Grilled Veal Chop, Roasted Garlic Potato Puree, Sauté Green Beans Shallot Frizzle

Roasted Free Range Chicken Breast, Mushroom Risotto, Sauté Green Beans

Seafood Bouillabasse – Local Bass, Sea Scallops, Shrimp, Mussels and Clams in Saffron Fennel Broth,
Toasted Baguette

DESSERT

Three Tier White Wedding Cake Fresh Flowers

Silver Platters Tuxedo Style Dark and White Chocolate Covered Strawberries with Flutes of Champagne

Fresh Roasted Columbian Coffee and Tea Service

\$89.95 per guest

BAR PACKAGE – Other Packages Available

PREMIUM BAR

\$25.95 per guest

Sparkling Wine

California Pinot Grigio

California Chardonnay

California Merlot

Choice of 3 Draft Beers

Sam Adams Seasonal

Brooklyn Lager

Heineken

Budweiser

Bud Light

Jack Daniels

Beef Eater Gin

Cuervo Gold

Absolute

Bacardi Rum

Malibu

Johnny Walker Red

Coca Cola Soft Drinks and Juices

Still and Sparkling Water

All packages include drink ice and bar garnishes, local wines available for additional charge