



Reserve Package

Based on 1 Hour Cocktail Party & 4 Hour Reception

Bar

*Absolut & Ketel 1 Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, & Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections from Page 4

Reception Menu

Salad

Choose 1 Selection from Page 6

Entrée

Choose 3 Selections from Pages 8-11

Bread & Butter

Dessert Menu

Assorted Shooters/Variou s Flavors

Coffee & Tea Service

\$100.00 per guest

Exclusive of N.Y. State Tax, Service and Rentals

Grand Vin Package

Based on 1 Hour Cocktail Party & 4 Hour Reception

Bar

*Absolut & Ketel 1 Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, & Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections from Page 4

Food Table

*Choice of Either: Cheese Please, Meat & Greet, Vegetarian Grazing, Holy Guacamole,
NOFO Spud Bar, or Mangia Mangia*

Reception Menu

Salad

Choose 1 Selection from Page 6

Entrée

Choose 3 Selections from Pages 8-11

Grand Vin Upgrade Selection:

Choose Either a Soup Course or Pasta Course

Or

1 Supplemental Priced Entrée (Veal Chop + \$4.00)

Bread & Butter

Dessert Menu

Assorted Shooters/Variouus Flavors

Fruit Skewers

Choice of 1 Plated Dessert from Page 12

Coffee & Tea Service

\$115.00 per guest

Exclusive of N.Y. State Tax, Service, and Rentals

Grand Cru Package

Based on 1 Hour Cocktail Party & 4 Hour Reception

Bar

*Absolut & Ketel 1 Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, & Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections from Page 4

*Selection of 1 of the Following Food Tables: Cheese Please, Meat & Greet, Vegetarian Grazing,
Holy Guacamole, NOFO Spud Bar, or Mangia Mangia*

*Selection of 1 of the Following Food Tables: Tuscan, Taco Style, or Halfshell
(East Meets West + \$5.00 per person)*

Reception Menu

Salad

Choose 1 Selection from Page 6

Soup or Pasta

Choose 1 Selection from Page 7 or 11

Entrée

Choose 3 Selections from Pages 8-11

*Choose up to 2 Selections from Supplemental Priced Entrees
(Veal Chop + \$3.00 per person)*

Bread & Butter

Dessert

Assorted Shooters/Varioues Flavors

Fruit Skewers

Choice of 1 Plated Dessert from Page 12

Coffee & Tea Service

\$130.00 per guest

Exclusive of N.Y. State Tax, Service, and Rentals

Passed Appetizers

Each Additional Selection + \$1.00 per person

Cold Selections

Tomato & Mozzarella Skewers/Saba (v)
“Chinese Takeout”/Soba Noodles/Soy/Aji Mirin (v)
Wild Mushroom Bruschetta/Herbed Crostini (v)
Heirloom Tomato Bruschetta/Herbed Crostini (v)
Fava Bean Crostini/Fried Sage (v)
Catapano Farm’s Goat Cheese Truffles/Assorted Flavors (v)
Eggplant Caponata/White Balsamic/Herbed Crostini (v)
White Gazpacho Shooter/Spanish EVOO/Grapes/Almonds (v)

Yellow Fin Tuna Tartare/White Soy/Sesame/Cucumber
Togarashi Spiced Tuna/Pineapple Sambal/Wonton Crisp
Sesame Crusted Tuna/Wasabi Aioli
Salmon Crudo/Avocado Mousse/Jalapeno/Lemon EVOO/Cucumber
Shrimp Ceviche/Tomato/Chili/Onion
Foie Gras Mousse/Brioche Toast/Peach Chutney
Beef Tenderloin/Horseradish Mousse
Shrimp Cocktail/Traditional Raw Bar Flavors
Potato Pancake/Smoked Salmon/Crème Fraiche
Peconic Bay Scallop Ceviche/Passion fruit/Lime/Coconut + 2.00pp

Hot Selections

Spinach in Phyllo/Feta/Lavender Scented Yogurt (v)
Mushroom Risotto Spoons (v)
Vegetable Spring Rolls/Myer Lemon Ponzu (v)
Vegetable Quesadilla/Cilantro Crema (v)
Assorted Flatbreads (v)
Truffled Mushroom Beggar’s Purses (v)

Peconic Bay Clam Fritters/Smoked Tomato Remoulade
Prosciutto & Parmesan Fritters
Mini Crab Cakes/Chipotle Aioli
Kobe Pigs ‘n’ a Blanket/Grain Mustard
Chicken Satay/Thai Peanut Sauce
Korean BBQ Beef
Pulled Pork Sliders/BBQ Flavors
Grilled Chorizo/Golden Raisin Mostarda
Assorted Flatbreads
Baby Lamb Chops/Madeira +2.00 per person

Cocktail Hour Food Tables

Cheese Please

Chef's Selection of Domestic & Imported Cheese/Assorted Flatbreads/Crostini/Crackers/Fresh Fruit/Berries/Seasonal Accoutrement

Meat & Greet

Shaved Prosciutto di Parma/Soppresata/Copa/Bresola/Duck Liver Pate/Olive Oil/Focaccia/Marinated Olives/Fresh Melon

Vegetarian Grazing

Grilled Farm Stand Vegetables/Vegetable Terrine/Marinated Olives/Roasted Red Peppers/Roasted Balsamic Onions/Hummus/Caponata/Freshly Baked Focaccia/Housemade Crostinis/Assorted Flatbreads/Extra Virgin Olive Oil/Balsamic Vinegar

Mangia Mangia

Choice of:

Penne/Spicy Veal Sausage/Pecorino
House Made Ricotta Gnocchi/Kale Pesto/Garden Vegetable
Tom's Carbonara/Smoked Duck/Taleggio/Radicchio/Cracked Pepper
Penne/Tomato/Eggplant/Onion
Rigatoni ala Vodka/Pancetta/Onion

North Fork Spud Bar

Potato Chips/Amagansett Sea Salt/NOLA Dust/Sweet Jalapeno
French Fries/Truffle Salt/Spiced Mango Ketchup/Wasabi Aioli/Chipotle Drizzle
Smashed Potatoes/All the Trimmings

Holy Guacamole

Fresh Avocado/Cilantro/Tomato/Onion/Jalapeno/Housemade Chips/Made to Order

Tuscan

Chef's Selection of Domestic & Imported Cheese/Assorted Flatbreads/Shaved Prosciutto di Parma/Soppresata/Copa/Bresola/Olive Oil/Focaccia/Marinated Olives/Seasonal Accoutrement

Taco Style

Assorted Taco Flavors/Carne Asada/Chipotle Braised Chicken/Fish & Baja/Roasted Vegetable/Housemade Pico de Gallo/Queso Fresco/Guacamole/Cholula/Pickled Lettuce/Cilantro/Mini Taco Shells/Tortilla Chips/Mango Salsa

Halfshell

Littleneck Clams/Blue Point Oysters/Shrimp Cocktail/Crab Claws/Traditional Raw Bar Flavors

East Meets West

Handmade to Order/Spicy Tuna/California/Eel & Avocado/Salmon/Yellowtail & Jalapeno/Vegetable/Soy/Wasabi/Ginger

Salads

Grilled Asparagus Salad/Morels/Fingerling Potatoes/Micro Arugula/White Balsamic Vinaigrette

Heirloom Tomato Salad/Fire Roasted Onion/Basil/White Balsamic Vinaigrette

Roasted Local Corn & Watermelon/Catapano Farm's Feta Cheese/Citrus Vinaigrette

Pickled Butternut Squash Salad/Pomegranate/Pumpkin Seeds/Candied Walnuts/Arugula/Cider-Honey Vinaigrette

Satur Farm's Field Greens/Heirloom Tomatoes/Red Grapes/Organic Flowers/Summer Berries/Grilled Red Onion/Local Merlot Vinaigrette

Satur Farm's Beet Salad/Catapano Goat Cheese/Strawberries Rainbow Micro Greens/Sherry Vinaigrette

Satur Farm's Baby Spinach Salad/Roasted Mushrooms/Farm Egg/Pepperonata/Grilled Red Onion/Balsamic Vinaigrette

Wild Arugula Salad/Prosciutto/Roasted Pine Nuts/Parmigiano-Reggiano

Satur Farm's Bibb Salad/Gorgonzola/Candied Walnuts/Endive/Fuji Apple

Classic Caesar Salad/Parmesan Crisp

Mediterranean Salad/Chopped Mesclun Greens/Cucumber/Tomato/Red Onion/Calamata Olives/Feta/Red Wine Vinaigrette

Soups

+ \$5.00 per person as a Separate Course

Spicy Tortilla Soup/Roasted Corn Salsa/Cilantro Crema (v)

Wild Mushroom Soup/Sherried Cream (v)

Roasted Parsnip Soup/Woodside Orchard Apple Crema (v)

Spicy Black Bean Soup/Lime Crema (v)

Cream of Summer Heirloom Tomato (v)

Roasted Garlic & Vegetable Bisque/Crostini (v)

Roasted Butternut Squash/Pepitas/Cinnamon Cream (v)

Curried Butternut Squash (v)

New "Island" Clam Chowder

North Fork Potato Leek Soup/Applewood Smoked Bacon/Crème Fraiche

North Fork Corn Chowder/Rock Shrimp Relish

Lobster Bisque

Long Island Gumbo/Andouille/Tasso/Long Grain "Dirty" Rice

Italian Wedding Soup

Entrée Selections

Poultry

Roasted Breast of Chicken/Roasted Shallots/Wild Mushrooms/Parsnip Puree/Madeira
Glaze

Sautéed Breast of Chicken/Artichokes/Sun Dried Tomatoes/Spinach/Lemon

Roasted Breast of Chicken/North Fork Potato Mash/Grilled Asparagus/Port Wine Jus

French Cut Chicken Breast/Wild Mushroom Farro/Swiss Chard Saute/Natural Jus

Roasted Breast of Chicken/Fingerling Potatoes/Wild Mushrooms/Bacon/Onion/Foie Gras
Jus

Cornish Game Hen/Root Vegetable Pan Roast/Jus du Poulet

Seared Marinated L.I. Duck Breast/Banana~Sweet Potato Mash/Haricot Vert/Raspberry
Gastrique

Roasted L.I. Duck/Wild Rice/Duck Confit/Grilled Asparagus/Orange Scented EspressoGlaze

Seared Marinated L.I. Duck Breast/Butternut Squash Puree/Charred Brussels
Sprouts/Fingerling Potatoes/Dried Fruit Compote

Vegetarian

Grilled Farm Stand Vegetables/Jambalaya Rice/Balsamic Vinaigrette

Roasted Cauliflower Steak/Capers/Golden Raisins

Mushroom Risotto/Parmesan Crisp/Truffle Oil

Beet Risotto/Beet Greens/Catapano Goat Cheese

Grilled Polenta/Broccoli Rabe/Tomato/Pecorino

Soft Polenta/Wild Mushroom Ragu/Braised Greens

Seafood

Roasted Cox's Ledge Cod/Braised Baby Vegetables/Local Verjus Buerre Blanc

Grilled Marinated Swordfish/Spanish Olive & Tomato Stew/Lemon Oil/Cous Cous

Seared Diver Scallops/Citrus Spiked Artichoke Risotto/Caponata/Parmesan Crisp

Pan Seared Atlantic Salmon/Coconut Forbidden Rice/Thai Red Curry/Mango Salsa

Pan Seared Local Black Bass/Grilled Asparagus/Farro/Roasted Tomato-Olive Vinaigrette

Oven Roasted Prawn "Scampi"/Lemon/Garlic/Parsley/Polenta/Caponata

"Rare" Seared Yellow Fin Tuna/Wild Mushroom Risotto/Spinach Sauté/Red Wine Glaze

***Pan Seared Atlantic Halibut/Spinach/Potato Mash/Bouillabaisse Broth/Rock Shrimp
Relish

+ \$6.00 per person

***Butter Poached Montauk Lobster/East End Corn/Tomato/Pesto

+ \$8.00 per person

***Pan Seared Chilean Sea Bass/Intense Lobster Glaze/Spinach/Smoked Tomato Jam

+ \$6.00 per person

Surf & Turf

Petit Filet Mignon & Sautéed Prawns/Potato Mash/Asparagus/Tomato Butter

+ \$5.00 per person

Lobster Tail & NY Sirloin Steak/Creamed Spinach/Fingerling Potatoes/Drawn Butter

+ \$8.00 per person

Meat

Barolo Braised Short Ribs/Potato-Parsnip Puree/Satur Farm's Baby Carrots/Red Onion Pickle

Tuscan Marinated N.Y. Sirloin/Bacon-Scallion Mash/Asparagus/Roasted Onion

Asian Marinated Hanger Steak/Wasabi Potato Mash/Satur Farm's Green & Yellow Beans/Red Onion Jam

Grilled Marinated Skirt Steak/Smashed Cauliflower/Braised Greens/Roasted Tomato Jam

Grilled Lamb Loin/Ginger-Anise Glaze/Caponata/Grilled Zucchini/Farro

Braised Lamb Shank/Saffron Scented Rice/Braised Greens/Spanish Olives/Preserved Lemon

Cinnamon-Chipotle Marinated Pork Chop/Sweet Potato Mash/Grilled Asparagus/Granny Smith Apple Compote

Roasted Pork Tenderloin/Figs/Mushrooms/Tomatoes/Fingerling Potatoes/Green Beans

Pork Osso Bucco/Saffron Risotto/Tomato/Grilled Asparagus/Gremolata

***Petit Filet Mignon/Roasted Fingerings/Tomato/Cippolini Onions/Sauce Bourguignon
+ \$5.00 per person

***Seared Beef Tenderloin/Smashed NOFO Potatoes/Grilled Local Asparagus/Demi-Glace/Fig Relish
+ \$5.00 per person

***Herb Crusted Rack of Baby Lamb/Goat Cheese-Potato Soufflé/Ratatouille/Natural Lamb Jus
+ \$8.00 per person

***Long Bone Veal Chop/Prosciutto and Mozzarella Stuffing/Polenta/Sautéed Spinach/Madeira Glaze
+ \$10.00 per person

Pasta

+ \$5.00 per person as a Separate Course

Rigatoni/Cauliflower/Golden Raisins/Pine Nuts/Roasted Garlic/Pecorino (v)

Hand Made Ricotta Gnocchi/Heirloom Tomato/Kale Pesto (v)

Mushroom Ravioli/Reggiano/Truffle Oil (v)

Penne/Eggplant/Zucchini/Tomato/Black Olive/Catapano Goat's Milk Ricotta (v)

Penne/Spicy Veal Sausage/Tomato/Basil

Rigatoni Bolognese

Pappardelle/Lobster/Blistered Tomatoes/Garlic/Basil/Fava

Pappardelle/Shrimp/Andouille/Tomato/Cajun Cream

Rigatoni/Shrimp/Lemon/Tomato/Arugula/Toasted Breadcrumbs

Tom's Carbonara/Smoked Duck/Taleggio/Radicchio/Cracked Pepper

Bucatini a'la Amatriciana/Pancetta/Tomato/Onion

Butternut Squash Lasagna/Basil Béchamel/Amaretti

Pumpkin Ravioli/Foie Gras/Granny Smith Apples/Sage

Desserts

Dessert Shooters/Assorted Flavors

Key Lime Pie/Blackberry Sauce

Lemon Bars/Seasonal Berries/Mint Syrup

Sun Dried Cherry Brioche Bread Pudding/White Chocolate Custard

Chocolate Hazelnut Tart

Shortcake Biscuit/Strawberry-Rhubarb Compote/Whipped Lavender Cream

Pumpkin Cheesecake/Golden Raisin-Pine Nut Relish/Autumn Spiced Whipped Cream

Warm Granny Smith Apple Crisp/Cinnamon Gelato

Lemon Meringue Pie/Blueberry Sauce

Tiramisu/Hazelnut Custard

Strawberry Cheese Cake/Strawberry Compote

Fresh Berry Tart/Vanilla



Silver Package

Based on 1 Hour Cocktail Party & 4 Hour Reception

Bar

*Absolut & Ketel 1 Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, & Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections from Page 4

Reception Menu

Salad

Choose 1 Selection from Page 6

Entrée

Choose 1 Pasta from Page 9

Choose Either (From Pages 7 & 8):

2 Entrees

Or

1 Entrée from & Carving Station

Sides

Choose 2 Selections from Page 10

Bread & Butter

Dessert Menu

*Assorted Shooters/Variety Flavors
Coffee & Tea Service*

\$100.00 per guest

Exclusive of N.Y. State Tax, Service and Rentals

Gold Package

Based on 1 Hour Cocktail Party & 4 Hour Reception

Bar

*Absolut & Ketel 1 Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, & Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections from Page 4

Food Table

*Choice of Either: Cheese Please, Meat & Greet, Vegetarian Grazing, Holy Guacamole,
NOFO Spud Bar, or Mangia Mangia*

Reception Menu

Salads

Choose 2 Selections from Page 6

Entrée

Choose 1 Pasta from Page 9

*Choose Either (From Pages 7 & 8):
3 Entrée Selections*

Or

*2 Entrée Selections and 1 Carving Station
Including 1 Supplemental Item*

Sides

Choose 3 Selections from Page 10

Bread & Butter

Dessert Menu

*Assorted Shooters/Variety Flavors
Fruit Skewers
Sweet Treat Platters for Each Table*

Coffee & Tea Service

\$115.00 per guest

Exclusive of N.Y. State Tax, Service and Rentals

Platinum Package

Based on 1 Hour Cocktail Party & 4 Hour Reception

Bar

*Absolut & Ketel 1 Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, & Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections from Page 4

Food Table

*Selection of 1 of the Following: Cheese Please, Meat & Greet, Vegetarian Grazing,
Holy Guacamole, NOFO Spud Bar, or Mangia Mangia*

*Selection of 1 of the Following: Tuscan, Taco Style, or Halfshell
(East Meets West + \$5.00 per person)*

Reception Menu

Salads

Choose 2 Selections from Page 6

Pasta

Choose 1 Selection from Page 9

Entrée

*Choice of Either: (From Pages 7 & 8)
3 Entrée Selections and 1 Carving Station
Or
2 Entrée Selections and 2 Carving Stations
Including up to 2 Supplemental Items*

Sides

Choose 3 Selections from Page 10

Bread & Butter

Dessert Menu

*Assorted Shooters/Variety Flavors
Fruit Skewers
Sweet Treat Platters for Each Table
Choice of 1 Plated Dessert from Page 11*

Coffee & Tea Service

\$130.00 per guest

Exclusive of N.Y. State Tax, Service and Rentals

Passed Appetizers

Each Additional Selection + \$1.00 per person

Cold Selections

Tomato & Mozzarella Skewers/Saba (v)
“Chinese Takeout”/Soba Noodles/Soy/Aji Mirim (v)
Wild Mushroom Bruschetta/Herbed Crostini (v)
Heirloom Tomato Bruschetta/Herbed Crostini (v)
Fava Bean Crostini/Fried Sage (v)
Catapano Farm’s Goat Cheese Truffles/Assorted Flavors (v)
Eggplant Caponata/White Balsamic/Herbed Crostini (v)
White Gazpacho Shooter/Spanish EVOO/Grapes/Almonds (v)

Yellow Fin Tuna Tartare/White Soy/Sesame/Cucumber
Togarashi Spiced Tuna/Pineapple Sambal/Wonton Crisp
Sesame Crusted Tuna/Wasabi Aioli
Salmon Crudo/Avocado Mousse/Jalepeno/Lemon EVOO/Cucumber
Shrimp Ceviche/Tomato/Chili/Onion
Foie Gras Mousse/Brioche Toast/Peach Chutney
Beef Tenderloin/Horseradish Mousse
Shrimp Cocktail/Traditional Raw Bar Flavors
Potato Pancake/Smoked Salmon/Crème Fraiche
Peconic Bay Scallop Ceviche/Passionfruit/Lime/Coconut + 2.00pp

Hot Selections

Spinach in Phyllo/Feta/Lavender Scented Yogurt (v)
Mushroom Risotto Spoons (v)
Vegetable Spring Rolls/Myer Lemon Ponzu (v)
Vegetable Quesadilla/Cilantro Crema (v)
Assorted Flatbreads (v)
Truffled Mushroom Beggar’s Purses (v)

Peconic Bay Clam Fritters/Smoked Tomato Remoulade
Prosciutto & Parmesan Fritters
Mini Crab Cakes/Chipotle Aioli
Kobe Pigs ‘n’ a Blanket/Grain Mustard
Chicken Satay/Thai Peanut Sauce
Korean BBQ Beef
Pulled Pork Sliders/BBQ Flavors
Grilled Chorizo/Golden Raisin Mostarda
Assorted Flatbreads
Baby Lamb Chops/Madeira + \$2.00 per person

Cocktail Hour Food Tables

Cheese Please

Chef's Selection of Domestic & Imported Cheese/Assorted Flatbreads/Crostini/Crackers/Fresh Fruit/Berries/Seasonal Accoutrement

Meat & Greet

Shaved Prosciutto di Parma/Soppresata/Copa/Bresola/Duck Liver Pate/Olive Oil/Focaccia/Marinated Olives/Fresh Melon

Vegetarian Grazing

Grilled Farm Stand Vegetables/Vegetable Terrine/Marinated Olives/Roasted Red Peppers/Roasted Balsamic Onions/Hummus/Caponata/Freshly Baked Focaccia/Housemade Crostinis/Assorted Flatbreads/Extra Virgin Olive Oil/Balsamic Vinegar

Mangia Mangia

Choice of:

Penne/Spicy Veal Sausage/Pecorino
House Made Ricotta Gnocchi/Kale Pesto/Garden Vegetable
Tom's Carbonara/Smoked Duck/Taleggio/Radicchio/Cracked Pepper
Penne/Tomato/Eggplant/Onion
Rigatoni ala Vodka/Pancetta/Onion

North Fork Spud Bar

Potato Chips/Amagansett Sea Salt/NOLA Dust/Sweet Jalapeno
French Fries/Truffle Salt/Spiced Mango Ketchup/Wasabi Aioli/Chipotle Drizzle
Smashed Potatoes/All the Trimmings

Holy Guacamole

Fresh Avocado/Cilantro/Tomato/Onion/Jalapeno/Housemade Chips/Made to Order

Tuscan

Chef's Selection of Domestic & Imported Cheese/Assorted Flatbreads/Shaved Prosciutto di Parma/Soppresata/Copa/Bresola/Olive Oil/Focaccia/Marinated Olives/Seasonal Accoutrement

Taco Style

Assorted Taco Flavors/Carne Asada/Chipotle Braised Chicken/Fish & Baja/Roasted Vegetable/Housemade Pico de Gallo/Queso Fresco/Guacamole/Cholula/Pickled Lettuce/Cilantro/Mini Taco Shells/Tortilla Chips/Mango Salsa

Halfshell

Littleneck Clams/Blue Point Oysters/Shrimp Cocktail/Crab Claws/Traditional Raw Bar Flavors

East Meets West

Handmade to Order/Spicy Tuna/California/Eel & Avocado/Salmon/Yellowtail & Jalapeno/Vegetable/Soy/Wasabi/Ginger

Salads

Grilled Asparagus Salad/Morels/Fingerling Potatoes/Micro Arugula/White Balsamic Vinaigrette

Heirloom Tomato Salad/Fire Roasted Onion/Basil/White Balsamic Vinaigrette

Roasted Local Corn & Watermelon/Catapano Farm's Feta Cheese/Citrus Vinaigrette

Pickled Butternut Squash Salad/Pomegranate/Pumpkin Seeds/Candied Walnuts/Arugula/Cider-Honey Vinaigrette

Satur Farm's Field Greens/Heirloom Tomatoes/Red Grapes/Organic Flowers/Summer Berries/Grilled Red Onion/Local Merlot Vinaigrette

Satur Farm's Beet Salad/Catapano Goat Cheese/Strawberries Rainbow Micro Greens/Sherry Vinaigrette

Satur Farm's Baby Spinach Salad/Roasted Mushrooms/Farm Egg/Pepperonata/Grilled Red Onion/Balsamic Vinaigrette

Wild Arugula Salad/Prosciutto/Roasted Pine Nuts/Parmigiano-Reggiano

Satur Farm's Bibb Salad/Gorgonzola/Candied Walnuts/Endive/Fuji Apple

Classic Caesar Salad/Parmesan Crisp

Mediterranean Salad/Chopped Mesclun Greens/Cucumber/Tomato/Red Onion/Calamata Olives/Feta/Red Wine Vinaigrette

Entrée Selections

Poultry

Roasted Breast of Chicken/Roasted Shallots/Wild Mushrooms/Madeira Glaze

Sautéed Breast of Chicken/Artichokes/Sun Dried Tomatoes/Lemon

French Cut Chicken Breast/Wild Mushroom Jus

Roasted Crescent Farms Duck/Peking Style

Meat

Barolo Braised Short Ribs/Red Onion Pickle

Sliced Flank Steak/Wild Mushroom Demi Glace

Cinnamon-Chipotle Marinated Pork Chop/Granny Smith Apple Compote

Pork Osso Bucco/Gremolata

Braised Lamb Shank/Spanish Olives/Preserved Lemon
+ \$5.00 per person

Vegetarian

Mushroom Risotto/Parmesan/Truffle Oil

Beet Risotto/Beet Greens/Catapano Goat Cheese

Grilled Polenta/Tomato/Pecorino

Soft Polenta/Wild Mushroom Ragu

Seafood

Pan Roasted Cox Ledge's Cod/Garlic/Lemongrass/Chili Oil

Grilled Marinated Swordfish/Spanish Olive & Tomato Stew/Lemon Oil

Pan Seared Atlantic Salmon/Thai Red Curry/Mango Salsa

Pan Seared Local Black Bass/Roasted Tomato-Olive Vinaigrette

Oven Roasted Prawn "Scampi"/Lemon/Garlic/Parsley/

"Rare" Seared Yellow Fin Tuna/Wild Mushroom Risotto/Spinach Sauté/Red Wine Glaze

***Pan Seared Chilean Sea Bass/Intense Lobster Glaze/Smoked Tomato Jam
+ \$6.00 per person

Carving Stations

N.Y. Sirloin/Demi Glace

Marinated Skirt Steak/Chimichurri

Leg of Lamb/Mint Demi

Roast Pork Tenderloin/Honey Dijon Glaze

Roasted Veal Breast/Jus de Veaux

Seared Beef Tenderloin/Horseradish Crème Fraiche
+ \$5.00 per person

Rare Seared Yellowfin Tuna/Passionfruit Fire Oil/Mango
+ \$5.00 per person

Rack of Lamb/Mint Gremolata
+ \$8.00 per person

Pasta

Penne/Eggplant/Zucchini/Tomato/Black Olive/Catapano Goat's Milk Ricotta (v)

Penne/Spicy Veal Sausage/Tomato/Basil

Rigatoni Bolognese

Tom's Carbonara/Rigatoni/Smoked Duck/Taleggio/Radicchio/Cracked Pepper

Paccheri/Pancetta/Tomato/Onion

Wild Mushroom & Arugula Lasagna/Fontina/Pecorino/Pesto (v)

Variation # 7 Lasagna/Tomato/Beef/Veal/Pork/Reggiano/Béchamel

Sides

Smashed NOFO Potatoes

Roasted Fingerling Potatoes

Candied Sweet Potatoes

Sweet Potato & Banana Smash

Spinach Sauté/Garlic

Local Asparagus

Baby Carrots/Honey

Smashed Parsnips

Roasted Root Vegetable Sauté

Sautéed Broccoli

Garden Ratatouille

Broccoli Rabe

Braised Local Farm Greens

Sweet Corn Sauté

Roasted Brussel Sprouts/Pancetta

Braised Red Cabbage

Wild Mushroom Farro

Creamy Polenta/Parmesan/Fresh Herbs

Roasted Cauliflower/Reggiano/Raisins/Breadcrumbs
+ \$1.00 per person

Desserts

Dessert Shooters/Assorted Flavors

Key Lime Pie/Blackberry Sauce

Lemon Bars/Seasonal Berries/Mint Syrup

Sun Dried Cherry Brioche Bread Pudding/White Chocolate Custard

Chocolate Hazelnut Tart

Shortcake Biscuit/Strawberry-Rhubarb Compote/Whipped Lavender Cream

Pumpkin Cheesecake/Golden Raisin-Pine Nut Relish/Autumn Spiced Whipped Cream

Warm Granny Smith Apple Crisp/Cinnamon Gelato

Lemon Meringue Pie/Blueberry Sauce

Tiramisu/Hazelnut Custard

Strawberry Cheese Cake/Strawberry Compote

Fresh Berry Tart/Vanilla Custard



Event Enhancements

Liquid Upgrades

Top

Grey Goose/Ketel 1/Tanqueray/Bombay Sapphire/Patron Silver/Jose Cuervo/Makers
Mark/Jack Daniels/Dewars/Canadian Club/Johnny Walker Black

Choice of 4 Beers

2 Red & 2 White Wines (if not at vineyard)

Sparkling Wine

Soft Drinks/Water/Mixers/Ice

10.00 per person

Welcome Bar

Assorted Homemade Lemonade, Ice Tea, Water Infusions

\$3.00 per person

Sparkling Wine Toast

\$3.00 per person

Sparkling Pointe Topaz Wine Toast

\$6.00 per person

Local Pumpkin Beer Toast

\$3.00 per person

Hand Crafted Signature Batch Drink

\$4.00 per person

Hand Crafted Signature Cocktail

\$8.00 per person

Cocktail Hour Food Tables

Cheese Please

Chef's Selection of Domestic & Imported Cheese/Assorted
Flatbreads/Crostini/Crackers/Fresh Fruit/Berries/Seasonal Accoutrement
\$10.00 per person

Meat & Greet

Shaved Prosciutto di Parma/Soppresata/Copa/Bresola/Duck Liver Pate/Olive
Oil/Focaccia/Marinated Olives/Fresh Melon
\$10.00 per person

Vegetarian Grazing

Grilled Farm Stand Vegetables/Vegetable Terrine/Marinated Olives/Roasted Red
Peppers/Roasted Balsamic Onions/Hummus/Caponata/Freshly Baked
Focaccia/Housemade Crostinis/Assorted Flatbreads/Extra Virgin Olive Oil/Balsamic
Vinegar
\$8.00 per person

Mangia Mangia

Choice of:

Penne/Spicy Veal Sausage/Pecorino
House Made Ricotta Gnocchi/Kale Pesto/Garden Vegetable
Tom's Carbonara/Smoked Duck/Taleggio/Radicchio/Cracked Pepper
Penne/Tomato/Eggplant/Onion
Rigatoni ala Vodka/Pancetta/Onion
\$8.00 per person (1 pasta)
\$12.00 per person (2 pasta)

North Fork Spud Bar

Potato Chips/Amagansett Sea Salt/NOLA Dust/Sweet Jalapeno
French Fries/Truffle Salt/Spiced Mango Ketchup/Wasabi Aioli/Chipotle Drizzle
Smashed Potatoes/All the Trimmings
\$10.00 per person

Holy Guacamole

Fresh Avocado/Cilantro/Tomato/Onion/Jalapeno/Housemade Chips/Made to Order
\$6.00 per person

Tuscan

Chef's Selection of Domestic & Imported Cheese/Assorted Flatbreads/Shaved Prosciutto di
Parma/Soppresata/Copa/Bresola/Olive Oil/Focaccia/Marinated Olives/Seasonal
Accoutrement
\$12.00 per person

Taco Style

Assorted Taco Flavors/Carne Asada/Chipotle Braised Chicken/Fish & Baja/Roasted
Vegetable/Housemade Pico de Gallo/Queso Fresco/Guacamole/Cholula/Pickled
Lettuce/Cilantro/Mini Taco Shells/Tortilla Chips/Mango Salsa
\$12.00 per person

Halfshell

Littleneck Clams/Blue Point Oysters/Shrimp Cocktail/Crab Claws/Traditional Raw Bar
Flavors
\$15.00 per person

East Meets West

Handmade to Order/Spicy Tuna/California/Eel & Avocado/Salmon/Yellowtail &
Jalapeno/Vegetable/Soy/Wasabi/Ginger
\$20.00 per person

Sweet Upgrades

Sweet Treats

Assorted Shooters/Cookies/Briermere Pie Bars/Dessert Minis/Brownies
\$8.00 per person

Cookies & Milk

Housemade Cookies/Chocolate Chip/Oatmeal Raisin/Peanut Butter/
Strawberry Milk/Chocolate Milk/Whole Milk
\$5.00 per person

Cordial Bar

Zambuca/Zambuca Black/Frangelico/Tia Maria/Amaretto/Chambord/Grand Marnier
\$10.00 per person