

# Menu

Our exquisite menu for weddings, corporate events, and private functions offers a selection of carefully curated dishes that are sure to impress. Take a moment to browse our offerings.

## Cocktail Reception

- Choice of Hors d'oeuvres (Hot and Cold)
- White Glove Butler Style
- Choice of Cold Platters
- Pasta Station



## Salad Course

- Choice of Salad - Plated
- Assorted Dinner Rolls

## Entrée Course

- Selection of Three Entrées (Beef, Chicken, or Fish) Selected by Host
- One Vegetable and One Potato Included

## Dessert Course

- Also Included in Your Affair - Coffee and Tea Service
- Fresh Local Fruit Mosaic or Assorted Gourmet Cookies

## Late Night

- Choice of One Protein
- Grilled Delmonico Beef Sliders
- Butter Milk Crispy Southwestern Chicken Sliders with Chipotle Mayo and Pickle Chips
- Grilled Cheese Triangle Flatbread

## Cold Platters

### Fresh Vegetable Crudité Platter

- Fresh Cut Array of Vegetables with a Ranch Dipping Sauce

### Smoked Salmon Platter

- Sliced Norwegian Smoked Salmon with Onions, Capers, and Diced Tomatoes with Virgin Olive Oil and Fresh Dill Drizzle

### Fresh Mozzarella and Vine Ripe Tomato

- Drizzled with Extra Virgin Olive Oil, Balsamic Vinegar, and Fresh Basil

### Seasonal Fresh Fruit Platter

- Fresh Assorted Local Fruit

### Antipasto Platter

- Variety of Aged Meats, Imported Cheeses Grana Padano and Sharp Provolone, Olives, Mushrooms, Roasted Peppers, and Marinated Artichoke Hearts

### Bruschetta

- Toasted Crostini, Fresh Mozzarella, Ripe Grape Tomato, Basil, Extra Virgin Olive Oil, Bermuda Onion, Garlic, and Lemon Drizzle

### Grilled Seasonal Vegetable Platter

- Fresh Assorted Fresh Vegetables

### Imported Cheese Board

- Assortment of Imported and Domestic Cheeses, Including Danish Blue, French Brie, Manchego, Herb Rubbed Goat Cheese, Vermont Cheddar, and Red (Grapes, Fig Jam, and Assorted Crackers)

## Optional Cold Platters

### (Additional Cost)

- Clams, Oysters, and Shrimp with Cocktail Sauce and Lemon
- Chilled Calamari Salad with Celery Green Pitted Olives and Fresh Garlic Tossed with Virgin Olive Oil and Herbs

Pan Seared Ahi Tuna Served with Wasabi and Pickled Ginger -  
Market Price  
Raw Bar - \$15.00 pp





# Gourmet Salads

## Signature Salad

- Mixed Field Greens, English Cucumbers, Grape Tomatoes, Bermuda Onions, and Shaved Pecorino Romano Cheese with a Balsamic Vinaigrette

## Arugula Salad

- Baby Arugula, Radicchio, Endive, Gorgonzola Cheese, Toasted Pecans, and Sun-Dried Cranberries with a Raspberry Vinaigrette

## Classic Caesar Salad

- Romaine Lettuce with Croutons and Shaved Parmesan Cheese with a House Made Garlic Caesar Dressing

## Baby Spinach Salad

- Crispy Pancetta, Caramelized Onions, and Grape Tomatoes with a Red Wine Vinaigrette

## Honey Walnut Cranberry Salad

- Honey Roasted Walnuts, Dried Cranberries, and Goat Cheese with Mixed Greens Tossed in a Light Dijon Mustard Vinaigrette Dressing

## Baby Green Salad

- Baby Green, Mandarin Oranges, and Honey Roasted Pecans with a Champagne Vinaigrette



# Hors D'oeuvres Selection

- East End Farm Vegetable Spring Roll with Sweet Chili Sauce
- Grilled Flatbread with Shrimp, Spinach, Goat Cheese, and Virgin Olive Oil
- Long Island Duck Wonton with a Raspberry Port Wine Demi-Glace
- Ahi Tuna Seared on a Bias-Cut English Cucumber with Spiced Saki
- Maryland Crab Cake with a Remoulade Sauce
- Baked Brie with Raspberry Sauce
- Filet Mignon Wellington with Horseradish Aioli
- Smoked Salmon on Herb Dill Crostini
- Chopped Baked Clams
- Bacon Wrapped Scallops with Sweet Honey Glaze
- Vegan Potato Samosa (VE)
- Stuffed Mushrooms with Crabmeat Stuffing or Breadcrumbs Stuffing
- Spinach and Feta Phyllo Triangles
- Mini Gourmet Grilled Cheese Triangles
- Grilled Chicken Satay with Spicy Peanut Sauce
- Mini Kobe Beef Sliders
- Skewered Arancini Mozzarella Balls with Grape Tomatoes, Truffle Oil (VE)
- Vegan Crostini topped with Southwestern Salsa (VE)
- Chicken Pot Stickers and Lemon Grass
- Crispy Bacon Mac and Cheese Bites
- Mini Hot Dog in Puff Pastry



# Entrées

## Beef

### MARINATED FLAT IRON STEAK

- Char Grilled with Vidalia Caramelized Onions

### MEDALLIONS OF FILET MIGNON

- Served with Kendal Jackson Demi

### GRILLED NY STRIP STEAK

- Topped with Crispy Fried Onions

### OVEN ROASTED AGNUS PRIME RIB

- Served with Au jus

### CHAR GRILLED SKIRT STEAK

- Roasted Garlic Balsamic Glaze

### BRAISED BEEF SHORT RIBS

- Organic Honey Barbecue Sauce

### WHOLE ROASTED BEEF TENDERLOIN

- Sliced with Roasted Shallots and Merlot Wine Sauce

## Poultry

### FRESH VEGETABLE CRUDITÉ PLATTER

- Grilled Chicken Breast Topped, Prosciutto, Asparagus, Roasted Red Pepper, and Fresh Mozzarella with a Lemon Butter Garlic White Wine Sauce

### HALF HERB ROASTED CHICKEN

- Roasted Chicken with Fresh Herbs and Pindar Wine Sauce

### CHICKEN TOMASINO

- Chicken Breast, Fresh Baby Spinach, Prosciutto, and Fresh Mozzarella with Light Tomato Cream Sauce

### CRISPY LONG ISLAND DUCK

- Oven Roasted L.I. Duck with a Red Pepper Sweet Chile Glaze

### TRADITIONAL CHICKEN FRANCESE

- Egg-Battered Chicken Breast Simmered in a Lemon Butter Wine Sauce

### CHICKEN MARSALA

- Pan-Seared Chicken Breast and Local Fresh Mushrooms in a Marsala Wine Sauce

### CHICKEN GISMONDA

- Pan-Seared Egg-Battered Chicken Breast with Baby Spinach and Roasted Shallots in a Chardonnay Wine Sauce

## Fish

### BLACKENED RED SNAPPER

- Topped with Marinated Fire Roasted Roma Tomato Salsa

### ATLANTIC SALMON

- Pan Seared Salmon accompanied with Sour Cream Dill Lime Sauce

### STUFFED FILET OF SOLE

- Local Filet of Sole Stuffed with Lump Maryland Crab Meat and Fresh Herbs and Spices with a Light Scampi Cream Sauce

### BROILED FLOUNDER AND SHRIMP

- With a Garlic Lemon Basil Broth

### JUMBO SHRIMP SCAMPI

- Grilled Skewered Shrimp in a Fresh Garlic Lemon Wine Sauce

### STUFFED JUMBO SHRIMP

- With Maryland Crabmeat

### CRAB CAKE

- Pan Seared, Maryland Lump Crabmeat, and Remoulade Glaze

# Chef's Sides

## Local Fresh Vegetables

- Steamed Fresh Broccolini
- Baby Zucchini
- Roasted Italian Vegetables
- Grilled Asparagus
- String Beans Almondine
- Whisky Glazed String Beans
- String Beans with Julienne Carrots
- Roasted Butternut Squash
- Broccoli Garlic and Oil
- Baby Stemmed Carrots
- Seasonal Vegetable Stack

## Potatoes

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Roasted Red Bliss Potatoes
- Sour Cream Ranch Mashed Potato
- Truffle Enhanced Mashed Potato
- Mashed Sweet Potato with Cinnamon Butter

\*Pasta, Rice, Risotto, and Other Starches Available Upon Request

\*Buffet Style Available Upon Request

\*Vegan Alternative Available Upon Request



# Extras

(Additional Charge)



## 1) Carving Station - Choice of One:

- Roasted
- Turkey
- Top Round Beef
- Flank Steak
- Roasted Pork Loin

## 2) Pasta Station - Choice of Two:

- Tortellini
- Penne
- Rigatoni
- Farfalle
- Fusilli
- Julianne Vegetable Spaghetti (VE)

## 2.1) Select Two Sauces:

- Filetto di Pomodoro
- ala Vodka
- Pesto
- Alfredo
- Chardonnay White Cream Sauce
- Garlic and Virgin Olive Oil
- Marinara
- Pesto Cream

## 3) One-Day Liquor License.

4) All Bar Accompaniments: Lemons, Limes, Juices, Soda, Water, Ice, etc.

## 5) On Request, We Can Assist with:

- Hotel Accommodations
- Florist
- Video and Photographer
- DJs and Bands
- Limo and Bus Transportation
- Valet Parking
- Purchase of Liquor and Beer
- All Rental Equipment
- Event Security

## 6) All Linens

7) All Wedding Packages Include a Two-Hour Setup and One-Hour Breakdown

## 8) All Service (20% Administrative and Gratuity Fee)

- Maitre d'
- Chef on Premise
- Bartenders
- Waiter/Waitress
- Bus Boys
- Dishwasher
- Roundsman

\*Most of our menu items can be converted into Buffet Style.

