

Cocktail Hour

INCLUDES

Top Shelf Open Bar

Artisanal Beers & Wines

All Nonalcoholic Beverages

Passed Hors d'oeuvres

SELECT 8

Seared scallops and chorizo with a saffron garlic aioli.

Duck and vegetable spring rolls with sweet chili sauce.

Roasted pulled chicken tostada with crispy tortilla and chipotle guacamole.

Mini lump crab cakes with whole grain mustard remoulade.

Steamed shrimp and scallion dumpling with tamari ginger sauce.

Pressed bite size pulled pork Cubanita.

Grilled filet mignon with a spicy horseradish cream.

Heirloom cherry tomatoes and fresh mozzarella with arugula pesto.

Cumin spiked New Zealand lamb chops with Adams' "Ya Ya" sauce.

Roasted beets and local "Catapano Farms" goat cheese skewers.

Sesame crusted seared tuna and avocado with sriracha aioli in a wonton spoon.

Mini fish tacos with spicy mango salsa.

Beef carpaccio micro arugula rolls with basil olive oil and cracked pepper.

Beef and scallion satays with a Thai peanut dipping sauce.

Gourmet sausage wrapped in puff pastry with Dijon mustard.

Crispy calamari skewers with green onions and curry dipping sauce.

Stationary Tables

INCLUDED

Mediterranean

sliced prosciutto, capocollo, Genoa salami, roasted red pepper and herbs, baby artichoke quarters, marinated olives, hummus and cucumber dip with imported extra virgin olive oil, grilled vegetables, Fontina and Gorgonzola cheeses with fresh figs, local artisanal breads

SELECT 1

Chef Manned "Mexican Mesa"

corn tortillas filled with spiced shrimp and mango salsa, roasted ancho chicken with a sauce made from green roasted chilis and braised beef with red toasted guajillo chili sauce; platters of pork and pablano empanadas, mini nacho bowls with plantain chips and black bean dip

Far East Dumplings

- shrimp, cilantro, lime pot stickers with sweet chili sauce and toasted 5 spiced peanuts
- bamboo steamed pork, scallions, ginger, garlic with toasted sesame oil dumplings
- stir-fried shiitake mushrooms, savoy cabbage, scallion, vegetable dumplings with a lemon grass gyoza dipping sauce

Pasta "Il vostro modo" Stazione

Let our chef prepare your favorite pasta dish "Your Way" with the choice of linguini or penne pasta; sauces of pomodoro, Alfredo, pesto or garlic and oil; pan tossed with any or all: shrimp, roasted chicken, sweet sausage, mushrooms, roasted onions, spinach, chopped parsley and fresh basil. Of course, you must add our house made meatballs!

Personalized Stations Available Upon Request

FOR AN
ADDITIONAL
CHARGE

Raw Bar

local oysters and clams, bouillon poached jumbo shrimp, cocktail sauce, champagne minuet, fresh grated horseradish, tabasco sauce and quartered lemons

Dinner

First Course

————— SELECT 1 —————

Served with a basket of sliced North Fork artisanal bread with extra virgin olive oil and whipped butter.

Family Style or Individually Served

Freshly made in house ravioli with a trio of cheeses, served over pomodoro sauce with a chiffonade of fresh basil.

Roma tomato and burrata cheese drizzled with extra virgin olive oil and balsamic glaze, sprinkled with toasted pine nuts and fennel seed.

A blend of North Fork greens and seasonal vegetables with a vinaigrette of assorted fresh herbs, Dijon mustard and imported red wine vinegar.

Main Course

————— SELECT 2 —————

Served Family Style

Pan seared local fish filet, finished with a squeeze of lemon and garden herbs.

Sliced rib eye with a classic bordelaise sauce.

Crispy sliced North Fork “Crescent Farm” duck breast served over a caramelized shallot Portuguese port glaze.

Lightly seasoned sea scallops, seared then placed over a purée of celeriac finished with zesty micro greens.

Spring Sides

SELECT 3

Locally Sourced May - June

asparagus and leeks

lemon steamed spinach

roasted beets, baby carrots and shallots

green beans with curry toasted almonds

rosemary and garlic roasted baby Yukon potatoes

Autumn Sides

SELECT 3

Locally Sourced September - October

roasted butternut squash

sautéed corn and farm peppers

braised kale with caramelized onions and oyster mushrooms

sautéed green beans, julienned carrots and parsnips

truffle roasted tricolor potato and a fresh mix of herbs

Dessert

Assorted petit pastries, mini cakes and a variety of classic “Feel Good” cookies.