

A NIGHT TO REMEMBER

COCKTAIL HOUR

Host's Choice of 10 Passed Hors d'oeuvres

Mocktail Bar for Kids

SMOKED FISH STATION

Organic Scottish Salmon, Smoked Sable and Smoked Sturgeon
Sliced Tomato, Cucumber and Onion with Local Organic Arugula
Flavored Cream Cheese Assortment, Dill Crème Fraiche and Horseradish Sauce
Bagels, Challah and Eight Grain Bread
** Option to Add Caviar at Market Price*

CARVING STATION

Host's Choice of Two Items

Expertly Carved and Served with a Basket of Fresh Baked Breads
Garlic Crusted Premium Herford Top Sirloin Roast with Jus Natural
Barbecued Top Sirloin of Australian Free Range Lamb with Ginger Soy Jus
Glazed Corned Beef with Kosher Style Mustard
Barbecued London Broil with Tangy Beef Jus
Roasted Turkey with Cranberry Mustard Sauce

PASTA STATION

Host's Choice of Two Pastas and Toppings

Linguine, Penne, Rigatoni, Fusilli, Bowtie & Wheel

Sautéed Mushrooms and Mascarpone Cream

Sliced Oven Roasted Free Range Chicken, Sautéed Vegetables and Sun-Dried Tomatoes with Pan Juices & Garlic, Lemon & Herbs

Sautéed Broccoli Rabe with Garlic White Wine, Butter, Tomato and Herbs

Sweet Italian Sausage, Oven Roasted Plum Tomatoes and Ricotta Cream

Grilled Fennel, Eggplant and Portobello Mushrooms with Baby Organic Spinach, Garlic, Diced Tomatoes, Lemon and Tuscan Basil Oil

Sautéed Local Organic Vegetable Medley with Sun Dried Tomatoes and Garlic Cream

MEDITERRANEAN

Baskets of Warm Toasted Pita Bread and Pita Chips

Assorted Hummus, Babaganoush, Assorted Olives, Artichoke Hearts, Vine Ripe Tomatoes and

Fresh Mozzarella with Tuscan Basil Oil and Grilled Vegetables

Kids DINNER BUFFET

Slider Station
Sushi Station
Hot Dog Cart
Taco Bar

ADULT MENU

(SERVED in BALLROOM)

FIRST PLATES

Host's Choice of One

Warm Baby Spinach and Grilled Portobello Mushrooms
Shaved Parmesan, Crisp Pancetta and Warm Balsamic Vinaigrette

Warm Montauk Lobster Summer Roll
Forest Mushrooms and Savoy Cabbage with Julienned Vegetables and Plum Wine Sauce

Crisp Local Organic Spinach and Goat Cheese Borekas with Roast Garlic Chickpea Aioli

Smoked Honey Cured Long Island Duck Breast with Honey Dijon Drizzle and Toasted Filberts
Mango Chutney and Organic Mesclun Greens

Wild Game Consommé with Duck Confit and Foie Gras Dumplings

Pan Seared Wild Mushroom Croustade in Crisp Puffed Pastry with Wild Mushroom Cognac Butter

Atlantica Italian Antipasto and Hearts of Organic Romaine with Aged Balsamic Vinegar and Tuscan Basil Puree
Prosciutto, Sopresata, Capicola, Salami, Provolone, Shaved Parmesan, Baby Artichokes

Organic Carrot and Cauliflower Salad, Roast Red Peppers, Cracked Green Olives and Oil Cured Black Olives

Crisp Goat Cheese Croutons and Local Organic Mesclun Greens with Warm Basil Oil and Balsamic Vinaigrette

Oven Roasted Lobster and Plum Tomato Bisque
Lobster Timbale with Fines Herbs and Diced Tomato

INTERMEZZO

Intermezzo is a small portion of sorbet meant to cleanse the palate prior to Main Course

Raspberry, Pear, Mango, Strawberry, Green Apple, Lemon, Watermelon, Pink Grapefruit

MAIN PLATES

Host's Choice of Three, Guests Choice of One

Charbroiled Filet Mignon with Madeira Wine Sauce

Organic Grilled Vegetables and Roast Garlic Whipped Potatoes

Roast Sliced Breast of Long Island Free Range Duck and Leg Confit

Pan Juices with Cabernet Franc and Tarte Cherries

Organic Vegetable Medley, Sautéed Greens and Organic Sweet Potato Puree

Tierra Mar Bouillabaisse with Toasted Tuscan Bread

Steamed North Atlantic Fish and Shellfish in Garlic Saffron Broth

Stuffed Breast of Chicken with Porcini Mushrooms, Basil, Sun Dried Tomatoes and Ground Pignoli

Marsala Wine Sauce, Roast Garlic Whipped Potatoes and Vegetable Medley

Charbroiled Local Striped Bass with Local Organic Carrot Broth Infused with Ginger and Lemongrass

Scarlet Emperor Beans and Local Organic Leeks and Savoy Cabbage Braised with Pink Peppercorns and Chives

(Available from July 15th to December 15th-If Event is out of Season; Fish selection is Monkfish or Cod)

Cedar Plank Roasted Organic Scottish Salmon with Vermouth Butter Sauce and American Caviar

Oven Roasted Seasonal Vegetables and Organic Brown Jasmine Rice

Warm Napoleon of Herbed Goat Cheese and Crisp Puff Pastry Caramelized Onion and Tomato Confit

Organic Basil and Red Chili Infused Extra Virgin Olive Oil

DESSERT

Custom Cake

Chocolate Fountain

Viennese Display

Ice Cream Sundae Bar for Kids