



OLDFIELD PACKAGE

Three course sit down dinner Includes one half hour chef's selection of four passed hors d'oeuvres, fresh baked rolls, appetizer, selection of main course and dessert; accompanied by a full open bar of premium liquors, unlimited soft drinks and complete coffee service.

Appetizer (Select One)

Caesar Salad

Lobster Bisque

Warm Goat Cheese Salad *banyuls vinaigrette*

Duck Confit Salad *potato, walnut, radishes, walnut vinaigrette*

Panisse Provencal *chick pea fry served espelette scented mayonnaise*

Wild Mushroom Tart *aged balsamic vinegar, shaved parmesan cheese*

Heirloom Tomato Salad *basil, buffalo mozzarella*

Penne *tomato concasse, roasted garlic, basil*

Red Onion Tart Tartin *goat cheese*

Trio of Chopped Baked Clams

Entree (Select Three)

Organic Salmon *vegetable-mushroom broth, duxelle*

Roasted Loin of Pork *sweet potato purée, brussel sprouts*

Ballotine of Farm Raised Chicken *braised fennel, eggplant fritter*

Dill Cover Swordfish *"a la plancha", spicy black bean purée, scallions*

Seared Breast of Free Range Chicken *creamed spinach, saffron potatoes*

*Seared Long Island Duck Breast *herb potato purée, baby bok choy, orange sauce*

*Sliced Chateau Steak *Yukon gold potato purée, baby carrots, mushroom bordelaise*

*Roasted Shell Steak *potato and turnip gratin, braising greens, red wine sauce*

*Grilled Sirloin of Lamb *baby spinach, potato millefeuille, natural jus*

Dessert (Select One)

Pear Tart Bourdaloue

Ginger Almond Tart Mirabelle

Apple Tart Tatin *vanilla bean ice cream*

Seasonal Cheeses and Sweet Table Grapes

Seasonal Fruit *with scoop of Sorbet*

Chocolate Mousse *honey crystalline*

Special Occasion Cake

75 guest minimum / Private party room for four hours

Price Per Event:

Children 10 and under are ½ price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.