

EVENTS MENU

~ WINE COUNTRY MENU ~

COCKTAIL RECEPTION

Top Shelf Bar Service

Absolut, Ketel One, Grey Goose, Stoli, Sky, and LiV Vodka; Dewars, Johnnie Walker, Chivas Scotch; Tanqueray, Beefeater, Bombay Sapphire Gin; Seagram 7, Crown Royal & Canadian Club Whiskey; Malibu, Bacardi, Captain Morgan Rum; Kahlua, Jack Daniels, Southern Comfort, Maker's Mark, Wild Turkey, Jose Cuervo, Patron, and 1800 Tequilas, Long Island & California Wines, Bloody Marys, Cosmos, Mojitos, Flavored Martinis
Frozen Blended Drinks, Bottled Beer, Assorted Cordials, Liqueurs, Brandies, Espresso

BUTLER SERVICE OF HORS D' OEUVRES & TAPAS

Sate' of Chicken Filets, Honey Soy Marinade
White & Black Bean Hummus on Toasted Tortillas
Black Bean Salsa on Johnnycakes
Mini Filet Mignon Sliders
Parmesan Crusted Chicken, Lollipop Style
Heirloom Tomato Salsa Teasers
Cinnamon Coated, Roasted Pork, Pacific Rim Vegetables
North Fork Vegetable Chili in Demitasse Cups
Sundried Tomato Pesto in Vanilla Bean Waffles
Black Bean Salsa on Johnnycakes
North Fork Chili in Demitasse Cups
Grilled Kabobs and Brochettes
Baby Franks Tucked En Croute
Petite Spinach Pies, Athenian Style
Broccoli and Cheese Quiche
Potato & Cheddar Cheese Latkes, Sour Cream Dollop
Crab Cake Tartlet, Sour Cream and Cilantro Accompaniment

EVENTS MENU

~ WHITE GLOVE MENU ~

APPETIZER

Please Select One

Fresh Cut Fruit Medley • Penne Pasta Di Pomodoro • Minestrone Soup
Rigatoni Pasta Bolognese • Chicken & Mushroom Crepe • East End Vegetable Soup

GARDEN SALAD, VINAIGRETTE DRESSING

ENTREES

Please Select Three

Baked Honey Ham
Herb Crusted Flounder
Breast of Chicken Marsala
Tilapia Filet, Beurre Blanc
Meatloaf, Mushroom Gravy
Sliced Sirloin of Beef
Breast of Chicken Francaise
Turkey with Gravy
Lemon Chicken Picatta
Traditional Shepherd's Pie
Filet of Sole Oreganata
Chicken Parmigiana
Sliced London Broil
Glazed Pork Chop
Moussaka or Pastichio

All Entrees Served With

A Bouquetierre of Garden Fresh Vegetables, Chef's Potato Du Jur
Freshly Baked Rolls and Creamery Butter

DESSERT

Please Select One

Chocolate Fudge Cake • Peach Melba • New York Cheesecake • Oreo Cookie Cake
Ice Cream Sundae • Inscribed Sheet Cake • Dark Chocolate Mousse

Served with Fresh Ground Coffee, Tea Selections and Brewed Decaf

EVENTS MENU

~ SERVICES AND AMENITIES INCLUDED ~

Exclusive Use of Our Entire Venue, We Cater to Only One Reception at a Time

Black Tie Banquet Staff and White Glove Service

Monogrammed, Vineyard Caterers Direction Maps

Complimentary Coat Check Service, As Needed

Monogrammed Vineyard Caterers Guest Seating Cards

~ MAITRE D' SERVICE TO COORDINATE YOUR ENTIRE AFFAIR ~

The Suffolk County Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.