

WEDDINGS MENU

~ WINE COUNTRY RECEPTION ~

Set On the Garden Patio Overlooking Our Private Vineyard and Manicured Grounds

COCKTAIL RECEPTION

Top Shelf Bar Service

Ketel One, Grey Goose, Absolut, Stolli, 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, Patron, 1800 and Cuervo Tequilas
Varietal Wines, Bloody Marys, Cosmos, Mojitos, Flavored Martinis
Frozen Blended Drinks, Bottled Beer, Assorted Cordials, Liqueurs, Brandies, Espresso

BUTLER SERVICE OF HORS D' OEUVRES & TAPAS

Pommery Mustard Crusted Baby Lamb Chops
Mini Filet Mignon Sliders, Siracha Mayo
Wasabi Crusted Tuna on Crispy Wontons
Roast Pork Filets, Sweet Thai Chili Reduction
Southwestern Chicken on Toasted Tortillas
Panko Crusted Mozzarella Florentine Marinara
Seared Steak "Bites", Au Poivre
Maple Glazed Grilled Duck Breast
Shrimp Ceviche on Crostini Toast
Heirloom Tomato and Golden Pineapple Salsa Teasers
Nonni's Meatballs Served with a Sunday "Gravy"
Strawberry Shooters with Shredded Mango and Coconut
Balsamic Tomato and Bermuda Onion Bruschetta
Coney Island "Minis", Sweet Onion Marmalade
Crab Cake Tartlet, Sour Cream and Cilantro Accompaniment

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~ COCKTAIL RECEPTION MENU ~

ARTISTICALLY DECORATED COLD FOOD PRESENTATIONS

Cascading Display of Chilled, Fresh Sliced Fruit

Seasonal Fresh Fruits and Berries, Beautifully Displayed
Along with Hand Carved Melon Sculptures

Imported and Domestic Artisanal Cheeseboard

Havarti, Boursin, Montrachet, Baked Brie in Puffed Pastry, Pepper Jack & Smoked Gouda
Assorted Crackers, Flat Breads, Breadsticks and Wafers

Farmer's Market of Crudités and Dip

Sliced, Raw Farm Stand Vegetables Presented in Wicker Baskets
Creamy Ranch and Dijon Mustard Dipping Sauce

Salumeria Display

Italian Cured Meats Featuring Prosciutto di Parma, Prosciutto Cotto
Mortadella, Pancetta, Soppressata, Pepperoni and Capicola

Sushi Rolls, Rolls, Rolls

Featuring California, Tekka-Maki, Spicy Tuna, Nigiri-Zushi, Kappa-Maki
Served with Sliced Ginger, Wasabi Mustard and Soy Sauce

Assorted Gourmet Salads

Mixed Seafood Ceviche' with Citrus, Chili Peppers and Cilantro
Prince Edward Island Mussels "San Remo Style", Scallion Broth and Diced Red Peppers
Asian Noodle Lo Mein, Coconut and Peanut Dressing
Toasted Israeli Chickpeas with Smoked Cinnamon, Raisins and Carrot Ribbons
Sautéed Broccoli Rabe' with Roasted Garlic and Extra Virgin Olive Oil
Fresh Baby Spinach Tossed with Walnuts, Mango and a Strawberry Vinaigrette

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SILVER CHAFING DISHES

Seafood Cioppino, Lobster Bisque Sauce

Bay Scallops, Shrimp, Crabmeat and Crawfish

Drizzled with Butter, Garlic, Lobster Bisque Fumet and Fresh Parsley Garnish

Long Island Duck, Plum Wine and Orange Gloss

Braised, Crescent Farms Long Island Duck

Pacific Rim Vegetables, Plum Wine and Orange Demi-Glace

Fried Calamari, Marinara

Bathed in Butter Milk and Dusted with Corn Meal and Flour

Accompanied with a Zesty Tomato Marinara Dipping Sauce

Eggplant Rollatine

Thin Sliced Eggplant, Rolled with Seasoned Ricotta Cheese

Grated Pecorino Romano and a Light Tomato Marinara

Tenderloin of Pork, Char Siu Style

Seasoned with Honey, Soy Sauce, Chinese Five Spice, Hoisin Sauce and Red Wine

Open Flame Grilled and Finished with a Thai Ginger and Green Onion Glaze

Chicken Breast Portofino

Seared Breast of Chicken, Garlic Infused Truffle Butter and a Port Wine Reduction

Sautéed Asparagus and Sun Dried Tomatoes

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CHEF'S SPECIALTY STATIONS

Please Select Two

Bistro Style Pasta Table

Penne Pasta Sautéed with a Gourmet Vodka Sauce & Farfalle Pasta Aglio E Olio
Grated Parmigiano Reggiano, Cracked Black Pepper, Crushed Red Pepper Flakes

All American Station

Grilled Sliders and Coney Island Hot Dog "Bites" Served With All the Trimmings
American Cheese, Frizzled and Sautéed Onions, Crisp Bacon, Sweet Relish, Potato Salad
Siracha Mayo, Spicy Brown Mustard and Pickles

Open Air Charcoal Grill

Dry Rubbed Loin of Pork and Marinated, Herb London Broil
"Steak House" Sides of Creamed Spinach, Sautéed Mushrooms and a Bourbon Scented Reduction

Mashed Potato-Martini Bar

A Duo of Garlic Infused, Smashed Red Bliss Potatoes and Sweet Potatoes
Presented in Martini Glasses with Toppings to Include Smoked Bacon Bits,
Sour Cream, Chopped Chives, Shredded Cheddar Cheese and Frizzled Onions

Mediterranean Station

Marinated Skewers of Pork, Beef and Chicken Kabobs, Grilled "Souvlaki Style"
Presented with Warm Pitas, Tzatziki Sauce, Stuffed Grape Leaves
Kalamata Olives, Feta Cheese, Hummus and Skordalia Dipping Sauces

Butcher Block Carving Board

Slow Roasted Maple Ham, Vermont Turkey Breast and an Herb Crusted Leg of Lamb
Carved to Order, Served with a Reduction of Natural Juices, Garlic Toast Points Spicy Mustard and Mint Jelly

Southwest Fajita Station

Grilled Chicken Breast and Pan Seared Flank Steak Wrapped in Warm Flour Tortillas
Served with Cilantro, Roasted Chiles, Bermuda Onions and Adobo Spices
Finished with Sour Cream, Guacamole, Pico De Gallo and Hand Cut Corn Chips

WEDDINGS MENU

~ DINNER RECEPTION MENU ~

Your White Gloved, Dinner Begins in Our Grand Ball Room

FIRST COURSE

Please Select One

Penne Pasta ala Vodka

Barilla Pasta Cooked Al Dente', Served with a Vodka Sauce

Montage of Fresh Fruit and Berries

Vine Ripened Fresh Seasonal Fruits, Fanned Presentation

Chicken Crepe, Sauce Velouté

Petit Crepe Shell Filled with Sautéed Chicken and Mushrooms

Fresh Mozzarella & Tomato Napoleon

Layered Mozzarella Cheese, East End Tomatoes and Fire Roasted Red Peppers

SECOND COURSE

Please Select One

Satur Farms Mesclun Greens, Herb Vinaigrette Dressing
Traditional Greek Salad, Served with Feta Cheese and Black Olives
Classic Caesar Salad Tossed with Homemade Toasted Croutons

APPETIZER-SALAD DUET

Served In Lieu of First and Second Courses

Fresh Mozzarella, East End Tomatoes, Fire Roasted Red Peppers,
Grilled Portabella Mushroom, Atop Satur Farms Mesclun Greens
Pesto Oil Drizzle, Balsamic Reduction, Toasted Crostini Garnish

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~ DINNER RECEPTION MENU ~

GUESTS' CHOICE OF FOUR ENTREES

Chateau Briand of Filet Mignon, Bordelaise

Sliced Tenderloin of Beef Served with a Red Wine Reduction

French Cut Breast of Chicken

Pan Seared and Finished with a Roasted Shallot and Thyme Butter Sauce

"Market Fresh" Filet of Fish in Season

Scottish Salmon, Mahi-Mahi, Red Snapper, Tilapia, Pompano, Shrimp Wellington, Dorado

Vegetarian Bouche'

Roasted Root Vegetables Served in a Petit Pastry Shell Blossom

Duchess Style New Potatoes & Julienned Garden Vegetables

Fresh Baked French Dinner Rolls and Creamery Butter

SILVER TRAY SERVICE OF SECOND TASTINGS

DESSERT COURSE

Host's Choice of The Gelato Sundae Station or The Chocolate Fountain

Fresh Ground Coffee, Tea Selections and Brewed Decaffeinated

After Dinner Cordials, Cognacs, Liqueurs, Brandy & Espresso

WEDDINGS MENU

SERVICES AND AMENITIES INCLUDED

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

Spacious Bridal Suite with Private Restroom and Outdoor Garden Verandah

Deluxe Groom's Room with Oak Bar, Large Screen TV, DVD & Direct TV

Bridal Suites Available Up To 2 Hours Prior to the Start of Your Wedding

Black Tie Banquet Staff and White Glove Service

Long Island Wine and Beverage Service Upon Guests' Arrival

Elegant White, Damask Linens & White Damask Napkins

LED Up Lighting to Personalize Your Grand Ballroom

Complimentary Coat Check Service, As Needed

Monogrammed Vineyard Caterers Guest Seating Cards

Private Bridal Hostess Exclusively for You and Your Wedding Party

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.