

THE VINEYARDS



DELUXE SEATED BANQUET DINNER

FIRST COURSE

SELECT ONE

Grilled Vegetable and Goat Cheese Napoleon

Rigatoni with Smoked Bacon, Peas, Baby Portobello Mushrooms, and Fresh Parmesan

Gnocchi Pomodoro with Roasted Heirloom Tomatoes Bread Basket Caesar Salad

Fresh Buffalo Mozzarella, Beefsteak Tomatoes, Basil with Balsamic Vinaigrette Dressing

DUET ENHANCEMENTS

Grilled Shrimp over Mesculine Field Greens
(ADDITIONAL \$3 PER PERSON)

Seared Sesame Crusted Tuna with Couscous and Heirloom Tomato Salad (ADDITIONAL \$3 PER PERSON)

Micro Greens with Walnuts, Pear and Crumbled Gorgonzola in Sherry Vinaigrette
(ADDITIONAL \$3 PER PERSON)

MAIN COURSE

SELECT THREE

Roasted Locally Farm Raised Chicken Breast with Cabernet Hunters Sauce

Roasted Corn Stuffed Cornish Game Hen

Chicken Paillard layered with Roasted Tomato and Grilled Eggplant

French Cut Chicken with Tarragon Cream Sauce

Pan Seared Chipotle Cinnamon Rubbed Long Island Duck Breast

Roast Prime Rib of Beef

Gorgonzola Crusted New York Shell Steak with Port Wine Reduction

Phyllo Wrapped Mahi-Mahi with Lobster Cream Sauce

Teriyaki Glazed Wild Salmon

Crabmeat Stuffed Flounder with Smoked Gouda and Roasted Tomato Sauce

Herb Crusted Striped Bass (in Season)

Filet Mignon with Brandy Peppercorn Sauce

Braised Short Ribs over Exotic Mushroom Risotto

Conveniently Located on The North Fork, Long Island's World Renowned Wine Region

978 MAIN ROAD (ROUTE 25) • AQUEBOGUE, NY 11931 • 631.722.3200 • VINEYARDCATERERS.COM

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DELUXE SEATED BANQUET DINNER

MAIN COURSE

CONT.

Double Cut Pork Chop with Honey Dijon Glaze

Roasted Local Quail (ADDITIONAL \$3 PER PERSON)

Chateaubriand with Bourbon Glaze
(ADDITIONAL \$4 PER PERSON)

Surf and Turf - Filet with Lobster Tail
(ADDITIONAL \$10 PER PERSON)

Surf and Turf - Filet with Jumbo Shrimp Scampi
(ADDITIONAL \$8 PER PERSON)

Herb Crusted Striped Bass (in Season)

Filet Mignon with Brandy Peppercorn Sauce

Braised Short Ribs over Exotic Mushroom Risotto

VEGETARIAN ENTREES

Vegetarian Bouche

Roasted Root Vegetables Served in a Petit Pastry
Shell Blossom

Whole Wheat Pasta Primavera with sautéed local
julienned vegetables in garlic and oil sauce

PLEASE INQUIRE ABOUT OUR CHEF'S SEASONAL LOCALLY SOURCED SPECIALS!

All Entrees accompanied by a Baked Potato Croquette
and sautéed Julienned of Garden Vegetables

DESSERT

SELECT ONE

Fresh Baked Cookies, Fresh Fruit Sorbet, Ice
Cream Sundaes, Occasion Cake, Hot Apple Crisp
Ala Mode, Brownie Sundae, Occasion Cake

Coffee and Assorted Gourmet Tea Service
Regular and Decaffeinated

BEVERAGES

SODA AND JUICES INCLUDED

Beer, Wine and Soda - \$15 per Person

Top Shelf Open Bar - \$20 per Person

Premium Open Bar - \$25 per Person

ADDED ENHANCEMENTS

Cocktail Hour with Main Reception Table and
4 Passed Hors d'Oeuvres - \$12 Per Person

Please ask to see our **Event Enhancement
Packages** for more options

\$59 PER PERSON

All Prices Subject To 8.625% NYS Sales Tax. Maître D' And
Staff Gratuities Are Not Included And Are At Your Discretion.
Suggested Maître D' Gratuity: \$3-\$6 Per Guest: Suggested
Staff Gratuity \$3-\$5 Per Guest. (Please Distribute Separately).

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