

THE VINEYARDS

ENHANCEMENT PACKAGES

May We Suggest Our Most Popular Additions Available to Enhance Your Wedding Reception or Event

FROM THE SEA

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HAMPTONS RAW BAR

Fresh clams and oysters shucked to order by attendant; Accompanied by chilled jumbo Shrimp and Bay Scallop Ceviche. All displayed and served on shaved ice inside of actual boat decorated with nautical accoutrements; Served with lemons, cocktail sauce, and mignonette sauce. An East End favorite and certain to be a crowd pleaser!

\$20 PER PERSON

SUSHI STATION

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sashimi, Tuna Sashimi, Smoked Eel, Octopus Roll and a "Create Your Own" option; Served along with Cucumber and Crab Salad. With fresh Ginger, Soy Sauce and Wasabi

\$12 PER PERSON BUTLER STYLE

\$22 PER PERSON FOR FULL DISPLAY STATION

\$26 PER PERSON WITH SUSHI CHEF

SHRIMP BOAT

Jumbo, peeled, and deveined shrimp cocktail served on shaved ice inside of actual boat. Decorated with nautical accoutrements; Served with lemons and fresh cocktail sauce made with locally harvested horseradish.

\$12 PER PERSON

SMOKED FISH STATION

Locally Caught smoked bluefish, Bluefish Pate, Striped Bass, Tuna, Swordfish, and Eel; Served with Horseradish sauce, Grain Mustard, Mustard Sauce, Chopped red Onions, and Crackers. Very unique and a favorite among guests!

\$9 PER PERSON

MEATS & INTERNATIONAL

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BACON STATION

Are you a bacon lover? Try something your guests won't expect – a bacon station. Many of our wedding and event clients are so crazy for bacon that they are including a bacon station in their cocktail hours. Local, different varieties of cured and smoked bacon Paired with sumptuous strips with Caramelized Onion & Sour Cream Dip, Sweet Maple Syrup, Wasabi Aioli, and Chocolate Fondue. In addition we include Mini BLT Wedge Salad, Chocolate Covered Bacon, Candied Bacon, Peppered Bacon, Seasoned Bacon, Bacon-Wrapped Chutney Bananas, Bacon-Wrapped Dates and Bacon- Wrapped Scallops

\$9 PER PERSON

CHARCUTERIE STATION

Display of dry, cured domestic and Imported Meats, Artisanal Cheeses, and Pate; Served with assortment of breads, crostini, Olives, Mushrooms, and Grilled Artichokes. All meats and Cheese Display Boards

\$12 PER PERSON

BUTCHER BLOCK CARVING BOARD

Roast Turkey Breast and Herb Crusted Top Sirloin of Beef Carved to Order, Served with Horseradish Aioli and “Au Jus”

\$10 PER PERSON

LONG ISLAND DUCK STATION

Roast Duck, Duck Legs, Deep Fried Duck, Duck Pate, and North Fork Duck Salad served on a beautiful display with rustic accouterments and waterfowl carvings.

\$8 PER PERSON

OPEN AIR CHARCOAL GRILL

London Broil, Marinated Skirt Steak and Dry Rubbed Loin of Pork • Marinated in Herb Infused Oils, Served with Focaccia Breads along with Mushroom Gravy, Creamed Spinach, and Pork Gravy

\$9 PER PERSON

STIR FRY WOK STATION

Asian Vegetables of Baby Corn, Oyster Mushrooms, Scallions, Bok Choy, Water Chestnuts, Broccoli, Snap Peas, Bean Sprouts and Ginger Quickly Stir Fried with Beef, Chicken, or Shrimp and Served with Fried Rice. Served in small bowls with chopsticks. Soy sauce, Chinese Mustard, and Duck Sauce

\$10 PER PERSON

BISTRO STYLE PASTA TABLE

Penne, Orecchiette, and Farfalle Pastas Sautéed with Two Gourmet Sauces: A Long Island Tomato Marinara and a Vodka Sauce Grated Parmigiano Reggiano, Sun Dried Tomatoes, Crushed Red Pepper Flakes

\$9 PER PERSON

MASHED POTATO-MARTINI BAR

Garlic Infused, Mashed Red Bliss Potatoes, Presented in Martini Glasses • Made to Order with a Variety of Toppings to Include Bacon Bits, Sour Cream, Chopped Chives, Sriracha, Shredded Cheddar Cheese and Caramelized Onions

\$7 PER PERSON

SOUTHWEST FAJITA STATION

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

\$8 PER PERSON

ROADHOUSE GRILL

American classic comfort station Assorted Grilled Cheese, Hot Dogs and Fixings, Roast Beef, Reuben, Mac and Cheese, Chicken Pot Pie

\$6 PER PERSON

DESSERTS

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BUNGALOW BAR ICE CREAM TRUCK WITH ATTENDANT

Bungalow Bar was a brand of ice cream sold from trucks to consumers on the streets in the New York City boroughs of Brooklyn and Queens and the Bronx, as well as in Yonkers, during the 1950s and 60s. Bungalow Bar trucks serviced the Bushwick section of Brooklyn during forties. Bungalow Bar trucks had a distinctive, quaint, and decidedly old-fashioned look: white, with rounded corners, and made to look like a small, mobile bungalow topped with a dark brown shingle roof.

\$750

CHOCOLATE FOUNTAIN

Your Guests Will be Amazed as They Dip Fresh Strawberries, Bananas, Rice Krispies, Vanilla Wafers, and Other Delicious Desserts Through the Flowing "Chocolate Waterfall" and Create Chocolate Covered Delicacies

\$500

CORDIAL BAR

Fresh Ground Coffee, Tea Selections and Brewed Decaffeinated • After Dinner Cordials, Liqueurs, Brandy & Espresso

\$12 PER PERSON

VIENNESE STATION

SPECTACULAR GRAND VIENNESE

Featuring Italian Pastries, Fresh Fruit Display, Assorted Specialty Cakes, Italian Butter Cookies, Chocolate Fountain, Make Your Own Sundae Station, Homemade Tiramisu, Tortes and Tarts, International Coffees, Cordials, Espresso, Cognacs, Brandy, Single Malt and Port Wines

\$15 PER PERSON

RUSSIAN CAVIAR AND VODKA STATION

Imported and Domestic Caviars, Chilled Vodka, Lox, Hardboiled Egg, Red Onion, Potato Pancakes, Sour Cream, Chives.

\$14 PER PERSON

NORTH FORK PIE BAR

Selection of 3 Homemade Local Pies served with Ice Cream, Whipped Cream, and Fresh Fruit.

CHOICES OF PIES ARE:

Rhubarb, Blueberry, Cherry, Peach, Apple, Blackberry, Raspberry

\$8 PER PERSON

EXTRAS

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GUEST TO-GO BAGS

- Hot Chocolate, Chocolate Chip Cookie, Bottle of Water
- Bagel and Cream Cheese, Hot Chocolate, Bottle of Water
- Bacon, Egg and Cheese Muffin, Coffee, Mini Bottle of Water
- Donut, Coffee, Mini Bottle of Water

\$4 PER PERSON

TINY TATE'S TO-GO

Tiny Tate's Cookies and Coffee For Your Guests To Take Home

\$4.50 PER PERSON

WINE BOTTLE FAVORS

(A COUPLE'S FAVORITE! VERY UNIQUE!)

Our Private Label 375ml Long Island Chardonnay and Merlot • Includes Custom Imprinting with Choice of Layouts

\$9 PER BOTTLE

ON SITE CEREMONY

Available Outdoors under our Beautiful Landscaped Arbor with Vineyard Backdrop (Weather Permitting) Indoors Under a Beautiful Lattice Canopy • Both Include a Long Island Wine Reception upon Guests' Arrival

\$1600

COLOR KINETIC, LED. WALL WASH, DOWN-LIGHTING

Up lighting is one of the Newest and Hottest Trends in Wedding Reception Enhancements. If you are looking to Highlight your Ballroom with a Splash of Color to Create a Subtle, Lounge-Like Look. Then LED Ambient Room Up lighting is for you.

\$595

OVERTIME

(Must be decided prior to start of reception, Price may increase and is at discretion of management if requested during reception)

Extend Your Affair to Continue the Excitement

\$750 PER HALF HOUR • \$1,250 PER HOUR

All prices subject to 8.625% NYS sales tax. Price includes all taxes and administrative fees. 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).