

THE VINEYARDS

YOUR WEDDING MENU



WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with Local Wine and Refreshment Bar in Our Hospitality Suite

COCKTAIL HOUR

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

COCKTAIL SERVICE

5 HOUR TOP SHELF OPEN BAR

Selection of Top Shelf Spirits, Domestic and Imported Beer,
Wine, Chilled Champagne, Soft Drinks, and Juices

MAIN RECEPTION TABLE

Chilled Fresh Sliced Fruit, Seasonal Fresh Fruit and Berries

Artisanal Cheeseboard

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

Farmer's Market Crudite

Sliced Raw Farm Stand Vegetables with Creamy Ranch and Dijon Mustard Dipping Sauce

Charcuterie

Italian Cured Meats featuring Prosciutto di Parma, Mortadella, Pancetta, Sopressata, Pepperoni, and Cappicola

Gourmet Salads

Fresh Ceviche with Shrimp, Scallops, and Squid
Prince Edward Island Mussels in Butter, White Wine, and Scallion Broth
Asian Noodle Lo Mein, Coconut and Peanut Dressing
Sautéed Broccoli Rabe with Roasted Garlic and Extra Virgin Olive Oil

BUTLER STYLE HOT & COLD HORS D'OEUVRES

Your Selection of Eight Hot or Cold Hors d'Oeuvres White Gloved Butler Style

Cold Hors d'Oeuvres

Shrimp and Guacamole Crostini
Smoked Chicken Mousse with Artichoke in Cucumber Boats
Fresh Mozzarella, Tomato, and Basil Bruschetta on Garlic Crostini
Chilled Gazpacho Shots
Beef Carpaccio on Pesto Crouton
Poached Lobster BLT on Pretzel Roll
Black Bean Hummus and Feta Square on Garlic Pita
Southwestern Chicken Salad on Tuscan Crostini
Smoked Salmon Blinis with Sour Cream and Scallions
Antipasto Skewers with Grape Tomato, Mozzarella, Artichoke, and Basil in Balsamic Glaze
Blackened Shrimp with Chili Lime Aioli
Tuna Tartare, Wonton Cup, Fresh Wasabi
Watermelon and Feta Bites
Shrimp Cocktail
Cucumber Lobster Salad Boats

Hot Hors d'Oeuvres

Clams Casino
Coney Island Miniature Hot Dogs
Sesame Beef Negimaki Rolls
Fried Japanese Dumplings with Ponzu Sauce
Miniature California Pizzas - Rosemary, Chive and Sour Cream, Smoked Salmon
Lobster Bisque Shooters
Sweet Potato Cumin Soup Shooters
Truffle Risotto in Patty Pan Squash
Potato Pancakes with Apple, Mango Cinnamon Compote
Crispy Shrimp Risotto Balls with Shallots, Garlic, and Truffle Oil
Fresh Crab Cakes with Wasabi Mayonnaise
Miniature Fig and Brie Grilled Cheese and Tomato Soup Shooters
Bay Scallops Wrapped with Applewood Smoked Bacon
Miniature Reuben Sandwiches
Raspberry and Brie Pastry Bites
Lemon Battered Pan Fried Oysters
Filet Mignon Crostini with Fresh Local Horseradish Sauce

TRATTORIA PASTA STATION

SELECT TWO

Tri-Color Cheese Tortellini with Baby Arugula and Roasted Plum Tomatoes
Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage
Farfalle Pasta with Sautéed Julienne of Local Vegetables and Roasted Garlic
Penne Ala Vodka with Pancetta and Shaved Parmesan
Hay and Straw Fettuccine Bolognese
Tortellini Alfredo with Char Grilled Chicken and Fresh Parmesan
Fresh Hand Rolled Gnocchi with Satur Farms Pesto

CARVING STATION

SELECT TWO

Roasted Loin of Pork with Smoked Apple Glaze
Roast Beef with Bordelaise Sauce*
Herb Roasted Turkey Breast with Cranberry Chutney
Marinated London Broil with Local Fresh Horseradish Sauce*
Warm Pastrami with Spicy Grain Mustard

THE VINEYARD'S FARM TO TABLE STATION

LOCALLY SOURCED NORTH FORK SPECIALTY CRAFT FOODS

Bison Sliders with Caramelized Onions and Goodale Farms Feta Cheese*
Catapano Farms Goat Cheese with Artisanal Breads and Fresh Crudités
Broward Farms Grilled Chicken Salad
North Fork Oyster Chowder with Long Island Sweet Corn Bread
Sang Lee Farms Micro Green Salad with Paumanok Cabernet Vinaigrette Dressing
Schmitt Farms Horseradish Cheese with Sourdough Toast Points and Crackers
Locally Cured Bacon, Smoked Turkey and Pork, Corned Beef and Brisket

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 with Pesto Cream Sauce, Smoked Gouda & Roasted Grape Tomatoes
Fresh Buffalo Mozzarella Tower, Yellow and Red Beefsteak Tomatoes, Basil with Balsamic Vinaigrette Dressing

SECOND COURSE

SELECT ONE

Bread Basket Caesar Salad
Micro Greens with Walnuts, Pear and Crumbled Gorgonzola in Sherry Vinaigrette
Grilled Shrimp over Mesclun Field Greens (Additional \$3 per Person)
Seared Sesame Crusted Tuna with Couscous and Heirloom Tomato Salad (Additional \$3 per Person)

OR

CHOICE OF ONE DUET

SELECT ONE, REPLACES FIRST AND SECOND COURSE

Fresh Mozzarella and Grilled Portobello over Mesclun Greens
Gotham Salad - Frisee, Red Oak, Sun Dried Tomato, and Pine Nuts, Served with Seafood Cake
Spinach Feta Salad with Chicken Roulade
Fennel Crusted Tuna with Black Bean Vinaigrette
Exotic Fruit Plate

MAIN COURSE

SELECT THREE

Roasted Locally Farm Raised Chicken Breast with Cabernet Mushroom Sauce
Roasted 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
Double Cut Pork Chop with Honey Dijon Glaze
Roasted Local Quail (Additional \$3 per Person)
Chateaubriand with Bourbon Glaze
Surf and Turf - Filet with Lobster Tail (Additional \$10 per Person)*
Surf and Turf - Filet with Jumbo Shrimp Scampi (Additional \$8 per Person)*

VEGETARIAN ENTREE

SELECT ONE

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
Vegetable Lasagna
Stacked Layers of Eggplant, Ricotta, Mozzarella and Marinara Sauce

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

TIERED WEDDING CAKE OR DESSERT STATION
Custom Wedding Cake with Your Selection of Flavor and Filling

OR

SELECT ONE

Gelato Bar

Vanilla, Chocolate and Strawberry Served with a Variety of Accompaniments

Pie Station

Fresh Baked Local Pies with Ice Cream, Fresh Cream, and Fresh Berries (Additional \$5 per Person)

Chocolate Fountain

Grand Display of Flowing Chocolate for Dipping of Strawberries, Bananas, Graham Crackers, Rice Krispies Treats, Pineapples and Vanilla Cookies

TABLESIDE COFFEE AND TEA SERVICE

Cappucino, Espresso, Coffee and Assorted Gourmet Teas, Regular and Decaf

ADDITIONAL FEATURES

- Experienced Wedding Team to Guide you Through the Entire Wedding Planning Process -
- A Personal Maître' D and Bridal Attendant to Handle All of Your "Day of" on Your Wedding Day -
 - Private Bridal Suite and Groom's Parlor for You and Your Wedding Party -
 - Premium Grade Linens -
 - Premium Grade China and Silverware -
- Use of The Vineyard's Beautiful Gardens, Pond and Waterfall as Well as our Own Vineyard -
 - Private Wine Tasting Room for Guest Welcome Area -

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

The logo for The Vineyards at Aquebogue. It features a large, stylized 'V' in a script font, followed by the words 'THE VINEYARDS' in a serif font. Below this, a horizontal line of dots separates the text from 'AT AQUEBOGUE' in a smaller serif font.

THE
VINEYARDS
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AT AQUEBOGUE