



Vineyard Wedding Reception

Sample Menu

Premium Brand Full Bar

Selection of Vodka, Gin, Whisky, Tequila & Scotch
Domestic and Imported Beers
Soft Drinks, Water, Mixers and Ice

Cocktail Hour

Wasabi Sesame Tuna Cubes w/Szechuan Cream
Wild Mushroom and Truffle Bourguignon on Pastry Spoons
Brie Fondue in Tartlet Cups w/ Fig Chutney
Crab Cake Clusters w/Chili Pepper Lime Aioli
Shrimp Cocktail w/Cilantro Almond Relish or Fresh Roasted Tomato and
Horseradish Cream
Mini Turkey and Spinach or Beef and Cheddar Sliders
Seared Beef Rounds w/Scallion Soy Sauce
Grilled Shrimp and Corn Salsa Cups
Shrimp and Vegetable Cigars with Thai Hot and Sweet
Seared Beef Sirloin in Lettuce Cups with Coconut Curry Sauce
Crispy Eggplant and Tomato Rounds w/Goat Yogurt Sauce
Sea Scallop Ceviche Cups
Sugarcane Chicken Skewers w/Peanut Plantain Sauce
Mediterranean Marinated Vegetable and Cheese Skewer

Chilled Display

Raw Bar Station
Little Neck Clams and Oysters on the Half Shell, Shrimp Cocktail
Served with Cocktail Sauce, Hot Sauce and Mignonette

Imported and Domestic Cheeses and Assorted Grapes

Served with an assortment of Artisanal Crackers, Crostini and Flatbreads

Tuscan Style Antipasto

Grilled Veggies, Olive Tapenades, Heirloom Tomatoes and Mozzarella
Served with assorted Baguettes and Focaccia

Taste of Spain Antipasto

Serrano Ham, Roast Pequillo Peppers, Boquerones, Spanish Olives
Served with Assorted Baguettes

Assorted Seasonal Fruits

Chilled Sliced Melon Drizzled with Wild Flower Honey, Mixed Berries with
Ginger Essence, Stone Fruits Marinated in Spiced Rum

Dinner Reception

Appetizer

Exotic Mushroom and Goat Cheese Manicotti
Purple Sage Butter
Farfaline Caponata
Gnocchi with Pesto Cream Sauce
Linguine with Roasted Garlic Herbed Clam Sauce, Fresh Tomato Cubes

Salad

Petite Hearts of Romaine, Shaved Parmesan w/ Garlic Bread Cubes and Caesar Dressing
Portabella Mushrooms Cap Stuffed w/ Confetti Vegetable Salad
Arugula, Shaved Parmesan, Pine Nuts w/Caramelized Shallot Lemon Vinaigrette
Petite Greens and Heirloom Tomatoes w/ Honey Balsamic Dressing
Grilled Summer LI Succotash with Wilted Spinach
Baby Field Greens, Berries, Toasted Almonds
Blackberry Balsamic Vinaigrette
Bouquet of Edible Flowers & Petite Greens
Lemon Shallot Drizzle

Main Entrees

Herb Roasted French Chicken Breast, *Chardonnay Cream Sauce*
Orange Glazed Duck Breast, *Sautéed Muscat*
Grill Cornish Hens Ver Jus, *Broiled Cornbread Dressing*
Seared Filet of Beef, *Port Wine Glaze*
Nut Crusted Baby Lamb Chops, *Minted Goat Yogurt Sauce*
Citrus Herb Glazed Jumbo Shrimp, *Crab Meat and Herb Stuffing*
Braised Lobster Tail, *Seasoned Drawn Butter*
Seared Sea Scallops
Spiced-Up Long Island Cioppino, *Herbed Goat Cheese Crouton*
Cedar Planked Salmon, *Citrus Pistachio Butter*

Vegetarian Options

Scarlet Rice with Tricolor Beets over Wilted Greens
Moroccan Chick Pea Cake with Summer Vegetable, Apricot Chutney
Wild Rice Pancakes, Exotic Mushrooms, Arugula
**All Entrees served with Seasonal Farm Stand Starch and Vegetable
Artisanal Breads & Rolls, Butter**

Dessert

Traditional Tiered White Satin Wedding Cake
Trio of Petite Sweets
Wedding Cupcake Display**
Seasonal Fruit & Cheese Selection Plate

**Assorted cookie platters on each table
Coffee & Tea Service**

Includes Food, Bar, Service Staff and Bridal White rental package

Subject to 20% service charge and 8.625% NY Sales Tax

**additional rentals and specialty items not included

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