



## *Vineyard Cocktail 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**

Consisting of Approximately One Hour of

#### **Formal Passed Appetizers**

Wild Mushroom & Truffle Bourguignon on Pastry Spoons  
Brie Fondue in Tartlet Cups with Fig Chutney  
Spiced Salmon Mousse Shells  
Shrimp Cocktail with Cilantro Almond Relish or  
Fresh Roasted Tomato and Horseradish Cream  
Caramelized Onion and Cheese Puffs  
Potato Croquette Lollipops  
Mini Turkey and Spinach or Beef and Cheddar Sliders  
Prosciutto and Parmesan Pastry Pinwheels  
Pigs in a Blanket  
Grilled Shrimp and Corn Salsa Cups  
Lemon Chicken Salad in Poppy Seed Cups  
Seared Beef Rounds with Scallion Soy Sauce  
Edamame Puree on Crostini  
Shrimp & Vegetable Cigars with Thai Hot and Sweet  
Herbed Marinated Goat Cheese Truffles  
Seared Beef Sirloin in Lettuce cups with Coconut Curry Sauce  
Crispy Eggplant and Tomato Rounds with Goat Yogurt Sauce  
Sugarcane Chicken Skewers with Peanut Plantain Sauce  
Mediterranean Marinated Vegetable and Cheese Skewer

## **Chilled Display**

Imported and Domestic Cheese Display  
*Served with an assortment of breads and select flatbreads*

## **Salad**

Crisp Hearts of Romaine Shaved Parmesan with Garlic Bread Cubes  
and Caesar Dressing  
Seasonal North Fork Salad w/Choice of Dressing

## **Formal Stations**

### **Pasta Station**

Penne, Rigatoni, Bowties  
Tomato Marinara, ala Vodka, Basil Pesto or Four-Cheese Alfredo

### **Carving Station**

Southwestern Roast Turkey Breast with  
Cranberry Orange Salsa  
Honey-Mustard Baked Ham with  
Pineapple-Mango Chutney  
Marinated New York Sirloin with  
Horseradish Cream Sauce  
Hoisin-Glazed Roasted Pork Tenderloin with  
Spicy Plum Sauce  
*Served with Artisanal Breads and Rolls*

### **Wok**

Chicken, Shrimp or Beef (Choose one)  
Baby Corn, Snow Peas, Broccoli, Bean Sprouts, Bamboo Shoots,  
Tofu, Mushrooms, Carrots and Bok Choy

### **Dim Sum**

Vegetable, Chicken, Pork, & Seafood Dumplings  
Steamed Pork Buns, Soba Noodle Salad  
*Served with Sweet Chili, Ginger Plum, Ponzu and Orange Sauces*

## **Local Seafood Feast**

Steamed Littleneck Clams and Muscles in Chardonnay Citrus Broth, Poached  
Shrimp, Crab Claws  
North Fork Lobster Salad  
*Served with Lemon Wedges, Cocktail Sauce, Assorted Breads and Crisps*

## **Sushi**

Tuna, Crab Roll, Spicy Salmon and Avocado Roll, Smoked Shrimp & Scallion Roll,  
Grilled Asparagus and Enoki Mushrooms, Assorted Vegetable Rolls

## **Dessert**

Traditional White Satin Tiered Wedding Cake  
Assorted Petite Dessert Sweets  
Wedding Cupcake Display  
Coffee and Tea Service

Includes Food, Bar, Service Staff and Bridal White Rental Package  
White Linens, China, Flatware, and Glassware

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

++additional rentals and specialty items not included

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