

TRADITIONAL RECEPTION

SIGNATURE COCKTAIL

*Created using a Spirit from our Premium Bar Butler
Passed as the Celebration Begins*

ULTIMATE OPEN BAR: 5 HOURS

<i>Grey Goose Vodka</i>	<i>Sweet & Dry Vermouth</i>
<i>Ketel One Vodka</i>	<i>California Brut Champagne</i>
<i>Tanqueray Gin</i>	<i>Assorted Sodas</i>
<i>Bombay Sapphire</i>	<i>Juices and Mixers</i>
<i>Patron Silver Tequila</i>	<i>Cabernet</i>
<i>Jose Cuervo Tequila</i>	<i>Merlot</i>
<i>Bacardi Rum</i>	<i>Chardonnay and Pinot Grigio</i>
<i>Captain Morgan's Spiced Rum</i>	<i>Budweiser</i>
<i>Malibu Coconut Rum</i>	<i>Bud Light</i>
<i>Dewar's White Label</i>	<i>Corona</i>
<i>Jack Daniel's</i>	<i>Coors Light</i>
<i>Johnnie Walker Black</i>	<i>Heineken and Amstel Light</i>

FOUR LONG ISLAND WINE VARIETALS - \$4 ADDITIONAL PER PERSON

BUTLER PASSED HORS D'OEUVRES

DURING THE FIRST HOUR OF YOUR WEDDING

Please select 8

Shrimp Tostada

Grilled Shrimp on a Crispy Tostada with
Guacamole and Salsa Fresca

Miniature Crab Cakes

Homemade with Spicy Remoulade

Beef Tenderloin Crostini

Served rare with Horseradish Aioli

Blackened Scallops

Spicy Sea Scallops with a Soft Herb Cheese
on an Edible Spoon

Beet Bites

Roasted Red Beets with Goat Cheese Mousse
on Toast Rounds

Miniature Grilled Cheddar Sandwiches

A Crowd Pleaser

Antipasto Skewers

Cherry Tomato, Bocconcino, Black Olive
& Italian Salami

Spanakopita

with Tzatziki Dipping Sauce

Beef Sate

with Ginger Wasabi Sauce

Cucumber Rounds

with Shrimp Mousse

Thai Chicken Skewers

with Peanut Sauce

Duck Confit

with Soft Herb Cheese served on an Edible Spoon

Miniature Salad

Endive with Gorgonzola, Candied Walnuts
and Balsamic Glaze

Ceviche Shooters

\$5 additional per person
Fresh Seafood prepared in Glass Shooters

Shrimp Cocktail

\$6 additional per person
Served with Spicy Horseradish Cocktail Sauce

Lollipop Lamb Chops

\$6 additional per person
with Mint Dipping Sauce

OTHERS AVAILABLE UPON REQUEST

CHILLED DISPLAYS

SERVED DURING THE FIRST HOUR OF YOUR WEDDING

Please select 1

International Cheese & Seasonal Fruit

*Chef's Selection of Domestic
and International Cheese Platters
of Seasonal Sliced Melons & Grapes
Fresh Fruits and Berries*

Market Fresh Crudités

*Seasonal Vegetables including
Riverhead Cauliflower, Broccoli, Celery
Cucumbers, Carrots, Red & Green Peppers
Roasted Garlic Hummus served with Pita Chips*

Mediterranean Table

*Aged Italian Meats & Sausages
Grape Leaves, White Bean Salad, Olive Tapenade
Roasted Garlic Hummus served with Pita Chips
Kalamata Olives and Caper Berries
Grilled Feta with Flatbreads*

Italian Antipasto

*Prosciutto Parma, Salami, Sopressata
Capicola, Mortadella Bruschetta Parmesan Crostini
Asparagus and Prosciutto, Grilled Local Vegetables
Sliced Buffalo Mozzarella and Beefsteak Tomato
with Aged Balsamic*

CULINARY VIGNETTES

Please select 2

Pasta

Select 2 Pastas - Penne, Rigatoni, Bowtie
Select 2 Sauces - Vodka, Marinara, Alfredo, Primavera
with Chef's Accompaniments
Grilled Chicken - \$2 additional per person
Shrimp - \$3 additional per person
Prepared by a Uniformed Chef

Green Way

Organic Baby Greens & Romaine Lettuce
with Cucumbers, Tomatoes, Peppers, Carrots,
Red Onions, Almonds, Shredded Cheddar, Crumbled
Goat Cheese, Dried Cranberries and Herb Croutons
Champagne Vinaigrette & Bleu Cheese Dressing

Fajita

Spiced Beef & Grilled Chicken
Soft Tortillas, Green & Red Peppers, Onions
Sour Cream, Shredded Cheddar, Guacamole,
Salsa and Hot Sauces!

Traditional Italian

Please select 2
Eggplant Rollatini, Stuffed Shells, Manicotti,
Chicken Marsala, Chicken Parmesan,
Meatball Marinara, Sausage & Peppers
Served with Italian Grilled Vegetables
and Fresh Baked Dinner Rolls

Sushi Station

\$12 additional per person
Assorted Sushi Rolls, California Rolls
Steamed Vegetable Dumplings, Edamame
Pickled Ginger, Wasabi, Soy Sauce

Gotham

Hot Dogs, Knishes, Fried Pickles, Warm Soft Pretzels
Miniature Ryebeens on Jewish Rye

Carving Board

Please select 2
Roast Turkey Breast, Three Peppered N.Y. Strip,
Smoked Brisket, Caramelized Pork Tenderloin,
Honey Glazed Ham, Beef Tenderloin, Pastrami
Served with Fresh Baked Dinner Rolls and Baguettes
Carved by a Uniformed Chef

Chinese Take-Out

Please select 2
Traditional Beef & Broccoli, General Tso's Chicken
Vegetable Dumplings, Sesame Chicken & Vegetables
With Lo Mein or Pork Fried Rice
Served in Chinese Food Take-out Containers

Sliders

Angus Burgers, Pulled Pork, & Veggie Burgers American,
Swiss and Cheddar Cheese, Lettuce, Tomato,
Red Onion, Ketchup, Mayo & Mustard

Mashed Potato Bar

Yukon Gold & Sweet Potatoes
Bacon, Candied Walnuts, Caramelized Onions
Crumbled Blue Cheese, Miniature Marshmallows
Chives, Sour Cream, Shredded Cheddar

Seafood Bar

Market price
Jumbo Shrimp Cocktail, Oysters, Clams on the ½ Shell,
Jonah Crab Claws, Ceviche

Paella

Shellfish, Chicken, Chorizo and Saffron Rice
with Mediterranean Spices

OTHER STATIONS AVAILABLE
ALL STATIONS CAN BE CUSTOMIZED

RECEPTION

Champagne Toast

California Brut

Fresh Baked Dinner Rolls

*Served with Sea Salted Butter, Extra Virgin Olive Oil
& Balsamic Glaze and Bruschetta*

DUET FIRST COURSE

Please select 1

Caprese Salad

*Beefsteak Tomatoes
Fresh Mozzarella, Basil Leaf
aside Mesclun Greens, Balsamic Drizzle*

Caesar Salad

*with Grilled Herb Shrimp
Romaine Lettuce
Croutons and Parmesan Shavings*

Crab Cakes

*with Red Pepper Remoulade over
Organic Greens, Nuts, Berries and
Champagne Vinaigrette*

Vegetable Napoleon

*Portobello Mushroom, Eggplant
Fresh Mozzarella, Beefsteak Tomato
Pomodoro Sauce*

Penne Pasta

*A La Vodka Sauce
Shaved Parmesan
& Herb Crostini*

CHOICE OF THREE ENTRÉES

Herb Marinated Sirloin

*Served with Boursin Demi Glace and
Parsnips Crisps*

NY Strip Steak

Served with Maître d'Hôtel Butter

Sliced Tenderloin of Beef

Au Jus

Filet Mignon

*Served with a Merlot Demi Glace
\$5 per additional person*

Seared Chicken

*Served with Prosciutto and Mozzarella
Cheese with Port Wine Reduction*

French Cut Chicken Breast

Served with Honey Bourbon Glaze

Grilled Mahi-Mahi

Served with Lemon Chive Beurre Blanc

Salmon

*Served with Orange Teriyaki Glaze
& Sliced Scallions*

VEGETARIAN MEALS

AVAILABLE UPON REQUEST

DESSERT

Platters of Italian Cookies & Pastries on each table

Wedding Cake Service

*Cake to be provided by Hosts
Please choose one of our recommended Bakers
Cake served with Raspberry Coulis*

Coffee, Decaf and Lipton Teas

**** OPTIONAL UPGRADES AVAILABLE ****

SWEET STATION

DURING THE LAST HOUR OF YOUR WEDDING

*Miniature French & Italian Pastries
Assorted Italian Miniature Cannoli
Sliced Fresh Fruit
\$9 per person*

BUTLER PASSED DESSERT

DURING THE LAST HOUR OF YOUR WEDDING

Please select 3

*Warm Chocolate Chip Cookies
Brownie Bites
Miniature Cheesecake Bites
Chocolate Dipped Strawberries
Miniature Cannoli
Fresh Fruit Skewers
\$5 per person*

*Chocolate Dipped Gelato Bar -Vanilla, Chocolate & Pistachio
\$3 additional per person*

OTHERS AVAILABLE UPON REQUEST

COFFEE & TEA STATION

**Cappuccino, Espresso
& Cordial Station**

DURING THE LAST HOUR OF YOUR WEDDING

*Prepared by a Uniformed Barista
Frangelico, Baileys, Sambuca,
Amaretto & Grand Marnier
\$9 per person*

Hot "Chocolate" Bar

DURING THE LAST HOUR OF YOUR WEDDING

*Hot Chocolate, Vanilla & Strawberry Served with Toppings
Whipped Cream, Miniature Marshmallows, Shaved
Chocolate, Peppermint, Butterscotch, Caramel Cubes,
Raspberry Sauce and Cinnamon
\$9 per person*

Bye-Bye Bagel

*Miniature Plain, Sesame and Everything Bagels in a
clear cellophane bag with Butter & Cream Cheese
\$9 per person*

**Extend your event and
Ultimate Open Bar Package**

*\$10 per person per 30 minutes
(Additional per person charges are based on the guaranteed
number of guests, or the greatest number of guests in
attendance during the event, whichever is larger)*

ADDITIONAL OPTIONS & AFTER PARTY PACKAGES AVAILABLE

PLEASE SPEAK WITH OUR DIRECTOR OF CATERING ABOUT CUSTOMIZING YOUR EVENT