



PASSED HORS D'OEUVRE

(select 10)

Cold

Mini East End Lobster Rolls

Maine Lobster Salad, Lemon Mayo, Mini Buns

Lime Rock Lobster Medallion

Sweet Water Lobster Tail, Wonton Crisp, Fresh Mango Salsa

Grilled Large Gulf Shrimp

Lemon Dijon Marinated, wrapped with Snow Pea

Toasted Coconut Shrimp

Mild Curry Marinade, Mango Chutney

Grilled Asian Prawns

Thai Marinated Shrimp, Lemon Grass, Sesame Napa Cabbage

Seared Diver Scallop

Lime Aioli, Coconut Wonton Crisp

Ceviche of Local Fluke, Sea Bass or Canadian Salmon

Lime Juice, Jalapeno, Sea Salt, Fresh Corn, Yucca Crisp

Assorted Sushi

California Roll, Fresh Fish, Mixed Vegetables, Pickled Ginger, Wasabi Soy

Smoked Salmon Tartare

Caper Crème Fraiche, Toast Star

Fennel Crusted Salmon Carpaccio

Lemon Zest, Citrus Cream, Peppered Crouton

Seared Yellowfin Tuna

Papaya Pineapple Salsa, Root Vegetable Chip

Thai Style Yellowfin Tuna "Seviche"

Shallots, Waterchestnuts, Basil, Wasabi Tobiko, Savory Wonton Cone

Japanese style Spicy Toro Tartar

Light Spices, Brioche Toast

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Cold Hors d'Oeuvre-Con't.

Smoked Chicken on Cornmeal Biscotti

Thin Sliced Smoked Chicken, Rosemary Aioli, Homemade Cornmeal Biscotti

Asian Chicken Satay

Thai Style Lemon Grass marinated, Ginger Lime Dipping Sauce

Maple Pecan Chicken

Sweet Crusted Breast, Honey Mustard Dip

Fresh Fig with Duck

Smoked Breast of Duck, Mascarpone, Bruleed Fresh Fig

Julienne Ducking

Pommery Mustard Mousse, Cracklin's, Pastry Barquette

Tenderloin of Beef

Grill Seared, Gaufrette Potato Chip, Piquant Herb Sauce

Thai Pepper Steak

Mirin and Soy Marinated, Pappadam Crisp, Wasabi Chutney

Pear with Proscuitto

Grilled Pear or Seasonal Fig, Minted Mascarpone

Mini BLT's

-Cherry Tomato, Crumbled Bacon, Lettuce, Sprouts, Light Mayo
-"on Toast": Layered Sliced Tomato, Bacon, Crouton, Herb Mayo

Spinach Tortilla Cups

Crispy Tortilla Cup, Avocado, Jicama, Fresh Corn, Cilantro

Bruschetta

Creamy Goat Cheese, Braised Fennel, Sundried Tomato

"Greek Salad" on a Stick

Cucumber Dice, Pear Tomato, Black Olive, Feta Cube, Oregano

Roquefort Grapes

Seedless Grapes, Creamy Roquefort, Crushed Pistachios

Vietnamese Vegetable Summer Rolls

Colorful Vegetables, Rice Pastry Wrap, Fresh Mint, Plum Sauce

Skewered Bocconcini

Mini Mozzarella, Roasted Red Pepper, Sundried Tomato

Hot

Crab or Cod Fish Cakes

- Masala Spiced, Pomegranate Chutney
- Maryland style, Tartar Sauce
- Thai Green Curry spiced, Cucumber Remoulade

Mini Fish Tacos

Marinated Fish, Chipotle Crème, Salsa Fresca, Crispy Taco Shell

Lobster Reubens

Maine Lobster, Zesty Slaw, Pickle, Rye Toast

Seared Ahi Tuna

Sweet Potato Pancake, Wasabi Mustard Sauce

Fish n' Chips

Battered, Thin Fries, Caper Tarter, Paper Cones

Mini Baked Potato Skins or Pancakes

American Black Caviar, Sour Cream

Belgian Frites

Thin French Fries, Homemade Mayo and Ketchup, Paper Cones

Chicken "Pot Pie"

Creamy Chicken, Vegetables, Tartlet Shell, Puff Pastry

Peking Duck

Mini Crepes, Green Onion, Cucumber, Hoisin Sauce

Satays

- Atlantic Swordfish, Scallion, Soy-Tangerine Marinade
- Tandoori style Chicken, Spicy Papaya Dip
- Thai style Chicken, Scallion, Spicy Peanut Sauce
- Sichuan style Sesame Beef, Chinese Mustard, Sweet Plum Dip

Pulled Bar BQ Pork

Zesty Sauce, Mini Bun, Cole Slaw-Optional

Mini Sirloin Burgers

- "Special Sauce", Pickle Chip, Soft Silver Dollar Bun
- Open Faced, Pepper Ketchup, Toast Round

Pigs-n-Blankets

Mini All Beef Franks, Puff Pastry, Deli Mustard

Mini Philly Cheese Steaks

Thin Sliced Steak, Melted Cheese, Mini Buns

Hot Hors d'Oeuvre-Con't.

Croque Monsieur

Grilled Sandwich, Sliced Ham, Gruyere, Dijon Butter

Phyllo Pastry Bundles

-Spicy Lamb, Mint Yogurt Dip
-Wild Mushrooms, Cognac Cream, Walnut Parsley Pesto

Crispy Wontons

-Whipped Potatoes, Goat Cheese, Champagne Wasabi Sauce
-Curried Lamb, Citrus Yogurt Sauce

Truffled Grilled Cheese

Mini Toasted Sandwich, Gruyere, Truffle Oil

Baked Mac n' Cheese "on a Stick"

Cubed and Breaded, Truffle Oil

Panini Provencal

Pressed Bread, Eggplant, Pepper, Portobello, Mozzarella

Goat Cheese Tart

Sautéed Leeks, Chevre Custard, Tartlet Shell

Indian Samosas

Aromatic Spiced Vegetables, Chicken or Beef, Vanilla Mint Curry Sauce

Crispy Quesadillas

Vegetable, Chicken or Steak, Monterey Jack, Veggies, Sour Cream, Salsa

Pissaladiere Nicoise

Caramelized Sweet Onion, Nicoise Black Olive, Parmesan, Pizza Crust

Thin Crust California style Pizzas

-Margharita-Plum Tomato, Leaf Basil, Fresh Mozzarella
-Grilled Artichoke, Roasted Pepper, Pignoli, Herbed Ricotta
-Sautéed Spinach, Leeks, Crumbled Goat Cheese, Fresh Herbs
-Grilled Chicken, Tangy Barbecue Sauce, Monterey Jack, Scallion Greens

ON THE BARS

-House Roasted Nuts:
Spicy Bourbon Pecans, Cinnamon Macadamias and Salted Almonds
-Signature Parmesan Cheese Straws, House-made Lotus Root and Malanga Crisps
-Colorful Farm Stand Vegetable Crudites, Arugula Herb Dip

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CHEFS TABLES – COCKTAIL STATIONS*

(optional, additional cost)

Hamptons Raw Bar

Local Little Neck Clams and Blue Point Oysters, shucked at the table
And Chilled Large Gulf Shrimp with Cocktail Sauce and Mignonette Sauces
Presented on Shaved Ice with Fresh Lemons
Market Price

Sushi Bar

A Beautiful Asian Display, prepared on site by Japanese Chefs
Maki and Negiri: Fresh Tuna, Fresh Salmon, Spicy Tuna, Tempura Shrimp, Yellowtail,
California Roll, Tobiko (Flying Fish Roe), Tai (Red Snapper);
Avocado, Cucumber, Kaiware, Gobozuke, Nasu, Mango, Shiitake Mushrooms,
Shredded Sesame Cabbage, Pickled Ginger, Wasabi and Scallion Soy Dip
Market Price

Mini Burger Bar *(select 3)*

- Yellowfin Tuna or Salmon Burgers with Wasabi Mustard Sauce;
 - Sirloin Burgers with Portobello Mushroom Ragout;
 - Lamb Burgers with Grilled Onions and Mint Yogurt Sauce;
 - Savory Chicken/Turkey Burgers with Lemon/Herb Aioli;
 - Vegetable/Sweet Potato Burgers with Homemade Pepper Ketchup
- Served on Mini Soft Buns

Toppings: Crisp Bacon, Grilled Red Onion, Sliced Plum Tomato, Shredded Lettuce
Cheeses: Vermont Cheddar, Manchego, Crumbled Roquefort

Taco Bar *(2 protein and 1 vegetarian)*

Crisp or Soft Tortilla Shells with Guests Choice of Fillings:
-Grilled Marinated Montauk Sea Bass, Yellowfin Tuna or Gulf Shrimp
-Grilled Marinated Flat Iron Steak, Adobo Chicken or Tequila Lime Marinated Duck;
-Zesty Vegetarian Chili or Grilled Summer Vegetable Mix
Condiments: Chipotle Crema, Guacamole, Grated Pepper Jack/Cheddar Mix,
Grilled Red Onion, Chopped Tomatoes, Shredded Lettuce, Cilantro Sprouts and Salsa

**some additional party rentals may be required for food stations.*

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CHEFS TABLES – COCKTAIL STATIONS* -Con't.:

Pasta Bar

Select 2, prepared at the table

- Gemelli with Classic Ragu Bolognese;
- Penne alla Vodka with Sautéed Shrimp;
- Farfalle Primavera with Seasonal Vegetables
or with Forager Mushroom Madiera Sauce;
- Cavatelli with Peas and Basil Pesto
or Tell us your favorite

Freshly Grated Parmesan

Meatballs (select 3)

- Italian: Classic Beef in Marinara Sauce
- American: Turkey/Chicken in Buffalo Sauce with Blue Cheese
or Beef and Pork in Light BBQ Sauce
- Greek: Savory Lamb with Mint Yogurt Sauce
- Spanish: Veal Albondigas in Saffron Cream
- Swedish: Classic Beef in Creamy Mushroom Sauce
- Asian: Beef and Pork Thai Style in Sweet and Sour Sauce
- Veggie: White Bean and Quinoa in Roasted Tomato Puree

Mediterranean Table (select 4)

- Charcuterie: Thin Sliced Prosciutto di Parma, Sopressata and Saucisson en Croute with a Dijon and Pommery Mustard Mix, Cornichon and Tomato Chutney
- Cheeses: Burrata-Creamy Mozzarella, Manchego, Parmesan, Herbed Chevre
- Brie en Croute: Layers of Brie and Dried Fruits, baked in Decorated Puff Pastry
- Frittata: Herbed Fresh Linguine Tart with Olives, Yellow Tomato and Parmesan
- Escabeche: Battered and Pickled Red Snapper, marinated in Lime and White Wine
- Tapas: Croquetas de Pollo: Chicken and Serrano Ham Croquetas with Ali-Oli Sauce
or Albondigas: Tiny Meatballs in Light Saffron Sauce
- Brochettes: Skewered Marinated Lamb with Roasted Shallot and Dried Apricot
- Empanadas: Pastry Crescents with Beef Picadillo and Sherry Aioli Sauce
- Torte Rustica: Savory Pastry "Pie" with Spinach, Mushrooms, Pancetta and Cheeses
- Bruschetta: Grilled Tuscan Breads and French Baguette with Condiments & Dips:
Tapenade Style Green Olive Puree; Eggplant Caponata; Basil Humus;
Grilled Fennel/Sundried Tomatoes/Crumbled Goat Cheese, Roasted Colorful Peppers

Presented with Whole Fruits, Farm Fresh Vegetables and Herbs
and Sliced Hearthstone Breads

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SEATED DINNER

Assorted Hearth Stone Breads, Homemade Focaccia and Artisanal Crisps
(butter on request)

First Courses (select 1)

Chilled Soups:

Sweet Pea with Mint; Vichyssoise flavored with Lemongrass;
Gingered Carrot with Lime; Lightly Curried Summer Squash;
Zesty Orange Tomato Gazpacho or Cucumber Mango Gazpacho

Salads:

Rustic Salad of Charred Baby Romaine, Radicchio and Purple Endive
with Grilled Peaches and Chevre, Sherry Vinaigrette

Bruleed Fresh Figs with Roasted Yellow Pepper and Shaved Fennel
Salad of Mixed Greens in a Cucumber Ring
Picholine Olive Baguette Toast with Creamy Herbed Chevre

Fresh Burrata* and Heirloom Tomatoes
served with Focaccia Croutons, roasted Sweet Garlic Confit,
Leaf Basil and a drizzle of Balsamic Condiment

Heirloom Tomatoes, Red and Yellow Watermelon, Feta and Mint Salad
with White Balsamic Vinegar and Extra Virgin Olive Oil

Colorful Baby Beets with creamy Chevre
Shaved Radishes, Baby Watercress, Edible Flower Garnish and Balsamic Condiment

Farmstand Salad: Mixed Lettuces in a Cucumber Collar with Dijon Vinaigrette,
Balsamic Glazed Beets and Herbed Chevre on a Baguette Toast
or Grilled Zucchini Bundle filled with Herbed Goat Cheese and Balsamic Molasses

Moroccan Fatoush Salad: Butter and Baby Romaine Lettuces
with cubes of Grilled Moroccan Bread, Cucumber, Orange,
thin sliced Radish, Spring Onion, and Fresh Mint tossed in a light Moroccan Style Dressing

Deconstructed Greek Salad: Chopped Romaine, Cucumber, Tomato,
Radish & Red Onion, tossed in a fresh Oregano Vinaigrette
On the Plate: Stuffed Grape Leaves, Kalamata Olives, Feta Cheese,
Eggplant & Chickpea Hummus and Grilled Pita Bread

Shrimp* Caesar: Spears of Baby Romaine Lettuce through a Toasted Crouton Ring
Caesar Dressing and Shaved Parmesan Cheese
with Grilled Butterflied Jumbo Shrimp*

Medallions of Lobster Tail and Cucumber with Kiwi Pear Vinaigrette
with Fresh Local Corn Salad and Herbed Baguette Toasts

Additional / market price

*additional cost

Main Courses

(select 2)

Beef

Individual Filet Mignon with Cabernet Bordelaise

Sliced Roasted Tenderloin of Beef "Tuscan Style" with Rosemary Balsamic Sauce

Grilled Oil and Herb Marinated Skirt or Flat Iron Steak
with Peppercorn Mustard Sauce

Grilled Skirt or Flat Iron Steak "Gaucho" Style with Chimichurri Sauce

Slow Braised Short Rib of Beef, Fresh Tomato Horseradish Sauce

Dijon Herb Crusted Roasted Rack of Lamb,
Rosemary Bordelaise or Fresh Mint Pesto
Additional / market price

Fish

Roasted Fillet of Canadian Salmon with a Panko Crumb Crust, Lemon Dill Sauce

Grilled or Cedar plank roasted Fillet of Wild Salmon with Orange Maple Glaze
and Meyer Lemon Cream

Grilled Swordfish Steaks or Brochettes brushed with light Pesto,
Cherry Tomato Concasse

Grilled, Marinated line caught Montauk Sea Bass
with Chervil Beurre Blanc

Pan seared or Grilled Fillet of Halibut
with Cherry Tomato Caper or Lemon Caper Sauce

Chicken

French Cut Breast of Chicken with a Parmesan Crumb Crust,
sprinkled with Gremolata

Herb Roasted Chicken Bistro style with Orange Demi-Glace

Honey-Bourbon Marinated Brochette of Chicken with Fresh Peach Salsa

Roulade of Chicken with Forager Mushroom or Spinach and Feta
Fresh Tomato Tarragon Sauce

Main Course Accompaniments
(select 1 starch and 1 vegetable)

Steamed or Roasted Long Island New Potatoes
with Coarse Sea Salt and Chives

Gratin of Potatoes and Leeks

Roasted Swedish style Hasselback Potato

Barley or Whole Grain Faro "Risotto" with Peas and Mushrooms

Israeli Couscous Pilaf with Fresh Herb

Ancient Grains with Diced Snow Peas

Individual Golden Corn Pudding "Soufflé"

Truffled Macaroni and Cheese

Roasted Baby Bok Choy, Heirloom Carrots, Patti Pan Squash

Asparagus Tips, French Green Beans and Sugar Snap Peas

Quick Roasted Asparagus Spears and Stem Artichoke, Pignoli Butter

Haricots Verts and Baby Carrots, Lemon Herbed Oil

Tomato and Zucchini Provençal with Buttery Bread Crumbs

Grilled Vegetable "Stacks":

Eggplant, Zucchini, Summer Squash and Red Onion

Maple/Balsamic Glazed Beets and Heirloom Carrots

Wedding Cake Service

(Outside Baker required -- arranged for and paid for separately by client)

The cake will be plated with Mixed Seasonal Berries
or Fruit Compote and a Drizzle of Crème Anglaise or Berry Coulis

Table Sweet Tray

Homemade Biscotti
and Delicate Butter/Nut Cookies *(some chocolate dipped)*

Passed Mini Sweets

(select 2)

Homemade Twinkies or Ring Dings

Homemade Mini Sugar Doughnuts and Doughnut Holes
with Caramel Dip

Vanilla Pound Cake "Frites" with Whipped Cinnamon Crème Anglaise,
served in paper cones

Mini Frozen Vanilla or Chocolate Ice Cream Chipwiches

Mini Milk Shake Shots*

Mini Mint Chocolate Chip Ice Cream Cones
or Fruit Sorbet Cones

Pudding Shots*: *select 2*

Lemon Meringue, Banana, Dark Chocolate, Vanilla Tapioca, Apricot Basmati Rice

Skewers of Fresh Fruit with Honey Lime Crème Fraiche Dip

Mini Strawberry or Peach Shortcake Bites with Whipped Cream

Mini Red Velvet or Carrot Cup Cakes with Sweet Cream Cheese Icing

Other Mini Sweets:

Key Lime Meringue Tartlets, Pistachio Toffee Diamonds, Coconut Blondies,
White Chocolate Cheesecake Tarts with Brulee Topping,
Chocolate Turtle Brownie Diamonds

**rental shot glasses required.*