



SIT-DOWN PACKAGE #1

Based on a 1-hour Cocktail Hour & 4-hour Reception

Bar

*Absolut & Titos Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, Jack Daniels
Choice of 4 Domestic & Imported Beer
Mixers, Soda & Ice*

Cocktail Hour Menu

Choice of 8 Selections

Reception Menu

Salad

Choose 1 Selection

Entrée

Choose 3 Selections

Bread & Butter

Dessert Menu

Assorted Shooters/Varioues Flavors

Coffee & Tea Service

\$100.00 Per Guest

Exclusive of N.Y. State Tax, Service, and Rentals

SIT-DOWN PACKAGE #2

Based on a 1-hour Cocktail Hour & 4-hour Reception

Bar

Absolut & Titos Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, Jack Daniels

Choice of 4 Domestic & Imported Beer

Mixers, Soda & Ice

Cocktail Hour Menu

Choice of 8 Selections

Food Table

Choice of Either: Vegetarian Grazing or Tuscan Table

Reception Menu

Salad

Choose 1 Selection

Entrée

Choose 3 Selections

Bread & Butter

Dessert Menu

Assorted Shooters/Varioues Flavors

Coffee & Tea Service

\$115.00 Per Guest

Exclusive of N.Y. State Tax, Service, and Rentals

SIT-DOWN PACKAGE #3

Based on a 1-hour Cocktail Hour & 4-hour Reception

Bar

Absolut & Titos Vodka, Tanqueray, Bacardi, Jose Cuervo, Dewars, Jack Daniels

Choice of 4 Domestic & Imported Beer

Mixers, Soda & Ice

Cocktail Hour Menu

Choice of 8 Selections

Food Table

Choice of Either: Vegetarian Grazing, Tuscan Table, or Raw Bar

Reception Menu

Salad

Choose 1 Selection

Entrée

Choose 3 Selections

Choose up to 2 Additional Entrée Selections

Bread & Butter

Dessert Menu

Assorted Shooters/Various Flavors

Choice of 1 Plated Dessert

Coffee & Tea Service

\$130.00 Per Guest

Exclusive of N.Y. State Tax, Service, and Rentals

PASSED APPETIZERS

Cold Selections

Tomato & Mozzarella Skewers/Saba (v)
Wild Mushroom Bruschetta/Herbed Crostini (v)
Heirloom Tomato Bruschetta/Herbed Crostini (v)
Eggplant Caponata/White Balsamic/Herb Crostini (v)
Yellow Fin Tuna Tartare/White Soy/Sesame/Wonton Crisp
Sesame Crusted Tuna/Wasabi Aioli
Shrimp Ceviche/Tomato/Chili/Onion
Beef Tenderloin/Horseradish Mouse
Shrimp Cocktail/Traditional Raw Bar Flavors
Potato Pancake/Smoked Salmon/Crème Fraiche
Bay Scallop Ceviche/Passion Fruit/Lime/Coconut + 2.00/pp

Hot Selections

Spinach in Phyllo/Feta/Lavender Scented Yogurt (v)
Mushroom Risotto Spoons (v)
Vegetable Spring Rolls/Myer Lemon Ponzu (v)
Vegetable Quesadilla/Cilantro Crema (v)
Clam Fritters/Smoked Tomato Remoulade
Prosciutto & Parmesan Fritters
Mini Crab Cakes/Chipotle Aioli
Kobe Pigs 'n' a Blanket/Grain Mustard
Chicken Satay/Thai Peanut Sauce
Beef Satay/Ponzu Dip
Pulled Pork Sliders/BBQ Flavors
Grilled Chorizo/Golden Raisin Mostarda
Brie & Cranberry Tartelette

COCKTAIL HOUR FOOD TABLES

Vegetarian Grazing

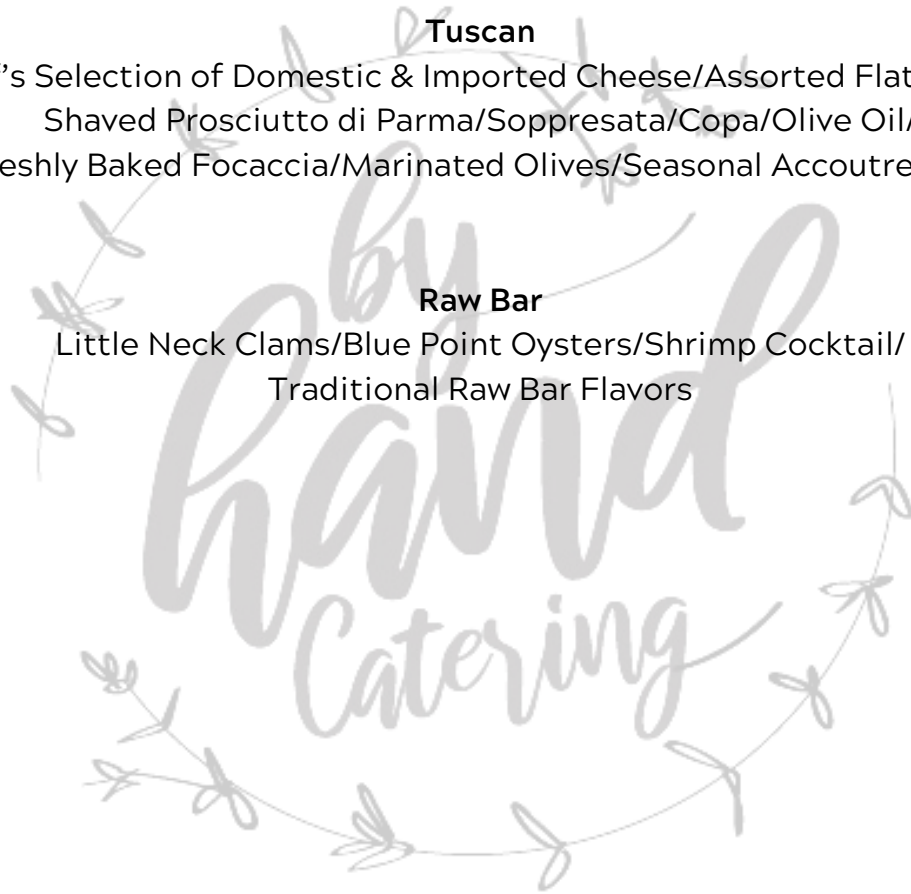
Grilled Farm Stand Vegetables/Marinated Olives/Roasted Red Peppers/Roasted Balsamic Onions/Hummus/Caponata/
Freshly Baked Focaccia/House-Made Crostini/Assorted Flatbreads/
Extra Virgin Olive Oil/Balsamic Vinegar

Tuscan

Chef's Selection of Domestic & Imported Cheese/Assorted Flatbreads/
Shaved Prosciutto di Parma/Soppresata/Copa/Olive Oil/
Freshly Baked Focaccia/Marinated Olives/Seasonal Accoutrement

Raw Bar

Little Neck Clams/Blue Point Oysters/Shrimp Cocktail/
Traditional Raw Bar Flavors



SALADS

Roasted Local Corn & Watermelon/Catapano Farm's Feta Cheese/
Citrus Vinaigrette

Satur Farm's Field Greens/Heirloom Tomatoes/Red Grapes/Organic
Flowers/Summer Berries/Grilled Red Onion/Local Merlot Vinaigrette

Beet Salad/Blood Orange Vinaigrette/Candied Walnuts/Goat Cheese



ENTRÉE SELECTIONS

Lemon Basil Crusted Salmon/Roasted Vegetable Couscous/Arugula Pesto

Pan-Roasted Breast of Chicken/Fingerling Potatoes/Green Beans/
Cipollini Onions

Seared Marinated L.I. Duck Breast/Butternut Squash Purée/
Charred Brussel Sprouts/Dried Fruit Compote

Mushroom Risotto/Parmesan Crips/Truffle Oil (v)

Grilled Marinated Swordfish/Tomato Provençal/Petite Green Beans/
Lemon Beurre Blanc

Barolo Braised Short Ribs/Potato-Parsnip Purée/Satur Farm's Baby Carrots/
Red Onion Pickle

Roasted Pork Tenderloin/Figs/Mushrooms/Tomatoes/
Sweet Mashed Potatoes/Green Beans

***Flat Iron/Roasted Fingerling Potatoes/Tomatoes/Cippolini Onions/
Sauce Bourguignon

***Petite Filet Mignon/Roasted Fingerling Potatoes/Tomatoes/
Cippolini Onions/Sauce Bourguignon + 5.00/pp

Spinach Ravioli/Ricotta/Sun-Dried Tomato/Pesto Light Cream/
Heirloom Cherry Tomatoes (v)

DESSERTS

Dessert Shooters/Assorted Flavors

Tiramisu/Lady Fingers/Mascarpone/Esspresso

Flourless Chocolate Cake/Fresh Cream

Fruit Skewers

