



RECEPTION

BUTLERED HORS D'OEUVRES

Green Tea Cured Salmon Spoon
Roasted Beet & Horseradish Aioli

Chilled Spinach Soufflé
Goat Cheese & Porcini Mushroom Foam

Baby Tomato & Stilton Crisp
Arugula Pesto

Grilled Watermelon
Himalayan Pink Salt, Aged Balsamic

Ahi Tuna Sashimi
Pickled Cucumber, Toasted Sesame Aioli

Confit Fingerling Potato
Ossetra Caviar, Chive Crème Fraîche

Asparagus & Lobster Salad
Saffron Cream

Duck Prosciutto Lollipop
Vanilla Scented Cantaloupe



BUTLERED HORS D'OEUVRES CONTINUED...

Goat Cheese & Kalamata Olive Tart

Aged Balsamic & Figs

Mini Lobster Roll

Avocado Crème Fraîche

Wagyu Beef Slider

Heirloom Tomato Jam

Citrus Grilled Shrimp

White Cheddar Polenta Crisp

Spinach & Black Truffle Risotto Croquette

Jumbo Lump Crab & Black Bean Empanada

Goat Cheese Aioli

Crispy Duck Confit Cigars

Peach Marmalade



HORS D'OEUVRES RECEPTION CONTINUED...

STATIONARY

Artisanal Cheese Display

Regional and New York State Cheeses
Garnished with Dried Fruits & Water Crackers

Seasonal Crudité

Fresh Carrots, Cucumbers, Cherry Tomatoes & Peppers
Herb Aioli

House Made Dips

Hummus, Spinach - Artichoke Dip & Fresh Tomato & Basil
Served with Flatbreads & Pita Crisps

Raw Bar

Little Neck Clams

Oysters

Shrimp

Crab Claws

Accompanied by Tabasco Sauce, Cocktail Sauce,
Horseradish & Mignonette



SEATED DINNER

MENU ONE

Please select one option from each of the following three categories.

Appetizer

Baby Greens

Heirloom Tomatoes, Spun Cucumber, Warm Goat Cheese Fritter
Stone Ground Mustard Vinaigrette

Chopped Caesar Salad

Parmigianino Reggiano, Brioche Croutons, White Anchovies
Aged Balsamic

Arugula Salad

Shaved Bosc Pears, Berkshire Blue Cheese
Lemon Pepper Oil

Entrée

Lemon-Thyme Roasted Misty Knoll Farm Chicken

Roasted Fingerling Potatoes & Cipollini Onions, Fava Beans & Black Truffle Jus

Pan Seared Black Bass

Shaved Fennel & Heirloom Tomatoes, Habañero & Golden Tomato Broth

Grilled Hanger Steak

Roasted Corn & Green Tomato Hash with Béarnaise Sauce

Dessert

Blueberry Tart

Tahitian Vanilla Whipped Cream

Ricotta Pie

Limoncello & Thyme Macerated Strawberries

Warm Banana Bread Pudding

Rum-Raisin Crème

Lemon Brick

Candied Lemon Wedges



MENU TWO

Please select one option from each of the following three categories.

Appetizer

Spinach Salad

Old Chatham Shaker Blue Cheese, Roasted Vidalia Onions, Toasted Pine Nuts
Aged Balsamic Vinaigrette

Chopped Caesar Salad

Parmigiano Reggiano, Brioche Croutons, White Anchovies
Aged Balsamic

Heirloom Tomato Salad

Frisée, Shaved Fennel
Aged Sherry Vinaigrette

Entrée

Pan Seared Chicken Breast

Lemon – Thyme Risotto, Caramelized Brussels Sprouts & Grape Tomato Tapenade

Herb Seared Halibut

Corn and Clam Chowder with Shaved Fennel Salad

Grilled Tenderloin of Beef

Braised Cabbage & Pancetta Slaw, Roasted Fingerling Potatoes & Bordelaise Sauce

Dessert

Blueberry Tart

Tahitian Vanilla Whipped Cream

Ricotta Pie

Limoncello & Thyme Macerated Strawberries

Warm Banana Bread Pudding

Rum-Raisin Crème

Lemon Brick

Candied Lemon Wedges



MENU THREE

Please select one option from each of the following three categories.

Appetizer

Jumbo Lump Crabmeat Cocktail

Seaweed Salad

Avocado Aioli

Watercress & Frisée Salad

Balsamic Roasted Stone Fruits, Candied Walnuts, Shaved Grana Padana Cheese

Black Currant Vinaigrette

Goat Cheese & Heirloom Tomato Tart

Shaved Asparagus

Sour Cherry Reduction

Entrée

Cider & Salt Brined Kurobuta Pork Loin

Creamy Grits, Roasted Red Beets & Cider Bordelaise

Shrimp & Diver Scallop "Bouillabaisse"

Oven Roasted Tomatoes, Confit Potatoes, Garlic Crisp & Saffron Broth

Roasted Strip Loin

Sweet Potato Spaetzle, Sautéed Wild Mushrooms & Truffle Bordelaise

Dessert

Blueberry Tart

Tahitian Vanilla Whipped Cream

Ricotta Pie

Limuncello & Thyme Macerated Strawberries

Warm Banana Bread Pudding

Rum-Raisin Crème

Lemon Brick

Candied Lemon Wedges



MENU FOUR

Please select one option from each of the following three categories.

Appetizer

Ahi Tuna Sashimi & Tartare
Cold Pressed Extra Virgin Olive Oil
Cilantro Cream

Duck Pastrami
Baby Arugula, Dried Cherries, Sea Salt Crisp
Honey & Blood Orange Vinaigrette

Jumbo Lump Crab Ravioli
English Peas, Shaved Asparagus
Truffle Butter

Entrée

Lamb Two Ways
Rosemary Roasted Colorado Lamb Loin & Red Wine Braised Lamb Shank
Dijon and Rosemary Gnocchi, Caramelized Brussels Sprouts

Herb Roasted Filet of Beef & Butter Poached Lobster
Confit Artichokes, Potato Gratin & White Truffle Hollandaise

Herb Crusted Swordfish
Sautéed Rapini, Three Tomato Risotto & Pancetta Bordelaise

Wagyu Sirloin
Lobster Mashed Potatoes, Grilled Jumbo Asparagus & Foie Gras Demi Glace

Dessert

Blueberry Tart
Tahitian Vanilla Whipped Cream

Ricotta Pie
Limoncello & Thyme Macerated Strawberries

Warm Banana Bread Pudding
Rum-Raisin Crème

Lemon Brick
Candied Lemon Wedges