

The insatiable
BUSINESS
of
FOOD
ELEGANT AFFAIRS



MENU - 1

| PURIST |

Menu includes artisan dinner rolls
rosemary olive oil, whipped butter

HORS D'OEUVRES

Select 3 tray-passed hors d'oeuvres

SALADS

Select 1 salad

MAINS

Select 2 main dishes and 2 accoutrements
Alternative Vegetarian

DESSERT

Set Dessert

| HORS D'OEUVRES |

See list

| SALADS |

See list

| MAIN |

Caprese chicken, heirloom tomato, fresh mozzarella

Chicken florentine, roasted red pepper sauce

Chicken marsala, Mattituck mushrooms

Grilled lemon chicken, beurre blanc sauce

Roast pork tenderloin, cherry port wine reduction

Atlantic salmon, beurre blanc sauce *substitute champagne mustard sauce

Pan seared Tilapia with parmesan crust, tomato coulis

Porcini crusted local bass, red wine reduction

Shrimp risotto, asparagus

Shrimp scampi, spinach, garlic white wine butter sauce

Herb seared sirloin, peppercorn sauce

New York ribeye steak, fresh herb marinade

Bucatini amatriciana, guanciale, tomatoes, red pepper flakes

Spinach agnolotti, basil pomodoro sauce

Wild mushroom ravioli, porcini cream sauce

Vegetarian Entrées (please select one) /

Seasonal Risotto

Roasted root vegetables, Mediterranean grains

Roasted eggplant, vegetable couscous

Vegetarian: Roasted vegetables over Mediterranean couscous or Seasonal risotto

Mezzanotte (optional): Spaghetti & meatballs

| ACCOUTREMENTS |

See list

| DESSERTS |

See list

MENU - 2

| INDULGENT |

Menu includes artisan dinner rolls
rosemary olive oil, whipped butter

HORS D'OEUVRES

Select 3 tray-passed hors d'oeuvres

ENTRÉE

Select 1 for plated, 2 for buffet

MAINS

Select 2 main dishes and 2 accoutrements
Alternative Vegetarian

DESSERT

Set Dessert

| HORS D'OEUVRES |

See list

| SALADS |

See list

| MAIN |

Chicken roulade, chicken mushroom mousse, truffled mushroom sauce
*substitute parmesan cheese sauce

French cut semi-boneless chicken breast, herb au jus

Herb crusted breast of chicken, parmesan sauce

Mediterranean artichoke chicken, sundried tomatoes, white wine sauce

Stuffed pork loin with apples and wild fennel, au jus

Porcini crusted filet of cod over chickpea puree, truffle broth

Pan seared Mediterranean branzino filet, blood orange beurre blanc sauce

Red Snapper with caramelized shallots, lemon beurre blanc sauce

Crab stuffed jumbo shrimp, lemon white wine sauce

Scallop Risotto with spring peas, shaved parmesan cheese

Gnocchi with braised short ribs

Flat iron steak, garlic herb demi glace

Herb marinated New York strip steak, borolo wine reduction

Gnocchi pesto trapanese, shaved parmesan cheese

Mare monte pasta with tiger shrimp and Mattituck mushrooms, garlic and oil

Ravioli filled with pancetta, porcini mushroom sauce

Vegetarian: Eggplant timbalino or Seasonal risotto

Mezzanotte (optional): Spaghetti vongole

| ACCOUTREMENTS |

See list

| DESSERTS |

See list



MENU - 3

| LAVISH |

Menu includes artisan dinner rolls
rosemary olive oil, whipped butter

HORS D'OEUVRES

Select 3 tray-passed hors d'oeuvres

ENTRÉE

Select 1 for plated, 2 for buffet

MAINS

Select 2 main dishes and 2 accoutrements
Alternative Vegetarian

DESSERT

Set Dessert

| HORS D'OEUVRES |

See list

| SALADS |

See list

| MAIN |

Chicken saltimbocca with prosciutto and spinach, sage demi-glace sauce

Prosciutto wrapped chicken, Sicilian basil pesto trapanese

Semi-boneless cornish hens, fresh herb marinade, Calabrian pepperoncini

Crescent duck breast over creamy polenta, cherry port wine reduction

Alaskan halibut, English pea and parmesan emulsion

Pistachio crusted Chilean sea bass over fava bean puree, citrus consume

Dry aged prime filet, thinly sliced, crispy chanterelles, Borolo wine reduction

Peppercorn crusted prime filet mignon, bernaise sauce

American lamb chops, crispy chanterelle mushrooms, currant port sauce

Rosemary roasted rack of lamb, wine reduction

Crab stuffed lobster tail, lemon butter

Lobster ravioli, fresh poached lobster filling, cachaca sauce

Paccheri tartufati, wild mushrooms, cognac, touch of cream, black truffles

Seafood Bolognese, fresh fettucini pasta

Surf & turf prime filet with half Maine lobster tail Supplement +\$15/p

Vegetarian: Eggplant timbalino or Seasonal risotto

Mezzanotte (optional): Spaghetti caviar

| ACCOUTREMENTS |

See list

| DESSERTS |

See list

HORS D'OUERVES

| COLD |

CHEESE

Bocconcini mozzarella, tomato basil bites
Cheese blintzes served, fresh berry topping
Chevre, bashed nectarines, caramelized walnuts
Chevre pesto & sundried tomato vol au vent
Herbed goat cheese in a cherry tomato shell
Glazed pear & goat cheese on mini baguette

MEAT

Corn arepa, pulled pork, mojo sauce
Duck confit spring rolls, cherry marmalade
Filet mignon crostini, red onion marmalade

Prosciutto and chicken ballotine, strawberry and balsamic gel

Pepper crusted beef tenderloin, parmesan puff, sweet onion jam

SEAFOOD

Fish, scallop or shrimp ceviche on yucca chip
Scallop and shrimp ceviche served on cucumber
Crab salad served on risotto herb crisp
Salmon tartare, cucumber & dill on crispy wonton
Smoked salmon blinis, dill mascarpone
Wild leek pancakes with salmon sumac and dill
Seared tuna, olive tapenade on rice cracker
Ahi Tuna tartare on farm peppers
Lobster medallion with avocado on crostini
Miniature lobster roll bites
Lobster salad on potatoes nest

VEGETABLE

Roasted mission figs, balsamic glaze
Red & yellow gazpacho shooters

| WARM |

CHEESE

Arancini risotto balls, mozzarella
Caramelized onion & gruyere tartlets
Mille foglie blended imported cheese, puff pastry
Chef's mac & cheese bites blended imported cheese

MEAT

Arancini risotto balls with meat Bolognese
Asian BBQ lotus cups, apples and crispy shallots
Beef or chicken empanadas, chipolte aioli
Pulled bbq chicken crostini
Braised short rib meat pie
Grilled chicken satay, peanut dipping sauce
Grilled Steak satays, horseradish dipping sauce
Steak skewers, chimichurri sauce
Teriyaki or spicy meatballs
Mini lamb meatballs, creamy porcini dip
Pigs In Puff pastry, mustard dip
Sesame chicken skewers, hot and sour dip
Tiny tacos with beef or chicken
Turkish lamb and vegetable borek
Veal bite with plum tomatoes and basil
Chipotle rubbed flatiron steak skewers
Avocado, roasted corn and lime relish / +\$2.00/p

SEAFOOD

Coconut shrimp lollipop, asian dip
Grilled shrimp skewers, mango salsa
Herb shrimp vol au vent
Shrimp corn dog, mustard dip
Petite phyllo asparagus with shrimp and gouda
Mini crab cakes, chipotle mayo
Shrimp toast, butter brioche (cold)

VEGETABLE

Asparagus cigars in puffed pastry
Caponata vegetables on crispy polenta
Petite grilled cheese / +\$3.5p tomato soup
Potato & gorgonzola fritters, horseradish dip
Roasted vegetable & goat cheese tartlet
Spinach Neapolitan triangles with feta
Vegetable croquettes, herb aioli dip
Vegetable quesadillas with jack cheese
Wild mushroom on polenta crostini
Mushroom, xo sauce, spring onion, root crisp



SALAD



| SALADS |

Arugula and mushroom, shaved parmesan cheese, raspberry vinaigrette

Classic wedge with crispy bacon, tomato, frizzled onions, blue cheese crumbles, creamy garlic herb dressing

Classic Caesar, shaved parmesan, garlic croutons, fresh anchovy dressing

Heirloom tomato with Persian cucumbers, watercress, watermelon koji dressing

Simple mixed greens with English cucumber, cherry tomatoes, julienne red onions, balsamic vinaigrette

Caprese with heirloom tomatoes, fresh mozzarella, basil pesto drizzle

Mediterranean Chickpea and cucumber with tomatoes, red onions, lemon, arugula

Sugar snap peas with pea sprouts, mint, parmesan, shaved radish, toasted hazelnuts, burrata, citrus vinaigrette

Greek salad with romaine, kalamata olives, cucumbers, red onions, tomatoes, crumbled feta, red wine vinaigrette

Goat cheese croquette with mixed baby greens, toasted hazelnuts, raspberries, red onions, red wine vinaigrette

Roasted beet with baby arugula, goat cheese, champagne vinaigrette

Tuscan kale with brussel sprouts, candied walnuts, granny smith apples, pecorino, red wine vinaigrette

Apple and arugula with candied walnuts, sundried cranberries, shaved Manchego, balsamic reduction

Poached pear with baby field greens, honey roasted pecans, Roquefort sherry vinaigrette

Strawberries, baby spinach, toasted almonds, frisee, goat cheese, balsamic vinaigrette

TO FINISH

| ACCOUTREMENTS |

Asparagus with parmesan bread crumbs
Grilled jumbo asparagus, lemon truffle vinaigrette
Charred broccoli, chili flakes, olive oil, lemon
Balsamic glazed brussel sprouts, pancetta
Roasted baby squash
Grilled zucchini, lemon zest
Harticot vert, butter, shallots, parsley
Roasted cauliflower
Sauteed baby spinach, garlic
String bean gremolata
Braised baby carrots, balsamic glazed
Roasted butternut squash

Roasted forest mushrooms
Rosemary roasted potatoes
Garlic roasted mashed potatoes
Whipped potatoes
Sweet potato, brown butter, sage
Twice baked potatoes, loaded
Scalloped potatoes
Hasselback sweet potato
Creamy polenta parmigiano
Wild mushroom risotto cake
Wild rice pilaf
Chef's mac and cheese, bread crumbs
Risotto parmigiano reggiano
Quinoa pilaf
White cheddar grits
Truffled Mashed Potatoes

| DESSERTS |

Crème brulee
seasonal berries, biscotti
Dark and white chocolate profiteroles
Sicilian pistachio and meyer lemon tart
seasonal fruit compote, raspberry sorbet
Southern custard tart,
seasonal fruit compote, vanilla gelato
Caramel cheesecake
seasonal berries, vanilla cream
Chocolate berry torte
white chocolate raspberry
S'more tart with salted caramel
chocolate fudge toasted vanilla bean marshmallow
chocolate shortbread crust
Milk chocolate panna cotta
white chocolate coriander cream, hazelnut meringue
Plated mini dessert trio
select three mini dessert selection
Assorted miniature pastries of berry crumb squares,
chocolate mousse cups, berry tart, fruit custard,
cheesecake, eclairs