



Cocktail Reception

COLD HORS D'OEUVRES

(select four)

Wild Mushroom Pizzettes **V**

Goat Cheese, Baby Arugula

Watermelon, Radish, Feta Cheese **GF, V**

with Aged Balsamic Vinaigrette

Mexican Grilled Corn Avocado Toast **V**

Caprese Skewers **GF, V**

Crudité with Green Goddess Dip **GF, V**

Avocado Cucumber Maki **GF, V**

Heirloom Tomato Gazpacho **GF, VG**

Falafel, Tzatziki

Oregano Olive Oil **V**

Greek Salad in Cucumber Cups **GF, V**

Spicy Tuna Tartare in Taro Chips **GF**

Peruvian Mahi Mahi Ceviche **GF**

Petite New England Lobster Roll **Optional GF**

Salmon Tartare **GF**

Wasabi Mayo

Hamachi Tartare **GF**

Watermelon Radish, Meyer Lemon Shallot Vinaigrette

Gulf Shrimp Cocktail **GF**

Deviled Eggs

Salmon Roe, Dill **GF**

Tuna Cucumber Maki **GF**

Salmon Avocado Maki **GF**

Foie Gras Mousse

with Vanilla Fig Compote

Deviled Eggs **GF**

Sriracha Mayo, Smoked Bacon

Melon & Parma Prosciutto **GF**

Peppered Filet Mignon **GF**

with Sundried Tomato Aioli Toast

Fresh Figs, Prosciutto & Gorgonzola **GF**

Devils on Horseback **GF**

Blue Cheese Stuffed Dates Wrapped in Bacon

Smoked Salmon **GF**

with Crème Fresh in Endive Petal

Beef Tataki **GF**

Ginger Cilantro Vinegar

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We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.



Cocktail Reception

WARM HORS D'OEUVRES

(select four)

Mushroom Croquettes V
Parmesan Dip

Warm Brie V
Apple, Cranberry, Compote Crostini

Mac & Cheese Tart V

Spanakopita V

Crispy Veggie Spring Rolls GF, VG
Mango Chili Sauce

Wild Mushroom Soup Shooter GF, V

Vegetable Curry Samosa V
Yogurt Raita

Vegetable Dumplings GF, VG
Spicy Ginger Soy Sauce

Stuffed Mushrooms V
Parmesan

**Huitlacoche & Oaxaca
Cheese Empanada GF, VG**

Truffle Mini Grilled Cheese V
with Tomato Soup

Fish & Chips Mini Cone GF

Mini Crab Cakes,
Meyer Lemon Aioli

Bacon & Seared Maine Scallops GF

Clams Casino
with Bread Crumbs & Bacon Bits

Coconut Shrimp GF
with Passionfruit Foam

Petite Filet Mignon Wellington
Fig Compote

Baby Lamb Chops GF
Balsamic Glaze

Carnitas Tacos GF

Meatballs
Pesto Cream Sauce

Spanish Choriqueso Empanadas GF

Beef & Cheddar Sliders
on Silver Dollar Brioche

Pulled Chicken Sliders

Korean Spiced Short Rib GF

Soy Glazed Chicken Yakitori GF

Mini Cuban Sandwich

Pork Belly BLT

Plus, A Beautifully Presented Antipasto Station

Grilled Asparagus & Pecorino Romano GF, V

Grilled Seasonal Vegetables GF, V

Mozzarella, Heirloom Tomato, Fresh Basil GF, V

**Parmesan, Fontina & Gorgonzola
with Dried & Fresh Fruits V**

Melon & Prosciutto di Parma GF

Salami, Sopressata, Coppa

Bowls of Assorted Olives

**Assortment of Grissini, Focaccia & Rustic Breads
& Herbed Olive Oil**

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Catering Menu

Please select as directed. Additional options may be added at an additional fee.

APPETIZERS

(select one)

Roasted Beets & Baby Arugula **V**

Goat Cheese Fondue, Challah Toast, Pomegranate Reduction

Warm Lentil Salad **GF**

Mache, Apricot, Lardon, Champagne Vinaigrette

Frisée & Kale **GF, V**

Fennel, Strawberries, Blood Orange Vinaigrette

Baby Spinach Salad **VG**

Orange Supremes, Marcona Almonds, Watermelon Radish, Raspberry Vinaigrette

Wild Mushroom Strudel **V**

Cremini, Petite Greens, Sherry Shallot Sauce

Kobe Beef Carpaccio **GF**

Baby Kale, Gruyere, Black Garlic, Elder Berry Vinaigrette

Jamón Ibérico **GF**

Fig Marmalade, Pear & Onion Relish, Manchego Cheese

Foie Gras

Pistachio Crisp, Quince Purée, Shiraz Au Jus

Smoked Lobster Ravioli

Saffron Beurre Blanc, Morel Mushrooms Emulsion

Jumbo Lump Crab Cakes

Meyer Lemon Aioli



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FISH

Chatham Cod Artichokes, Wild Mushrooms, Parsnip Purée, Balsamic Gastrique **GF**

Diver Sea Scallops Sea Urchin, Faro Mascarpone, Micro Celery, Aged Balsamic

Branzino Puttanesca Vegetables, Olive Tapenade, Oreganata

Seared Halibut Vegetable "Spaghetti", Sauce Américaine, Chive Oil **GF**

Pumpkin Crusted Alaskan Salmon Leek Fondue, Tomatillo Velouté

POULTRY

Slow Roasted Turkey Breast Pumpkin Stuffing, Sautéed Brussels Sprouts & Applewood Smoked Bacon, Cranberry

Roasted Organic Chicken Steamed Cauliflower, Provençal Potatoes, Brown Jus **GF**

Crescent Duck Breast Celeriac Mash, Crispy Carrots, Beurre Rouge

Duck Confit Chestnut Purée, Sorrel Quince Relish, Orange Chutney **GF**

MEAT

Coriander Crusted Pork Tenderloin Parsnip Purée, Cipollini, Haricots Verts, Port Reduction

Roast Black Angus Ribeye Sweet Corn Brulée, Cream of Spinach, Bone Marrow

Clearwater Farms Filet Mignon Potato Gratin, Sautéed Baby Kale, Sauce Robert

Rubbed Rack of Lamb Winter Vegetables, Swiss Chard Fondue

Slow Braised Lamb Shank Truffle Polenta Cake, Broccolini, Confit Pearl Onion

Braised Short Ribs Roquefort Mashed Potato, Grilled White Asparagus, Charcuterie **GF**

SILENT VEGETARIAN (select one)

Vegetable Napoleon Roasted Piquillo Pepper, White Asparagus, Couscous, Pomegranate Coulis **VG**

Herb-Crusted Cauliflower Steak Small Potatoes, Beans and Tomatoes **VG**



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DESSERTS

(select one)

Chocolate Mousse

Grand Marnier Chocolate Truffle,
Cherry Compote

Lemon Meringue Bar

Strawberry Sorbet, Blueberry Gelée

Hazelnut Napoléon

Blood Orange Jam, Chocolate Custard

Cranberry Almond Cake

Blueberry Compote, Honey Greek Yogurt

Carrot Cake

Cream Cheese Frosting, Coconut-Lime Jam

Caramel Chocolate Tart

Raspberry Chantilly, Mandarin Gelée

Pecan Pie

Cinnamon Sauce, Sweet Potato Ice Cream

Apple Strudel

Pomegranate Sauce,
Vanilla Caramel Ice Cream

Mango Mousse

Chocolate Cake, Citrus Crème Fraîche

White Chocolate Custard

Chocolate Cake, Blood Orange Anglaise, Sugar
Tuille

Chocolate Ganache Cake

Mango Glaçage, Strawberry Gelée

Oreo Cheesecake

Citrus Strawberries, Tangerine Coulis

Dessert Trio (Up to 80 Guests)

OR

Dessert Duo (Over 80 Guests)



Platter Per Table of Assorted Petite Sweets

Coffee & Tea Service

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Bar Package

DELUXE OPEN BAR

LIQUOR

Grey Goose Vodka
Ketel One Vodka
Tito's Vodka
Bombay Sapphire Gin

Bacardi Silver Rum
Patron Silver Tequila
Herradura Silver Tequila

Woodford Reserve Bourbon
Michter's Rye
Slane Irish Whisky

Jameson Irish Whiskey
Johnny Walker Black Scotch
Hennessy VSOP Cognac

SPARKLING WINE

LaMarca Prosecco, Italy NV

STILL WINE

Please select one red and one white from our selection:

WHITE

Matua, Sauvignon Blanc, Marlborough, New Zealand
Domaine des Vercheres Macon-Villages 2020

RED

J Vineyards, Pinot Noir, California
St. Huberts, The Stag, Cabernet Sauvignon, California

ROSÉ

The Palm by Whispering Angel, Côtes de Provence, France

BOTTLED BEER

Heineken, Holland
Ark Everyday Ale (session IPA), Bronx
American Pale Ale, Bronx
Abita Light, Louisiana
Fire Island Beer Co. Lighthouse Ale (Amber Ale)

SOFT DRINKS

Sparkling Mineral Water, Sodas, Juices, Tonic & Club Soda, Garnishes



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