



### **SAMPLE MENU #3**

*Reserve Wedding Reception*

#### ***Beverages***

*House-Brand Open Bar*

Selection of Vodka, Rye, Gin, Scotch, and Tequila

#### ***Beers***

Greenport Leaf Pile, Bud Light, Blue Point Toasted Lager, Dogfish 60 minute I.P.A

#### ***Wines, White***

Macari Early Chardonnay, Serenisima Pinot Grigio

#### ***Wines, Red***

Macari Sette, Dreaming Tree Pinot Noir

#### ***Custom Cocktails***

Kentucky Sangria- Jack Daniels/Mathilde Peach/Lemon Juice /Homemade Cinnamon Syrup/Garnished with Malbec

Baked Apple Captain-Morgan Spiced Rum/Homemade Fall Syrup/Local Apple Cider

Soft Drinks, Water, Mixers, and Ice

### **COCKTAIL HOUR**

#### ***One Hour of Passed Hors D'oeuvres***

Mini Crabcakes/Chipotle Aioli

Yellow Fin Tuna Tartare/White Soy/Sesame/Cucumber



Baby Lamb Chops/Madiera SauceHerbed Catapano Goat Cheese Truffles

Heirloom Tomato Bruschetta

Mushroom Risotto Spoons

Artisan Cheese Display

Served with Assorted Crostini, Flatbreads, Crackers, and Fruit

### **RECEPTION**

#### ***Salad***

Roasted Butternut Squash Salad/Apples/Gorgonzola/Candied Walnuts/Arugula/Cider-Honey Vinaigrette

#### ***Entrees***

Pan Seared Striped Bass/Grilled Asparagus/Farro/Roasted Tomato-Olive Vinaigrette

Grilled Fillet Mignon/Shallot-Bacon-Mushroom Ragu/Fingerling Potato/Fig Relish

Hand Made Ricotta Gnocchi/North Fork Garden Vegetables/Pesto

Served with Artisanal Breads and Rolls

#### ***Dessert***

Mini Pistachio Cannoli

Warm Granny Smith Apple Crisp/Cinnamon Gelato

Coffee and Tea