



Cocktail Reception

Butler Passed Hors d'oeuvres

Herb Crusted Lamb Chops, Balsamic Glaze

Parmesan Crusted Chicken Lollipop

Bacon Wrapped Shrimp, Soy Maple Dip

Above Oysters

Lump Crab and Avocado Spoon

Beef Wellington, Port Wine Sauce

Curried Vegetable Samosa, Tamarind Dip

Caprese Skewers with Pesto

Steamed Chicken Purse

Chilled Shrimp, Horseradish Cocktail Sauce

The Modern Harvest Table

A Selection of Grilled and Roasted Farmers Market Vegetables
With a selection of Aioli Dips

Display of New York State Cheeses with Fresh and Dried Fruit
Assorted Chutney, Savory Biscotti and Homemade Flatbread

Traditional and House Cured Meats

Grilled Market Vegetable Ravioli, Oven Roasted Tomatoes, Pesto and Pine Nuts

Campagna Antipasto

Signature Calamari in Padella

Frutti di Mare

Crostini Bar, House Made Garlic Toast, Three Classic Toppings
Pesto Roasted Garlic White Bean, Traditional Bruschetta, Ricotta & Honey

Long Stemmed Grilled Baby Artichokes, Vanilla Balsamic Glaze, Ricotta Salata

Orecchiette, Truffle Parmesan Alfredo



Small Plates

In addition to butler passed hors d'oeuvres, our chefs will create a series of International "Tapas" - small plates hand passed to your guests

Select Three

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| Crispy Shrimp, Sesame Rice Noodles | Chicken and Waffles, Maple Glaze |
| Fried Oyster Po' Boy | Slow Cooked Cuban Pork, Black Beans Pickled Onions |
| Grilled Baby Octopus Rosemary-Lemon Potatoes | Bao Steam Bun, Honey Soy Pork Belly |
| Maryland Crab Cake, Remoulade | Mini Osso Bucco Shallot Mashed Potatoes |
| Blood Orange Glazed Duck Scallion Pancake | Seared Scallops, Tomato Risotto |
| Clams and Chorizo, Tomato Fennel Broth | Tuna Poke Bowl, Wasabi Aioli |
| Short Rib, BBQ Demi, Creamy Polenta | Hot Honey Fried Chicken, Cheddar Grits |
| PEI Mussels, IPA Garlic Broth | Chicken Milanese, Fresh Mozzarella, Broccoli Rabe, Roasted Red Peppers, Aged Balsamic on a Rosemary Focaccia Panini |
| Campanelle, Sausage, Buttera | |
| Hanger Steak, Chimmichurri
Lobster Raviloi, Brown Butter Sage | |

Select two additional seasonal selections

Wood Oven

Served directly from the oven

Select Three

- Short Rib & Wild Mushroom Pizzette, Truffle Oil Drizzle
- Margherita Pizzette, Fresh Mozzarella
- Shrimp Arrabiata Pizzette
- Mozzarella, Parmesan, Lemon, Arugula Pizzette Cauliflower Crust*
- Meatball, Onion, Tomato, Ricotta Pizzette
- Pepperoni Stromboli
- Market Vegetable Pizzette
- Sausage and Pepper Pizzette
- Cacio e Pepe Pizzette



Dinner
First Course
Select One

Burrata, Heirloom Tomatoes, Roasted Peppers, Balsamic Onion, Arugula
Prosciutto, Tomato & Mozzarella, House made Caponata, Fresh Herbed Focaccia
Cucumbers, Feta, Tomatoes, Grilled Pita, Olives, Red Onion and Peppers, Red Wine Vinaigrette
Panzanella, Seared Tuna, Tomatoes, Tuscan Bread Croutons, Caper Dressing
Baby Romaine, Grilled Shrimp, Brioche Crouton, Shaved Parmesan, Lemon Dressing

Middle course
Select One

Italian Crepe, Sundried Tomato, Basil and Artichokes, Roasted Garlic Cream Sauce
House Made Pesto Lasagna, Tomato Confit
Pappardelle, Veal and Pork Ragu
Risotto Milanese, Wild Mushrooms
Gnocchi, Pancetta, Zucchini, Tomato Basil Cream
Seafood Crespelle, Shrimp and Crab, Fresh Tomato Blush Sauce

Entrée

Select one from each category

Meat Selections

Grilled Filet Mignon, Loaded Mash, Red Wine Sauce
Roasted Chateaubriand, Porcini Truffle Demi Glace
Osso Bucco, Tomato Essence, Dry Vermouth, Lemon
Veal Chop, Roasted Garlic Balsamic Crema
Lamb Shank, Creamy Polenta and Fresh Herb Demi Glace
Berkshire Pork Chop, Heritage Apple Compote, Calvados Sauce
New York Strip Steak, Steakhouse Sauce, Frizzled Onions



Poultry Selections

Pesto Crusted Chicken Breast with Roasted Garlic Beurre Blanc

Chicken Stuffed with Prosciutto, Fontina Cheese, Spinach, Herb Demi

Chicken Wrapped in Puff Pastry, Bacon Lardon, Gruyere Cheese, Dijon

French Breast Chicken Tandoori, Basmati Rice, Cucumber Raita, Mango Chutney

Roasted Duck Breast, Wild Cherry and Herb Reduction

Fish Selections

Lemon Horseradish Crusted Salmon, Vodka Butter Sauce

Golden Tile Fish, Baked Basil Lemon Caper Wine

Striped Bass, Seared, Lemon Gastric

Soy Ginger Glazed Mahi, Sesame Stir Fry

Plank Roasted Shrimp, Parsley Scampi Butter

Branzino, Fennel, Tomato Saffron Sauce

Vegetarian and Gluten Free options are always available upon request



Wedding Cake
Miniature Sweets and Cookies for the Table

Dessert Bites

A selection of butler passed dessert bites to be presented to your guests

Crème Brûlée

Chocolate Milk Shake Shots

Mini Bomboloni

Cheesecake Lollipops

Banana Cream Pie

Apple Pie Purse

Mini Chipwich

Nutella Cone

Cappuccino and Espresso

Inclusive

5-hour Package, Premium Bar

\$240 per person plus N.Y. Sales Tax

Choice of Pure or Paris Rain floor length tablecloths and napkins

Personalized Menus

Bridal Attendant

Direction Cards, Place Cards

Valet Parking & Coat Check

Honeymoon Suite accommodations the night of the wedding