

# The Elegant!

Minimum of 75 people



## COCKTAIL HOUR

To Include:

- Open House bar for One Hour ▪

### SET STATION

Sliced Fresh Fruit  
Artisanal Cheese Board  
Organic Fresh Crudités

### ONE HOUR PASSED HORS D' OEUVRES

Select Six  
(See Hors D' Oeuvres List, Select from Column A, B and C)

### DINNER STATIONS

Select Two

### APPETIZERS

Select One

Chilled Jumbo Shrimp  
Citrus Aioli

Peppered Yellow Fin Tuna Carpaccio Shaved Fennel Salad  
*Extra Virgin Olive Oil & Lemon*

Wild Mushroom & Goat Cheese Tart  
Frisse Salad, Truffle Vinaigrette

Jumbo Lump Crab Cake  
Vanilla-Corn essence

Rigatoni & Wild Mushrooms  
Roast Garlic Cream

Penne Pomodoro  
Tomato, Basil, Extra Virgin Olive Oil

Pesto Orecchiette  
Basil, Pine Nuts, Reggiano Cheese

## SOUP

Select one

Peconic Bay Clam Chowder  
Local vegetables, littleneck clam veloute

Creamy Tomato & Pancetta  
Crispy Shallots, EVOO

Classic Lobster Bisque  
Cognac Foam

## SALAD

Select One

Caesar Salad  
Romaine hearts, shaved Reggiano

Organic Field Greens  
European cucumber, Tete De Moine, aged  
balsamic

Wedge of Iceberg Lettuce  
Frizzled Onions, Grape Tomato, Buttermilk Bleu

Satur Farm Mixed Greens  
Yellow Tomatoes, Endive & Black Truffle Vinaigrette

## ENTRÉES

Select Three Entrées

## FISH

Fillet of Atlantic King Salmon  
Grain Mustard Crust, Buerre Blanc

Grilled Day Boat Swordfish Steak  
Basil Pesto and Roast Pine Nuts

Rosette of Local Sole  
Wild Mushroom Stuffing

Crispy Yellow Fin Tuna  
Wasabi Mayo

Montauk Stripe Bass  
Macadamia nut crust, ponzu broth

## POULTRY

Pan Seared French Cut Chicken Breast  
Prosciutto, Mozzarella, Basil Stuffing

Roasted Free Range Chicken  
Mustard Bordelaise

Hazelnut Baked Chicken  
Honey Demi Glace

Pan Roasted Duck Breast  
Raspberry Glaze

Roasted Baby Pheasant, Crispy Prosciutto  
Bordeaux Reduction

## MEAT

Petite Rack of Veal  
Porcini reduction

Grilled Filet Mignon  
Barolo Reduction

Sirloin Steak Au Poivre  
Prime Sirloin Steak Pepper Corn and a Cognac  
Cream Sauce

Sliced Prime Rib of Beef  
Neutral Jus

Roasted Rack of Lamb Mustard Herb Crust  
Rosemary Au Jus

## PASTA

Rigatoni Bolognese  
Ground Sirloin, red wine, tomato

Artisanal Hand Made Pasta\*  
Roast Tomato Olives, Capers, Basil & Fresh  
Mozzarella

Wild Mushroom Ravioli  
Toasted Walnuts, Truffle Emulsion

Truffle Infused Carnaroli Risotto  
Primavera\*

All Served with Chefs Selection of Seasonal Fresh Vegetables and Starch  
&  
Artisanal Breads

## DESSERT

Chocolate dipped Strawberries  
Miniature Pastry & Cookies

Select One

Dark Chocolate Mousse  
Double Valrohana Chocolate Decadence Pistachio Anglaise

Hazelnut Pyramid  
Chocolate and hazelnut mousse, Raspberry coulis

N.Y Style Cheesecake  
Strawberry and white chocolate sauce

All Food and Beverage Charges are subject to a 20% Service Charge and 8.625% NY Sales Tax

\*Vegetarian Entrées