



The Simple!

Minimum of 75 people

COCKTAIL HOUR

To Include:

- Open House bar for One Hour ▪

SET STATION

Sliced Fresh Fruit

Artisanal Cheese Board

Organic Crudités

ONE HOUR PASSED HORS D' OEUVRES

Select 6 Hors d' Oeuvres

(See Hors D' Oeuvres List & Select from Column A)

APPETIZERS, SALADS & SOUPS

Select One

Peconic Bay Clam Chowder

Local vegetables, littleneck clam veloute

Classic Lobster Bisque

Cognac Foam

Rigatoni & Wild Mushrooms

Roast Garlic Cream

Penne Pomodoro

Tomato, Basil, Extra Virgin Olive Oil

Pesto Orecchiette

Basil, Pine Nuts, Reggiano Cheese

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

ENTRÉES
Select Three Entrées

FISH

Filet of Atlantic King Salmon
Grain Mustard Crust, Buerre Blanc

Rosette of Local Sole
Wild Mushroom Stuffing

Grilled Day Boat Swordfish Steak
Basil Pesto and Roast Pine Nuts

MEAT

English Cut, Slow Roasted
Prime Rib of Beef
Fresh Horseradish Sauce

Grilled Berkshire Pork Chop
Glazed Apples and Calvados

Braised Short Rib
Wolffër Estate Reserve Merlot Reduction

POULTRY

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

Hazelnut Baked Chicken
Honey Demi Glace

Roasted Free Range Chicken
Mustard Bordelaise

PASTA

Sweet Pea Rissoto
Wild Mushrooms, grape tomato, truffle essence

Strozzapreti Primavera*
Light Basil Cream Sauce

Orecchiette with Grilled Chicken Breast
Tomato Cream

Rigatoni Bolognese
Ground Sirloin, red wine, tomato

All served with Chef's Selection of Seasonal Fresh Vegetables and Starch & Artisanal Breads

DESSERTS

Select One

Double Dark Chocolate Cake
Chantilly Cream

Chocolate Mousse Tart
Local Berries and Fresh Vanilla Whipped Cream

N.Y Cheesecake
Strawberry Coulis

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

*Vegetarian Entrées