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283 Pantigo Road, East Hampton, NY 11937

A WEDDING RECEPTION IN SEPTEMBER

250 People

PASSING HORS D'OEUVRES

Rosemary Roasted Baby Lamb Chops with Black Bean Sauce

Peppercorn Crusted Tuna on Daikon with Sweet Chili Dip & Chive

Coriander & Lime Grilled Shrimp with Asian Pesto

Roast Duck with Asian Pear Chutney on Gaufrette Chips

Mini Crab Cakes with Remoulade

Goat Cheese Tartlets with Fig & Balsamic

Chicken Curry on Pappadams with Mango

Wild Mushroom Truffled Risotto in a Phyllo Shell

STATIONS

Assorted Dim Sum with Three Sauces

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Tuscan Antipasto

Marinated Olives, Mushrooms & Artichoke Hearts
Roasted Red & Yellow Peppers, Prosciutto, Salami,

Wedges of Parmesan , Breadsticks & Custini
and Fresh Seasonal Fruit

FIRST COURSE

Roasted Pear, Maytag Blue Cheese & Candied Walnut Salad
on Greens with Sherry Vinaigrette

SECOND COURSE

Wild Mushroom Ravioli
in Brown Butter with Fried Sage

ENTREES & ACCOMPANIMENTS

Five Herb Pesto Crusted Striped Bass
With Provencal Ragout of Tomato, Olives, Leeks & Capers
Mounted On Roasted Garlic Mashed Potatoes
With Haricots Verts with Toasted Hazelnuts

~ or ~

Filet of Beef Tenderloin Medallions
With Ratatouille & Pine Nut Vinaigrette
With Spinach & Basil Risotto Cake
And Asparagus Bundles
with Carrots Chives & Lemon Butter

DESSERT

Wedding Cake

BUFFET & COFFEE BAR

Elaborate Fruit & Cheese Display

Chocolate Dipped Strawberries

Chocolate Truffles

Assorted Party Sized Cookies