



# Hors D'oeuvres

---

Petite Pork & Veal Meatballs, Arrabbiata sauce, shaved pecorino

Mini Carolina Pulled Pork Sandwich, butter pickle, Carolina BBQ, potato bun

BBQ Shredded Beef Empanada, cilantro crème

Curry Pea Samosa, sweet chili dipping sauce

Portobello and Fontina Cheese Quesadilla, avocado crème

Wild Mushroom and Gruyere Risotto Cake, red pepper aioli

Caramelized Onion, Goat Cheese, Kalamata Olive Pizzette

Heirloom Cherry Tomato, Basil and Mozzarella Pizzette

Baby Toasted Montauk Style Lobster Rolls

Seared Day Boat Sea Scallops, lemon vodka crème Fraiche

Local Fluke Crudo, Serrano chili, lime juice, orange zest, EVOO, sea salt

Poached Jumbo Shrimp, cocktail sauce, lemon wedges

Summer Fluke Ceviche Taco, avocado crème

Spicy Tuna Tartar, wonton cone, black sesame seed, tobiko cherry

Grilled Baby Lamb Chops, chive garlic aioli

Mini Wild Mushroom Grilled Cheese Sandwiches, Asiago

Long Island Peking Duck Quesadilla, Harissa aioli

Barbecued Pulled Pork Quesadillas, green apples, creamy picante

Mini Montauk Crab Cakes, chipotle aioli

Summer Vegetable Salad Roll, miso dressing

Grecian Cucumber Cups, tomato, feta, Kalamata olives

Local Chilled Tomato Gazpacho Shooters

Rare Beef Tenderloin, rocket pesto, Parmesan, truffle, sea salt, crostini

Mini Cuban Sandwiches, Serrano ham, melted Manchego cheese, pickle

Slow Smoked Barbecued Pulled Chicken Taco, corn chipotle salsa

Kobe Frank Lollipops, served in wheatgrass

Chicken Lemongrass Dumplings, ginger scallion sauce

Sesame Seared Tuna, wonton crisp, fresh seaweed salad, Sriracha aioli

Caramelized Onion Pizzette, roasted pear, gorgonzola

Mini Soup and Sandwich Bites, tomato soup, grilled cheese bars



## Tabletop Appetizers

---

Steamed Clams &  
Mussels - butter garlic

Pita Chips - house made lemon hummus, white bean arugula dip  
Cheddar and Asiago Cheese Straws

beer sauce, crusty baguettes

Fresh Local Vegetable Crudités - sun-dried tomato dip and spinach aioli

Jumbo Steamed Shrimp - cocktail sauce, lemon wedges

Imported Cheese Board - water crackers, baguettes, cheese straws

House Made Corn Tortilla Chips - grilled tomato salsa, guacamole

Antipasti - Imported olives, toasted croustades and cruets of olive oil

## Stations

---

### East Coast West Coast Oyster Bar

A Collection of Hand Selected East Coast and West Coast Oysters

Traditional cocktail sauce, mignonette sauce, jalapeno Ponzu, horseradish, Tabasco sauce, crushed ice and seaweed garnish

### Slider Burger Bar

Sliders, Cheeseburger Sliders, Mini Hot Dogs and Shoe String Fries Set Out With:

Pickled red onions, sauerkraut, hellish relish, chimichurri, grilled tomato salsa, pickled jalapenos, Ketchup, Harissa aioli, maple chipotle aioli, Dijon mustard, truffle salt and shaved Parmesan

### Risotto Bar

Sweet local Silver Queen Grilled Corn and Asparagus Risotto,

Wild Mushroom and Red Wine Risotto, Butternut Squash Risotto

Set Out with Toppings to Include: tomatoes, green onions, pancetta, fried shallots, lump crab meat, EVOO, truffle oil, gorgonzola bread crumbs

### Asian Sauté Bar

Sautéed Thai Chicken and Sautéed Ginger Garlic Shrimp, Asian sesame ginger noodles, Thai Vegetable Salad

Moo Shu Duck Crepes, Rolled to order with julienne cucumbers, scallions and Hoisin

Steamed Vegetable Dumplings & Chicken Lemongrass Dumplings, ginger scallion sauce



## Stations

---

### **East End Farm Stand**

Pike's Farm Stand Beef Steak Tomato Panzanella Salad  
Silver Queen Grilled Corn Salad with cilantro,  
Caramelized sweet white onions, EVOO, champagne vinegar, fresh lime juice  
Locally Grown Purple Potato Salad with tri-color peppers, scallions and apple cider Dijon vinaigrette  
Orzo Salad with rocket pesto and fresh peas  
Assorted Local Cheeses with baguettes, crackers, cheese straws, mixed dried fruits and olives

### **BBQ in a Glass Bar**

Choice of Apple Wood Nori Brined Chicken, Carolina Style Pulled Pork, Sliced Portobello Mushrooms and Carrots  
Served over creamy polenta or maple chipotle spiked sweet potato mash  
With corn bread croutons, pickled jalapenos, pickled onions, grilled tomato salsa,  
Chimichurri, papaya mango relish, avocado crème, Harissa aioli

### **Southern Comfort**

Crispy Buttermilk Battered Fried Chicken, Cheddar waffles, Maple chipotle glaze  
Corn, black bean and tomato salad with bacon cilantro vinaigrette  
Fresh watermelon wedges

### **Burrata Bar**

Burrata Tasting Plates Made to Order  
With chopped fire roasted peppers, sun-dried tomato basil puree, finely chopped Olivada, balsamic infused grilled vegetables,  
Micro greens, balsamic glaze, coarse sea salt, cracked black pepper, cruets of extra virgin olive oil

### **Eastern Long Island Raw Bar**

Local Peconic Bay Little Neck Clams, Shucked to Order Napeague Oysters  
Cocktail sauce, mignonette sauce, jalapeno Ponzu sauce, horseradish, lemons, crushed ice, seaweed garnish  
House Special Local Summer Fluke, Calamari & Shrimp Ceviche  
In stemless martini glasses over mixed greens with avocado crème, kiwi mango relish and tortilla strips



## Stations

---

### **Endless Summer Taco Bar**

Nori Brined BBQ Pulled Chicken, Chef Pete Style Carnita Pork, Triple Lime Butter Grilled Shrimp  
Served with guests choice of flour or corn tortillas, Carolina slaw, pickled onions, apple habanera chutney, Harissa aioli, avocado crème, pickled jalapenos, chopped cilantro and onions, guacamole, Hoisin BBQ sauce

### **Hot Off the Grill Bar**

House Marinated Grilled Skirt Steak, Line Caught Cedar Plank Grilled Montauk Striped Bass, Slow Smoked ½ Chicken  
Served with caramelized onions, chimichurri, grilled tomato salsa, lemon EVOO parsley sauce, Green onion and garlic smashed red bliss potatoes, honey and ginger glazed roasted baby carrots

### **Paella Bar**

*Cooked to order in front of guests in our jumbo 42" paella pan*

House Special: Chicken, sausage, clams, mussels, shrimp, crab, crawdad and yellow saffron rice  
Vegan Style: Wild mushrooms, sweet potato, red curry spices and basmati rice

### **Grilled Bread Bar**

Assorted Breads to Include Focaccia, Walnut Raisin, Olive Loaf, Sour Dough and Pita Triangles  
Served with yogurt feta spread, roasted chick pea hummus, white bean pate, lemon artichoke tapenade, Baba Ghanoush, arugula pesto ricotta, oven roasted tomato spread

### **Memphis Smokehouse BBQ Bar**

Barbecued Pulled Pork and Honey Barbecue Glazed Baby Back Ribs Slow Smoked 16 Hours in Our Cherry & Apple Wood Smoke House  
Served with potato buns, spicy pink Napa cabbage slaw, jalapeno corn bread, hickory maple baked beans, creamy macaroni and cheese



## Passed Martini Meal Tasting Plates

---

Sliced NY Strip Steak – baby arugula salad

Chili Rubbed Seared Salmon – corn, black bean, avocado salad

Sesame Seared Tuna – Asian vegetable slaw

Grecian Mixed Grill – Beef & Lamb Souvlaki, Greek Sausage, orzo with feta and Kalamata olives

Pan Seared Sea Scallop – fresh watercress, shaved fennel, bacon vinaigrette

Shrimp or Lobster Po-Boy – sweet potato hash

Grilled Marinated Skirt Steak – new potato salad, lime, coriander

Oven Roasted Marinated French Cut Chicken Breast – wild and brown rice salad

Low Country Cheesy Shrimp and Grits

Day Boat Sea Scallop -sweet corn risotto

## Salads and First Courses

---

**Traditional Caesar Salad** - jumbo croutons, shaved Parmesan

**Bed of Beef Steak Heirloom Tomato and Mozzarella** - mixed cherry tomatoes, baby arugula, balsamic drizzle, EVOO, salt and cracked black pepper

**Local Farm Stand Veggie Chopped Salad** - white balsamic Dijon dressing

**Burrata** - roasted red and yellow peppers, local tomato salad, Mache, fresh basil, balsamic reduction

**Chilled Watermelon and Cucumber Stack** - feta, honey cider vinaigrette

**Amalfi Salad** - shaved fennel, radishes, cucumbers, red onions, Mandarin orange, red wine vinegar, EVOO, sea salt, crushed black pepper



## Salads and First Courses

---

**Caprese Salad** - local beef steak and cherry tomatoes, fresh mozzarella, basil, basil oil, balsamic drizzle

**Baby Arugula Salad** - prosciutto, grapes, Manchego, white truffle vinaigrette

**Field Greens** - candied walnuts, Anjou pears, sun-dried cranberries, goat cheese, balsamic vinaigrette

**New York Steak House Salad** - green beans, tomatoes, poached shrimp, red onion, hickory smoked bacon, red wine vinaigrette

**Spinach Salad** - green apples, gorgonzola, sautéed mushrooms, fried leeks, roasted shallot vinaigrette

**Baby Kale Caesar Salad** - herb Focaccia croutons, shards of Parmesan

**Local Chilled Tomato and Vegetable Gazpacho**

**Grilled Peach Salad** - baby arugula, frisse, goat cheese, balsamic honey citrus dressing

**Jumbo Crab Cake** - red pepper chutney, basil aioli, micro greens

## Buffet Entrees

---

Sea Salt Spice Crusted Thick Cut NY Strip – Chimichurri & horseradish crème

Meyer Lemon Crushed Pepper Brined Slow Roasted Chicken

Endless Summer Sweet and Sticky BBQ Chicken

Nori Marinated Grilled Chicken Thighs

Whole Steamed Split 1 ¼ Pound Lobsters - drawn butter and lemons

Apple Wood Slow Cooked Pulled Pork

Soy Ginger Scallion Marinated Grilled Skirt Steak - tomato salsa

Deep Fried Beer Battered Cod

North Fork Red Braised Short Rib of Beef

Grilled Center Cut Swordfish – Sriracha aioli, Wakame, cucumber salsa

Ponzu Marinated Grilled Tuna Steak - horseradish cream, honey wasabi

Organic Farm Raised Cedar Plank Grilled Salmon

Endless Summer Dry Rubbed Ribs - BBQ sauce on the side

Steamed Montauk Lobster Tail - drawn butter, lemon wedges

Crispy Buttermilk Battered Southern Fried Chicken

House Special Paella - saffron rice, lobster, shrimp, mussels, clams, sausage, chicken, saffron spiced tomato broth

House Marinated Grilled Chicken Cutlets - kiwi mango relish

Grilled Miso Wild Salmon Filet



## Buffet Entrees

---

Grilled Branzino Filet - Roasted red & yellow tomatoes, lemon, capers, olives, parsley

Chili Rubbed Roasted Striped Bass

Ponzu Marinated Bohemian Steak - Chimichurri, horseradish crème, grilled tomato salsa

Grilled Lobster Tail - drawn butter, lemons

Grilled Filet Mignon - chimichurri, horseradish crème

## Sides

---

Roasted Thick Cut Potato Wedges - sea salt, cracked black pepper

Creamy Macaroni and Cheese

Cucumber Salad - black sesame seeds, Napa cabbage, chili sesame sauce

Pikes Farm Panzanella - tomatoes, mozzarella, basil, toasted Focaccia

Red Bliss Smashed Potatoes - rosemary, chili garlic oil, sea salt

Steak House Salad - green beans, tomatoes, poached shrimp, red onion, hickory smoked bacon, red wine vinaigrette

Balsamic Grilled Vegetables

Zucchini Noodles - lemon basil pesto, sea salt, Parmesan

Local Silver Queen Grilled Corn Salad – micro cilantro

Penne Caprese - mozzarella, garlic, roasted tomatoes, basil, Parmesan

Corns, Black Bean & Avocado Salad - tortilla crumble, cilantro

Locally Grown Purple Potato Salad - peppers, cider Dijon vinaigrette

Grilled Cauliflower Steaks - chimichurri, salsa, horseradish cream

Truffle Risotto - wild mushrooms, black pepper, Parmesan

Coconut Red Curry Spiced Forbidden Rice

Steamed Red Bliss Potatoes - garlic parsley butter

Maple Chipotle Spiked Sweet Potato Mash

Golden Fingerlings - crispy bacon, Vidalia onions, lemon, fresh thyme

Pike's Farm Heirloom Tomato Salad - crumbled blue cheese, herbs

Local Silver Queen Corn Succotash - red bell peppers, onions, roasted tomatoes, lime and fresh cilantro

Local Sweet Corn on the Cob

Carolina Slaw

Grilled Fingerling Potatoes - parsley garlic butter



## Plated Entrees

---

**Sea Salt Spice Crusted Grilled Beef Tenderloin** - garlic smashed potatoes, honey ginger carrots

**Green Tea Chili Rubbed Line Caught Montauk Striped Bass** - coconut cilantro red curry spiced black forbidden rice, grilled baby bok choy

**Chocolate Porter Ale and Coffee Braised Short Ribs of Beef** - maple chipotle sweet potato mash, oven roasted asparagus bundles

**Grilled Lobster Tail** - local Silver Queen corn succotash, steamed red bliss potatoes with parsley garlic butter, thyme grilled vegetable tower

**Branzino en Papillote** - lemon thyme golden fingerlings, local julienne vegetables

**Crab Crusted Red Snapper** - local Silver Queen corn succotash, oven roasted asparagus bundles, basil pesto

**Crispy Arctic Char** - confit of local tomatoes, baby artichokes, lemon thyme golden fingerlings

**Dijon Herb Crusted Double Chop of Lamb** - rosemary polenta, grilled Mediterranean vegetables

**Grilled Petit Filet Mignon** - wild mushroom sauté, thick cut potato wedges, Parmesan peppercorn aioli

**Pan-Seared Montauk Sea Scallops** - local Silver Queen corn succotash, roasted thick cut potato wedges, sea salt

**Organic Roasted Chicken** - arugula pesto, Meyer lemon farro risotto

**Whiskey Glazed Filet Mignon** - bourbon Demi sauce, local Silver Queen corn succotash, thick cut potato wedges, sea salt

**Wild Mushroom and Goat Cheese Stuffed Chicken Breast** - roasted shallot Demi, farro risotto, pan roasted asparagus bundle

**Wild Striped Bass** - Bhutanese red rice, fennel papaya salad, ginger red wine Demi

**Chocolate Porter Ale and Coffee Braised Short Rib of Beef** – pumpkin seed gremolata over maple chipotle sweet potato mash, roasted asparagus bundles





## Plated Desserts

---

Fresh Berry Martini - crème anglaise

Bourbon Banana Bread Pudding - sautéed bananas, whiskey vanilla sauce

Cherry Tart - white chocolate mousse, cherry coulis

Chocolate Duo - flourless chocolate torte, chocolate bark

Frozen Mango Custard - raspberry coulis, toasted coconut brittle

Individual Chocolate Molten Cake - raspberry coulis

Mixed Berries Ragu - lemon crème, chocolate cup, raspberry mousse

Tropical Trio - tropical fruit salad, passion fruit sorbet, Napoleon of dark and white chocolate mousse

## Dessert Buffet

---

Fresh Fruits & Berries

A Taste of Vermont – Mini homemade blueberry cobblers, apple crisps, chocolate pecan pies, whipped cream, vanilla bean ice cream

Latin Spiced Watermelon and Mint Salad

Key Lime Pies

Homemade Chocolate Chip Cookies

Grand Marnier Flambé Doughnut Holes - vanilla ice cream, sautéed bananas and Anchor raspberry sauce

Homemade Fudge Brownies

Shortcake Bar - individual shortcake biscuits, freshly whipped cream, sliced strawberries, blueberries

S'mores Bar - graham crackers, jumbo marshmallows, milk chocolate



## Dessert Buffet

---

Ice Cream Sundae Bar - vanilla and chocolate ice cream, whipped cream, Oreo crumbles, sliced strawberries, rainbow sprinkles, wet walnuts, sliced bananas, chocolate sauce, Caramel sauce, cherries

Gelato Bar – Vanilla & Chocolate, ice cream cones,

Brownie bites, sliced strawberries, sprinkles, whipped cream,

Chocolate sauce, Oreo crumbles cherries

Dessert Taco Bar – house made cinnamon sugar taco's

Made to order with your guest's choice of

Sautéed apples, blueberries or peaches & whipped cream

## Passed Desserts

---

Mini Cinnamon Apple Taco's - cinnamon whipped cream

S'mores Pipettes – chocolate toasted marshmallow, crushed graham crackers, milk chocolate pipette

Mini Ice Cream Cones - rainbow sprinkles

Flourless Chocolate Cake Lollipops

Cookies & Milk - warm mini chocolate chip cookies, vanilla milk shakes

Crème Brulee Tastes

Mini Mixed Berry Parfaits

Mini Donuts & Milk

Brownies and Shakes – mini milkshakes, warm chewy fudge brownies

Individual Strawberry Shortcake Spoons

White Chocolate Cheesecake Lollipops

Sorbet Tastes – raspberry, coconut, mango & lemon, in Asian spoons

Melon Ball Pop