



P.O. Box 614
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Cocktail Reception

Your Cocktail Reception includes 7 passed hors d'oeuvres,
served Butler Style, plated and served salad, 3 Food Stations
fresh fruit, coffee and tea
\$70 Per Person

Hors D'oeuvres

Roasted Shrimp with Pesto and Smoked Mozzarella
Seafood and Vegetable Topped Focaccia
Brie on French Bread Rounds
Shrimp Cocktail
Smoked Salmon
Roasted Portobello with Fresh Mozzarella
Grilled Filet Mignon on Herb Bread Rounds
Stuffed Mushrooms
Salmon Balls with Jalapeno Tartar Sauce
Vegetarian Stew Tartlets
Chicken Kebabs with Peanut Sauce
Chicken and Seafood Profiteroles
Fresh Mozzarella and Roasted Peppers
Vegetarian Egg Rolls with Soy Dipping Sauce
Cajun Shrimp
Scallops Wrapped in Bacon
Sesame Tuna Rare with Wasabi Mayonnaise
Crab Balls with Chive Aioli
Assorted Bruschetta
Parmesan Dusted Artichoke Hearts with Basil Garlic
Peconic Bay Clam and Corn Fritters
Smoked Ham and Fig Hash in Phyllo Cups +1
Assorted Sliders +2
Baby Lamb Chops +2
Assorted Sushi +2
Mini Lobster Rolls +2



Cocktail Reception (cont.)

Food Stations

Raw Bar

Clams and Oysters on the Half Shell, Shrimp Cocktail

Add: Lobster Tails +7

Add: King Crab Legs +7

Pasta Station

Two Types of Pasta, Choice of Three Sauces, Shrimp,
Grilled Chicken, Sweet Sausage, Prosciutto and Assorted Vegetables

Tuscan Table

Assorted Cheese, Olives, Italian Meats,
Artichokes, Peppers and Breads

Sliders Station (Choose 3)

Sliced Filet Mignon with Horseradish Dill Sauce, Long Island Sound Lobster Salad,
Pulled Pork and Coleslaw, Cheeseburgers, BBQ Crescent Duck
All served on Mini Brioche Rolls with Homemade Pickles

Carving Station (Choose 2)

Filet Mignon with Horseradish Dill Sauce
Grilled Pork with Mango Salsa
Sweet Ham with Honey Mustard Sauce
Roasted Turkey with Cranberry Pear Relish

Asian Stir Fry

Chicken, Beef and Shrimp
Asian Stir Fry Vegetables
Pork Dumplings

Taco Bar

Marinated Steak, Tequila Lime Chicken,
Spicy Shrimp, Assorted Toppings, Cilantro, Onions,
Pico De Gallo, Avocado, Lettuce, Tomato and Cheese



Cocktail Reception (cont.)

Long Island Table

Long Island Sound Lobster Cakes with Roasted Spinach Mousse,
Marinated Crescent Duck Breast,
Peconic Bay Clam and Corn Fritters or Local Steamed Mussels or
Sesame Montauk Tuna with Wasabi Mayonnaise

Farm To Table Sides -Included (choose 3)

Local Greens with Catapano Goat Cheese, choose 2 of the following:
Strawberries, Cucumbers, Tomatoes or Carrots,
Grilled Asparagus, Corn Off the Cob Salad, Roasted Beet Salad,
Marinated Eggplant, Sesame Snap Peas, Cucumber Salad, Tomato Salad,
Roasted Carrots, Sautéed Summer Squash, Baked Tomatoes,
Mozzarella and Tomatoes, Green Beans, Spinach and Mushrooms,
Roasted Fall Vegetables, Roasted Squash, Roasted Brussel Sprouts,
Garlic Kale, Apples and Sweet Potato, Twice Baked Potatoes,
Fingerling Potatoes, Roasted Red Potatoes

or Add: 1 Farm To Table Side to each of your 3 stations

Or Make Your Own Stations (Example)

#1 Pulled Pork Sliders
Long Island Sound Lobster Sliders
Mac n Cheese

#2 Fish Taco
Cole Slaw/Black Bean Corn Salsa
Tortilla Chips

#3 Sliced Filet Mignon
Truffle Garlic Mash Potatoes
Grilled Asparagus

#4 Eggplant Rollatini
Penne ala Vodka
Caesar Salad

#5 Mini Cheese Burgers
Mini Chicken Sandwiches
2 kinds of Fries

#6 Lobster Cakes
Grilled Shrimp
Corn Salad