



P.O. Box 614  
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## **Cocktail Reception** Create your Menu

Your Cocktail Reception includes 7 passed hors d'oeuvres,  
Served Butler Style, plated and served salad, 3 Food Stations  
Fresh fruit, coffee and tea  
\$75 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