

WEDDING DINNER

includes a one hour reception with 6 passed hors d'oeuvres & market table

seated

choose 1 starter, 2 mains, and 1 dessert: 270 per person

buffet

choose 2 starters, 2 mains, and 1 dessert: 230 per person

choose 3 starters, 3 mains, and 2 desserts: 270 per person

PASSED HORS D'OEUVRES

Seafood

Tuna Tartare *Spicy Ginger, Wakame, Black Sesame Cone*

Smoked Salmon *Chervil, Crème Fraîche, Dill*

Old Bay Poached Shrimp *Bloody Mary Cocktail Sauce*

Peekytoe Crab Salad *Grapefruit, Almond Oil, Cilantro*

Charred Octopus *Salsa Verde*

Meats

Tunisian Chicken Kebab *Roasted Pepper Currants & Olive Relish*

Lamb Tartare *Cumin Spiced Yogurt, Pickled Radish, Pita*

Lamb Sausage *Seared Mergeuz, Spicy Mustard*

Prosciutto Di Parma *Date, Goat Cheese, Shallot*

PLT Black Pepper Pancetta *Roasted Tomato, Basil Aioli, Sourdough*

Beef Tartare *Cornichon, Horseradish Crema, Green Peppercorn, Rye Crisp*

Red Miso Beef Salad *Ginger-Mustard Vinaigrette, Rice Noodles, Shaved Vegetables*

Tomato-Braised Meatball *Ricotta Salata*

Vegetables

Seasonal Crudité *Green Tahini Sauce*

Brioche Crostini *Whipped Ricotta, Kumquat Marmalade*

Burrata *Endive, Pear Mostarda, Cara Cara Orange*

Butternut Squash Tart *Crème Fraîche, Crispy Sage*

Deviled Egg *Pickled Peppers, Dill, Chives*

Falafel *Cucumber, Yogurt*

Fried Pickle *Pimento Cheese*

Arancini *Tomato Risotto, Mozzarella*

Enhancements

Buckwheat Blini *Crème Fraîche, Caviar 9*

Foie Torchon *Gingerbread & Fig Jam 10*

Crab Cake *Smoked Pepper Aioli 10*

Raw Seasonal Oyster *Champagne Mignonette 12*

Yellowtail Crudo *Yellow Mole, Smoked Yogurt, Pomegranate 12*

Seared Scallop *Crispy Leek, Blood Orange Beurre Blanc 12*

Lobster Roll *Old Bay, Mayo, Chives, Brioche 12*

Passed Big Bites

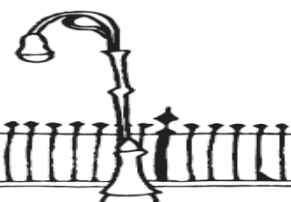
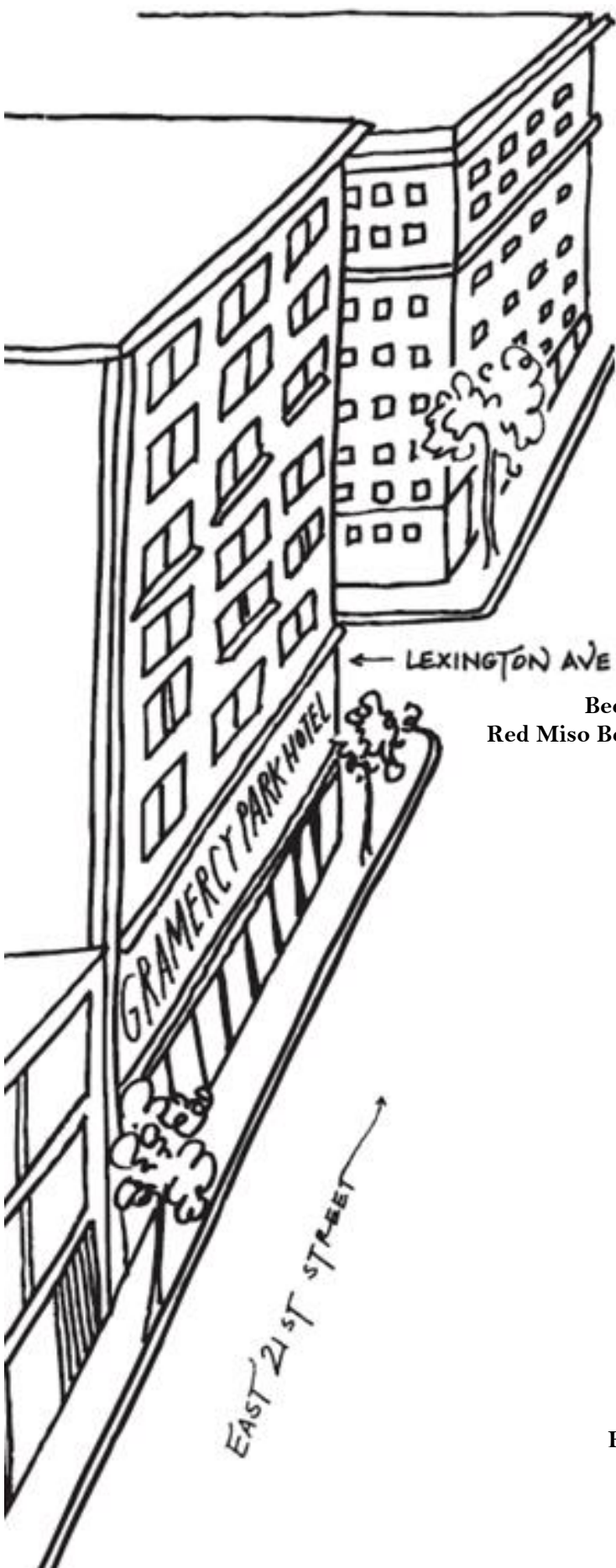
Eggplant & Roasted Pepper *Fried Mozzarella, Pizza Bianca 18*

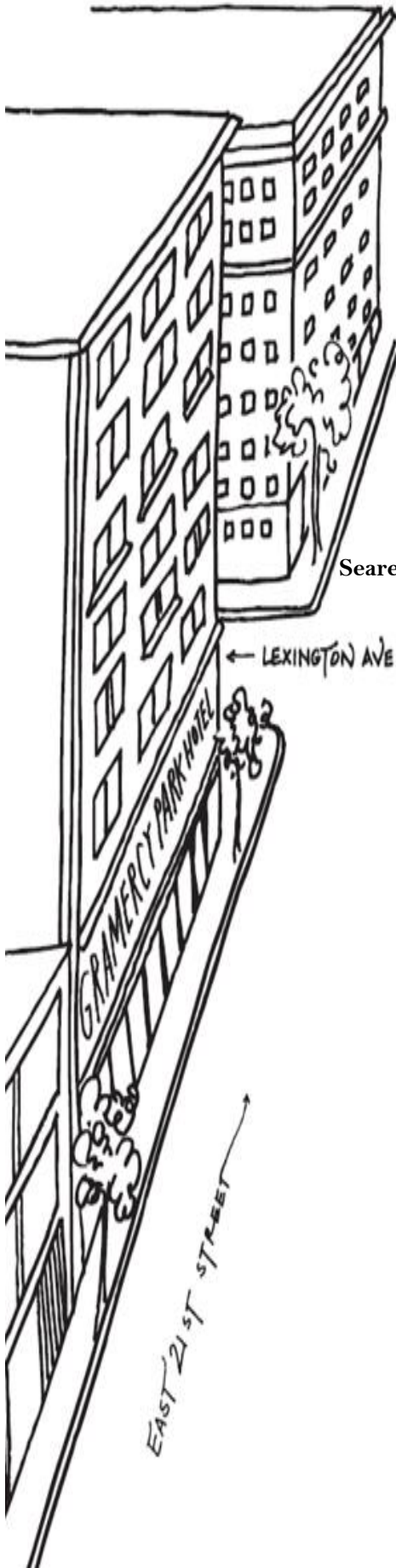
Roasted Porchetta *Broccoli Rabe, Provolone, Ciabatta 20*

Fried Chicken Sandwich *Ranch Dressing, Dill Pickle, Potato Roll 20*

Slider *Pat LaFrieda Beef, Gorgonzola, Special Sauce, Potato Roll 22*

Short Rib & Fontina Panino *Tomato-Onion Chutney, Flauta 25*





SALADS & STARTERS

Caesar Salad *Baby Lettuce, Shaved Parmesan, Crispy Country Bread*
Baby Beet Salad *Roasted & Shaved Heirloom Beets, Pecans, Sherry Vinaigrette*
Roasted Carrot & Arugula Salad *Vadouvan Granola, Fine Herbs, Buttermilk Dressing*
Fall Squash Salad *Caramelized Squash, Burrata, Pumpkin Seeds*

Parsnip Soup *Crème Fraiche, Walnuts, Sage*
Cavatelli *Baby Spinach, Winter Greens Pesto, Pecorino*

Grilled Octopus *Farro, Cucumber, Hazelnut Chervil Dressing*
Yellowtail Crudo *Sorrel, Yellow Mole, Smoked Yogurt, Pomegranate*
Scallop *Crispy Leek, Butternut, Gold Beet Hash, Blood Orange Beurre Blanc (+7pp)*

MAINS

Marinated Squash *Tomato Braised Chickpeas, Farro, Lemon, Olive Oil*
Seared Branzino *Citrus Glazed Fennel, Chestnut Crumble, Roasted Piquillo Pepper & Almond Purée*
Roasted Chicken *Brioche Bread Pudding, Buttered Kale, Mushroom Jus*
Duck Breast *Crispy Sunchokes, Sour Cherry Compote*
Colorado Lamb Chops *Freekeh, Almond Yogurt, Escarole, Salsa Rustica, Micro Herbs*
Creekstone Sirloin *Charred Lemon Salsa Verde, Smoked Onion, Roasted Root Vegetables*
Braised Beef Short Ribs *Polenta Fontina, Meyer Lemon Gremolata*

SIDES

10 per item, per person

Polenta *Mascarpone, Parmesan*
Fingerling Potatoes *Fresh Herbs*
Garlic Creamed Spinach *Nutmeg*
Grilled Broccoli Rabe *Chili Flakes, Garlic*
Roasted Brussels Sprouts *Bacon, Maple Glaze*
Roasted Carrots *Garlic Confit, Thyme*

DESSERTS

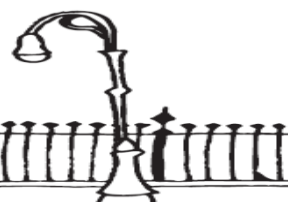
Banana Pretzel Torte
Banana Cream, Pretzel Crust, Chantilly Cream, Caramel Bananas

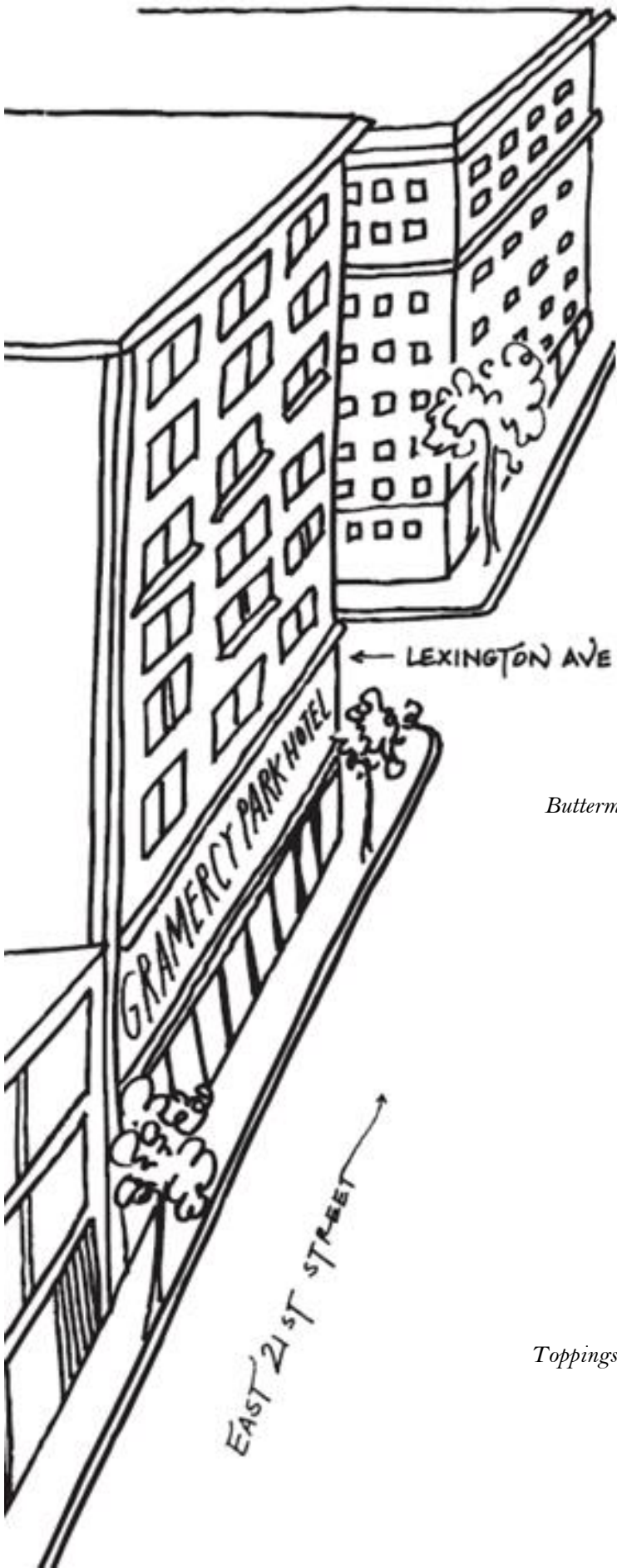
Baked Stuffed Pears
Spiced Pears, Cranberry-Pecan Stuffing, Honey, Yogurt, Orange Zest

Carrot Ginger Tart
White Chocolate Mousse, Date Caramel

Lemon Meringue Cheesecake
Lemon Curd, Toasted Meringue & Coconut

French Silk Mousse Cake
Dark Chocolate Mousse, Bourbon Whipped Cream, Sugared Pecans





STANDING ROOM ONLY

MEDITERRANEAN STATION 50

*Seared Lamb, Roasted Steak or Market Vegetable Skewer
Moroccan Chicken Tagine
Accompaniments: Hummus, Baba Ghanoush, Pita, Jeweled Rice
Cucumber, Tomato, Feta & Herb Salad*

APPETIZING STATION 55

*Caviar, Blinis, Crème Fraiche, Smoked Salmon
Whitefish Salad, German Potato Salad, Eggplant & Pepper Salad*

MARKET TABLE 60

*Artisanal Cheese & Salumi
Spring Vegetable Crudit , Dips
Carta Di Musica*

SOUTHERN STATION 60

Choice of 2 Mains & 3 Sides

Pulled Pork, BBQ Brisket, Fried Chicken, Shrimp & Grits

*Buttermilk Biscuits, Green Goddess Tomato Salad, Citrus Cabbage Fennel Slaw
Artisanal Mac & Cheese, Herbed Fingerling Potato Salad*

*Accompaniments: BBQ Sauce, Dill Pickles
Potato Rolls or Sliced White Bread*

CARVING STATION 60/ 250 server

25 Guest Minimum

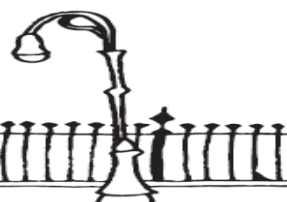
Choice of 1 Meat & 2 Sides

*Creekstone Sirloin, Roast Turkey, Pork Loin
Market Green Salad, Artisanal Mac & Cheese
Herbed Shoestring Fries, Heirloom Tomato Salad*

TAQUERIA 60

Choice of 3 Mains

*Grilled Steak, Roasted Chicken, Carnitas, Roasted Market Vegetables
Toppings: Fresh Tomato, Watermelon Radish, Marinated Onions, Lime, Cilantro
Accompaniments: Corn Tortillas, Roja & Verde Salsa, Cotija Cheese,
Heirloom Bean Medley, Yellow Rice*



STANDING ROOM ONLY

CHEESE & WINE 45 / 125 server

*Tasting of 3 Wines Paired with 3 Artisanal Cheeses
Choose 1 Region: Italy, France or New York*

SUSHI 50 / 200 attendant

Freshly Rolled Sushi & Sashimi

SEAFOOD BAR 65

*Assorted Seasonal Crudos & Ceviches
Classic Chilled Shrimp, Seafood Salad
Freshly Shucked East & West Coast Oysters
Lemon, Mignonette & Cocktail Sauce*

OYSTER BAR 55

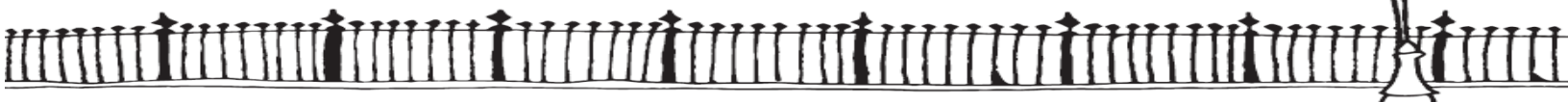
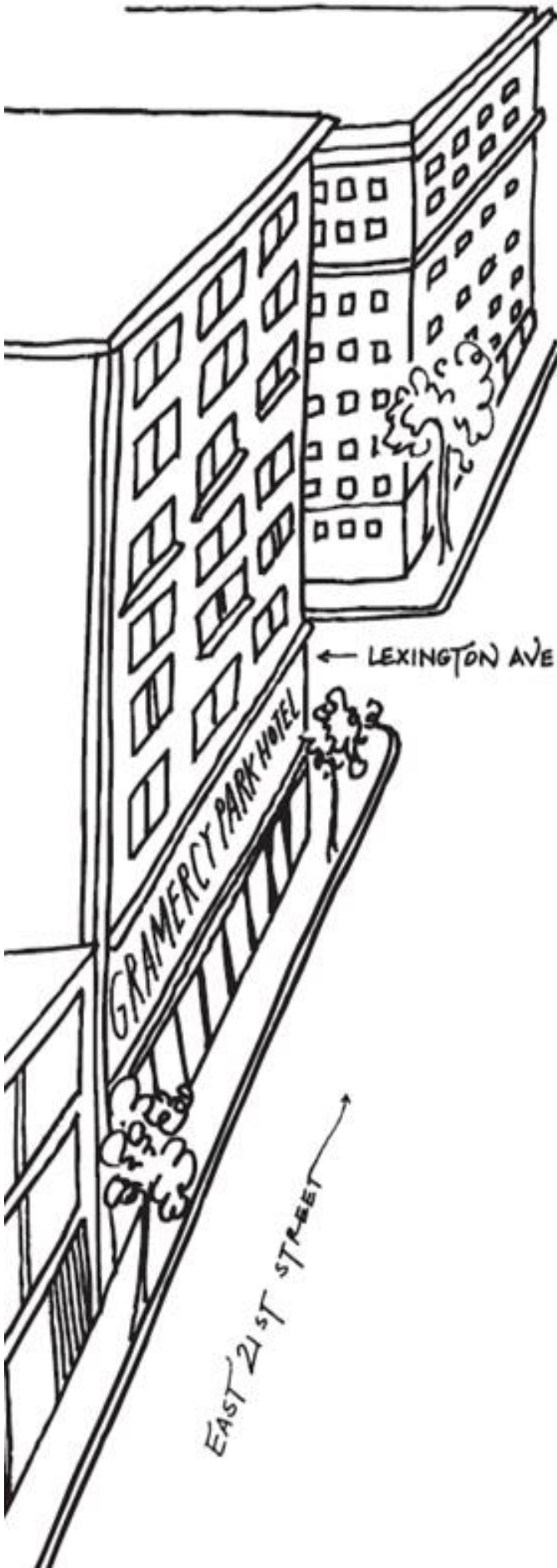
*Freshly Shucked East & West Coast Oysters
Lemon, Mignonette & Cocktail Sauce*

ADD CHAMPAGNE 67 / 250 server

Oysters & Two Champagnes

ADD MARTINIS 70 / 250 bartender

Oysters, Gin & Vodka Martinis Made Fresh In Front Of You



SWEETS & TREATS

MINI'S *select six*

Passed 30

Dessert Table 40

Apple Crisp Tart
Key Lime Tart

Sticky Date Cake
Pumpkin Cheesecake
Peppermint Patties
Praline Paris Brest

Apple Cranberry Cupcake
Red Velvet Cupcake
Chocolate Bourbon Pecan Cupcake
Mini Tiramisu (+5PP)

KID IN A CANDY STORE 30

A Rainbow of Candies to Enjoy or To Go

PIE A LA MODE 40 / 125 server

Pricing based on groups of 25 or more

French Silk
Lemon Meringue
Apple Crumb
Pumpkin
Maple Pecan
Sweet Cream & Chocolate Gelato

S'MORES BY THE FIRE 25 / 125 server

THE DOUGH ART 30

Choice of Yeast Raised Donuts

Choose 4 Flavors:

Classic Glazed

Vanilla Chai Sugar

Cinnamon Powdered

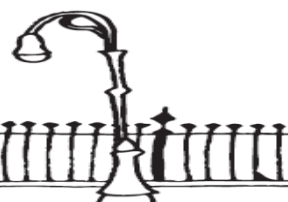
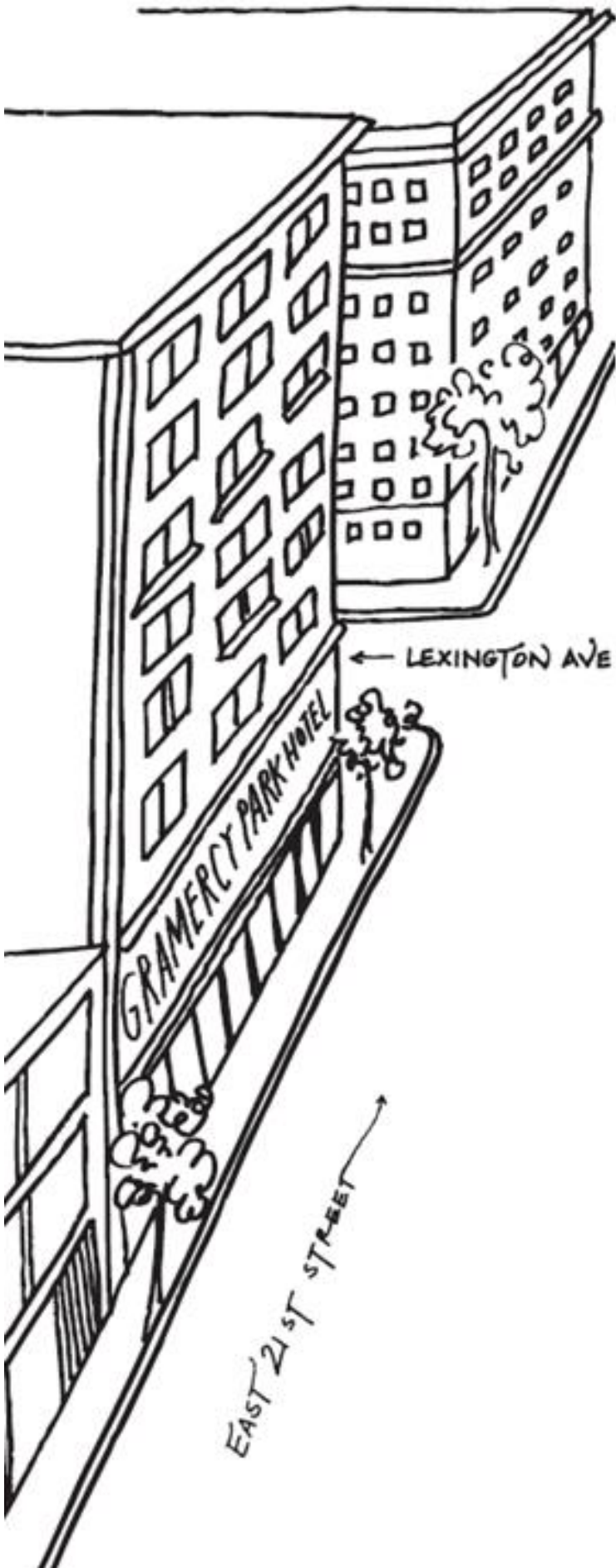
Maple Bacon

Coconut Lime

Pistachio Clusters

HOT CHOCOLATE STATION 30

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate
Plain, Bailey's & Cinnamon Whipped Cream
Crushed Peppermint, Mini Marshmallows, Pirouline Wafers
Chocolate Chips, Cinnamon & Nutmeg*



SWEETS & TREATS

RETRO 35

Seasonal Fruit Roll Ups
Strawberry Pop Tarts
Assorted Rice Crispy Treats
Ring Ding Cupcakes
Oatmeal Cream Pies

CHOCOLATE DREAMS 40

Chocolate Cake
Chocolate Cupcakes
Chocolate Mousse
Chocolate Cookies
Chocolate Pudding

GELATERIA 30 / 125 server

3 Gelato Flavors with Seasonal Toppings

SCOTCH & CHOCOLATE 45 / 125 server

Tasting Of 3 Scotches With Paired Chocolates

TAKE AWAY TREATS

all items include packaging & ribbon

Cream Cheese Crumb Cake 10

Monogrammed Sugar Cookies Royal Icing 12

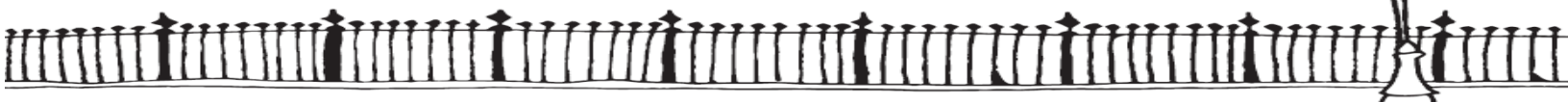
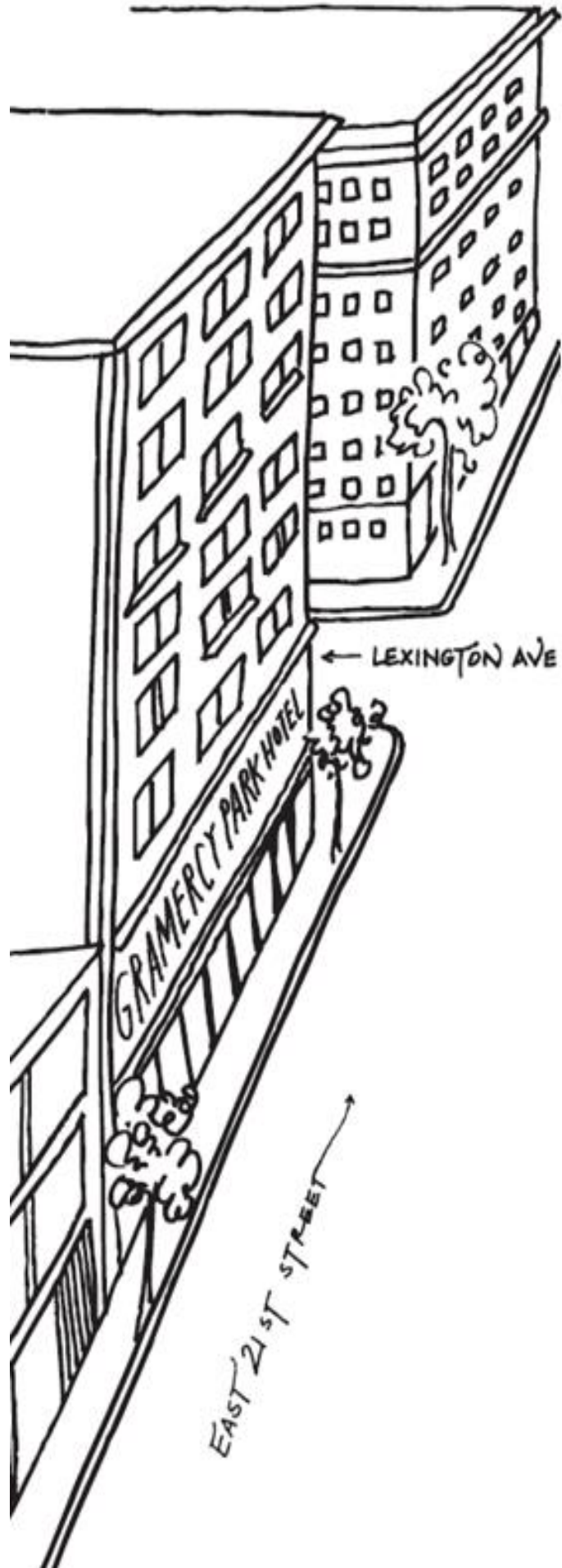
Homemade S'more Cookies 15

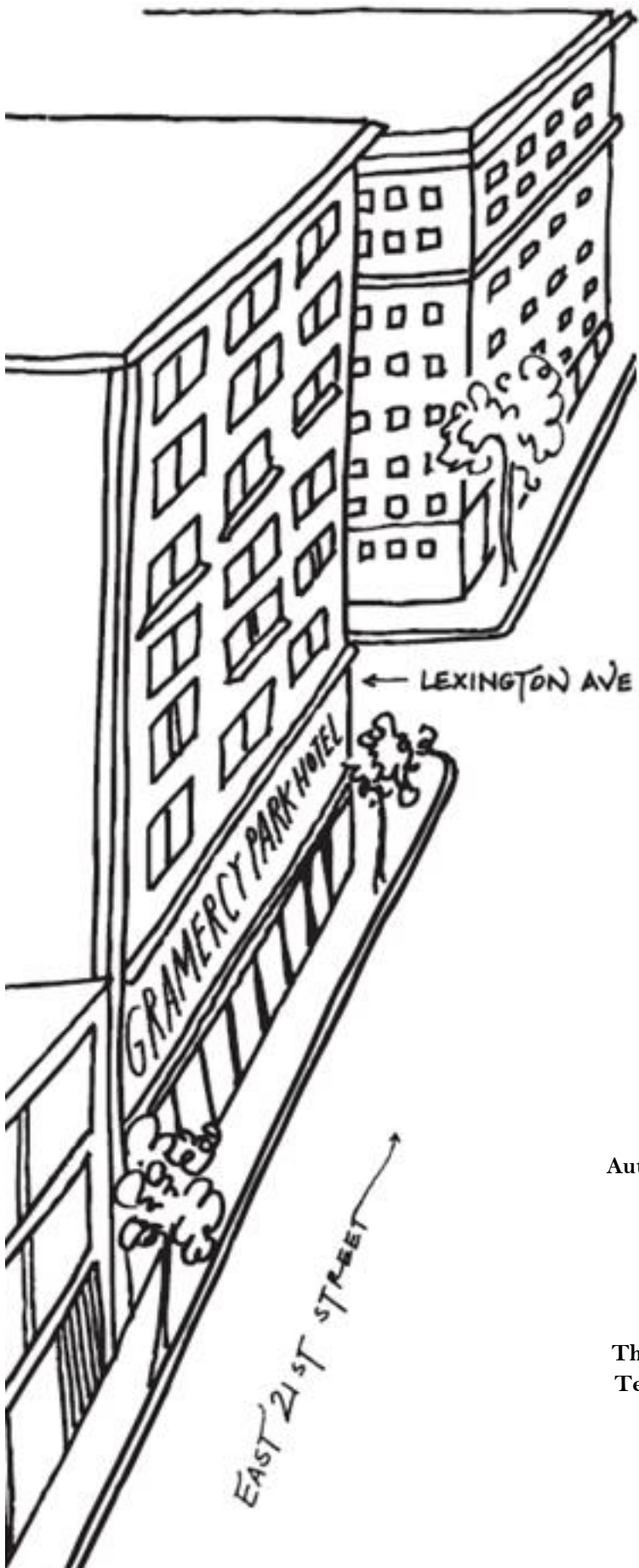
Homemade Individual Pies 20

Choose 1 Flavor:
Apple Caramel Crumb, Mango Passion Meringue
Sour Cherry, Turtle Brownie, Pumpkin Ginger Coconut Crunch

French Macarons 25

Assortment of 6 Seasonal Flavors





LIBATIONS

five hours of full top shelf bar: 115 per person, each additional hour: 25

WINES

Reception Wines

Prosecco *Primaterra*
Sauvignon Blanc *Canyon Road*
Cabernet Sauvignon *Canyon Road*

Dinner Wines

Prosecco *Primaterra*
Red Blend, *Jax Taureau*
Chardonnay, *Smoke Tree*

BEER

Abita Light *Abita Springs, LA*
Captain Lawrence Liquid Gold *Elmsford, NY*
Other Side IPA *Greenport Harbor, NY*

LIQUORS

Vodka: *Grey Goose, Ketel One, Belvedere, Tito's*
Gin: *Bombay Sapphire, Tanqueray, Hendrick's, Nolet's*
Bourbon: *Maker's Mark, Templeton Rye, Bulleit Bourbon, Knob Creek*
Rum: *Myer's Dark Rum, Cruzan Light Rum, Diplomático*
Scotch: *Johnnie Walker Black, Macallan 12, Chivas Regal 18*
Tequila: *El Jimador Silver, Patron Silver, Avion Reposado*
Don Julio Silver, Illegal Mezcal

SPECIALTY CHAMPAGNES (UPGRADE) 30

Perrier-Jouët *Grand Brut, Epernay, France*
Billecart-Salmon *Brut Reserve, Reims, France*

SPECIALTY WHITE (UPGRADE) 15

Pinot Grigio *Banfi Le Rime, Toscana, Italy*
Chardonnay, *Melville, Santa Barbara, California*
Assyrtiko *Gai'a Wines, Thassilitis, Santorini, Greece*
Sauvignon Blanc *Domaine Jean-Paul Balland, Sancerre, France*

SPECIALTY RED (UPGRADE) 20

Tempranillo *Herederos Del Marques De Riscal Reserva, Rioja Spain*
Pinot Noir *Belle Pente, Willamette Valley, Oregon*
Bordeaux Blend *St. Glingin, Bordeaux, France*
Chianti Classico *Monte Bernardi "Retromarcia" 2013*

SPECIALTY COCKTAILS 10

Autumn Sparkler *Prosecco, Lairds Brandy, Agave, Luxardo Amaro, Lemon*
Cranberry Rush *Vodka, Orange Liqueur, Cranberry, Rosemary Syrup*
October Sky *Ginger Vodka, Apple Cider, Lime, Gooseberry, Soda*
Rosemary Dog *Gin, Grapefruit Juice, Rosemary Syrup, Soda*
Mexican Mule *Tequila, Créole Shrub, Lime, Ginger Beer, Chili Salt*
Cider Punch *Dark Rum, Apple Cider, Honey, Lemon, Cinnamon Stick*
The Earl's Gin *Sloe Gin, Dark Rum, Earl Grey Tea, Apricot Brandy, Lime*
Terrace Coffee *Bailey's, Bourbon, Coffee, Cream, Cinnamon, Orange Twist*
Free Fall *Whiskey, Amaretto, Lemon, Ginger Liqueur*

BEVERAGE STATIONS



*Add on to the bar package of your choice
Additional 30 per person*

POP FIZZ CLINK BAR

+250 server

Prosecco paired with
White Peach, Orange, Grapefruit,
Passionfruit, Strawberry, Blueberry
Fresh Berries

MARGARITA BAR

+250 server

Blanco Tequila & Cointreau
Juices: Lime, Grapefruit, Passionfruit, Pineapple
Mixes: Agave, Jalapeno, Cucumber, Basil, Mint, Soda
Sea Salt, Chili Salt, Lime, Sugar

SAKE MOTION

+250 server

Perfect for your Sushi Station
Unfiltered & Filter Sake, Plum Wine selections

REGIONAL WINE PAIRINGS

+250 server

Available for:
Market Table *Italian & French Wines*
Mediterranean Station *Greek & Italian Wines*

HOT CHOCOLATE STATION 30

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate
Plain, Bailey's & Cinnamon Whipped Cream
Crushed Peppermint, Mini Marshmallows, Pirouline Wafers
Chocolate Chips, Cinnamon & Nutmeg*

BAR BITES 35/3 Items

Crispy Spiced Chickpeas
Potato Chips with Herbed Ranch Dip or Cheese & Pepper Popcorn
Marinated Olives or Assorted Spiced Nuts

