



OFF--PREMISE BOUTIQUE CATERING & EVENTS

Wedding Menu Options

A Hamptons Summer Night Cocktail Hour & Plated Six Course Dinner

Passed Hors d'oeuvres (Pick 4)

- Chesapeake Blue Crab Salad Bruschetta
- Prosciutto Wrapped In Melon
- Maryland Crab Cakes |Spicy Aioli
- Tempura Fried Chicken Lollipops |Sweet Chili Sauce
- Mini Truffle Grilled Cheese |Tomato Soup Shots
- Mini Maine Lobster Rolls

Plated

Appetizers (Pick one)

- Jewel Crusted Shrimp |Lightly Spiced Curry Sauce & Cilantro Lime Aioli
- Pan Seared New England Day Boat Scallops |Cream Corn & Blue Crab
- Salmon & Tuna Tartar Tower | Sesame crisps, Avocado, Micro greens

Soup • Cream of Asparagus |Spring Peas, Parmesan Croutons & Parsley Oil

Salad (Pick One)

- Mediterranean Burrata Salad | Peaches, Marcona Almonds, Sun Dried Tomato Vin
- Caramelized Figs & Orange Tossed with Baby Arugula, Feta & Pistachios in Toasted Aniseed Dressing

Pasta

- Summer Ravioli | Spinach & Ricotta, Basil Lemon Pesto, Shaved Parmesan

Main Entree (A Choice Between)

- Grilled Organic Filet Mignon|Red Wine Demi
- Grilled Maine Lobster Tail | Smokey Lemon Butter

Sides

- Roasted and Smashed Potatoes
- Grilled Summer Vegetables
- Pan Seared Mushrooms

Dessert (A Choice Between unless the client wants both on the plate)

- White Chocolate Mousse & Berries
- Boozy Tiramisu

A Worldly Affair Cocktail Hour & Plated 3 Course Dinner

Cocktail Hour Passed Hors d'oeuvres (Pick 3)

- **Lightly Spiced Crab Cakes** | Salsa & Avocado Crème
- **Creamy Porcini Risotto Balls** | Truffle Sour Cream
- **Panko Crusted Potato Leek Balls, Gruyere Cheese Centers** | Cilantro Lime Aioli
- **Herb & Pretzel Crusted Chicken and Bacon Lollipops** | Blue Cheese Ranch
- **Goat Cheese & Hot Pepper Samosas** | Chili Tamarind Sauce

Bread Basket

An Assortment of Breads, Flat Breads & Dinner Rolls (on the tables) Served with a choice of Herb infused Olive Oil or House Whipped Herb & Citrus Butter

Salads (Pick 1)

- **Four Grain Salad** Faro, Bulgur, Quinoa, Wild Rice tossed with fresh herbs, Tomatoes, peppers, cucumbers, crumbled feta, olive oil dressing
- **Italian Burrata Salad** Heirloom Tomatoes, Aged Balsamic, Crusty Bread, Basil Pesto

Main Entrée Options (Pick 3)

- Pan Seared Alaskan Miso Cod, Citrus Dressing Micro Herbs
- Herb Crusted Fillet Mignon | Red Wine Jus
- Slow Roasted Farm house Chicken, Fresh Herbs, Lemon & Pan Gravy.
- Vegetarian Lasagna

Sides (Pick 2)

- Honey & Ginger Glazed Tri Color Carrots
- Twice Roasted Rosemary & Garlic Baby Potatoes Parmesan Butter
- Ginger Garlic Fried Rice (With or Without Quail Eggs)
- Parmesan Crusted Asparagus

Desserts (Pick 1)

- **Mini Orange Blossom and Cardamom Scented Cakes** | Whipped Cream
Bean Mascarpone
- **Churros with Spiced Chocolate Dipping Sauce** | Vanilla Ice Cream
- **Flourless Dark Chocolate Cake, Wild Berries Soaked in Chambord & Whipped Vanilla**

Elegant Summer Grill Served Buffet or Family Style

Passed Appetizer Options (Pick 3)

- **Ahi Tuna Tartar** | Crispy Coconut Sticky Rice
- **Grilled Shrimp on Blue Corn Tostadas** | Avocado, Salsa, Micro Greens
- **Beet Infused Salmon Gravlax**, Dill Sour Cream, in a Cucumber Cup
- **Miami Crab Cakes** Mango Cilantro Salsa
- **Pan Seared Vegetable Dumplings** | Soy Scallion Dipping Sauce
- **Mini Sliders in a Pretzel Bun** | Aged Cheddar, Spicy Aioli

Salads (Pick 2)

- **Multi Seed & Grain Brussels & Kale Salad** | Roasted Sweet Potato | Puffed Quinoa | Shaved Brussels Sprouts | Pumpkin Seeds | Toasted Sesame Seeds | Crispy Shallots
- **Pink Grapefruit & Beets** with Baby Arugula, Pink Endive, Goat Cheese Crumble, Pistachios tossed in a Sumac Vinaigrette
- **Caramelized Figs & Orange** Tossed with Baby Arugula, Feta & Pistachios in Toasted Aniseed Dressing
- **Wild Rice Salad** with Nuts, Sour Cherries, Quinoa, Pine Nuts and Caramelized Shallots
- **German Potato Salad** Bacon, Chives, Parsley, Sour Cream, Vinegar
- **Watermelon Salad** Feta, Olives, Red Onion, Mint, Parsley
- **Hampton Greens** Pears, Goat Cheese, Candied Bacon, Tomato Champagne Vinaigrette
- **Four Grain Salad** Faro, Bulgur, Quinoa, Wild Rice tossed with fresh herbs, Tomatoes, peppers, cucumbers, crumbled feta

Mains (Pick 3)

- **Miso & Gochujang Chili infused Grilled Tiger Shrimp Skewers** Sweet & Sour Sauce
- **Ancho Chili Crusted Atlantic Salmon** Cilantro Lemon Cream Sauce
- **Grilled Lobster Tails** in a Sundried Tomato Butter, Lemon & Herbs
- **Sesame Crusted Grilled Tuna** Soy, Yuzu, Scallion Vinaigrette
- **Spice Rubbed Grilled Boneless Chicken** | Chimichuri
- **Southern Fried Buttermilk Chicken**
- **Grilled Denver Lamb Chops** | Mint Chutney
- **Cumin Lamb or Tandoori Chicken, Shrimp or Steak Skewers** | Yogurt Cucumber Dressing
- **Dry Rubbed Skirt Steak** | Truffle Chili Tahini Sauce
- **Steaks on the Grill** (Choice of Fillet Mignon, Herb Crusted Rib Eye, NY Strip Steak)
- **Grilled Artisan Sausages**
- **Grilled Vietnamese Style Pork Chops** |
- **12 Roast Pineapple Pork Shoulder**
- **8 hour BBQ Spare Ribs** Asian Sweet & Spicy or BBQ

Food Stations (Optional Additional per head)

- **Tacos Bar with all the fixings** Chicken, Beef, Pork, Shrimp, Tofu
- **Burger Station with all the fixings**
- **Hot Dog Station with all the fixings**
- **Mac & Cheese with an assortment of topping options**
- **Grilled Salmon Burgers** | Brioche Buns, Cucumber, Tomatoes, Caper Dill Aioli

Sides (Pick 2 or 3)

- **Assortment of Mediterranean Flatbread Pizza**
- **Saffron Rice Pilaf** |Cashews, Crispy Shallots
- **Grilled Asparagus Lemony Hollandaise**
- **Truffle Parmesan French Fries**
- **Crispy Brussels Sprouts** Apple Cider Vinaigrette
- **Sesame Soy Scallion Cold Noodles**
- **Mexican Street Corn or Masala & Lime Corn or Grilled Parmesan Corn**
- **Grilled Portabella Mushrooms** – Balsamic Vinaigrette
- **Summer Time Ravioli** – Cheese Ravioli tossed with Garden Peas, Pea Shoots, Cherry Tomatoes, Lemon Olive Oil & Parmesan
- **Korean Glass Noodles (Japchae)** | Blanched & Pickled Vegetables
- **Seasonal Grilled Vegetables** with Midnight Moon Cheese & Basil Oil
- **Southern Macaroni & Cheese**
- **Ginger Garlic Fried Rice**

Dessert (Pick 1 with the option to add on at \$10 per head each)

Summer Desserts

- **English Summer Berry Pudding**
- **Tres Leches Cakes**
- **Southern Banana Pudding** Meringue, Caramelized Bananas
- **Tapioca Coconut Milk Pudding with White Chocolate Mango Moose, Fresh Mango Cubes, Coconut Foam and Crushed Peanuts.**
- **Strawberry Shortcake**
- **White Chocolate & Passion Fruit Cake** Passion Fruit Syrup and Lychees
- **Assortment of Ice Cream Sandwiches**
- **Banana Foster**
- **Lemon Meringue Pie**
- **Wild Berry Amaretto Cheesecake**

Ice Cream & Churros Station (Option for an extra per heard) Cinnamon Churros, Chocolate, Vanilla, Strawberry & Two Types of Sorbet Assortment of Chopped Candies, Chocolate Covered Pretzels, Strawberries, Bananas, Chocolate Fudge Sauce and Butter Scotch & Sprinkles

Local Farm 2 Table Menu Served Family Style or Buffet

Passed Hors d'oeuvres (Selecting 5 items)

1. **Ahi Tuna Tartar** | Avocado Wasabi and Spicy Aioli
2. **Salmon Poke in Crispy Tacos** | Seaweed, Avocado
3. **Mini Baja Blue Corn Fish Tacos** | Tempura Fried Cod, Pickled Onions, Caper Aioli
4. **Bruschetta** | Tri Color Cherry Tomatoes, Buratta, Basil Oil
5. **Smoked Salmon in Cucumber Cups** | Whipped Mascarpone, Micro Greens
6. **Vegetarian Vietnamese Summer Rolls** | Orange & Sweet Chili Dipping Sauce
7. **Smoked Salmon on Rye Toast** | Dill Horseradish Mascarpone
8. **Truffle Mushroom Risotto Balls** | Truffle Crème
9. **Panko Crusted Potato leek Balls filled with Melted Gruyere** | Cilantro lime Aioli
10. **Mini Truffle Grilled Cheese Sandwiches** | Marinara

Family Style Dinner (Selecting 2 Salads)

- **Mixed Baby Greens Salad** | Pears, Cherry Tomatoes, Feta, Balsamic
- **Multi Seed & Grain Brussels & Kale Salad** | Roasted Sweet Potato | Puffed Quinoa | Shaved Brussels Sprouts | Pumpkin Seeds | Toasted Sesame Seeds | Crispy Shallots
- **Heirloom Tomato & Burrata Salad with Basil & Aged Balsamic**
- **Super Foods Kale Salad** | Toasted Coconut, Avocado, Pomegranates & Marcona Almonds, Parmesan & Spanish Pepper Vinaigrette
- **Farro Salad** | Roasted Corn, Baby Arugula, Peppers, Parsley, Cherry Tomatoes and Scallions (Dairy Free)
- **Cucumber, Orange & Golden Beet Carpaccio** | Tahini Goat Cheese, Aged Balsamic
- **Grilled Pears & Baby Arugula** | Gorgonzola, Wild Honey, Balsamic & Walnuts
- **Melon, Tomato, Mozzarella & Basil Salad**

Proteins (Mains) (Select 3 options)

- **Pan Seared Branzino** | Chimichurri
- **Pan Seared Miso Cod** | Chili Mango Butter
- **Grilled Salmon** | Peach Tomato Salsa
- **Pan Seared Sea Bass** | Lemon White Wine Sauce
- **Grilled Sword Fish Skewers** | Sweet Chili Passion Fruit
- **Grilled Lamb Chops** | Mint Chutney
- **Grilled Fillet Mignon** | Chimichurri
- **Sesame Crusted Paneer (Firm Indian Cottage Cheese)** | Wilted Spinach, Red & Yellow Roasted Bell Pepper Sauce
- **Grilled Miso Eggplant** | Scallion, Crumbled Feta, Toasted Sesame Thai Chili Vinaigrette

Sides (Select 2 Options)

- **Crispy Baby Potatoes** | Dill & Chive Yogurt Dipping Sauce
- **Grilled Broccoli** | Crispy Garlic & Lemon
- **Assortment of Grilled Vegetables** | Aged Balsamic
- **Emerald Green Herb Infused Rice** | Wild Black Rice & Aged Basmati, Sesame Seeds
- **Grilled Shishito Peppers** | Lemon Saffron Greek Yogurt
- **Assortment of Flat Bread Pizzas** | Seasonal Toppings
- **Ginger Garlic Fried Rice** | Quail Eggs, Scallions
- **Summertime Ravioli** | Cheese Ravioli with Garden Peas, Pea Shoots, Shaved Parmesan tossed in a light lemon, butter, white wine and herb sauce.

Desserts (Please Pick 2)

- **Churros** | Light & Crispy Cinnamon & Brown Sugar Crusted Churros with Chocolate Dipping Sauce
- **Tres Leches** Sponge Cake Soaked in 3 types of Milk, Vanilla Bean and a Splash of Bourbon
- **Vanilla Bean Panna Cotta** | Wild Berry Compote
- **Olive Oil & Burnt Orange Cake with Lemon Curd & Whipped Mascarpone**
- **Warm Chocolate Chip Cookies & Bourbon Milk Shots**
- **Flourless Dark Chocolate Cake, Wild Berries Soaked in Chambord & Whipped Vanilla Bean Mascarpone**
- **Tiramisu & Berries**

Kids Menu Options

Mains

- Mini Pizza (Cheese & Tomato)
- Fish Fingers & Chips
- Macaroni & Cheese
- Mini Burgers & Fries
- Hot dogs
- Chicken Tenders & Fries

Sides & desserts

- Mixed Fruit Cups
- Salad Cup
- Ice Cream Sundaes