

French Style Menu

Your French Style service includes:

7 Passed Hors D'oeuvres

Plated and Served Salad

3 Entrees, 2 Sides

Fresh Fruit, Coffee and Assorted Tea

Hors D'oeuvres

Roasted Shrimp with Pesto and Smoked Mozzarella

Brie on French Bread Rounds

Shrimp Cocktail

Roasted Portobello with Fresh Mozzarella

Grilled Filet Mignon on Herb Bread Rounds

Stuffed Mushrooms

Chicken Kebabs with Peanut Sauce

Chicken and Seafood with Profiteroles

Fresh Mozzarella and Roasted Peppers

Vegetarian Egg Rolls with Soy Dipping Sauce

Scallops Wrapped in Bacon

Sesame Tuna Rare with Wasabi Mayonnaise

Crab Balls with Chive Aioli

Mac and Cheese Bites

Assorted Bruschetta

Parmesan Dusted Artichoke Hearts with Basil Garlic

Pigs in a Blanket

Fall Butternut Squash Shooters

Clam and Corn Fritters with Jalapeno Tartar Sauce

Mini Pulled Pork Taco with Pineapple Salsa +1

Smoked Ham and Fig Hash in Phyllo Cups +1

Assorted Sliders +2

Baby Lamb Chops +2

Assorted Sushi +2

Mini Lobster Rolls +2

Salads

Field Greens with Goat Cheese Crouton and Basil Garlic Dressing

Baby Spinach with Blue Cheese, Grilled Red Onion, Balsamic Vinaigrette +1

Tomato Mozzarella Salad with Fresh Herb Dressing +2

Roasted Beets, Goat Cheese, Pistachios +3

Food Theme Stations

RAW BAR: Clams and Oysters on the Half Shell and Shrimp Cocktail +10

TACO BAR: Marinated Steak, Spicy Chicken, Lime Shrimp, Assorted Toppings +10

TUSCAN TABLE: Assorted Cheese, Olives, Salami, Peppers and Breads +10

PASTA STATION: Two Types of Pasta, Choice of Three Sauces, Shrimp, Grilled Chicken, Sweet Sausage, Prosciutto and Assorted Vegetables +15

LONG ISLAND TABLE: Aquebogue Duck Breast, Long Island Sound Lobster Cakes, Peconic Bay Clam and Corn Fritters, Local Mussels and Montauk Tuna +15

SLIDER STATIONS: Pulled Pork with Slaw, Cheeseburger or Chick-Fil-A served with Homemade Pickles. Pick 2. +10

Entrees

Marinated Crescent Duck Breast +1

Sautéed Chicken with Rosemary and Shallots

Chicken Stuffed with Boursin and Spinach +2

Sautéed Chicken with Lemon Caper Sauce

Grilled Swordfish with Fruit Salsa

Grilled Tuna with Citrus Marinade

Citrus Glazed Salmon

Crab Cakes with Chive Aioli +1

Lobster Cakes with Roasted Pepper Spinach Mousse +2

Grilled Shrimp with Black Bean Corn Salsa

Sliced Filet Mignon with Horseradish Dill Sauce or Port Shallot Mushroom Sauce (Select 1)

Marinated New York Strip Steak

Grilled Pork with Maple Pecan Glaze

Eggplant Rollatini

Penne and Roasted Vegetables with Balsamic Vinaigrette or Pink Sauce

Spinach and Ricotta Ravioli with Fresh Spinach in Pesto Cream Sauce

Grilled Local Vegetables and Marinated Portobello Mushrooms

Accompaniments

Sesame Snap Peas

Fresh Green Beans with Tarragon

Fresh Herb Vegetable Medley

Grilled Portobello Mushrooms

Roasted Local Vegetables

Penne and Roasted Vegetables with Balsamic Vinaigrette or Pink Sauce (Select 1)

Corn off the Cob Salad +1

Garlic New Potatoes

Toasted Tri-color Fingerling Potatoes

Twice Baked Potatoes +1

Wild Rice

Dessert and Coffee Service

Fresh Fruit

S'mores Bar +

Assorted Pastries, Pies, Fruit Crisps +

Coffee and Assorted Teas

Beverage Service

Full Premium Bar Service