

PASSED HORS D'OEUVRES



VEG

Wild Mushroom & Kale Flatbread

Manchego, Caramelized Onion & Truffle

Mediterranean Flatbread

Sun-Dried Tomato Pesto, Kalamata Olives & Feta

Edamame Dumpling (V)

Sweet Thai Chili Dip

Spinach-Artichoke Arancini (GF)

Arrabiata Sauce & Parm

Whipped Feta Toast

Sourdough, Tomato Confit, Citrus & Fresh Herbs

FISH

Mini Lobster Roll

Micro Herbs

Seared Scallop Wonton

Sweet Pea Pesto, Pea Tendrils & Citrus

Tuna Poke

Spicy Miso Aioli, Scallion & Avocado

Chili Lime Shrimp (GF)

Tortilla Chip, Aji Verde & Micro Cilantro

Smoked Salmon Rillettes

Pumpernickel Crostini, Crispy Capers & Fresh Herbs

Lump Crabcake

Summer Remoulade, Citrus & Fresh Herbs

CHICKEN, BEEF & LAMB

Vadouvan Chicken Skewer (GF)

Green Curry-Yogurt Dip

Chicken Teriyaki Dumpling

Sweet Thai Chili Dip

Chicken & Waffles

Waffle Cone, Maple-Dijon Drizzle & Fine Herbs

Pigs In A Blanket

Dijon Mustard

Beef Tenderloin Crostini

Whipped Goat Cheese, Crispy Shallots & Aji Verde

Kobe Beef Slider

Caramelized Onion, Cheddar & Truffle Aioli

Braised Short Rib Arancini (GF)

Arrabiata Sauce & Parm

Lamb Meatball

Zesty Lemon-Dill Yogurt



STATIONS



CHILLED SEAFOOD

Local Littleneck Clams & Peconic Oysters
Jumbo Shrimp & Cocktail Sauce
Cucumber-Jalapeno Mignonette & Lemons

ASIAN

Edamame & Chicken Teriyaki Dumplings
Shrimp Shumaii
Chilled Sesame Soba Noodles
Sweet Thai Chili & Sesame Ginger Sauce

TACO

Grilled Mahi Mahi, Slow Roasted Pork & Braised Chicken
Grilled Corn Tortillas & Mexican Street Corn Salad
Assorted Sauces & Toppings

SLIDER

Kobe Beef & Grilled Chicken
House Smoked Pork & Tuscan Portabella
Kale & Romaine Caesar
Assorted Sauces & Toppings

TUSCAN TABLE

Charcuterie & Artisanal Cheeses
Dried & Fresh Fruit
Olives, Nuts & Fig Spread
Cornichon & Whole Grain Mustard
Crostitini, Fresh Sliced Baguette & Rosemary Crackers

CRUDITÉ

Assorted Fresh & Pickled Vegetables
Crostitini & Grilled Pita
Hummus, Caramelized Onion Dip & Sundried Tomato Spread

GREENS, GRAINS & SWEETS



SALADS

Kale & Romaine Caesar

Creamy Caesar Dressing, Shaved Parmesan & Pangrattato

Roasted Beet & Arugula (GF)

Whipped Feta, Citrus, Toasted Hazelnuts & Pomegranate-Balsamic Vinaigrette

Quinoa & Kale (GF)

Halloumi, Dukkah, Radish, Fresh Herbs & Dijon Vinaigrette

Cacio E Pepe Burrata Panzanella

Arugula, Heirloom Tomatoes, Shaved Red Onion & Local Corn

Farro & Mizuna (V)

Summer Squash, Caramelized Shallots & Dijon Vinaigrette

Mediterranean Orzo

Kalamata Olives, Sun-Dried Tomato Pesto, Feta & Roasted Garlic-Citrus Vinaigrette

Israeli Couscous (V)

Asparagus, Snap Peas, Parsley, Mint & Champagne-Shallot Vinaigrette

VEG

Grilled Asparagus (GF)

Shaved Parmesan & Lemon

Grilled Summer Squash (V) (GF)

Tomato Confit, Basil & Caramelized Onion

Local Fingerling Potatoes (GF)

Roasted Garlic Butter & Fresh Herbs

Roasted Heirloom Carrots (GF)

Dukkah, Brown Butter, Cilantro & Lime

Mexican Street Corn Salad (GF)

Chipotle Crema, Cotija Cheese & Fresh Herbs

SWEETS

Cookies & Brownies

White Chocolate Chip Macadamia Nut, Chocolate Chip & Truffle Brownies

Strawberry Shortcake

Toasted Cinnamon-Sugar Donuts & Hand Whipped Cream

Tartlets

Key Lime & S'mores

Mini Cheesecake Cones

Almond-Praline Cone

Mini French Macarons (GF)

Profiteroles

Pistachio Cream, Hazelnut Praline Cream or Peanut Butter Mousse & Raspberry Jam

Tiramisu



PROTEINS



VEG

Spiced Cauliflower Steak (V) (GF)

Cauliflower Purée, Sun-Dried Tomato-Caper Relish & Fresh Herbs

Spinach-Artichoke Stuffed Portobello Mushroom

Parm, Roasted Garlic & Pangrattato

FISH

Roasted Seasonal Local Whitefish

Dijon-Herb Panko Crust & Beurre Blanc

Halibut En Papillote (GF)

Tomato Confit, Rosé Butter, Summer Squash & Citrus

Whole Grilled Salmon (GF)

Sauce Gribiche & Fresh Herbs

Sesame-Crusted Montauk Tuna (GF)

Spicy Miso Aioli & Lime

CHICKEN

Summer Lime Chicken (GF)

Aji Verde & Pickled Red Onions

Silver Spoon Chicken (GF)

Fontina, Baby Spinach, Prosciutto & Creamy Pan Sauce

BEEF

Argentinian Hanger Steak (GF)

Aji Verde & Pickled Red Onions

Porcini Crusted Beef Tenderloin (GF)

Horseradish-Herb Cream