



## Cocktail Hour

Butler Passed Signature Cocktails

### HOT HORS D'OEUVRES *(all included)*

Shrimp and Scallop Scampi Brochettes  
\*Grilled New Zealand Lamb Chops, Roasted Tomato, Pink Peppercorn Sauce  
Spinach and Feta Cheese Purses  
Savory Wild Mushroom Tartlets with Boursin Cheese  
Patrón Marinated Shrimp on Blue Corn Tortilla Spoons  
Miniature Chicken Tacos, Jalapeño and Queso Fresco  
\*Kobe Slider with Pickle Chip  
Tequila Grilled Shrimp with Apple and Radish Slaw  
Grilled Shrimp with Chile Spiked Mango Salsa  
Seared Scallops, Lemon Ginger Broth  
Korean Barbecue Pork and Kimchee  
Fresh Mozzarella Carozza  
Crab Cakes New Orleans  
Baked Clams Casino

### COLD CANAPÉS *(all included)*

Cones of Tuna Tartar, Wasabi Oil  
Grilled Peach with Mascarpone and Candied Pecans  
Seasonal Bisque Sips

### TUSCAN STYLE ANTIPASTO DISPLAY *(all included)*

#### **Seasonal Vegetable Crudités**

with Buttermilk Peppercorn Dip

#### **Italian Antipasto Items**

Soppresatta, Pepperoni, Salami, Grilled Eggplant & Squash, Roasted Peppers, Artichoke  
Hearts, Olives and Sun-Dried Tomatoes in Olive Oil & Garlic

#### **Traditional Salads**

Hummus with Pita Points, Fresh Mozzarella with Pesto, Vine Tomatoes & Feta Cheese,  
Tabouli and Roasted Wild Mushrooms with Balsamic Glaze

#### **International Cheese Display**

Aged Provolone, Havarti Dill, Port Salute, Spicy Pepper Jack, Sharp Cheddar and Baked  
Brie En Croute, A Seasonal Fruit Display, Sliced Baguettes, Bread Flats and Crackers

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# Cocktail Hour Stations

(Please Select Four Stations)

## PASTA SAUTÉ *(Select Two)*

Penne Ala Vodka with Fresh Tomato Cream Sauce, Mushrooms and Prosciutto

Cavatelli, au Poivre Filet Mignon, Mushrooms, Gorgonzola au Poivre Sauce

Farfalle in a Light Garlic Sauce with Shrimp and Broccoli

Orecchiette with Broccoli Rabe, Sweet Italian Sausage, Garlic and Olive Oil

Cavatappi Bolognese - Ground Beef & Pork Sausage in a Hearty Tomato Sauce

**Your Pasta Selections will be Accompanied By:** Cheese Ravioli Marinara, Mussels Fra Diavolo, Focaccia Bread & Garlic Knots, Grated Parmesan, Hot Red Pepper and Fresh Mozzarella with Tomatoes, Basil, Olive Oil and Balsamic Vinaigrette

## CARVING BOARD

*(Select One Carving Entree and its Accompaniments)*

### **Roasted Vermont Turkey**

Served with: Apple Walnut Stuffing, Cranberry Compote, Giblet Gravy and Corn Muffins

### **\* New York Roast Sirloin**

Served with: Creamy Horseradish Sauce, Frizzled Onions, Creamed Spinach and Sautéed Button Mushrooms with Grilled Asparagus

### **Roast Loin of Pork**

Served with: Warm Potato Salad, Red Cabbage and Warm Apple Chutney

## PACIFIC RIM *(Select Two)*

Chicken with Peanut Sauce, Broccoli and Peppers

Steamed Asian Dumplings with Hoisin Sauce

Ginger Glazed Sea Scallops over Asian Vegetables

Spicy Shredded Beef over Lo Mein Noodles

Thai Stir-Fried Chicken with Pea Pods and Shiitake Mushrooms

**Accompanied By:** Egg Rolls, Crispy Noodles, Thai Cucumber Salad and Fried Rice

## SPANISH

**Includes:** Paella - Mussels, Clams, Shrimp and Chicken with Saffron Rice and Chorizo

*(Select One Additional Spanish Entree)*

\* Grilled Skirt Steak with Garlic, Cilantro and Cracked Pepper

Grilled Chicken with Tomatillo Sauce

Roasted Pork with Cilantro, Tequila and Lime

Sautéed Veal with Asparagus, Mushrooms, Cilantro, Roasted Yuca

**Accompanied By:** Fried Plantains, Baskets of Tri-Colored Tortilla Chips, Salsa, Fresh Guacamole and Sour Cream

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# Cocktail Hour Stations

(Continued)

## MASHED POTATO BAR

*(No Selections Necessary)*

Yukon Gold Mashed Potatoes | Maple Infused Sweet Potatoes

**Accompanied By:** Cheddar Cheese, Chili, Apple Cured Bacon, Sour Cream, Crispy Onions, Home Style Gravy, Brown Sugar and Marshmallows

## CARIBBEAN GRILL *(Select Two)*

Mojito Marinated Grilled Chicken

Skewers of Grilled Prawns and Vegetables

Pau Hana Spicy Grilled Chicken with Fresh Ginger

Marinated Pork Carved to Order

**Your Selections will be Accompanied By:** Soba Noodles and Chayote Salad with Tomatoes

## BAVARIAN

*(No Selections Necessary)*

Bratwurst, Knockwurst and Kielbasa Carved to Order

**Accompanied By:** Spaetzle, Pierogies and Red Cabbage

## SAVORY CREPE STATION *(Select Two Fillings)*

Spinach and Asiago

Roasted Tomato and Fennel

Crab and Tasso Ham

Chorizo and Potato

Turkey, Sun Dried Cranberries and Root Vegetables

## MOJITO STATION

*(No Selections Necessary)*

Pomegranate, Mango and Traditional Mojitos

**Offered With:** Cuban Sandwiches, Tortilla Chips, Guacamole, Sweet Plantains and Pico de Gallo

## AMERICAN GRAFFITI

*(No Selections Necessary)*

\*A Trio of Beef, Turkey and Sausage Sliders

Classic Homemade Baked Macaroni and Cheese

**With All the Trimmings of:** American & Gorgonzola Cheese, Frizzled Onions, Crisp Bacon, Gherkin Smear, Spicy Brown Mustard, Jalapeno Spiked BBQ and Sour Dill Pickles

~ Our Cocktail Stations are Fully Replenished Throughout your Cocktail Hour.  
If you have Any Special Requests Just Ask and we will do Our Best to Accommodate ~

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# Sit-Down Dinner Reception

*Champagne Toast with Fresh Berries*

## FIRST COURSE (*Select One*)

### **Roasted Beef Salad with Poached Pears**

Baby Arugula, Poached Pears, Chevre with Lemon Scented Olive Oil

### **Party Salad**

Assorted Greens with Crumbled Blue Cheese, Walnuts and Sliced Gold Empire Apples  
Served with Vinaigrette Dressing

### **Mediterranean Salad**

Artisan Romaine, Heirloom Tomatoes, Goat Cheese, Kalamata Olives, Red Onion,  
Roasted Shallot White Balsamic

## SECOND COURSE (*Select One*)

### **Lobster Spring Roll**

Mango, Cilantro and Avocado

### **Spring Pea Risotto and Angry Shrimp**

Mascarpone Risotto, Spring Peas, Braised Shrimp Wrapped in Jalapeno Bacon

### **Mushroom Ravioli**

House Made Porcini and Truffle Mushroom Ravioli with Demi and Cream

### **Butternut Squash Risotto and Shrimp**

Creamy Mascarpone Risotto, Butternut Squash, Braised Shrimp

*OR*

## COMBINATION APPETIZER/SALAD – IN LIEU OF FIRST AND SECOND

*(Select One)*

### **Mushroom Strudel with Mixed Greens and Frisee**

Five Varieties of Mushrooms, White Beans and Boursin Cheese Wrapped in Phyllo and  
Accompanied by Mixed Greens, Frisee and Dijon Dressing

### **Sweet Onion Waffle**

Waffle Layered with Warm Mozzarella, Prosciutto and Beefsteak Tomato Accompanied  
by Micro Greens, Basil and Sun-Dried Tomato Oil

### **Burrata**

Mozzarella Filled with Parmesan and Ricotta, Prosciutto, Heirloom Tomato, Herb EVOO

### **Baby Arugula and Poached Pears**

Seasoned Arugula, Poached Pears, Seared Tuna, Raspberry Vinaigrette

### **Pan Seared Lump Crab Cake**

Slaw of Red Delicious, Pink Lady & Fuji Apples, Savoy and Napa Cabbage, Chipotle Aioli

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ENTRÉE CHOICES  
*(Please Select Three)*

**\* Filet Mignon**

Wilted Swiss Chard, Smashed Red Bliss, Truffled Shiitake Chips

**\* Guinness Braised Short Ribs**

Truffle Red Bliss Potatoes, Baby Carrots, Frizzled Onions

**Herb Roasted Chicken**

Boneless Breast of Chicken, Rubbed with Fresh Herbs  
Served with Creamy Risotto with Sweet Peas, Bacon and Asparagus

**Roasted Frenched Pork Loin**

Braised Brussel Sprouts with Apple-wood Bacon, Roasted  
Fingerling Potatoes, Shiraz and Fig Glaze

**Charred Shrimp and Sea Scallops**

Sautéed Spinach, Creamy Risotto, Sweet Corn, Pancetta and Micro Flowers

**Butter Roasted Salmon**

Lemon Scented Mashed Potatoes, Sautéed Asparagus Tips  
and Heirloom Tomatoes, Crispy Herbs

**Pan Seared French Breast of Chicken**

Roasted Garlic Broccoli, Rainbow Marble Potatoes, Chimichurri

**Miso Glazed Chilean Sea Bass**

Wasabi Jasmine Rice, Baby Bok Choy, Lemon Grass, Sake and Ginger Broth

**Native Stripe Bass**

Sautéed Bass, Jasmine Rice with Leek Puree and Shrimp

VEGETARIAN ENTRÉES  
*(Clients Choice of One)*

**Vegetarian Lasagna**

Grilled Vegetable Lasagna Served with Plum Tomato Sauce

**Wild Mushroom Torte**

Six Varieties of Wild Mushrooms Layered Over Le Roule Cheese  
Served in a Deep Dish Whole Wheat Crust

**Cilantro Accented Garbanzo (Vegan)**

Roasted Root Vegetables with Basil Olive Oil

Assorted Dinner Rolls and Butter

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# Dessert

## WEDDING CAKE

Custom Designed Cake for your Wedding  
Provided by our own, *Audrey's Fine Baked Goods* in West Sayville  
Presented with a Sweet Puree and a Chocolate Dipped Strawberry

## HOME-MADE STRUDEL STATION

Warm Apple Strudel Offered with Vanilla and Chocolate Ice Cream

## INTERNATIONAL COFFEE & CORDIAL BAR

Espresso, Cappuccino and Assorted Cordials Fresh Brewed Regular and  
Decaffeinated Coffee Regular and Assorted Herbal Teas

## LIQUOR SERVICE

We Offer your Guests a Supreme Selection of Top Shelf Spirits, Wine and Champagne as well as Varied Domestic and Imported Beer to Satisfy your Guests Diverse Tastes. From Grey Goose Vodka and Bombay Sapphire Gin to Johnny Walker Black, our offerings Seem Endless - Frozen Tropical Drinks, Winter Warmers, Assorted Juices, Sodas, and Bottled Sparkling Water are all Part of our Service

## FAREWELL

Hot Pretzels with Mustard and Cheese

# Service and Amenities

At Land's End We Dedicate Ourselves to YOU, with just **One Event at a Time** the Following Amenities and Service Help our Team of Professionals Ensure that your Wedding is nothing short of Perfect

## AMENITIES

- Directional Cards for your Invitations -
- Escort Seating Cards -
- Two Personalized Dinner Menus Per Dinner Table -
- Decorative Centerpieces for your Cocktail Tables -
- Votive Candles to Accent Cocktail and Reception Tables -
- Amenity Basket Items for the Bridal Suite and Restrooms -
- Choice of Select House Linens -
- Ballroom Pin-spot Lighting to Accent Centerpieces -
- Wine Service between Courses -
- Framed Table Numbers -

## SERVICE

At Land's End We Pride Ourselves on a Superior Level of Personal Service - the Following Hospitality Professionals will be Appointed to Ensure your Affair is Handled with the Utmost Attention

- Professional Maître D' and Captain -
- Personal Attendant for the Wedding Party -
- Award Winning Culinary Team -
- Professional Wait-staff to Ensure your Guests are Exceptionally Serviced -
- Personal Greeter for the Arrival of your Guests -
- One Bartender for Every Fifty Guests -
- Floating Parlor Maids for the Restrooms -
- Coatroom Attendant (as needed) -

# Ceremony & Timing

## On-Site Ceremony

Your Guests will be Graciously Welcomed by our Staff Offering Champagne, Sparkling Water and Fresh Fruit During our Hospitality Half Hour before your Ceremony Begins (total of one additional hour)

*Available at an additional \$1,800.00*

*Thursday Evening* – Choice of Start Time  
(With the exception of holidays) – Can Arrive Two Hours Early

*Friday Evening* – Choice of Start Time  
Can Arrive Two Hours Early

*Saturday Afternoon* – 12:00 p.m. - 5:00 p.m.  
(11:00 a.m. – 5:00 p.m. w/ Ceremony) - Can Arrive Two Hours Early

*Saturday Evening* – 7:00 p.m.-12:00 a.m.  
(7:00 p.m. – 1:00 a.m. w/ Ceremony) – Can Arrive **One** Hour Early

*Sunday Twilight* - Choice of Start Time  
(With the exception of holidays) – Can Arrive Two Hours Early

## Option for Additional Time

Additional **Half Hour** Priced at \$4.50 per person

Additional **Hour** Priced at \$8.00 per person

Early Arrival Can be Accommodated at an Additional \$225 per Hour *if Available*

## Pricing

**Price Range:** \$125 - \$250 per person Plus Tax

**Guest Guarantee Range:** 125 -185 Adults

(the above price and guarantee ranges encompass January through December, both weekday and weekend)

**THE ONLY FEES ADDED ARE NY STATE SALES TAX (8.625%)  
AND YOUR CEREMONY FEE, IF APPLICABLE**

- If you can be Flexible, we can Work Together to Find a Date that is  
Perfect for You as the Cozy, Intimate Charm and  
Beauty of Land's End is Year-Round, and the  
Lovin' Oven Event Experience is Truly Like No Other -