Creative Menus & Service Styles

Famous Trilogy, Traditional Sit-down, Buffet, Stations, Family Style

WEDDING PACKAGES

COCKTAIL RECEPTION

CHOICE OF FIVE TO EIGHT PASSED HORS D'OEUVRES ~ HOT & COLD
SERVED WHITE GLOVE- BUTLER STYLE
PASTA STATION OR ACTION STATION
CHOICE OF THREE COLD PLATTERS

SALAD COURSE

CHOICE OF GOUMET SALAD - PLATED
ARTISAN DINNER ROLLS

ENTREE COURSE

SIT DOWN TRILOGY PLATED DINNER/ STATIONS OR BUFFET
SELECTION OF THREE ENTREES/ SELECTED BY HOST
2 VEGETABLES & 1 POTATO / STARCH

DESSERT COURSE

ALSO INCLUDED IN YOUR AFFAIR ~ COFFEE & TEA SERVICE
LARGE GOURMET CUPCAKE DISPLAY WITH A TOP TIER TO CUT
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PERSONALIZED TIERED WEDDING CAKE AND VIENNESE TABLE
AVAILABLE FOR AN ADDITIONAL COST

BUFFET PACKAGE - $65 PER PERSON

STATIONS OR CONTINUOUS COCKTAIL HOUR - $75.00 PER PERSON

COMPLETE SIT DOWN DINNER - $80.00 PER PERSON

HOUSE RENTAL EQUIPMENT AVAILABLE AT NO EXTRA CHARGE

(DISHWARE/GLASSWARE/SILVERWARE & COOKING EQUIPMENT)

ADDITIONAL CHARGES:

LINENS: .$3.00 PER PERSON (TABLECLOTHS & NAPKINS)
LIQUOR PACKAGES: STARTING AT $20.00 PER PERSON
LABOR FEE'S: $32.00 - $40.00 PER PERSON- INCLUDES GRATUITY

HORSD'OEUVRES

Long island duck Wonton with a raspberry Port Wine demi Glace

Beef or Chicken Empanadas

ahi tuna seared on a Cucumber Coin with saki

Maryland Crab Cake with a dijon horseradish aioli

Baked Brie with raspberry sauce

filet Mignon Wellington with horseradish aioli

Cherry short rib Pot Pie

Chicken Cordon Bleu Bites with roasted red Peppers Couli

Mini Char Grilled Bratwurst with sauerkraut, Potato roll & Country Mustard

East End farm vegetable spring roll with sweet Chili sauce

smoked salmon on herb dill Crostini with Crème fraîche & Caviar

Chris's famous Baked Clams

Chicken Quesadilla with fresh salsa

Bacon Wrapped scallops with sweet honey Glaze

asiago Cheese & asparagus

stuffed Mushrooms with Crabmeat stuffing or Breadcrumb stuffing

spinach & feta Phyllo triangles

steakhouse Meatball diane

Mini Gourmet Grilled Cheese triangles

Grilled Chicken satay with spicy Peanut sauce

Mini Kobe Beef sliders

arancini Balls with Mozzarella Cheese, truffle Oil & Marinara

assorted Mini Quiche

shrimp Maui spring rolls

shrimp tempura with honey Mustard dipping sauce

Chicken Pot stickers & Lemon Grass

Edamame dumplings

Bacon Mac & Cheese Bites

Mini hot dog in Puff Pastry

UPGRADES

Grilled Lollipop Lamb Chop $3 extra pp

Coconut shrimp served with Mango sauce $2 extra pp

Lobster salad on Mini Brioche roll $2 extra pp

seared hudson valley foie Gras with Port Wine demi Glace on Potato Cake $2 extra pp

COLD PLATTERS

(SELECT THREE)

FRESH VEGETABLE CRUDITÉ PLATTER
FRESH CUT ARRAY OF VEGETABLES WITH A CREAMY RANCH DIP

SMOKED SALMON PLATTER
SLICED NORWEGIAN SMOKED SALMON WITH ONIONS, CAPERS, DICED TOMATOES AND A DELICIOUS DILL SAUCE

SEASONAL FRUITS MOSAIC
DELICIOUS SLICED MELONS, BERRIES AND SEASONAL FRUIT

ANTIPASTO PLATTER
VARIETY OF AGED MEATS, IMPORTED CHEESES GRANA PADANO & SHARP PROVOLONE,
OLIVES, MUSHROOMS, ROASTED PEPPERS, AND MARINATED ARTICHOKE HEARTS

FRESH MOZZARELLA AND VINE RIPE TOMATO
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR AND FRESH BASIL

GRILLED VEGETABLE PLATTER
GRILLED MARINATED FRESH SEASONAL VEGETABLES WITH A TUSCANY BEAN SALAD
BRUSCHETTA FRESH MOZZARELLA, RIPE TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL, BERMUDA ONION, GARLIC & LEMON JUICE

IMPORTED CHEESE BOARD
ASSORTMENT OF IMPORTED AND DOMESTIC CHEESES INCLUDING DANISH BLUE, FRENCH BRIE, MANCHEGO, HERB RUBBED GOAT CHEESE, VERMONT CHEDDAR, RED GRAPES, FIG JAM & ASSORTED CRACKERS

TORTILLA CHIPS & DIP
AUTHENTIC TRI-COLO TORTILLA CHIPS WITH HOMEMADE GUACAMOLE, BLACK BEAN & CORN SALSA, AND FRESH PICO DE GALLO

MEDITERRANEAN PLATTER
GRILLED PITAS SERVED WITH ROASTED PEPPER OR PLAIN HUMMUS, OLIVE TAPENADE, CRUSHED RED PEPPER & AGED OLIVE OIL

UPGRADES

PAN SEARED AHI TUNA OR SUSHI BAR

RAW BAR
CLAMS, OYSTERS, SHRIMP WITH COCKTAIL SAUCE AND LEMON

WHOLE CHILLED FILET MIGNON
WITH CHEESE, TOASTED CIABATTA & HORSERADISH SAUCE

GOURMET SALADS

WEDDING SALAD

ROMAINE AND ICEBERG LETTUCE, BABY GREENS WITH RED ONIONS, TOMATO, CUCUMBER,
SHAVED CARROTS WITH A CABERNET VINAIGRETTE

CHEF CHRIS'S SALAD

MESCLUN GREENS AND GORGONZOLA CHEESE, PARMESAN CHEESE, RED ONIONS,
CARROTS, PEPPERONCINI, RED WINE VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE LETTUCE WITH CROUTONS AND SHAVED PARMESAN CHEESE WITH A HOUSE MADE GARLIC CAESAR DRESSING

ARUGULA SALAD

BABY ARUGULA, GOAT CHEESE, ENDIVE, PINE NUTS, ROASTED PEPPERS, CHAMPAGNE VINAIGRETTE

VINEYARD SALAD

FRESH BABY GREENS, SLICED ALMONDS, CRANBERRIES, GORGONZOLA CHEESE,
MANDARIN ORANGE, POMEGRANATE VINAIGRETTE DRESSING

CALIFORNIA FRISÉE SALAD

CANDIED PECANS, GOAT CHEESE AND CRISPY PANCETTA IN A CREAMY HOUSE CUCUMBER VINAIGRETTE

BABY SPINACH WITH ENDIVE

WARM BRIE CHEESE, CRISPY PANCETTA, CANDIED WALNUTS WITH A WALNUT VINAIGRETTE

THE WEDGE

ICEBERG WEDGE, BLEU CHEESE DRESSING, BACON CRISPS,
CRUMBLED MAYTAG BLEU CHEESE, CABERNET VINAIGRETTE

ENTRÉES

FROM THE FARM

POULTRY & FOWL

PORCINI CRUSTED FREE RANGE CHICKEN BREAST
WITH DIANE SAUCE

STUFFED CJ'S CHICKEN
STUFFED WITH MANCHEGO, SPINACH, ROASTED RED PEPPERS, MOSCATO WINE SAUCE

CHICKEN ROCKEFELLER
BREAST OF CHICKEN STUFFED WITH SPINACH, GRUYÈRE CHEESE, BACON, PERNO BEURRE BLANC SAUCE

BREAST OF CHICKEN PECONIC
STUFFED WITH WILD RICE & APRICOTS WITH DUCKWALK BLUEBERRY PORT WINE SAUCE

HERB ROASTED FREE RANGE CHICKEN
PORTOBELLO MUSHROOMS IN A MARSALA WINE DEMI GLACE

BREAST OF CHICKEN PICATA
IN LEMON BUTTER, PINOT GRIGIO & ARTICHOKE HEARTS

HERB ROASTED CORNISH GAME HEN
PAN AU JUS

SLOW ROASTED LONG ISLAND DUCK
RASPBERRY GLAZE

GRILLED FRENCH CUT CHICKEN
FRESH LOCAL HERBS, CHARDONNAY WINE MARINADE

ENTRÉES

FROM THE DOCK

GRILLED SWORDFISH
WITH TEQUILA LIME CITRUS HERB BUTTER

BLACKENED CAJUN MAHI-MAHI
WITH MANGO GLAZE

TERIYAKI GLAZED SALMON
WITH WASABI DRIZZLE & SESAME SEED SEARED

MACADAMIA ENCRUSTED TILAPIA
WITH MANGO GLAZE

NORTH ATLANTIC COD LOIN
PAN ROASTED, WARM TOMATO COLIS

RED SNAPPER
HORSERADISH-DIJON CROWNED

CHEF CHRIS'S CRAB CAKE
PAN SEARED, LUMP CRABMEAT, HORSERADISH BEURRE BLANC

MEDALLIONS OF MONK FISH
IN A LOBSTER SAFFRON BROTH

SEAFOOD STUFFED SHRIMP
CITRUS & CHIVE BEURRE BLANC

GRILLED HALIBUT (SEASONAL)
WITH GINGER ORANGE GLAZE

GRILLED ATLANTIC SALMON
TRUFFLE ESSENCE BEURRE BLANC

LOCAL FAVORITE! STUFFED FILET OF SOLE
TOPPED WITH FRESH HERBS, SEAFOOD ROCKEFELLER OR GRECIAN STYLE

ENTRÉES

STEAK, PORK & LAMB

MARINATED FLAT IRON STEAK

CHAR GRILLED WITH VIDALIA CARAMELIZED ONIONS

MEDALLIONS OF FILET MIGNON

DIANE SAUCE, PORT WINE DEMI, OR AU POIVRE

SLICED NY STRIP STEAK DIANE SAUCE, PORT WINE DEMI, OR AU POIVRE

CHAR GRILLED 28 DAY AGED RIB EYE STEAK

CABINET WINE DEMI-GLAZE, CARVING STATION ONLY

GRILLED PACIFIC ISLAND SKIRT STEAK

BALSAMIC ROASTED SHALLOT GLAZE

GRILLED PACIFIC HANGER STEAK

MARINATED WITH SOY SAUCE, GINGER, & BROWN SUGAR

BRAISED BEEF SHORT RIBS

CHIPOTLE BARBECUE SAUCE, SWEET POTATO POLENTA CAKE

DOUBLE CUT LAMP CHOPS

DIJON MUSTARD, HERB CRUSTED, PORT WINE DEMI-GLACE

STUFFED PORK LOIN

SPINACH, GOAT CHEESE. SUN DRIED TOMATO, PORK AU JUS

WHOLE TENDERLOIN OF BEEF

SAUCE PORT WINE DEMI CARVING STATION ONLY

CHEF'S ACCOMPANIMENTS

VEGETABLES

STEAMED FRESH BROCCOLINI

GLAZED BABY CARROTS WITH DRIED CRANBERRIES

OVEN ROASTED BEETS

JULIENNE LOCAL FRESH VEGETABLES

STRING BEANS WITH JULIENNE CARROTS

BABY ZUCCHINI WITH MINT

ROASTED ITALIAN VEGETABLES

BUTTER POACHED JUMBO ASPARAGUS

STRING BEANS ALMONDINE

HARICOTS VERTS

ROASTED BUTTERNUT SQUASH

SAUTÉED BUTTERNUT SQUASH

CREAMED SPINACH

BROCCOLI GARLIC & OIL

BABY STEMMED CARROTS

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GARLIC MASHED POTATOES

YUKON GOLD ROSEMARY ROASTED POTATO

ROASTED FINGERLING POTATO WITH FRESH THYME

ROASTED RED BLISS POTATO

TRUFFLE ESSENCE MASHED POTATO

MASHED SWEET POTATO

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ISRAELI VEGETABLE COUSCOUS

ORGANIC BROWN RICE

ORZO WITH PEAR & ALMONDS, FRESH MINT

JASMINE RICE

PECAN & CRANBERRIES WILD RICE

ADDITIONAL UPGRADES

1) CARVING STATIONS

- ROASTED TURKEY
- PORK LOIN,
- BRAISED SHORT RIBS
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2) PASTA STATIONS

- SELECT TWO PASTAS:
  - TORTELLINI • PENNE • RIGATONI • FARFALLE • RADIATORRE
- SELECT TWO SAUCES
  - FILETTO DI POMODORO • ALA VODKA • PESTO ALFREDO • CHARDONNAY WHITE CREAM SAUCE

3) LATE NIGHT BARBECUE OR REVERSE COCKTAIL

- CHOICE OF THREE HORS D'OEUVRES COLD PLATTERS
  - CONSISTS OF: HAMBURGERS, HOT DOGS, VEGGIE BURGERS, COLD GEMELLI PASTA, SALAD, SHRIMP & CHICKEN KEBABS, OUTDOOR FIRE PIT WITH SMORES

4) 1 DAY LIQUOR LICENSE

- OBTAINED BY EAST END EVENTS CATERING COMPANY, INC. $150

5) ALL BAR ACCOMPANIMENTS

- LEMONS, LIMES, JUICES, SODA, WATER, ICE, ETC. $5 PP
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6) ON REQUEST WE CAN ASSIST WITH:

• HOTEL ACCOMMODATIONS • FLORIST • VIDEO & PHOTOGRAPHER • DJ, BANDS • LIMO & BUS TRANSPORTATION
• VALET PARKING • PURCHASE OF LIQUOR & BEER • ALL RENTAL EQUIPMENT • EVENT SECURITY

7) LINENS AVAILABLE AT A DISCOUNTED PRICE

- NOT INCLUDED IN PACKAGE –$3.50 PP

8) ALL WEDDING PACKAGES ARE 2 HOURS SETUP AND 1 HOUR BREAKDOWN (1 HOUR RECOMMENDED TIP)

9) EVENT STAFFING

- ADDITIONAL CHARGE • MAÎTRE D' $40 PER HOUR
- CHEF ON PREMISE $30 PER HOUR
- BARTENDERS $30 PER HOUR
- WAITER / WAITRESS $30 PER HOUR
- BUS BOYS $20 PER HOUR
- DISHWASHER $20 PER HOUR
- ROUNDSMAN $20 PER HOUR

10) FOOD & BAR TRUCKS

- SEE NEXT PAGE

Food & Bar Trucks

We Roll in & Pour Out

Bar Truck and our De'Vine Delights Food Trailer is ready to serve the finest cocktails & culinary delights. Let's create lasting memories through your taste buds.

Level One

Is a premium selection of top shelf spirits sure to satisfy all. There's nothing basic about this selection.
Absolut Vodka, Tanqueray Gin, Chicano Lanca Tequila, Bacardi, Captain Morgan Rum, Dewars Scotch, Cointreau, Dry & Sweet Vermouth
2 Craft Beers
1 Red & 1 White Wine

Level Two

Is just that. A refined selection of Spirits turning it up a few notches that will set you apart from the rest.
Grey Goose Vodka, Bombay Sapphire Gin, Plymouth, Hendricks Gin, Angel's Eve Rye, Hudson Manhattan, Maker's Mark, Angostura Rum, Mount Gay Dark Rum, Don Julio Blanco, Reposato & Agave, Corso, Tromba, Mcallan 15yr Single Malt, Balvine 12yr Double Wood Aged, Jonnie Walker Black, Amaretto, Frangelico, Sambuca White and Black, Bailey's, Kahlua, Dry & Sweet Vermouth
3 Craft Beers
2 Red & 2 White Wines

Level Three

level Three breaks the mold, this selection exists for the truly unique party host to create the most special intimate gatherings and smaller affairs for your guests.
Experience flights of amazing wines paired with a gourmet meal finish with rare single malts or the finest Tequilas globally sourced. Here we have no limits its just your imagination you dream it and we make it happen.

PACKAGE INFORMATION

(Both Levels based on a 100 person 4 hour event)

Level One

Cost starts at $12.75 x 4 hours per person = $51.00

Level Two

Cost starts at $15.00 x 4 hours per person = $60.00

Level Three

Pricing is quoted on a case by case basis
(There are no minimum requirements for this selection)

Note:

Each level includes set up staff & bartender(s), glassware (cups), ice, mixers, soda and juices. Additional staff

Truck to Plate

Small Bites

Oysters / caviar, Sushi carved on site, Grain fed beef grilled sliced, And served on baguettes from Balthazar

Full Bites

Custom designed dining experiences, Private chefs / any time anywhere

SAVORY & SWEET

Coffee beans/ice creams, locally made gelato's and Aldo's fine blends of coffee

HOSTED BY
CHEF CHRIS & JOANNE RICHARDS

CONTACT INFORMATION:

NAME:
PHONE NUMBER(S):
EMAIL:
DATE OF EVENT:
TYPE OF EVENT:
LOCATION OF EVENT:
CEREMONY ON SITE: YES - NO - NOT SURE YET