



your wedding menu

Montauk Reception Wedding Menu

Wine, Flavored Water, and Champagne

Open Bar

Five Hour Top Shelf Open Bar

Top Shelf Spirits, Local and Imported Draft Beer, Wine,

Chilled Champagne, Soft Drinks, and Juices

One Signature Drink Included

A large, faint, golden starfish is centered on the page, with several seashells scattered around it. The background is a light, warm tone.

Cocktail Hour

Reception Table

Chilled Fresh Seasonal Fruit

Seasonal Fresh Fruit and Berries

Artisanal Cheeseboard

Pepper Jack, Cheddar, Swiss, Smoked Gouda with Assorted Crackers and Flatbreads

Farmer's Market Crudite

Sliced Raw Farm Stand Vegetables with Creamy Ranch and Dijon Mustard Dipping Sauces

Charcuterie

Italian Cured Meats featuring Prosciutto, Mortadella, Sopressata, Pepperoni

Gourmet Salads

Asian Fusion Noodle Salad with Vegetables

Fresh Mozzarella and Heirloom Tomato Caprese Platter

Chickpea Salad with Assorted Local Vegetables

Farro Salad with Feta, Red Peppers, Cucumber, Cherry Tomatoes, Herbs, in a Roasted Garlic Dressing

Cocktail Hour Continued

Pasta Station

Select two

Cheese Tortellini with Quattro Fromaggi Sauce

Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage

Farfalle Pasta tossed with Locally Sourced Vegetables, Roasted Garlic, and Olive Oil

Penne Ala Vodka with Pancetta and Shaved Parmesan

Cheese Tortellini with Spinach and Artichoke Cream

Fresh Hand Rolled Gnocchi with Spinach-Sun Dried Tomato Garlic Cream Sauce

Rigatoni Bolognese

Penne Pomodoro

Rigatoni in Pesto Cream Sauce

Carving Station

Select one

Accompanied By Mashed Potatoes and Creamed Spinach

Roasted Loin of Pork with Rosemary and Garlic

Slow Roasted Turkey Breast with Cranberry Relish and Gravy

Marinated Flank Steak with Chimichurri Sauce*

New York Style Pastrami with Spicy Grain Mustard

Roasted Sirloin Steak with Wild Mushroom*

Marinated Leg of Lamb with Red Wine Demi-Glace

Slow Smoked Barbeque Brisket with BBQ Sauce

Cocktail Hour Continued

Butler Style Hot And Cold Hors D'oeuvres

Select Four Hot

- Marinated Lamb Tenderloin with Red Onion Jam on a Pretzel Roll
 - Miniature Maryland Crabcakes with Spicy Aioli
 - Roasted Scallops in a Shell with Bacon Garlic Butter
 - American Grilled Cheese with Apple Smoked Bacon
 - Grilled Cheese with White Cheddar & Gruyere
- Warm Fresh Mozzarella on a Garlic Baguette with Tomato Bruschetta
 - Sesame Chicken with Sweet Chili Sauce
 - Crispy Oysters with Lime Sriracha Aioli
- Miniature Potato Cheddar Bacon Skins with Herb Sour Cream
 - Fried Chicken Dumpling with Ponzu Sauce
 - Miniature Reuben Sandwich with Russian Dressing
- Beef Tenderloin with Cheese and Horseradish Aioli*
 - Fried Chicken & Waffle Bites with Maple Syrup
 - Chicken Ouesadillas
 - Long Island Duck Wonton
 - Artichoke Beignet with Lemon Aioli
 - Guacamole Bites with Chipotle Dipping Sauce
 - Crispy Mozzarella Bites
- Lobster Risotto Cake with Saffron Aioli and Roasted Tomato Dipping Sauce
- Long Island Peking Duck Spring Roll with Sweet Teriyaki Sauce

Select Four Cold

- Montauk Lobster Roll on Potato Bread
 - Tuna Tartare in a Sesame Cone*
- Jumbo Shrimp Cocktail Shooter with Cocktail Sauce
- Montauk Chicken Salad on a Tuscan Garlic Crostini
 - Watermelon Feta Bites
 - Caprese Inspired Kebab
 - Ginger Teriyaki Sliced Sesame Tuna*
 - Marinated Shrimp Ceviche Citrus and Herbs
- Montauk Lobster BLT Potato Slider Roll Lemon Aioli
 - Blueberry Goat Cheese Flatbread
 - Sesame Seared Ahi Tuna with Ginger Teriyaki*
 - Goat Cheese, Fig Jam, Balsamic Pearls in a Cone
 - Avocado Toast Seven Grain Bread
 - Tomato Bruschetta Guacamole Crostini
 - Tuna Poke Soy Furikake in a Spoon*
 - Garlic Shrimp Avocado Smash on a Crostini

Seated Banquet Dinner

Duet Plates

Select ONE / A Duet is a Combination of Appetizer and Salad Courses

FARM TO TABLE SALAD

Diced Apples, Celery, Heirloom Cherry Tomatoes, Hickory Bacon, Red Onion, Goat Cheese, Walnuts,
Wrapped in Red-Head Lettuce with a Red Wine Vinaigrette

ITALIAN BURRATA

Fresh Burrata, Crispy Prosciutto, Cherry Heirloom Tomatoes, Pistachios,
Balsamic Pearls, Local Organic Field Greens Tossed with Balsamic Dressing with a Tomato Jam

CHILLED WATERMELON SALAD

Fresh Watermelon, Red Onions, Cucumbers, Heirloom Cherry Tomatoes, Feta Cheese,
and Local Organic Field Greens Tossed in a Red Wine Garlic Vinaigrette

MONTAUK CAPRESE SALAD

Fresh Mozzarella & Vine Ripe Tomatoes, Basil Oil Balsamic Glaze,
Toasted Pine Nuts, Organic Mesclun Greens, Balsamic Dressing

FRESH PEAR SALAD

Candied Walnuts, Gorgonzola Cheese, Poached Pears, Cherry Heirloom Tomatoes, Watermelon Radish
and Local Organic Field Greens with Raspberry Vinaigrette

Two Course Appetizer | Salad Option Available Upon Request

(Additional \$6 Per Person)

Seated Banquet Dinner

Main Entrées

Select Four \ One From Each Category

Poultry

FIRE ROASTED CHICKEN BREAST

Yukon Potato Purée, Herb Jus with Seasoned Vegetables

RUSTIC ITALIAN CHICKEN BREAST

Sun Dried Tomatoes, Fresh Mozzarella, Spinach, Garlic Cream Sauce,
Potato Au Gratin with Seasoned Vegetables

ROASTED FRENCH CHICKEN BREAST

Bella Artichoke, Lemon and Capers, Garlic Herb Sauce, Potato Au Gratin with Seasoned Veggies

PETITE BALLOTINE CHICKEN BREAST

Mozzarella, Spinach, Artichoke, Lemon Herb Sauce, Potato Au Gratin with Seasoned Vegetables

BONE IN PORK LOIN

Yukon Potato Purée, Maple Bacon Chutney with Seasoned Vegetables

PAN SEARED LONG ISLAND DUCK

Yukon Potato Purée, Apricot Glaze with Seasoned Vegetables

All Dietary Requests Can Be Accommodated with Prior Knowledge
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications

Seated Banquet Dinner

Main Entrées

Select Four \ One From Each Category

Beef

SLOW BRAISED SHORT RIB

Yukon Potato Puree, Red Wine Demi-Glace with Seasoned Vegetables

SLICED FILET MIGNON*

Garlic Herb Demi Sauce, with Seasoned Vegetables and Potato Au Gratin

GRILLED NEW YORK SIRLOIN STEAK*

Yukon Potato Puree, Truffle Butter Sauce with Seasoned Vegetables

HERB SEARED FILET MIGNON*

Red Wine Demi-Glace, Potato Au Gratin with Seasoned Veggies

HERB CRUSTED RACK OF LAMB

Cabernet Demi-Glace, Wild Mushroom, Potato Au Gratin with Seasoned Vegetables

GORGONZOLA MELT FILET MIGNON*

Gorgonzola Fondue & Red Wine Demi-Glace, Yukon Potato Puree with Seasoned Vegetables

LOBSTER SURF AND TURF*

Grilled Filet Mignon with Lobster Tail

Potato Au Gratin, Asparagus, Red Wine Demi-Glace, Lemon, Butter

(Additional \$12 Per Person)

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Seated Banquet Dinner Continued

Main Entrées

Select Four \ One From Each Category

Seafood

ATLANTIC HERB SALMON

Lemon & Butter Garlic Sauce, Pecorino Risotto Served with Seasoned Vegetables

ASIAN SALMON TERIYAKI

Teriyaki Glazed Salmon Filet Served with Sticky Rice & Seasoned Vegetables

PAN SEARED BRANZINO

Dusted with Oreganata & Black Rice with Seasoned Vegetables

ROASTED LOCAL STRIPED BASS

Local Herbs Encrusted on Local Striped Bass with Crispy Caper Lemon Sauce

Served with Basmati with Seasoned Vegetables

(May-October)

INFUSED GRILLED JUMBO SHRIMP

Served with Creamy Lobster Risotto with Seasoned Vegetables

MARYLAND CRAB CRUSTED SEASONED COD

Seafood Cream Sauce, Pecorino Romano Risotto with Seasoned Vegetables

Vegetarian

VEGETABLE LASAGNA

Ricotta, Mozzarella and Basil Baked Lasagna, with Wood Grilled Vegetables

QUINOA STUFFED DELICATA SQUASH

Fire Roasted Vegetables over Toasted Quinoa

Vegan and Gluten-Free

VEGETARIAN PAELLA

Wild Mushrooms, Roasted Pepper, Baked with Saffron Rice and Served in an Iron Skillet

Vegan and Gluten-Free

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Dessert

A Custom Four Tier Wedding Cake

With Your Choice of Filling and Buttercream Design

Tableside Coffee And Tea Service

Assorted Gourmet Teas, Regular and Decaffeinated Coffee

Espresso and Cappuccino Available Upon Request

ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maitre'd and Captain will ensure that every detail of your special day is perfect

Exclusive use of our bridal suite for you and your bridal party
(Available 2 hours prior to your ceremony or reception**)

Choice of navy or ivory linens

Blank place cards for all your guests