

360° EAST  
at Montauk Downs



*Banquet menu*

# Cocktail Hour

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## Top Shelf Open Bar

Top Shelf Spirits, Draft Beer, Wine, Chilled Champagne, Soft Drinks and Juices

One Signature Cocktail Included

## Elaborate Antipasto Display To Include

### Chilled Farm Fresh Vegetable Crudit 

A Vibrant Display of Locally Sourced Produce

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

## Local and Imported Artisanal Cheese Board

Artistically Displayed Selection of Handpicked Domestic and Fine Imported Cheeses

with Assorted Crackers and Flatbreads

## Charcuterie

Italian Cured Meats featuring: Prosciutto, Mortadella, Pancetta, Sopressata, Pepperoni,

Capicola with aged Mozzarella and Sundried Tomatoes

## Gourmet Salads

Greek Orzo Salad with Feta, Cucumbers, Tomatoes, Black Olives and Stuffed Grape Leaves

Chickpea Salad with Assorted Vegetables

Fresh Mozzarella and Heirloom Tomato Caprese Platter

Fresh Seafood Salad With Shrimp, Scallops and Squid (additional \$4pp)

## Cocktail Service

Throughout your affair we will provide unlimited top shelf liquors including Absolute, Tito's, Stolichnaya Orange, Tanqueray Gin, Dewar's, White Label Scotch, Seagram-7 Rye, Jack Daniels, Jim Beam Bourbon, Jameson Irish Whiskey, Olmeco Altos Silver Tequila, Southern Comfort, Bacardi, Captain Morgan, Malibu Coconut Rum, Baileys Irish Cream, Sambuca Romana, Marie Brizard Anisette

Also includes:

Chilled Champagne, Draft Beers, Non-Alcoholic Beer, Chardonnay,  
Pinot Grigio, Merlot, Cabernet Sauvignon, Soft Drinks and Juices

Special Requests and upgrade liquors are available at an additional cost.

Our professional bartenders are trained to serve responsibly. (This includes a "no shot" policy)

Additional bottled beer selections \$3.50 per person, per beer

## Passed Hors d'oeuvres

*(Select Eight)*

### Cold Hors d'oeuvres

Smoked Salmon and Avocado Rolls  
Scallop Ceviche on Tasting Spoon  
Fresh Bruschetta on Garlic Crostini  
Southwestern Chicken Salad on Tuscan Crostini  
Tuna Tartare in Wonton Crisp with Fresh Wasabi  
Smoked Salmon Blini with Sour Cream and Scallion  
Mini Lobster Roll  
Cranberry Brie Bite

Miniature Shrimp Cocktail  
Santa Fe Chicken Salad on Tortilla Crisp  
Watermelon and Feta Bites  
Asparagus Wrapped in Prosciutto  
Cold Seared Tuna with Sushi Rice  
Artichoke and Spinach Crostini  
Caprese Skewers

### Hot Hors d'oeuvres

Vegetable Spring Rolls  
Mini Waffle and Fried Chicken with Maple Drizzle  
Poached Lobster BLT on Pretzel Roll  
Baked Clams  
Bay Scallops Wrapped in Bacon  
Braised Short Ribs over Mashed Potato  
on Tasting Spoons  
Little Neck Clams Casino  
Country Styled Stuffed Mushrooms  
Asparagus and Fontina Phyllo  
Crab Cakes with Tartar Sauce  
Crab Cakes with Wasabi Sauce  
Blackened Shrimp with Chili Lime Aioli  
Miniature Chicken Tacos  
Chicken Satay with Miso Sesame Sauce

Coconut Chicken with Mango Dipping Sauce  
Filet Mignon Crostini with Horseradish Sauce  
Crispy Shrimp Risotto Balls  
Miniature Potato Skins with Cheddar and Bacon  
Fried Japanese Chicken Dumplings with Ponzu Sauce  
Shrimp Tacos  
Petite Black Angus Buger with Siracha Ketchup  
and Caramelized Onions  
Gorgonzola and Bacon Stuffed Potatoes  
Franks en Croute  
Pan Fried Oysters on Garlic Toast Points  
White Castle Style Slides  
Miniature Reuben Sandwiches  
BBQ Pulled Pork on Slider Toast  
Miniature Grilled Cheese

# Banquet Sit Down Dinner Menu

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## Combo Appetizer

*(Select One)*

### BEEFSTEAK TOMATO AND BUFFALO MOZZARELLA

over field greens with sliced filet, balsamic drizzle

### PAN SEARED TUNA

sesame crusted pan seared tuna served with asian slaw

### GREEK ISLAND SALAD WITH GRILLED CHICKEN

field greens, avocado cubes, cherry and sundried tomatoes, cucumber and local feta cheese with a cucumber dill tzatziki dressing

### POACHED PEAR SALAD WITH LONG ISLAND DUCK

mixed greens, poached pears, candied walnuts and gorgonzola cheese dressed with raspberry vinaigrette topped with long island duck

### HARVEST SALAD WITH BUTTERMILK FRIED CHICKEN

candied walnuts, applewood smoked bacon with apple cider vinaigrette topped with fried chicken

### ROMAINE, PEAR AND WATERCRESS SALAD

caramelized pecans with blue cheese vinaigrette

### AVOCADO CHICKEN CAPRESE

fresh mozzarella and heirloom tomatoes over local field greens topped with sliced avocado, balsamic grilled chicken breast and a pesto vinaigrette

### CITRUS CRAB CAKE

lump crab cake with citrus aioli, served over local field greens with mangoes cucumber and roasted peppers

### PORTOBELLO TOWER

slice portobello mushrooms with roasted red peppers, fresh mozzarella and aged balsamic glaze served over local field greens

## Two Course Appetizer

Additional \$6.50 pp for both salad and hot appetizer

### First Course

*(Select One)*

#### CAESAR SALAD

parmesan reggiano, garlic croutons

#### FIELD GREENS

pickled red onion, gorgonzola, white balsamic vinaigrette

#### ROCKET ARUGULA SALAD

chopped tomatoes, shaved pecorino romano,  
meyer lemon vinaigrette

#### ROMAINE, PEAR AND WATERCRESS SALAD

caramelized pecans, blue cheese vinaigrette (\$2 pp)

### Second Course

*(Select One)*

#### BAKED LONG ISLAND STUFFED CLAMS

#### PORTOBELLO TOWER

roasted red pepper, fresh mozzarella,  
aged balsamic

#### SEASONAL MELON

imported prosciutto di parma, toasted pignoli nuts

#### TORTELLINI & ARUGULA

oven roasted tomatoes

#### GRILLED VEGETABLE TARTLET

goat cheese

## Dinner Entrees

*(Select Four, One from Each Category)*

### Beef/Lamb

#### \*FILET MIGNON

gorgonzola crusted OR brandy peppercorn sauce OR bordelaise

#### \*CHATEAUBRIAND

sliced filet mignon with a mushroom demi-glaze

#### \*NEW YORK STRIP

with cipollini onions

#### \*GRILLED MARINATED SKIRT STEAK

with Argentinian chimichurri sauce

tender sliced skirt steak topped with a thick garlic, olive oil, parsley and oregano sauce  
served with roasted fingerling potatoes

#### \*ROASTED PRIME RIB

au jus sauce OR horseradish cream, served with sautéed onions

#### \*DOUBLE CUT LAMB CHOPS

with vegetable couscous

#### \*BRAISED SHORT RIBS

balsamic brown sugar braised short ribs, served over mushroom risotto  
OR port wine reduction sauce, served over garlic mashed potato

#### LOBSTER SURF AND TURF

grilled filet mignon\* with lobster tail served with  
roasted corn, avocado salsa and boiled new potatoes (mkt price pp)

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## Seafood

### \*SEAFOOD STUFFED FLOUNDER

shrimp and scallop stuffed flounder with lobster cream sauce

### \*SESAME SEARED TUNA

with wasabi ponzu sauce

### HERB CRUSTED COD

with saffron butter sauce

### PESTO GRILLED SHRIMP MONTAUK LOBSTER RISOTTO

pesto grilled shrimp over montauk lobster risotto with roasted red pepper coulis

### \*SALMON TERIYAKI

teriyaki glazed salmon filet

### HERB CRUSTED STRIPED BASS

blended local spices and bread crumbs encrusted on broiled stripe bass with garlic scampi butter

### FRESH BAKED HALIBUT

with a Zesty Arugula and Herb Salsa

### BROILED SALMON

with Lemon Glaze

## Poultry

### ROASTED FARM RAISED CHICKEN

roasted farm raised chicken breast, tarragon sauce

### CHICKEN MEDITERRANEAN

breaded boneless chicken breast, stuffed with spinach and feta

### CRISPY LONG ISLAND DUCK BREAST

herbed potato purée, baby bok choy and orange-apricot sauce

### CHICKEN PICCATA

boneless chicken breast pounded thin and sautéed with lemon caper sauce

### CHICKEN MARSALA

farm raised boneless chicken breast with marsala sauce

### ASIAN GLAZED CHICKEN

french cut chicken breast with soy honey glaze

### PESTO CHICKEN BRUSCHETTA

boneless chicken breast topped with garlic, pine nuts, basil and parmigiano-reggiano cheese served on a bed of orzo with julienned steamed vegetable

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## Vegetarian

ROASTED VEGETABLE TOWER (vegan & gluten free)  
over toasted quinoa

POMODORO ZUCCHINI PASTA  
shaved yellow and green zucchini noodles sautéed in  
garlic and extra virgin olive oil topped with crushed tomatoes (vegan & gluten free)

THAI SATAY NOODLES STIR FRY  
red peppers, baby corn, snow peas, garlic, basil with soba noodles

VEGETABLE BOUCHE  
roasted root vegetables in pastry blossom over mashed potatoes (autumn only)

VEGETABLE PAELLA  
wild mushrooms, roasted peppers, onion, bell peppers, garlic,  
tomatoes, and snow peas baked with saffron rice (vegan & gluten free)

ALL DINNERS ACCOMPANIED BY FARM TO TABLE POTATOES AND SEASONAL VEGETABLES  
ARTISAN SELECTION OF ROLLS AND FRESH CHURNED BUTTER

# Dessert

## Wedding Cake

with your choice of filling and buttercream design

## Viennese Pastry Platters

*(Served at Each Table)*

Freshly Baked Cookies and Mini French and Italian Pastries

## Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## 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\*\*)

\*\*If you wish earlier access please contact Douglas Sheehan 4 to 6 weeks prior to your event.  
There is an additional charge of \$150 per hour.

A Wedding Coordinator to help plan your reception

Choice of white or ivory linens

Blank place cards for all your guests

3 votive candles for your round tables and 4 for your oval tables