

## **A Mid-Summer Wedding**

*A Classic Wedding, timeless and sophisticated but with an eye toward the modern Italian palate and the bounty of the East End.*

### **The Cocktail Hour**

#### **Premium Full Open Bar**

***Stolichnaya Vodka, Boodles Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch  
White and Red Vermouths, Triple Sec***

*Coke, Diet Coke, Sprite and Ginger Ale, Tonic and Club Soda  
Garnishes of Olives, Lemons, Limes and Cherries, Still and Sparkling Waters (at bar only)  
with selection of Beers and Still and Sparkling Wines*

#### **Passed Specialty Cocktail**

##### **Classic Pimm's Cup**

*Pimm's No. 1 and Boodles Gin, Cucumber and Mint Garnish, Lemon-Lime Soda*

#### **Passed Hors d'Oeuvres**

**Wild Mushrooms over Grilled Sage Polenta** *with Mascarpone*  
**Truffled Chicken on Rosemary Shortbread**  
**Montauk Lobster on Mini Potato Rolls**  
**Bacalao Croquettes with Squid Ink Aioli**  
**Pesca Crudo on Sardinian Flat Bread**  
**Seared Filet of Beef with Horseradish Crème Fraîche**

#### **Four-course Sit-Down Dinner**

**Nick & Toni's Bread** *with Extra Virgin Olive Oil for Dipping*

**Shaved Artichoke & Fennel Salad** *with Fresh Fava Beans and Pecorino Gran Cru*

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**House-Made Ricotta Cavatelli with Spring Lamb Ragu,** *Cerignola Olives and Garden Mint*  
**(Vegetarian and Children's Option: Cavatelli with Tomato and Garden Basil)**

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**Local Fish Stew** *with Montauk Lobster, Fluke, Striped Bass & Littleneck Clams*  
**(Vegetarian Option: Wild Mushroom and Cannellini Bean Ragu with Broccoli Rabe Pesto Crostino)**

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**Fiore di Latte Panna Cotta** *with Balsam Farms Strawberries and Vin Cotto*

#### **Tableside Coffee Service**

#### **Kid's Meals**

*Penne with Tomato Basil or Butter, Cheese on the side, Chicken Tenders and Ketchup*

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#### **Wedding Cake**

*Supplied by client, presented on buffet after Cake Cutting*