

## **The Intimate Family-Style Wedding Celebration**

*Created for intimate gatherings but easily scaled up for a larger event.  
Beautifully presented platters of food for passing and sharing at the table arrive after a lovely cocktail hour of passed and stationary foods. Guests are invited to mingle as they take their dessert in nibbles from our presentation of ice creams and other sweets.*

### **The Cocktail Hour**

#### **Sparkling and Still Wine Bar**

**Selection of Still and Sparkling Wines**

**Still and Sparkling Water, Coke, Diet Coke, Sprite and Ginger Ale,  
Cranberry and Orange Juices** *provided by Honest Catering*

#### **Stationary Presentation**

##### **Plateau of Local Seafood**

*3 Mile Harbor Littleneck Clams, Pipes Cove & Montauk Pearl Oysters, Chilled Shrimp  
Mignonette and Cocktail Sauces, Lemons and Tabasco*

**Assorted American Artisanal Cheeses and Locally Sourced Cured Meats**

##### **Vegetarian Dips and Spreads**

*Favetta, Garden Eggplant & Roasted Garlic Dip*

**Flatbreads & Crostini**

#### **Passed Hors D'oeuvres**

**Heirloom Tomato Soup Shot with Artisanal Cheddar Grilled Cheese**

**Nick & Toni's Montauk Lobster Bun** *on a House-made Potato Roll*

**Local Baby Carrot & Fennel Crudités Cups** *with Herbed Crème Fraîche*

## **Family-Style Wedding Dinner**

### **Plated Appetizer**

*Bread and Olive Oil for the Table*

**House-made Cavatelli with Lump Crab, Heirloom Tomatoes & Balsam Farm Arugula**

*(Crab omitted for vegetarians)*

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### **Family Style Main Course**

**Roasted Local Striped Bass** *with Lemon Caper Citronette*

**Grilled Marinated Poussin** *with Salsa Verde*

**Red Quinoa and Local Corn Salad**

**Local Baby Beets with Shaved Fennel**

**Grilled Baby Artichokes** *with Toasted Garlic & Pecorino Gran Cru*

**Simple Garden Red Leaf Salad** *with Shaved Radishes & Lavender Honey Vinaigrette*

**Stationary Dessert Display**

**House-Made Gelato & Sorbetto Bar**

*Chocolate Dipped Mini Ice Cream Cones*

*Warm Chocolate and Caramel Sauces*

*Cocoa Nibs and Chopped Nut Toppings*

*Shots of Espresso for Affogatos*

*Mini Glasses and Spoons*

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**Fruit and Cookies**

**Local Berries** *with Whipped Mascarpone Cream*

**Balsam Farms Melons** *with Fresh Garden Mint*

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**Salted Caramel Shortbreads and Hand-Made Chocolates**

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**Self-Service Coffee Station**

*Hamptons Coffee Co. Organic Fair Trade Peru Norte Regular and Decaffeinated Coffees*

*Selection of Fine Bag Teas with Milk, Sweeteners and Lemon*