



*We welcome you to enjoy
Long Island's Premier Luxury Destination*

Your East Wind Wedding Includes

Five hours of open bar serving premium brand liquor, bottled beer, wine and champagne

Private luxurious bridal suite

Personal bridal attendant

Maître d' supervision throughout your affair

Beautifully manicured grounds with seasonal flowers for your on-site ceremony

Lobby hostess

A custom designed wedding cake

After party packages available

Uniformed valet parking attendants

Handicapped accessible

Complimentary coat room service

Directional maps

Cocktail Hour

-BUTLER STYLE HORS D'OEUVRES-

Included

GOURMET FRANKS

Beef franks, puffed pastry

STEAMED SHRIMP DUMPLINGS

Shrimp, Napa cabbage served with chef's specially made Sriracha teriyaki sauce

"BLT" DEVILED EGGS

Tomato mousse, Satur Farms rocket arugula, candied bacon

COCONUT ENCRUSTED GULF SHRIMP

Thai chili sauce

BRIE AND STRAWBERRY CANAPÉ

Imported triple cream Brie, toasted pound cake topped with a fig balsamic

PULLED PORK CANAPÉ

Crispy corn tostada, barbeque pulled pork, mango pineapple salsa

HOISIN BARBEQUE MEATBALLS

Grass-fed hoisin glazed barbeque meatballs with a wasabi cucumber drizzle

WATERMELON AND FETA

Seedless watermelon, feta, Satur Farms rocket arugula, olive oil, sea salt

ARANCINI RICE BALLS

Sun-dried tomatoes, white wine, fresh basil

CHICK PEA FRITTERS

Delicate chick pea fritters complimented with lemon garlic aioli

SCALLOPS WRAPPED IN BACON

Fresh sea scallops, crispy bacon

MAC AND CHEESE BITES

Pepper jack cheese, ritz cracker crumbs

FARM TO TABLE HORS D'OEUVRES

Chef's choice

Cocktail Hour

Included

-FARM TO TABLE-

ASSORTED EAST END MARINATED VEGETABLES

Local fresh produce marinated in a balsamic vinaigrette and brushed with olive oil & roasted garlic, yellow squash, green zucchini, purple eggplant, portabello mushrooms, roasted sweet red & yellow peppers, honey horseradish roasted baby carrots

SHERRIED MUSHROOMS

Exotic seasonal mushrooms, caramelized shallots, fresh picked rosemary with sherry wine, shavings of aged ricotta salata, fresh chopped chives

BABY BEETS

Stunningly golden & traditional purple beets, rich and leafy frisée lettuce, drizzled with a delightful poppy seed vinaigrette

VEGETABLE CRUDITE

A cornucopia of farm fresh cut garden vegetables. Locally grown seasonal fresh vegetables, baby carrots, celery, English cucumbers, sweet bell peppers, cherry tomatoes served with fresh herb dips

GARBANZO BEAN SALAD

Fresh and light garbanzo beans, sweet peppadews, red onion, roasted garlic, served with a locally grown and house-made basil vinaigrette

GEMELLI AND BROCCOLI RABE

Broccoli rabe tossed with gemelli pasta, a pinch of chili flakes, confit Spanish onion and fresh olive oil and poached garlic

EGGPLANT "AGRO DOLCE"

Slow cooked baby eggplant simmered in a red wine vinegar with shallots and garlic, teardrop tomatoes poached in North Fork harvested honey, toasted pine nuts, and oregano

Cocktail Hour

Included

-FARM TO TABLE-

IMPORTED AND DOMESTIC CHEESE DISPLAY

A terraced display of delicious cheeses, both local and world famous. Buttery dill havarti, 12 year aged Spanish manchego, semi soft nutty fontina, fresh and genuine aged Vermont cheddar, Point Reyes blue cheese. All displayed and presented with seasonal chutneys, spiced nuts, dried berries and North Fork harvested honey with an assortment of crackers

FRESH MOZZARELLA AND TOMATO DISPLAY

Chef's house-made mozzarella delicately sliced and paired with yellow and red beefsteak tomatoes, completed with garden fresh basil and a fresh herb pesto drizzle

ANTIPASTO ITALIANO

Italy's finest selection of Genoa salami, dried Italian sausage, hot & sweet capicola sopressata, pepperoni, cinnamon orange cured olives, balsamic onions, provolone with olive oil, pepperoncini, artichoke hearts, slow oven roasted tomatoes, roasted red & yellow peppers

FRUIT AND BERRIES

Freshly sliced seasonal fruits and berries, including fresh cantaloupe, luscious strawberries, blueberries, mouthwatering watermelon, juicy pineapple, ripe honeydew, assorted grapes along with chef's choice exotic tropical fruit

MUSSELS LUCIANO

Cold poached Prince Edward mussels, with a touch of red pepper flakes, served in a light lemon garlic dressing

ASPARAGUS SHOWCASE

Fresh asparagus sharing a plate with pickled onions, juicy mandarin oranges, sweet plums

BAKED BRIE EN CROUTE

Warm baked Brie in a light and flaky pastry shell

QUINOA AND KALE SALAD

Kale with red and white quinoa, dried cranberry, sliced almonds and a white balsamic dressing

Cocktail Hour

Included

-ITALIAN STATION-

EGGPLANT ROLATINI

Thin sliced eggplant, lightly breaded and stuffed with mature fontina cheese, ricotta and chef made mozzarella, served with a fresh tomato sauce

ASSORTED STROMBOLI

House-made and hand stretched pizza dough filled with various Italian cheeses and assorted meats, brushed with a light olive oil, fresh chopped garlic and baked to perfection

FOCACCIA BREADS

Italian baked flat breads flavored with fresh herbs and olive oil, topped with olives, delicious peppers, eggplant and tomatoes, with a touch of seasonal fresh ingredients

GARLIC KNOTS

Strips of New York-style pizza dough, tied into a knot and baked, topped with melted garlic butter

-PASTA STATION-

Choice of Two Pastas

TRI COLOR TORTELLINI CARBONARA

Spinach, sun-dried tomato and old-fashioned pasta stuffed with a medley of four cheeses, served with a pancetta cream sauce, accompanied with English peas and onions

PENNE A LA VODKA

San Marzano plum tomatoes, vodka, onion, garlic, prosciutto, a touch of crushed red pepper and a dash of cream

FARFALLE PRIMAVERA

Delicious and fresh julienne cut local vegetables and tender pasta served with an olive oil based sauce with roasted garlic and sautéed shallots

RIGATONI BOLOGNESE

Slowly simmered fresh basil and herbs, San Marzano plum tomato sauce with ground sausage, pork, sirloin, veal, onions and touch of cream

ORECCHIETTE BROCCOLI RABE

Sautéed broccoli rabe tossed in olive oil, sun-dried tomatoes, crumbled Italian sausage, sliced garlic cloves, pinch of red pepper flakes

Cocktail Hour

SELECT _____ ADDITIONAL STATIONS

-BUTCHER'S BLOCK-

Choice of one meat roasted to perfection and delicately hand carved to order

GRILLED NY SIRLOIN**

Generously seasoned and roasted to perfection

SMOKED VIRGINIA PIT HAM

Pineapple agave glaze

ROASTED TURKEY BREAST

Cranberry orange chutney

STUFFED PORK LOIN**

Spinach, provolone, crumbled sausage

HAWAIIAN SUCKLING PIG*

Slowly roasted, served with exotic fruit, roasted vegetables

and Hawaiian king bread

**3.95 per person (min. 75 people)*

LEG OF LAMB***

Leg of lamb marinated in fresh herbs and

garlic, seared and roasted with precision

**4.95 per person*

Choice of two accompaniments

Fried onion rings, scalloped potatoes, creamed spinach, corn bread stuffing

Cocktail Hour

Continued

-LATIN AMERICAN-

CRISPY FISH TACOS

*Fresh local catch lightly battered and gently fried, summer coleslaw,
fresh avocado, grilled corn salsa and pico de gallo*

BEEF TACOS

Seasoned ground beef served in crispy taco shells

ARROZ CON POLLO

Saffron rice, jumbo Spanish olives, spice rubbed chicken, smoked Spanish chorizo, diced peppers and onions

BEEF EMPANADAS

House-made pastry packed with meat, delicious tomato and minced garlic, fried to excellence

SWEET PLANTAINS

Yellow South American plantains deep fried to sweetness

Accompanied With

*Shredded cheeses, sour cream, tri-color tortilla chips served with chef's made guacamole, fire roasted tomato salsa
a delicious pico de gallo made with fresh diced tomatoes, chopped onions, and garden fresh cilantro*

-SEASIDE STATION-

BAKED CLAMS

*Long Island wild clams, chopped with garlic,
savory herbs, white wine and lemon*

FRIED CALAMARI

*Lightly poached calamari, battered, coated and deep
fried, served with a spicy fra diavolo sauce*

MUSSELS BIANCO

*Prince Edward sweet mussels served in crisp white wine,
sautéed garlic, fresh herb broth with a touch of cream*

STUFFED MUSHROOM CAPS

*Silver dollar mushrooms delicately stuffed with
crabmeat, chopped shrimp, herbs, lemon and white wine*

Cocktail Hour

Continued

-NEW YORK DELI-

Served on miniature, fresh from the bakery pumpernickel and rye breads

HOT PASTRAMI

Hand sliced juicy hot pastrami

CORNED BEEF

Delicious sliced corned beef which is both tender and full of flavor

SABRETT HOT DOGS

Serving New York's famous #1 hot dog

HOT PRETZELS

Homemade delicious golden warm pretzel

Accompanied With

Bourbon brown sugar mustard and Coney Island

IPA mustard, relish, traditionally pickled

sauerkraut, house-made thousand island and dill pickles

-HIBACHI GRILL-

Sizzling flat tops serving all of the Asian favorites

SLICED STEAK

Traditional hibachi style steak combined with

a delicious soy sauce and ginger marinade

CHICKEN BREAST

Sesame, scallion Japanese style chicken, cooked to perfection

GULF SHRIMP

Authentic hibachi style grilled Gulf shrimp

Accompanied With

Assorted Asian style vegetables, cold lo-mein

noodle salad, Japanese fried rice and crispy spring rolls

Cocktail Hour

Continued

-BURGER BAR-

Served on soft potato slider rolls with all the favorite fixings

GRILLED ANGUS BEEF BURGERS**

Fine marbled juicy beef sliders

PULLED PORK

Slow roasted, root beer spiked barbeque marinade

Accompanied With

*Crispy fried onion straws, sweet & sour slaw, American cheese, pickles,
lettuce, sliced tomato, sliced onions, home style sriracha ketchup and chipotle
BBQ sauce, family style hand-cut French fries paired with a nice ice-cold bucket of bottled beers*

**Vegetarian substitute available*

-NORTH FORK POTATO BAR-

Presented with twice baked potatoes and seasoned house-made and hand-cut sweet potato fries

MASHED POTATOES

Creamy golden Yukon potato mash

SWEET POTATO PURÉE

Savory sweet potatoes simmered until tender and mashed to a pureed consistency

Accompanied With

*Country-style gravy, brown sugar, mini marshmallows, chives, applewood smoked crumbled bacon,
aged Wisconsin cheddar cheese, Vermont maple syrup, sour cream, nacho cheese sauce, crispy onion straws, broccoli florets*

-MAC AND CHEESE BAR-

SMOKED GOUDA MACARONI

Marvelously smooth melted smoked gouda

TRADITIONAL MACARONI

Slowly whisked, aged white cheddar and aged Wisconsin cheddar

Accompanied With

*Grilled chicken, applewood smoked bacon, smoked ham,
scallions, broccoli, tomatoes, pickled jalapeños and shredded cheese*

Reception

-CHAMPAGNE TOAST-

Freshly poured as guests enter the main reception

-DUET COURSE-

Host's choice of one

EAST END RIESLING POACHED PEAR

Pears poached in a local vineyard riesling, accompanied by local spring mix, crumbled gorgonzola, cranberries, candied walnuts with a raspberry honey vinaigrette

BURRATA WITH HYRDO BOSTON LETTUCE

Fresh burrata on garlic rubbed crostini over hydro Boston lettuce that is soft and sweet, served with heirloom cherry tomatoes, pickled Bermuda onions, served with an aged balsamic reduction and finished with micro basil crystals

ROASTED POLENTA COUSCOUS SALAD

Roasted polenta, with a date and fig couscous, blistered asparagus and dressed with Satur Farm baby rocket arugula salad

FRESH MOZZARELLA AND BEEFSTEAK TOMATOES

Chef's house-made mozzarella, red & yellow tomatoes, roasted peppers, on top of local mixed field greens, with chef's special white balsamic vinaigrette

SHRIMP LETTUCE WRAPS

Baby bib leaves, julienned carrots and cabbage, pickled radish, grilled lime, deep roasted sesame dressing

DESMOND'S SALAD

Local spring mix, crumbled gorgonzola, cranberries, pears, candied walnuts served with a raspberry honey vinaigrette

Entrée Selection

Host's choice of One from each

-BEEF-

CHATEAUBRIAND**

Grilled, roasted and then sliced filet mignon served with a port wine and shallot reduction

PEPPERCORN CRUSTED PRIME RIB**

Horseradish au jus

WHISKEY MARINATED NY STRIP STEAK

Sarsaparilla bacon onion jam

-SEAFOOD-

SHRIMP OREGANATA

Served with white wine, butter, lemon juice, seasoned with house made bread crumbs

FAROE ISLAND SALMON

Ginger agave glaze

-POULTRY-

ROASTED FARM RAISED FRENCHED CHICKEN BREAST

Seasoned with garden-fresh herbs and roasted to excellence, served with a cabernet au jus

TUSCAN CHICKEN

Served with artichoke hearts, sundried tomatoes, lemon juice, capers, and white wine

-PORK-

DOUBLE CUT PORK CHOP**

Cider-brined and grilled, served with caramelized onions, grilled apples and warm bourbon pecan maple glaze

PORK CAPRICCIOSA

Thinly pounded breaded pork medallions, fresh mozzarella, baby arugula, heirloom tomatoes, cracked black pepper, lemon vinaigrette

-VEGETARIAN-

VEGETABLE LASAGNA

Roasted zucchini, squash, mushroom, broccoli, eggplant, ricotta, fresh mozzarella and tomato sauce.

VEGAN RAVIOLI

Eggless pasta stuffed with roasted vegetables served with a tofu and caper tomato sauce.

-Second helpings are offered to your guests by your Maitre D'-

Dessert

Included

-WEDDING CAKE-

Your choice of cake flavor, icing and fillings from a select variety of options from our preferred bakeries

Host's Choice of One

-PETITE DESSERTS-

A sweet array of butler style passed mini treats and bite-size desserts. To include truffles, mini ice cream cones, rice krispie treats, cupcakes, s'mores on a stick, brownie bites, lemon squares, fruit fondue, custards and red velvet cake squares

Or

-ICE CREAM SUNDAE BAR-

Make your own sundae! Vanilla, chocolate, and strawberry ice cream with a variety of toppings: sprinkles, cookie crumbles, M&M's, raspberry melba, chocolate sauce & more!

-Coffee, Decaf and Tea offered to guests-

Our culinary team pledges to prepare seasonal, locally sourced produce and food items to maintain sustainability within our community, providing the freshest food experience we possibly can. The Executive Chef and culinary team will be happy to accommodate special requests children meals, vegan, kosher, gluten free and other food allergens.

****Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.****