

Your East Wind Wedding Includes

White glove service

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

Frozen tropical drinks

Create your own two signature drinks

Beautifully manicured grounds for your on-site ceremony

Pet friendly ceremony spaces

Grand Carousel available for photos

Maitre'd supervision to coordinate your event

Personal bridal attendant

Private luxurious bridal suite

Lobby Hostess

A custom designed tiered wedding cake

All-inclusive Vendor packages available

Handicapped accessible

Directional cards

Post Wedding festivities at Desmond's Restaurant

-BUTLER STYLE HORS D'OEUVRES-

Crab Cakes

Herb infused, pan seared lump crab cake with remoulade

Baby Lamb Chops

Grilled baby lamb chops served with mint jelly

Chicken and Lemongrass Dumpling

A perfect combination of chicken and delicate lemongrass folded in a light, thin pastry crust.

Korean Mini Chicken Tacos

Gochujang grilled chicken, pickled pear in petite crunchy tacos

Brazilian Steak Kabobs

Marinated grilled steak grilled to perfection with chimichurri sauce

Pulled Pork Tostones

Topped with Pulled Pork, pineapple slaw, and a pineapple BBQ sauce

Lobster Macaroni and Cheese

Maine lobster mixed with elbow macaroni smoked gouda and cheddar breaded and fried

Tomato Bruschetta

Heirloom cherry tomatoes red onion garlic and basil with extra virgin olive oil. Topped with grated parmesan and aged balsamic

Kobe Beef Sliders

Mini quarter sized burgers with cheese, served with ketchup

Tuna tartare

Sushi grade fine diced tuna, avocado and scallions served on a crispy gyoza, topped with sweet soy and sesame seeds

Franks in puff pastry

House made all beef franks wrapped in puff pastry served with mustard sauce

Coconut Shrimp

Served with mango aioli

Scallops in bacon Lollipops

Baked and tossed in an apricot glaze, skewered and served hot

Wild Mushroom Tartlet

Mini vol-au-vent with shitake, portobello and cremini duxelles with triple cream brie

-SOMMELIER STATION-

(Included)

IMPORTED & DOMESTIC CHEESE DISPLAY

A terraced display of delicious Domestic and International cheeses

Parmigiano Reggiano Wheel

Accompanied With:

Buttery dill Havarti

12-year aged Spanish Manchego

Semi soft Fontina

Vermont Cheddar

Point Reyes Blue Cheese

Warm Baked Brie in a light and flaky pastry shell

Sharp Provolone

All displayed and presented with seasonal chutneys, spiced nuts, dried berries and North Fork harvested honey with an assortment of crackers

CHARCUTERIE BOARD

Prosciutto, Pepperoni, Salami, Sweet and Hot Soppressata, Mortadella

Aged, cured meat display

East Wind Vineyard Wine Selection

Our own crafted assorted wine

-ANTIPASTO & FRESH MOZZARELLA STATION-

(Included)

Antipasto

Pepperoni, salami, artichokes, roasted pepper, red onion, olives, cherry tomatoes, baby mozzarella and red wine vinaigrette

Fresh Mozzarella

Chef's house-made mozzarella delicately sliced and paired with cherry tomatoes topped with virgin olive oil individually plated

-FARM TO TABLE-

(Included)

FRESH SEASONAL BERRIES AND FRUIT

Fresh cantaloupe, luscious strawberries, blueberries, mouthwatering watermelon, juicy pineapple, ripe honeydew, assorted grapes with chef's choice of exotic tropical fruit

ROASTED MUSHROOM SALAD

Mixture of exotic mushrooms, red onion and garlic, finished with aged balsamic and extra virgin olive oil

BEET SALAD

A mixture of yellow and red beets with candied walnuts, pickled red onion, goat cheese crumbles, baby arugula and red wine 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

FARRO SALAD

Corn, chickpeas, harissa, cherry tomatoes and edamame, finished with a lemon dressing

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

SEAFOOD SALAD

Baby shrimp, calamari and mussels in a lemon vinaigrette

-PASTA STATION-

(Included)

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

FARFALLE AND SHORTRIBS

Slowly cooked braised short ribs, carrots, celery, onions and goat cheese crumbles

-ITALIAN STATION-

(Included)

EGGPLANT ROLATINI

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

ITALIAN SAUSAGE AND PEPPERS

Sweet sausage, bell peppers, Spanish onions

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 herb garlic butter

Choice of _____ Active Stations

-LATIN FUSION CORNER-

Assorted Tacos:

Chili Lime Shrimp, *Mango Pico, Shaved Cabbage, Siracha Sauce*

Pulled Pork, *Pickled Shallot Slaw, Shredded Carrots, Pepper Jack Cheese*

Grilled Chicken, *Black Bean Pico, Avocado Puree, Cheddar Cheese*

Chili Spiced Sweet Potato, *Piquillo Peppers, Fried Corn, Avocado Puree*

PAELLA

shrimp, mussels, and calamari, blended with Spanish rice, saffron, diced tomatoes, chorizo, chicken, onions, garlic, bell peppers, and a medley of aromatic spices

BEEF EMPANADAS

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

MINI CLASSIC MARGARITA

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

BANG BANG SHRIMP

Crunchy shrimp topped with sweet and spicy lime aioli

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

-BUTCHER'S BLOCK-

Choice of **two** meats roasted to perfection and delicately hand carved to order

GRILLED NY SIRLOIN**

Generously seasoned and roasted to perfection

ROASTED TURKEY BREAST

Cranberry orange chutney

HICKORY SMOKED BRISKET

Slow roasted with cherry hickory

PEPPERCORN CRUSTED PORK LOIN**

Peppercorn au poivre sauce

TEPPAN SALMON

Whole side of salmon roasted in an Asian soy marinade

HAWAIIAN SUCKLING PIG**

Enhancement (see manager)

Slowly roasted, served with exotic fruit, roasted vegetables and Hawaiian king bread

Choice of two accompaniments:

Fried onion rings, Scalloped potatoes, Creamed Spinach, Corn bread stuffing

-NORTH FORK POTATO BAR-

MASHED POTATOES

Creamy golden Yukon potato mash

SWEET POTATO PURÉE

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

TWICE BAKED POTATO

Halved Idaho Yukon gold potato cut in half and filled with creamy mashed potato

HAND-CUT SWEET POTATO FRENCH FRIES

Fried fresh and served lightly salted with pink Himalayan Sea Salt

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

-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

CRISPY SPRNG ROLLS

Crispy, crunchy roll filled with vegetable stuffing

Accompanied With:

Assorted Asian style vegetables, cold lo-mein noodle salad, Japanese fried rice, steamed edamame, fortune cookies and freshly poured Saki

-NEW YORK DELI-

Two classic Deli meats slow roasted and tender, full of flavor. Served on miniature pumpernickel and rye breads

HOT PASTRAMI

Hand sliced juicy hot Pastrami

CORNED BEEF

Delicious sliced Corned Beef

SABRETT HOT DOGS

Serving New York's famous # 1 hot dog

Knish

Traditional potato filled savory pastry

Accompanied with:

*Bourbon brown sugar mustard and Coney Island IPA mustard, relish, traditionally pickled sauerkraut, house-made thousand island and dill pickles, **paired with an ice-cold bucket of bottled beers***

-MEATBALL STATION-

Served on soft potato slider rolls with all the favorite fixings

ASIAN STYLE MEATBALLS

Teriyaki ponzu and pickled ginger served with a cucumber wasabi mayo

BUFFALO CHICKEN MEATBALLS

Buffalo sauce ground chicken served with blue cheese

ITALIAN MEATBALLS

Housemade, grandma's special recipe meatballs with a smoky pomodoro sauce

FRIED RAVIOLIS

Fresh made, deep fried pasta stuffed with parmesan, mozzarella, asiago and provolone cheeses

-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

CHICKEN BURGER

Ground chicken breast with sundried tomatoes and fresh herbs

VEGGIE BURGER

Seasoned vegetable packed burger patties

Served With: *Crispy fried jumbo Onion Rings & Hand-cut French fries*

Accompanied With:

*Sweet & sour slaw, American cheese, pickles, lettuce, sliced tomato, sliced onions, home style sriracha ketchup and chipotle BBQ sauce, **paired with an ice-cold bucket of bottled beers***

-CHEESE TOWN-

SMOKED GOUDA AND MACARONI

Marvelously smooth melted smoked gouda

TRADITIONAL MACARONI AND CHEESE

Slowly whisked, aged white cheddar and aged Wisconsin cheddar

BRIE GRILLED CHEESE SANDWICHES

With fig jam and arugula

MONCHEGO GRILLED CHEESE SANDWICHES

With Bartlet pear and charred red onions

Accompanied With:

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

Reception

-CHAMPAGNE TOAST-

Freshly poured as guests enter the main reception

Duet Course

Hosts 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 HYDRO 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

WATERMELON FETA SALAD

Watermelon plank, diced watermelon, arugula, cherry tomato, balsamic red onion, feta cheese, red wine vinaigrette

CRISPY GOAT CHEESE AND BERRY SALAD

Pickled red onions, mesclun mix, raspberry dressing

SHRIMP ASIAN SALAD

Arcadian mix, Napa cabbage, purple cabbage, carrots, edamame, peppers, crispy wontons, ginger honey dressing

SEARED CRAB CAKES

Pan-seared crab cakes served with a fennel, apple, and corn salad with buttermilk Sriracha dressing

Entrée Selection

Hosts choice of one entree from each

BEEF

FILET MIGNON**

Port wine and shallot reduction topped with a mushroom and gorgonzola compound butter

PEPPERCORN CRUSTED PRIME RIB**

Au jus

SHORT RIB

Braised slow roasted with a red wine reduction

SEAFOOD

SHRIMP OREGANATA

Served with white wine, butter, lemon juice, seasoned with house made breadcrumbs

HERB CRUSTED SCOTTISH SALMON

Herb crusted citrus sauce

GRILLED PACIFIC SEA BASS

With tomato caper butter

CHILEAN SEA BASS** (Enhancement \$\$ See Manager)

Miso glazed, ginger scallion rice, grilled Bok choy, baby carrot sizzling soy vinaigrette

POULTRY

FARM RAISED FRENCHED CHICKEN BREAST

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

MUSHROOM AND BOURSIN STUFFED CHICKEN BREAST

Lemon thyme jus

CHICKEN VALDOSTANO

Fontina cheese, oyster mushrooms, prosciutto, white wine

PORK

DOUBLE CUT PORK CHOP**

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

PARMESAN CRUSTED PORK SCALLOPINI

Roasted plum tomatoes, spinach, lemon caper sauce

PASTA

MANICOTTI BOLOGNESE

Homemade crepes filled with imported ricotta, mozzarella, pecorino, Romano cheese, topped with a fresh Bolognese sauce

VEGETABLE LASAGNA

Flat noodles layered with mozzarella, ricotta, parmesan, fresh parsley and seasonal vegetables topped with pomodoro sauce

VEGETARIAN

VEGAN TIKKA MASALA

Tofu, peppers, zucchini, cauliflower, chickpeas over aromatic basmati rice

COUS-COUS STUFFED EGGPLANT

Cherry tomato, zucchini, yellow squash, onion

ROASTED ACORN SQUASH

White and wild rice, brussels, apple and cranberry chutney, toasted pumpkin pipettes

Second helpings are offered to all of your guests

Dessert

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:

VIENNESE PLATTERS

Decadent platters on each table arranged with cannoli's, classic French napoleons, homemade cream puffs, old-fashioned eclairs, variety of chocolate dipped fruits, Italian and French butter cookies, rainbow cookies and fruit tarts

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, Tea,

Cappuccino and espresso

offered to your guests-

-Truffle Fairwell at the end of the evening-

Our culinary team pledges to prepare seasonal, locally sourced produce and good 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's 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.****

PLEASE INQUIRE FOR OUR ENHANCEMENTS MENU