



THE VINEYARDS YOUR WEDDING MENU

WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with Champagne and Water in Our Lobby

OPEN BAR

Five Hour Top Shelf Open Bar
Top Shelf Spirits, Local and Imported Draft Beer, Wine,
Chilled Champagne, Soft Drinks, and Juices

Two Signature Drinks Included

COCKTAIL HOUR

RECEPTION TABLE

Chilled Fresh Seasonal Fruit

Seasonal Fresh Fruit and Berries

Artisanal Cheeseboard

Provolone, Pepper Jack, Cheddar, Swiss, Smoked Gouda with Assorted Crackers and Flatbreads

Charcuterie

Italian Cured Meats featuring Prosciutto, Mortadella, Sopressata and Pepperoni

Gourmet Salads

Asian Fusion Noodle Salad with Vegetables

Fresh Mozzarella and Heirloom Tomato Caprese Platter

Chickpea Salad with Assorted Local Vegetables

Farro Salad with Feta, Red Peppers, Cucumber, Cherry Tomatoes, Herbs, in a Roasted Garlic Dressing

COCKTAIL HOUR CONTINUED

The Vineyards' Farm to Table Station

ALL INCLUDED

North Fork Burger Bites with Caramelized Onions and Cheddar Cheese
Grilled North Fork Chicken Salad Crostini
Fried Chicken Sliders with Cabbage Slaw and Chipotle Aioli
Tuscan Kale Salad with Blueberries, Shaved Almonds, Quinoa, Sweet Potatoes, Maple Dijon Vinaigrette
Vegetable Crudit  with Roasted Garlic Hummus, Tzatziki, and Whipped Feta Cheese,
Accompanied by Stuffed Cherry Peppers, Assorted Olives, and Pita Bread
Assorted North Fork Chips

Pasta Station

SELECT TWO

Cheese Tortellini with Quattro Formaggi Sauce
Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage
Farfalle Primavera in Roasted Garlic and Olive Oil
Penne Alla Vodka with Pancetta and Shaved Parmesan
Fresh Hand Rolled Gnocchi with Spinach-Sun Dried Tomato Garlic Cream Sauce
Pappardelle Bolognese
Rigatoni Pomodoro
Linguine with Clam Sauce, Shrimp and Fresh Basil
Handmade Lobster Ravioli in Lobster Cream Sauce *Additional \$4 Per Person*
Short Rib Tortelloni with Red Wine Demi-Glace *Additional \$4 Per Person*
Cacio e Pepe in Parmesan Cheese Wheel *Additional \$6.50 Per Person*

Carving Station

SELECT ONE

ACCOMPANIED BY MASHED POTATOES AND CREAMED SPINACH

Rosemary Garlic Roasted Loin of Pork
Slow Roasted Turkey Breast with Cranberry Relish and Gravy
Marinated Flank Steak*
New York Style Pastrami
Roasted Sirloin Steak with Wild Mushroom
Marinated Leg of Lamb with Fresh Mint Aioli*
Slow Smoked Barbeque Brisket
Seared Skirt Steak with Peter Luger Steak Sauce and Crispy Onions* *Additional \$6 Per Person*

COCKTAIL HOUR CONTINUED

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

SELECT EIGHT

HOT HORS D'OEUVRES

New Zealand Baby Lamb Chops*
Miniature Maryland Crabcakes with Spicy Aioli
Roasted Scallops in a Shell with Bacon Garlic Butter
White Cheddar Grilled Cheese with Tomato Soup Shooter
Sweet Chili Sesame Chicken Bites
Crispy Oysters with Lime Sriracha Aioli
Miniature Potato Cheddar and Bacon Skins with Herb Sour Cream
Chicken Gyoza with Ponzu Sauce
Miniature Reuben Sandwich with Russian Dressing
Fried Chicken & Waffle Bites with Maple Syrup
Chicken Quesadillas
Long Island Duck Wonton
Mozzarella en Carrozza
Lobster Risotto Cake with Saffron Aioli and Roasted Tomato Dipping Sauce
Long Island Peking Duck Spring Roll with Sweet Teriyaki Sauce
Mini Beef Wellington
Mahi Fish Taco with Cabbage Slaw

COLD HORS D'OEUVRES

Montauk Lobster Roll on Potato Bread
Tuna Tartare in a Sesame Cone*
Jumbo Shrimp Cocktail Shooter with Cocktail Sauce
Vineyard Chicken Salad on a Tuscan Garlic Crostini
Watermelon Feta Bites
Marinated Shrimp Ceviche Citrus and Herbs
Potato Roll Lemon Aioli
Blueberry Goat Cheese Flatbread
Sesame Seared Ahi Tuna with Ginger Teriyaki*
Whipped Goat Cheese and Fig Jam on Barbecue Crostini
Avocado Toast on Seven Grain Bread
Tomato Bruschetta
Tuna Poke Soy Furikake in a Spoon*
Garlic Shrimp Avocado Smash on a Crostini

SEATED BANQUET DINNER

FIRST COURSE SELECT ONE

Harvest Salad

Diced Apples, Celery, Heirloom Cherry Tomatoes, Hickory Bacon,
Red Onion, Goat Cheese, Walnuts,
Field Greens with a Red Wine Vinaigrette

Fresh Burrata

Fresh Burrata, Crispy Prosciutto, Cherry Heirloom Tomatoes,
Balsamic Pearls, Local Organic Field Greens
Tossed with Balsamic Dressing with a Tomato Jam

The North Fork Salad

Butter Lettuce with Quinoa, Goat Cheese, Peppadew Peppers, Toasted Pecans,
Butternut Squash, Crunchy Sweet Potato Crisps and Apple Cider Dijon Vinaigrette

Watermelon Feta Salad

Fresh Watermelon, Red Onions, Cucumbers, Heirloom Cherry Tomatoes, Feta Cheese,
and Local Organic Field Greens Tossed in a Red Wine Garlic Vinaigrette

Baby Gem Caesar Salad

Baby Gem Lettuce with Homemade Caesar Dressing, Shaved Parmesan Cheese,
Toasted Garlic Crumb, Pickled Shallots and Artisanal Rustic Croutons

SEATED BANQUET DINNER

MAIN ENTRÉES

POULTRY

SELECT ONE

Pan Roasted French Chicken Breast

Yukon Potato Puree, Herb Jus with Seasoned Vegetables

Roasted Bella Chicken Breast

Bella Artichoke, Lemon & Capers, Garlic Herb Sauce,
Potato Au Gratin with Carrots and Haricot Vert

Chicken Roulade

Breaded Chicken Breast Stuffed with Mozzarella, Roasted Red Peppers, Prosciutto,
and Fresh Basil, Topped with a Red Pepper Coulis, with Seasoned Orzo and Broccolini

Grilled Applewood Smoked Pork Chop

Roasted Baby Potatoes, Maple Bacon Chutney with Broccolini

Pan Seared Long Island Duck

Wild Rice, Apricot Glaze with Roasted Carrots

All Dietary Requests Can Be Accommodated with Prior Knowledge
Many of Our Dishes Can Be Made Gluten Free, Vegetarian and Vegan with Modifications

SEATED BANQUET DINNER

MAIN ENTRÉES

BEEF SELECT ONE

Braised Short Rib

Corn Pudding, Sauteed Kale, Cipollini Onions, Crispy Shaved Brussels Sprouts

New York Strip*

Chanterelle Ragu, Fried Shallots, Pommes Purée and Haricot Vert

Sliced Herb Chateaubriand*

Sliced Filet Mignon, Garlic Herb Cream Sauce
with Seasoned Vegetables and Potato Au Gratin

Gorgonzola Filet Mignon*

Gorgonzola Fondue & Merlot Reduction, Au Gratin Potato with Asparagus

Herb Crusted Rack of Lamb

Cabernet Demi-Glace, Wild Mushroom, Potato Au Gratin
with Seasoned Vegetables

Lobster Surf and Turf*

Grilled Filet Mignon with Lobster Tail
Potato Au Gratin, Asparagus, Red Wine Demi-Glace, Lemon, Butter
(Additional \$12 Per Person)

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SEATED BANQUET DINNER CONTINUED

MAIN ENTRÉES

SEAFOOD

SELECT ONE

Roasted Atlantic Salmon

Lemon & Butter Garlic Sauce, Pecorino Romano Risotto
Served with Seasoned Vegetables

Garlic Herb Branzino Filet

Roasted Tomatoes, Kalamata Olives, Dijon Vinaigrette,
Lemon Beurre Blanc with Heirloom Quinoa

Herb Crusted Striped Bass Oreganata

Crispy Caper Lemon Sauce with Buttered Farro and Sweet Peas

Jumbo Shrimp with Lobster Risotto

Served Alongside Seasoned Vegetables

VEGETARIAN

INCLUDED

ALTERNATE CHOICES UPON REQUEST

Quinoa Stuffed Squash

With Fire Roasted Vegetables
Vegan and Gluten-Free

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DESSERT

A CUSTOM FOUR TIER WEDDING CAKE

with Your Choice of Filling and Buttercream Design

TABLESIDE COFFEE AND TEA SERVICE

Coffee & Assorted Gourmet Teas, Regular and Decaffeinated
Espresso and Cappuccino Available Upon Request

VINEYARDS WEDDING DAY FEATURES

Vineyards Wedding Website with a Wedding Dashboard to Access all Forms
Such as Menus, Décor, Beverages, Setup and Layout

A Personal Maître' D, Bridal Attendant and Captain to Handle All of Your "Day-Of Needs."
Maître' D and Bridal Attendant on Duty as You Arrive Two Hours Prior to Your Wedding

Entire Floor of Private Bridal Suites and a Groom's Parlor for You and Your Wedding Party

~Venue Accessible Two Hours Prior to Start of Wedding~
Premium Grade Burlap Jute Rattan Linens

Premium Grade China, Silverware and Glassware

Hardwood X Back Wooden Chairs with Premium Cushions

Full Use of More than 8 Acres of Property with Beautiful Gardens, Pond, Gazebos,
Nature Trail, Waterfall, and Our Own Private Vineyard

Six Passenger Covered Golf Cart with Driver to Escort You Around the Property for Photographs.

THE
VINEYARDS
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AT AQUEBOGUE