



THE VINEYARDS YOUR WEDDING MENU

WINE COUNTRY RECEPTION WEDDING MENU

Guests Welcomed with a Wine Bar in Our Tasting Room.

Wine, Sparkling Water, and Champagne

OPEN BAR

Five Hour Top Shelf Open Bar

Top Shelf Spirits, Local and Imported Draft Beer, Wine,
Chilled Champagne, Soft Drinks, and Juices

One Signature Drink Included

COCKTAIL HOUR

RECEPTION TABLE

Chilled Fresh Seasonal Fruit

Seasonal Fresh Fruit and Berries

Artisanal Cheeseboard

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

Farmer's Market Crudite

Sliced Raw Farm Stand Vegetables with Creamy Ranch and Dijon Mustard Dipping Sauces

Charcuterie

Italian Cured Meats featuring Prosciutto, Mortadella, Pancetta, Sopressata, Pepperoni, Cappelletti

Gourmet Salads

Fresh Seafood Salad with Shrimp, Scallops, and Squid

Greek Orzo Salad with Feta, Cucumbers, Tomatoes, Black Olives, and Grape Leaves

Thai Satay Noodle Salad with Vegetables

Fresh Mozzarella and Heirloom Tomato Caprese Platter

Chickpea Salad with Assorted Vegetables

COCKTAIL HOUR CONTINUED

Pasta Station

SELECT TWO

Tri-Color Cheese Tortellini with Baby Arugula and Roasted Plum Tomatoes
Orecchiette Pasta with Broccoli Rabe and Sweet Italian Sausage
Farfalle Pasta tossed with Locally Sourced Vegetables, Roasted Garlic and Olive Oil
Penne Ala Vodka with Pancetta and Shaved Parmesan
Tortellini Alfredo with Grilled Chicken and Fresh Parmesan
Fresh Hand Rolled Gnocchi with Pesto

All guests have the option to choose our chef-tended cheese wheel pasta (also known as pasta alla ruota).
Pasta alla ruota is a style of pasta that is made tableside by mixing freshly cooked pasta in a hollowed Parmesan cheese wheel.

Carving Station

SELECT ONE

ACCOMPANIED BY MASHED POTATOES AND CREAMED SPINACH

Roasted Loin of Pork with Smoked Apple Glaze*
Roast Beef with Bordelaise Sauce*
Herb Roasted Turkey Breast with Cranberry Chutney
Marinated London Broil with Local Fresh Horseradish Sauce*
Warm Pastrami with Spicy Grain Mustard
Garlic Teriyaki Marinated Skirt Steak*

The Vineyards' Farm to Table Station

LOCALLY SOURCED NORTH FORK SPECIALTY CRAFT FOODS

ALL INCLUDED

Bison Sliders with Caramelized Onions and Feta Cheese*
Goat Cheese with Artisanal Breads and Fresh Crudités
Grilled Chicken Salad Crostini
Fried Flounder Sliders with American Cheese and Tartar Sauce
North Fork Oyster Chowder with Long Island Sweet Cornbread
Mixed Local Green Salad with Cabernet Vinaigrette Dressing
Pasta Salad with Local Vegetables
Assorted Pickles, Horseradish, Chips, Jams, and Fresh local Cider

COCKTAIL HOUR CONTINUED

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

SELECT EIGHT

FROM THE SEA

Poached Lobster BLT on Pretzel Roll
Cold Seared Tuna on Sushi Rice
Lobster Salad Sliders
Blackened Shrimp with Chili Lime Aioli
Tuna Tartare in Wonton Cone with Fresh Wasabi
Shrimp Cocktail
Baked Clams
Smoked Salmon and Avocado Rolls
Crispy Shrimp Risotto Balls
Fresh Lump Crab Cakes with Tartar Sauce
Bay Scallops Wrapped with Bacon
Pan Fried Oysters on Garlic Toast Points
Shrimp Tacos
Seafood Stuffed Mushrooms
Fish and Chips Cones

FROM THE LAND

Southwestern Chicken Salad on Tuscan Crostini
Miniature Potato Skins with Cheddar and Bacon
Braised Short Ribs on a Tasting Spoon
Coney Island Miniature Hot Dogs
Baby Lamb Chops*
Fried Japanese Chicken Dumplings with Ponzu Sauce
Miniature Beef, Pork, or Chicken Tacos
Chicken Satay with Peanut Dipping Sauce
Coconut Chicken with Mango Dipping Sauce
Miniature Reuben Sandwiches
Fried Chicken & Waffle Bites with Maple Glaze
Filet Mignon Crostini with Fresh Local Horseradish Sauce
BBQ Pulled Pork on Cornbread Toast
White Castle Style Sliders and Beer

VEGETARIAN

Fresh Bruschetta on Garlic Crostini
Black Bean Hummus and Feta Square on Garlic Pita
Artichoke and Spinach Crostini
Watermelon and Feta Bites
Cranberry Brie Bites
Miniature Potato Skins with Cheddar Cheese and Scallions
Miniature Grilled Cheese and Tomato Soup Shooters
Vegetable Spring Rolls
Caprese Skewers

SEATED BANQUET DINNER

DUET PLATES

SELECT ONE / A DUET IS A COMBINATION OF APPETIZER AND SALAD COURSES

Portobello Tower

Sliced Portobello Mushroom with Roasted Red Peppers, Fresh Mozzarella and Aged Balsamic Glaze Served Over Local Field Greens

Avocado Chicken Caprese

Fresh Mozzarella and Heirloom Tomatoes over Local Field Greens Topped with Sliced Avocado, Balsamic Grilled Chicken Breast, and a Pesto Vinaigrette

Poached Pear Salad With Seared Long Island Duck

Mixed Greens, Poached Pears, Candied Walnuts & Gorgonzola Cheese, Topped with a Raspberry Vinaigrette Topped with Pan Seared Long Island Duck

Key Lime Crab Cake

Lump Crab Cake with Key Lime Aioli Served Over Local Field Greens, with Mangoes, Cucumbers, and Roasted Peppers

Pan Seared Tuna

Sesame Crusted Pan Seared Tuna Served with Asian Slaw

Greek Island with Grilled Chicken

Field Greens, Avocado Cubes, Cherry and Sundried Tomatoes, Cucumbers, and Local Feta Cheese with a Cucumber Dill Tzatziki Dressing

Harvest Salad with Buttermilk Fried Chicken

Diced Red and Green Apples, Dried Cranberries, Feta Cheese, Brown Sugar Walnuts, and Applewood Smoked Bacon Tossed with Local Greens and Topped with Fried Chicken

Two Course Appetizer/Salad Option Available Upon Request

SEATED BANQUET DINNER

MAIN ENTRÉES

SELECT FOUR \ ONE FROM EACH CATEGORY

POULTRY

Chicken Marsala

Farm Raised Boneless Chicken Breast with Marsala Sauce
Served with Wild Rice and Steamed Vegetables

Chicken Valentino

Stuffed Chicken Valentino with Prosciutto, Mozzarella and Roasted Peppers
Served Over a Bed of Orzo with Steamed Vegetables

Pesto Chicken Bruschetta

Boneless Chicken Breast Topped with Garlic, Pine Nuts, Basil Leaves, and Parmigiano-Reggiano Cheese.
Served Over a Bed of Orzo with Steamed Vegetables

Pan Seared Long Island Duck

Chipotle Rubbed Pan Seared Long Island Duck Breast
Served with Wild Rice and Steamed Vegetables

Chicken Picatta

Boneless Chicken Breasts Pounded Thin and Sautéed with Lemon Caper Sauce
Served Over a Bed of Orzo with Steamed Vegetables

Asian Glazed Chicken

French Cut Chicken Breast with Soy Honey Glaze
Served with Wild Rice and Steamed Vegetables

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 CONTINUED

MAIN ENTRÉES

SELECT FOUR \ ONE FROM EACH CATEGORY

BEEF

Short Ribs

Balsamic Brown Sugar Braised Short Ribs
Served Over Mushroom Risotto with Julienned Steamed Vegetables

Lobster Surf and Turf

Grilled Filet Mignon with Lobster Tail
Served with Roasted Corn and Avocado Salsa and Boiled New Potatoes
(Additional \$8 Per Person)

PRIME RIB

Roasted Prime Rib
With Your Choice of Sauce:

Au Jus

OR

Dijon Crusted with Sauteed Onions

OR

Horseradish Cream

Filet Mignon

Filet Mignon with Brandy Peppercorn Sauce

OR

Chateaubriand - Sliced Filet Mignon with Mushroom Demi-Glace

OR

Gorgonzola Crusted Filet Mignon

Served with Served with Roasted Fingerling Potatoes and Julienned Steamed Vegetables

Grilled Marinated Skirt Steak with Argentinian Chimichurri Sauce

Tender Sliced Skirt Steak Topped with a Thick Garlic, Olive Oil, Parsley And Oregano Sauce
Served with Roasted Fingerling Potatoes

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SEATED BANQUET DINNER CONTINUED

MAIN ENTRÉES

SELECT FOUR \ ONE FROM EACH CATEGORY

SEAFOOD

Salmon Teriyaki

Teriyaki Glazed Salmon Filet

Served with Wild Rice and Steamed Vegetables

Seafood Stuffed Flounder

Shrimp and Scallop Stuffed Flounder with Lobster Cream Sauce

Served with Wild Rice and Steamed Vegetables

Herb Crusted Striped Bass

Blended Local Spices and Bread Crumbs Encrusted on Broiled Striped Bass with Garlic Scampi Butter

Served with Wild Rice and Steamed Vegetables

(May - October)

Baked Halibut with Arugula Salsa Verde

Fresh Baked Alaskan Halibut with a Zesty Arugula and Herb Salsa

Served with Wild Rice and Steamed Vegetables

Grilled Tuna Steak with Asian Sesame Crust

Sesame Crusted Ahi Tuna Steak with Soy Ginger Sauce

Served with Asian Slaw and Steamed White Rice

Pesto Shrimp With Lobster Risotto

Jumbo Pesto Glazed Shrimp Skewers served over Lobster Risotto

Served with Steamed Vegetables

SEATED BANQUET DINNER CONTINUED

MAIN ENTRÉES

SELECT FOUR \ ONE FROM EACH CATEGORY

VEGETARIAN

Vegetarian Paella

Wild Mushrooms, Roasted Pepper, Onion, Bell Pepper, Garlic, Tomatoes, and Snowshoe Peas
Baked with Saffron Rice and Served in an Iron Skillet

Vegan and Gluten-Free

Quinoa Tower

Roasted Vegetables over Toasted Quinoa

Vegan and Gluten-Free

Vegetable Lasagna

Eggplant, Ricotta, Mozzarella and Basil Baked Lasagna

Thai Satay Noodle Stir Fry

Red Pepper, Baby Corn, Carrots, Snowshoe Peas and Garlic
Sautéed in Teriyaki Sauce with Sobu Noodles

Southwest Baked Pasta

Kidney Beans, Black Beans, Elbow Macaroni, Peppers, Onions, Tomatoes and Celery
Baked with Cheddar Cheese and Mexican Spices and Served in an Iron Skillet

Pomodoro Zucchini Pasta

Shaved Yellow and Green Zucchini Noodles Sautéed in Garlic and Olive Oil
Topped with a Crushed Tomato Sauce

Vegan and Gluten-Free

All Dietary Requests Can Be Accommodated with Prior Knowledge

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*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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DESSERT

A CUSTOM FOUR TIER WEDDING CAKE

with Your Choice of Filling and Buttercream Design

TABLESIDE COFFEE AND TEA SERVICE

Assorted Gourmet Teas, Regular and Decaffeinated Coffee
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 2 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