

THE VINEYARDS

ENHANCEMENT PACKAGES

May We Suggest Our Most Popular Additions Available to Enhance Your Wedding Reception or Event

FROM THE SEA

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*HAMPTONS RAW BAR

Fresh Clams and Oysters Shucked to order by Attendant; Accompanied by Chilled Jumbo Shrimp. Served with Lemons, Cocktail Sauce, and Mignonette Sauce.

\$20 PER PERSON

*SUSHI STATION

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sashimi, Tuna Sashimi, Smoked Eel, Octopus Roll and a "Create Your Own" option; Served along with Cucumber and Crab Salad. With Fresh Ginger, Soy Sauce and Wasabi.

\$12 PER PERSON BUTLER STYLE

\$18 PER PERSON WITH SUSHI CHEF

SHRIMP BOAT

Jumbo Shrimp Cocktail served on Shaved Ice Inside of Two Boats. Decorated with Nautical-Themed Props; Served with Lemons and Fresh Cocktail Sauce made with Locally Harvested Horseradish.

\$12 PER PERSON

LOBSTER LOVER'S STATION

Hot Buttered Lobster Rolls, Cold Lobster Skewers, Lobster Mac + Cheese, Lobster BLT Sliders, and Maine Lobster Chowder.

\$15 PER PERSON

MONTAUK CLAM & OYSTERS

Lemon, Cocktail Sauce + Mignonette Sauce Shucked by Attendant

\$12 - \$14 PER PERSON

MEATS & INTERNATIONAL

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STIR FRY WOK STATION

Asian Vegetables of Baby Corn, Oyster Mushrooms, Scallions, Bok Choy, Water Chestnuts, Broccoli, Snap Peas, Bean Sprouts and Ginger Quickly Stir Fried with Beef, Chicken, or Shrimp and Served with Fried Rice. Soy sauce, Chinese Mustard, and Duck Sauce.

\$10 PER PERSON

MEDITERRANEAN STATION

Chicken and Lamb Souvlaki, Accompanied by Tomato, Cucumber and Feta Salad, Spinach Pie, Warm Pita Bread, and Tzatziki.

\$8 PER PERSON

MAC & CHEESE BAR

Creamy Cheddar Elbow Macaroni and Alfredo Fusilli Pasta, Served with Chicken Bites, Bacon, Ham, Baby Peas, Onions, Sauteed Broccoli, and Tomatoes.

\$8 PER PERSON

PIZZA BISTRO STATION

Assorted Local Pizza Served Alongside Crushed Red Pepper, Parmesan Cheese, and Pepperoncini.

\$8 PER PERSON

MASHED POTATO MARTINI BAR

Garlic Infused Mashed Potatoes and Mashed Sweet Potatoes Presented in Martini Glasses. Made to Order with a Variety of Toppings to Include Bacon Bits, Sour Cream, Chopped Chives, Sriracha, Shredded Cheddar Cheese and Caramelized Onions.

\$8 PER PERSON

SOUTHWEST FAJITA STATION

Grilled Chicken Breast and Pan Seared Flank Steak* Wrapped in Warm Flour Tortillas. Served with Cilantro, Roasted Chiles, Bermuda Onion and Adobo Spices. Finished with Sour Cream, Guacamole, Pico De Gallo and Hand Cut Corn Chips.

\$8 PER PERSON

CANTINA TACO BAR

Spicy Chicken and Seasoned Ground Beef with Crunchy Corn Shells and Soft Flour Tortillas. Accompanied by Fresh Guacamole, Pico De Gallo, Cheddar Cheese, and Sour Cream.

\$8 PER PERSON

ALL-AMERICAN STATION

Hot Dogs and Jumbo Pretzels, Accompanied with Popcorn and Peanuts.

\$6 PER PERSON

DESSERTS

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GRAND VIENNESE

Featuring Italian Cookies, Fresh Fruit Display, Cannoli and Napoleons, Coffee Cake, Chocolate Fountain, Ice Cream Sundae Station, Assorted Mini Dessert Bites

\$18 PER PERSON

\$30 PER PERSON WITH AN ADDITIONAL HOUR

VINTAGE ICE CREAM CART

Vintage Bicycle with Freezer and Umbrella
Serving Nostalgic Ice Cream

\$850

NORTH FORK PIE BAR

Selection of 3 Local Pies Served with Ice Cream, Whipped Cream, and Fresh Fruit.

Choices of pies are: Rhubarb, Blueberry, Cherry, Peach, Apple, Raspberry.

\$8 PER PERSON FROM LOCAL BAKERY

\$10 PER PERSON FROM BRIERMERE FARMS

S'MORES STATION

Tabletop S'mores Station with Graham Crackers, Marshmallows, and Chocolate.

\$8 PER PERSON

PASSED DESSERTS

Cheesecake Lollipops, Tiramisu Shooters, Fried Oysters, Mini Ice Cream Cones, Salted Caramel Churro Shooters, French Macaroons

\$8 PER PERSON

DONUT WALL

Assorted Frosted, Glazed, and Cake Donuts, Accompanied by Tableside Jelly and Boston Cream Donuts.

\$6 PER PERSON

NORTH FORK FARMSTAND DESSERT BAR

Apple Cider Donuts, Pecan Bites, Apple Streusel Squares, Pumpkin Pie, Accompanied by Pumpkin Beer (In Season) and Hot Apple Cider.

\$12 PER PERSON

FAVORS

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GUEST TO-GO BAGS

(Choose One)

Hot Chocolate and Chocolate Chip Cookie
Bagel and Cream Cheese and Coffee
Bacon, Egg and Cheese Muffin with Orange Juice
Donut and Coffee
Hot Pretzel and Lemonade

\$6 PER PERSON

WINE BOTTLE FAVORS

(A COUPLE'S FAVORITE! VERY UNIQUE!)

Our Private Label 375ml Long Island Chardonnay and Merlot Includes Custom Photo Label with Names and Wedding Date.

\$12 PER PERSON

OTHER ADDITIONS

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OVERTIME

(Must be decided no later than 2 weeks prior to event)
Includes Extended Time, Staff, and Bar Service.

\$1,000 PER HALF HOUR • \$2,000 PER HOUR

CHAMPAGNE WALL

Boxwood Greenery Wall Holds 80 Champagne Glasses.

\$295

LAWN GAMES

Rustic Cornhole and Wine Barrel KanJam to Entertain Your Guests.

\$395

SHUTTLE SERVICE

55-Passenger Coach Bus Transports Your Guests With 8-Hour Continuous Service to Local Hotels (in Partnership with Mark of Elegance Limousine Service)

\$2,000

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

ALL PRICES QUOTED SUBJECT TO 22% ADMINISTRATION FEE & 8.625% NY SALES TAX MAITRE D' & STAFF GRATUITY IS AT YOUR DISCRETION

A 22% administration fee and applicable taxes shall be added to all charges for the event. The administration fee is used to offset the administration of the event. This charge is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre D' & staff gratuity not included and are at your discretion. Suggested Maitre D' Gratuity: \$3-\$6 Per Guest: Suggested Staff Gratuity \$3-\$5 Per Guest. (Please Distribute Separately).