

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

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, 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

Pasta Station

SELECT TWO

Cheese Tortellini with Quattro Fromaggi Sauce
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
Cheese Tortellini with Spinach and Artichoke Cream
Fresh Hand Rolled Gnocchi with Spinach-Sun Dried Tomato Garlic Cream Sauce
Rigatoni Bolognese
Penne Pomodoro
Rigatoni in Pesto Cream Sauce

Carving Station

SELECT ONE

ACCOMPANIED BY MASHED POTATOES AND CREAMED SPINACH

Roasted Loin of Pork with Rosemary and Garlic
Slow Roasted Turkey Breast with Cranberry Relish and Gravy
Marinated Flank Steak with Chimichurri Sauce*
New York Style Pastrami with Spicy Grain Mustard
Roasted Sirloin Steak with Wild Mushroom*
Marinated Leg of Lamb with Red Wine Demi-Glace
Slow Smoked Barbeque Brisket with BBQ Sauce

The Vineyards' Farm to Table Station

LOCALLY SOURCED NORTH FORK SPECIALTY CRAFT FOODS

ALL INCLUDED

North Fork Burger Bites with Caramelized Onions and Cheddar Cheese*
Grilled North Fork Chicken Salad Crostini
Fried Local Fish Sliders with American Cheese and Tartar Sauce
Mixed Local Green Salad with Cabernet Vinaigrette Dressing
East End Shell Pasta Salad with Local Vegetables
Assorted Pickles, Horseradish, Chips, Jams

COCKTAIL HOUR CONTINUED

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

SELECT FOUR HOT

Marinated Lamb Tenderloin with Red Onion Jam on a Pretzel Roll
Miniature Maryland Crabcakes with Spicy Aioli
Roasted Scallops in a Shell with Bacon Garlic Butter
American Grilled Cheese with Apple Smoked Bacon
Grilled Cheese with White Cheddar & Gruyere
Warm Fresh Mozzarella on a Garlic Baguette with Tomato Bruschetta
Sesame Chicken with Sweet Chili Sauce
Crispy Oysters with Lime Sriracha Aioli
Miniature Potato Cheddar Bacon Skins with Herb Sour Cream
Fried Chicken Dumpling with Ponzu Sauce
Miniature Reuben Sandwich with Russian Dressing
Beef Tenderloin with Cheese and Horseradish Aioli*
Fried Chicken & Waffle Bites with Maple Syrup
Chicken Quesadillas
Long Island Duck Wonton
Artichoke Beignet with Lemon Aioli
Guacamole Bites with Chipotle Dipping Sauce
Crispy Mozzarella Bites
Lobster Risotto Cake with Saffron Aioli and Roasted Tomato Dipping Sauce
Long Island Peking Duck Spring Roll with Sweet Teriyaki Sauce

SELECT FOUR COLD

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
Caprese Inspired Kebab
Ginger Teriyaki Sliced Sesame Tuna*
Marinated Shrimp Ceviche Citrus and Herbs
Montauk Lobster BLT
Potato Slider Roll Lemon Aioli
Blueberry Goat Cheese Flatbread
Sesame Seared Ahi Tuna with Ginger Teriyaki*
Goat Cheese, Fig Jam, Balsamic Pearls in a Cone
Avocado Toast Seven Grain Bread
Tomato Bruschetta Guacamole Crostini
Tuna Poke Soy Furikake in a Spoon*
Garlic Shrimp Avocado Smash on a Crostini

SEATED BANQUET DINNER

DUET PLATES

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

Harvest Salad

Diced Apples, Celery, Heirloom Cherry Tomatoes, Hickory Bacon,
Red Onion, Goat Cheese, Walnuts,
Wrapped in Red-Head Lettuce with a Red Wine Vinaigrette

Fresh Burrata

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

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

North Fork Caprese Salad

Fresh Mozzarella & Vine Ripe Tomatoes, Basil Oil Balsamic Glaze,
Toasted Pine Nuts, Organic Mesclun Greens, Balsamic Dressing

Poached Pear Salad

Candied Walnuts, Gorgonzola Cheese, Poached Pears, Cherry Heirloom Tomatoes,
Watermelon Radish and Local Organic Field Greens with Raspberry Vinaigrette

*Two Course Appetizer / Salad Option Available Upon Request
(Additional \$6 Per Person)*

SEATED BANQUET DINNER

MAIN ENTRÉES SELECT FOUR \ ONE FROM EACH CATEGORY

POULTRY

Pan Roasted French Chicken Breast

Yukon Potato Puree, Herb Jus with Seasoned Vegetables

Tuscan Chicken Breast

Sun Dried Tomatoes, Fresh Mozzarella, Spinach, Garlic Cream Sauce,
Potato Au Gratin with Seasoned Vegetables

Roasted Bella Chicken Breast

Bella Artichoke, Lemon & Capers, Garlic Herb Sauce,
Potato Au Gratin with Seasoned Vegetables

Stuffed Chicken Breast

Mozzarella, Spinach, Artichoke, Lemon Herb Sauce,
Potato Au Gratin with Seasoned Vegetables

Grilled Applewood Smoked Pork Chop

Yukon Potato Puree, Maple Bacon Chutney with Seasoned Vegetables

Pan Seared Long Island Duck

Yukon Potato Puree, Apricot Glaze with Seasoned 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

MAIN ENTRÉES SELECT FOUR \ ONE FROM EACH CATEGORY

BEEF

Braised Short Rib

Yukon Potato Puree, Red Wine Demi-Glace
with Seasoned Vegetables

Sliced Herb Chateaubriand*

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

Wood Grilled New York Sirloin Steak*

Yukon Potato Puree, Truffle Butter Sauce with Seasoned Vegetables

Seared Filet Mignon*

Red Wine Demi-Glace, Potato Au Gratin
with Seasoned Vegetables

Herb Crusted Rack of Lamb

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

Gorgonzola Filet Mignon*

Gorgonzola Fondue & Red Wine Demi-Glace,
Yukon Potato Purée 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

SELECT FOUR \ ONE FROM EACH CATEGORY

SEAFOOD

Roasted Atlantic Salmon

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

Sesame Salmon Teriyaki

Teriyaki Glazed Salmon Filet
Served with Sticky Rice & Seasoned Vegetables

Pan Seared Branzino

Dusted with Oreganata & Black Rice with Seasoned Vegetables

Herb Crusted Striped Bass

Local Herbs Encrusted on Local Striped Bass with Crispy Caper Lemon Sauce
Served with Basmati with Seasoned Vegetables
(May - October)

Marinated Grilled Jumbo Shrimp

Served with Creamy Lobster Risotto with Seasoned Vegetables

Crab Crusted Herb Cod

Seafood Cream Sauce, Pecorino Romano Risotto with Seasoned Vegetables

VEGETARIAN

Vegetable Lasagna

Ricotta, Mozzarella and Basil Baked Lasagna, with Wood Grilled Vegetables

Quinoa Stuffed Delicata Squash

Fire Roasted Vegetables over Toasted Quinoa
Vegan and Gluten-Free

Vegetarian Paella

Wild Mushrooms, Roasted Pepper,
Baked with Saffron Rice and Served in an Iron Skillet
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