

SEASONS
of
SOUTHAMPTON

Wedding Sit Down Dinner
\$150/person*

Includes:

Cocktail Hour
Open Bar 5 hrs
Plated Starter
Plated Entrée'
Wine served with dinner
Champagne Toast
Dessert Platting

Appetizers(Passed)

(Choice of Six)

Sample Menu

Mini Crab Cakes with Spicy Remoulade
Seared Peppercorn Tuna on Rice Cracker
Stuffed Eggs with Truffles and Parsley or Capers and Shallots
Pulled Pork Slider with Cabbage Slaw
Beet Slider with Caramelized Onion and Goat Cheese
Mini Mac-n-cheese bites
Chicken Satays
Smoked Salmon Mousse on Cucumber Rounds
Prosciutto & Sage Arancini
Chorizo in Pastry
Falafels with Yogurt Sauce
Stuffed Mushrooms
Polenta Cakes with Tomato Tapenade
Spring Roll
Franks in a Blanket
Tuna Tartar in a Cone Cracker
Potato and Fennel Pancakes
Tomato Bruschetta
Assorted Grilled Flatbreads
Raspberry and Brie in Puff Pastry
Spanakopita
Pork Pate on Toast Points
Bacon Wrapped Scallops
Grilled Shrimp Skewers

Wedding Sit Down Dinner continued

Soup or Salad (Choice of One)

Sample Menu

Seasonal Mixed Green Salad
Roasted Beets with Goat Cheese
Tri Color Heirloom Tomatoes and Mozzarella with Basil (seasonal)
White Gazpacho
Crab and Corn Chowder
Lobster Bisque
Crab Cakes over Micro Greens

Entrees (Choice of Three)

*Served with seasonal vegetables and chef's choice of potato, rice or pasta as required.
Pre order of guest meals required. +\$15 w/o preorder*

Sample Menu

Swordfish Steak with Sweet Tomato Chutney
Vegetable Stuffed Flounder
Almond Crusted Chicken with Citrus Salsa
Grilled Orange Glazed Duck Breast
Seared Sea Scallops with Balsamic Glaze
Roast Pork Tenderloin
Risotto with Shrimp
Chicken Piccata
Grilled Polenta topped with a Roasted Vegetable Ragù
Grilled Flank Steak with Ancho Chili Rub and Pineapple Salsa
Herb Crusted Prime Rib
Stuffed Pork Loin
Grilled Tuna with a Citrus Salsa
Chicken Marsala
Beef Kebob/Swordfish Kebob
Filet Mignon

All food and beverage are subject to a 20% service charge and NYS sales tax of 8.625% and a \$5pp labor fee. Prices subject to change. Labor not included

Wedding Sit Down Dinner continued

Cocktail Special Additions

Raw Bar
Shrimp Cocktail
Sushi Station
Gourmet Cheese and Charcuterie Table
Mediterranean Table
Crepe Station
Dim Sum
Carving Station
Ceviche Martini (Passed)
Lobster Pot Pies(Passed)
Mini Lamb Chops (Passed)

Entree Special Additions

Fillet of Beef with Lobster Tails
Braised Short Ribs and Seared Scallops
Fillet Mignon
Grilled Marinated Prawns

Dessert Additions

Seasonal Fruit Pies/Tarts
Crème Brulée
Miniature Chocolaté Soufflés
Champagne Sorbet
Chocolate Station

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