



Platinum Package

== Cocktail Hour ==

Enjoy Five Hours of Unlimited Top Shelf Open Bar
1 Hour of Exquisitely Prepared Hors D'oeuvres

select 6 from our list

Charcuterie Display

Imported and Domestic Cheese Display

Fresh Seasonal Fruit Display

An Array of Artisanal Breads

Chef's Selected Farmers Market Table

A Platter of Grilled Vegetables with Aged Balsamic Dressing

Carving Station

Pasta Station

Chef's Table

Enhancements

select 2 from our list

select 2 from our list

select 3 from our list

select 1 from our list

== A Lavish Three Course Reception ==

Champagne Toast

White Glove Wine Service throughout your Reception

== Dessert ==

3- Tier Wedding Cake by Sweet Little Things

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

Also Included in Your Special Day:

- Choice of Black, White or Cream Tablecloths
- Choice of Black, White, Cream or Gold Napkins
 - Valet Parking
 - Coat Check
- Directional Cards
- Personalized Menu Cards
- Your Own Personal Bridal Suite with Attendant

All prices subject to administration fee and current sales tax



== Butler Style Hors D'oeuvres ==

Select a combination of six hot and cold hors d'oeuvres

Mini Vegetable Spring Rolls
Thai sweet chili glaze

Truffle Grilled Cheese
aged white cheddar, toast

Kale and Vegetable Dumplings
pesto emulsion, cilantro leaf

Risotto Croquettes
asparagus, wild mushroom

Shrimp Dumplings
sesame ponzu, scallion

Chicken Satay
curry and leek marinade

Jerked Rock Shrimp
mango relish, plantain chip

Jalapeno and Creamed Corn Fritter
bourbon bacon, chive

Chicken Chopstick
*puff pastry, wood ear mushroom, glass noodle,
cilantro leaf*

Tuna Tartare
fried tostones shell, sunflower sprouts

Miniature East End Lobster Roll
fresh made lobster salad, artisan roll

Thai-Style Yellowfin Tuna 'Ceviche' Cones
*marinated ahi tuna, shallots, water chestnuts, basil,
wasabi caviar tobika, micro basil, savory mini cones*

Smoked Salmon 'Reuben'
*black pepper smoked salmon, cream cheese,
marble rye*

Toasted Coconut Shrimp Skewer
Caribbean marinade, mango chutney, toasted coconut

Pan Seared Day Boat Sea Scallops on a Coconut Wonton
lime aioli, lemon zest

Lobster Medallion
sweet, tender lobster tail, crispy wonton, mango salsa

Peppercorn Melange-Crusted Beef Tenderloin
shallot confit

Roasted Duck Crostini
caramelized pear, herb crostini, sweet potato frizzles

Mini 'BLT'
*miniature cherry tomatoes, stuffed with micro greens,
bacon crumbles, herb aioli*

Fresh Figs Wrapped in Prosciutto Di Parma
marcapone cheese, fresh mint

Fresh Tomato and Mozzarella Bruschetta
*tomato, mozzarella, petite basil,
flavored herb croustade*

Southwestern Savory Cups
*black bean, red pepper, avocado,
fresh cilantro crisp shell*



== Sips & Bites ==

additional fee

Served butler style, Substitute two for two hors d'oeuvres

Soup and Sandwich

mini French onion grilled cheese served with creamy tomato soup in tea cups

Chicago Hot Dog

miniature beef hot dog on a poppy seed brioche roll, jalapeno, tomato, deli mustard, served with Gatsby Golden Ale

Smashed Burger

100% black angus beef on a potato roll, dill pickle, red onion ketchup, served with a Seasonal Beer

Mini Fish Tacos

topped with cilantro crema, served with a margarita

Chicken Margarita Shooters

eat the chicken, shoot the margarita

spicy kebab size chicken sauteed in spices, skewered and served on a chilled margarita

Mini Grilled Truffled Gruyere Sandwiches

shot of chilled gazpacho

Chilled Corn and Avocado Soup Shot

topped with jumbo lump crab



== Carving Stations ==

Select two

Roast Turkey
served with gravy

Cajun Pork Loin
served with apple cider demi

Ham
served with brown sugar pineapple sauce

Leg of Lamb
served with mint sauce

Prime Rib
served with au jus

New York Strip +5pp
served with peppercorn sauce

Chateau Briand +5pp
served with bordelaise



== Pasta Station ==

Select two

Pasta Choices

Tortellini

Penne

Farfalle

Rigatoni

Sauces

Fennel Bolognese

Pesto Cream

Wild Mushroom Truffle Ragout

Arrabiata with Pancetta Olives

Sweet or Spicy Crumbled Sausage with Roasted Tomato Sauce



== Chef's Table Options ==

Select three

Breast of chicken served in a white wine and lemon sauce

Medallions of chicken served with wild mushrooms in a marsala wine sauce

Chicken povental prepared with tomato, olives, capers and thyme

Lightly battered chicken breast, fried and covered in fresh mozzarella and a basil pomodoro sauce

Chicken piccata

Pan seared basa with baby spinach, diced roma tomato in a light extra virgin olive oil and garlic sauce

Mussels and clams fra diavolo over linguine

Spanish seafood paella

Roasted east coast cod topped with tomato relish

Corn meal dusted calamari fried golden and accompanied with a fiery marinara sauce

Pepper steak sauteed with onions and tri-colored bell peppers

Pork medallions with wild rice and seasoned bread crumbs

Grilled flat iron steak in a bacon gorgonzola cream

Filet tips in a wild mushroom sauce

Baked eggplant rollatini

Moroccan spiced couscous stuffed plum tomatoes

Fresh bell peppers stuffed with wild rice, seasoned bread crumbs and fresh roasted vegetables



== First Course ==

Select one

Deconstructed Caesar Salad

crisp green hearts of romaine, grana podano, parmesan crisp, red onion jam, caesar dressing

Zelda Salad

spring mix, gorgonzola, dried cranberries, pear, candied walnuts, raspberry vinaigrette

Gatsby Beet Salad

beets on a bed of greens with a passion fruit vinaigrette

Burrata Salad

imported burrata cheese, petite greens, heirloom tomatoes, basil infused local peaches, extra virgin olive oil, white balsamic splash, fig balsamic drizzle, flowering herbs

Warm Goat Cheese and Mission Fig Tart

with seasonal local greens wrapped in a cucumber collar



== Main Course ==

Select three

FISH

Horseradish Crusted Salmon
horseradish cream sauce

Pan Seared Wild Striped Bass
gazpacho broth, corn and heirloom tomato relish, chive oil

Miso Glazed Filet of Cod
sweet and spicy glaze

Lemon Pepper Crusted Atlantic Salmon
beurre blanc

Jumbo Stuffed Shrimp
crab meat stuffing with a lobster sauce

Chilean Sea Bass
Asian miso glaze

Red Snapper
sundried tomato crust with champagne sauce

CHICKEN

Bistro Style Roasted French Cut Chicken
crisp skin, mushroom gravy

Tuscan Chicken
artichoke hearts, sun dried tomatoes, capers, lemon, white wine

French Cut Chicken Breast Valdostana
stuffed with prosciutto and fontina



== Main Course ==

continued

BEEF

Individual Filet Mignon
cabernet demi

Grilled New York Strip Steak
peppercorn cream sauce

Braised Short Rib
Cabernet au jus

Chateau Briand
served with bordelaise

VEGETARIAN

Select One

Handcrafted Arugula, Meyer Lemon Ravioli
vine ripe tomatoes, shaved toasted garlic, roasted pine nuts, shaved parmesan, white balsamic drizzle

Tofu Noodles and Vegetables
served in garlic and oil



== Main Course ==

continued

LAMB

additional \$5 pp

Herb Crusted New Zealand Rack of Lamb
port wine demi glace

VEAL

additional \$5 pp

Roast Rack of Veal with Fresh Rosemary, Shallots and Natural Pan Juices

== Duets ==

additional fee

The Gatsby

Petite Filet and New England Lobster Tail and Butter
grain mustard rubbed angus tenderloin of beef, port wine demi glace

Petite Filet and Stuffed Shrimp

cabernet demi and crab meat stuffing with a lobster sauce

Bistro Style French Cut Chicken and Grilled Salmon

*French cut chicken breast valdostana, stuffed with prosciutto and fontina,
paired with herb dusted grilled salmon*



== Wedding Cake ==

Your package comes with a 3 tier wedding cake by *Simple Little Things*

White with simple pipe design

Cake

Chocolate

Vanilla

Icing

Buttercream

Fondant

Fillings

Vanilla, Chocolate, Chocolate Ganache, Lemon Curd, Lemon Cream Cheese, Raspberry, Strawberry, Blueberry Cream Cheese, Cannoli, Oreo, S'Mores, Nutella, Coconut, Peanut Butter, Caramel

Fillings are typically in seperate tiers. 2 fillings can be in the same tier if preferred.

Flavor Upgrades

Red Velvet, Lemon, Funfetti

A 3 tier cake feeds 90 guests. Additional sheet cakes can be purchased to feed additional guests. Each sheet cake feeds approximately 40 people. \$80 per sheet cake.

Cake can be decorated with fresh flowers provided by your florist for a \$25 additional charge (to be assembled by the baker upon delivery).



== Enhancements ==

additional fee

Farmers Market Table

assorted local vegetables exquisitely displayed with assorted dipping sauces

Charcuterie Table

imported prosciutto, capicola, soppressata, hard salami, pepperoni,
imported olives, pepperoncini

Asian Street Food (choose 2)

chicken lemongrass dumplings, kimchi, vegetable spring rolls, general tso's
chicken nuggets served in individual take out boxes, chop sticks, fortune cookies

Taco Truck

chicken carnita, pastor (pineapple-chipotle pork), battered fish
served with warm tortillas, onion, cilantro, tomato, red cabbage, assorted sauces

Mediterranean Table (choose 2)

marinated chicken kabobs, lamb kabobs, vegetable kabobs, herb marinated steak
kabobs served with grilled pita triangles, tzatziki, kalamata olives, grape leaves

Jones Beach Seafood Island

gourmet display of locally caught little neck clams, Blue Point oysters and jumbo
shrimp, served with lemons, red wine mignonette, homemade cocktail sauce

Potato Bar

garlic parmesan French fries, sweet potato fries, yukon gold mashed potato,
traditional sweet potatoes
served with an assortment of toppings: broccoli, shredded cheese, marshmallows, scallions
sour cream, sauteed onions, bacon bits, maple syrup, beef gravy, sauteed mushrooms 12



== Enhancements ==

continued

Southern Station

chicken & waffles, barbeque ribs, jambalaya, served with corn bread, fried green tomatoes, coleslaw

New York Station

mini hot dogs, knishes, hamburger sliders, boneless buffalo chicken wings

Meatball Station

Italian style meatballs, buffalo chicken meatballs, Asian style meatballs served with parmesan cheese, marinara sauce, blue cheese sauce, soy sauce

Old San Juan Station

chicken & rice, beef, chicken and fish tacos, arroz con pollo, mini Cuban sandwiches, fresh plaintains

Mac & Cheese Station

elbow pasta served with a cheese of your choice:
aged cheddar, pepper jack, fontina or avacodo sauce
add a delectable topping: crispy bacon, buffalo chicken, tomato, mini hot dog, lobster

Sushi Bar

an assortment of sushi rolls and sashimi
accompanied by: spicy mayo, eel sauce, wasabi, soy sauce & seaweed salad,
spicy tuna roll, California roll, ebi tempura (shrimp), tekka (sliced tuna),
Philadelphia roll, Boston roll, yasai roll (vegetable roll), eel spring roll* (raw),
unagi (eel), sake (smoked salmon)



== Dessert Enhancements ==
additional fee

Chocolate Fountain

hot melting chocolate with marshmallows and pineapple, strawberry, melon, Rice Krispie Treats, Oreos, graham crackers

Ice Cream Sundae Bar

choice of vanilla bean, chocolate and strawberry ice cream
toppings include: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs, M&M's, cherries, Heath Bar Crunch, chopped nuts, Reese's Pieces, chocolate chips, pineapple, strawberries, chocolate and strawberry syrup

International Coffee & Cordial Station

espresso and flavored coffees, accompanied by a selection of fine liquors including Grand Marnier, Courvosier, Drambui, Sambuca Romano, Anisette, Kahlua, Bailey's Irish Cream, Frangelico

Not Any Old S'mores Bar

graham crackers, Hershey's chocolate bars, marshmallows with skewers

Grandma's Candy Shoppe

can be color coordinated or candy of your choice



— **Viennese Hour** —
additional fee

Additional hour added to your event

Fresh Fruit, Miniature Pastries, Mousses, & Assorted Specialty Cakes
Including: napoleon, cassata, tiramisu, black forest, strawberry shortcake,
carrot cake, fruit filled pies, cannolis, Italian & butter cookies, rainbow cookies,
homemade zeppole, freshly baked sfogiatelle

Ice Cream Sundae Bar

choice of vanilla bean, chocolate & strawberry ice cream
toppings include: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs,
M&M's, cherries, Heath Bar Crunch, Chopped Nuts, Reese's Pieces, chocolate
chips, pineapple, strawberries, chocolate & strawberry syrup

International Coffee & Cordial Station: Espresso & Flavored Coffees
accompanied by a selection of fine liquors including Grand Marnier, Courvosier,
Drambui, Sambuca Romano, Anisette, Kahlua, Bailey's Irish Cream, Frangelico

Add Butler Style Passed Desserts for an additional fee



== Farewell Stations ==

additional fee

Donut Wall

A delightful assortment of donuts displayed on our Giant Donut Wall

Hot Pretzel Station

giant pretzels served with hot cheese dip and mustard

Drive-in Snack Bar

mini grilled cheese, tomato soup shooters, mini calzones,
pigs-n-blanket, mini pizzas

New York Bagels in a Bag

assorted NY bagels with individual cream cheese & butter

Novelty Ice Cream Grab n' Go

assorted novelty ice creams to go

Cookies & Brownies

homemade fresh chocolate chip cookies
and warm fudge brownies served with ice cold milk