



Patricia + Matt

SIGNATURE COCKTAILS

Cucumber Basil Gin and Tonics:

Gin infused with Fresh Cucumbers and Basil,
Topped with Tonic,

Garnished with Lime Wedge

Moscow Mules:

Vodka, Ginger Beer, Fresh Lime Juice,
Garnished with Lime Wedge

COCKTAIL HOUR

VEGETABLE CRUDITES

Artfully Arranged Raw and Steamed Vegetables
GARLICKY HUMMUS and BUTTERMILK BASIL DIP

RAW BAR

Icy Cold Gulf Shrimp, Blue Point Oysters,
Little Neck Clams

Limey Cocktail Sauce, Tabasco, Lemon Wedges and
Fresh Horseradish

MINI HOT LOBSTER ROLLS

Butter Basted Brioche Roll

ASIAN LACQUERED SHORT RIB BITE

Roasted Potato Round, Pear and Jalapeño Slaw

FIG AND PROSCIUTTO PIZZETTES

Continued

HORS D'OEUVRES

CAPRESE SKEWERS

Olive Oil, Cracked Black Pepper and Kosher Salt

BEEF NAPOLEON

Roasted Beet, Herbed Goat Cheese, Local Honey,
Crushed Pistachios

FIRST COURSE

FARMER'S GREENS SALAD

Cherry Tomatoes and Cucumbers,
Basil Lemon Vinaigrette

TWO DOGS BAKING ARTISAN BREADS

Oat and Barley, Rustic Italian, Crusty Baguette,
Olive Loaf and Rosemary Sourdough
Whipped Salted Butter

ENTREE SELECTIONS

GRILLED GARLIC AND HERB BISTRO STEAK

Chimichurri Drizzle

CREAMY GARLIC INFUSED WHIPPED POTATOES

LEMON AND HERB ROASTED STRIPED BASS

SUMMER COUS COUS SALAD

Vegetable Jewels, Gourmet Galley Garden Herbs

Both Entrees Served with...

QUICK SAUTE OF SEASONAL VEGETABLES



Continued

DESSERT STATION

FOUR-TIERED WEDDING CAKE

Chocolate Cake, White Buttercream/Naked Cake
Finish

Mocha Mousse Filling in Middle Tiers

Chocolate Ganache Filling in Bottom and Top Tier

Freshly Brewed Regular and Decaf COFFEE

and a Selection of TEAS

offered with Half and Half, Milk,
Sugar and Assorted Sweeteners

LATE NIGHT

MINI ICE CREAM CONES

Mint Chocolate Chip

Vanilla with Rainbow Sprinkles

BURGER SLIDERS

Cheddar Cheese, Ketchup, Dill Pickles

SHOESTRING FRENCH FRIES

Served in Paper Cones with House Made Ketchup

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