

Cocktail Hour

Land's End Offers you and your Guests Our Undivided Attention,
Having One Event at a Time Leaves the Options Endless!

Throughout your Cocktail Hour we will Pass Seasonal Cocktails to your Guests, from Frozen Tropical Drinks in the Spring and Summer to Warm Apple Cider and Hot Chocolate in the Fall and Winter

Our Hors D'oeuvres are Handmade from Only the Freshest Ingredients
Elegantly Served to you and your Guests Butler Style

Hot Hors D'oeuvres

- * Sliced Filet Mignon on Seasoned Baguettes
- Miniature Chicken Cordon Bleu
- Shrimp and Scallop Scampi Brochettes
- * Grilled Marinated Baby Lamb Chops
- Spinach and Feta Cheese Purses
- Wild Mushroom Crisp with Port Wine Glaze
and Goat Cheese Garnish
- Japanese Breaded Shrimp with Mango Chili Sauce
- Tequila Grilled Shrimp with Apple and Radish Slaw
- * Kobe Slider with Pickle Chip
- Pulled Chicken with Cheddar and Cornbread
- * Duck Breast in Phyllo with Fig and Ginger Jam
- Fresh Mozzarella Carozza
- Crab Cakes New Orleans
- Baked Clams Casino
- Tartlets Primavera
- Seasonal Bisque

Cold Canapés

Eggplant, Sun-Dried Tomatoes and Fresh Mozzarella
Lump Crab and Sun-Dried Tomatoes on Seasoned Baguettes
*Sashimi Tuna with Creamy Ginger and Wasabi

Tuscan Style Antipasto Table

An Elaborate Display of Seasonal Vegetable Crudites
with Buttermilk Peppercorn Dip

Italian Antipasto Items, To Include:

Soppresatta, Pepperoni, Salami, Grilled Eggplant & Squash,
Roasted Peppers, Artichoke Hearts, Olives and Sun-Dried
Tomatoes In Olive Oil & Garlic

Traditional Salads Including:

Hummus with Pita Points, Fresh Mozzarella with Pesto, Vine
Tomatoes & Feta Cheese, Tabouli and Roasted Wild Mushrooms
With Balsamic Glaze

International Cheese Display

Aged Provolone, Havarti Dill, Port Salut, Spicy Pepper Jack,
Sharp Cheddar and Baked Brie En Croute, A Seasonal Fruit
Display, Sliced Baguettes, Bread Flats And Crackers

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Cocktail Hour

Cocktail Stations

(Select **Four** of the Following Stations)

1. Gourmet Pasta Station

(Select **Two** Pastas)

Penne Ala Vodka with Fresh Tomato Cream Sauce,
Mushrooms and Prosciutto

Cavatelli Au Poive Filet Mignon, Wild Mushrooms
and Gorgonzola Au Poive Sauce

Farfalle in a Light Garlic Sauce with
Shrimp and Broccoli

Orecchiette with Broccoli Rabe, Sweet Italian
Sausage, Garlic and Olive Oil

Cavatappi Bolognese Ground Beef, Pork and Sausage
in a Hearty Plum Tomato Sauce

Your Pasta Selections will be Accompanied By:

Cheese Ravioli Marinara, Mussels Fra Diavolo,
Focaccia Bread & Garlic Knots, Grated Parmesan,
Hot Red Pepper and Fresh Mozzarella with Tomatoes,
Basil, Olive Oil and Balsamic Vinaigrette

2. Carving Station

(Select **One** Carving Entree and It's Accompaniments)

Roasted Vermont Turkey

Served with: Apple Walnut Stuffing, Cranberry
Compote, Giblet Gravy and Corn Muffins

* New York Roast Sirloin

Served with: Creamy Horseradish Sauce, Frizzled
Onions, Creamed Spinach and Sauteed
Button Mushrooms With Grilled Asparagus

Roast Loin of Pork

Served with: Warm Potato Salad, Red Cabbage and
Warm Apple Chutney

3. Pacific Rim Station (Select **Two**)

Chicken with Peanut Sauce, Broccoli and Peppers

Steamed Asian Dumplings with Hoisin Sauce

Ginger Glazed Sea Scallops over Asian Vegetables

Spicy Shredded Beef over Lo Mein Noodles

Thai Stir-Fried Chicken with Pea Pods and
Shiitake Mushrooms

Your Dishes will be Accompanied By: Egg Rolls,
Crispy Noodles, Thai Cucumber Salad and Fried Rice

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4. Spanish Station

Includes: Paella - Mussels, Clams, Shrimp and Chicken served with Saffron Rice and Chorizo

(Select One Additional Spanish Entree)

* Grilled Skirt Steak with Garlic, Cilantro and Cracked Pepper

Grilled Chicken with Tomatillo Sauce

Roasted Pork with Cilantro, Tequila and Lime

Sauteed Veal with Asparagus, Mushrooms, Cilantro and Roasted Yuca

Accompanied By: Fried Plantains, Baskets of Tri-Colored Tortilla Chips, Assorted Salsas, Fresh Guacamole and Sour Cream

5. Mashed Potato Bar

Mashed Potatoes
Maple Infused Sweet Potato

Accompanied By: Cheddar Cheese, Chilli, Apple Cured Bacon, Crispy Onions, Home Style Gravy, Brown Sugar and Marshmallows

6. Caribbean Grill Station

(Select Two Caribbean Dishes)

Mojito Marinated Grilled Chicken

Skewers of Grilled Prawns and Vegetables

Pau Hana Spicy Grilled Chicken with Fresh Ginger

Marinated Pork Carved to Order

Deep-Fried Macadamia Encrusted Mahi Fingers

Your Selections will be Accompanied By: Soba Noodles and Chayote Salad with Tomatoes

7. Bavarian Station

Including Bratwurst, Knockwurst and Kielbasa Carved to Order

Accompanied By: Spaetzle, Pierogies and Red Cabbage

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8. Crepe Station

(Select Two Crepe Fillings)

Spinach and Asiago

Roasted Tomato and Fennel

Crab and Taso Ham

Chorizo and Potato

Turkey, Sun Dried Cranberries and Root Vegetables

Surrounded By: Artisan Breads

9. Mojito Station

Pomegranate, Mango and Traditional Mojitos

Offered With: Cuban Sandwiches, Tortilla Chíps, Quacamole, Sweet Plantains and Pico de Gallo

10. American Graffiti Station

*A Trio of Beef, Turkey and Sausage Sliders

Classic Macaroni and Cheese

With All the Trimmings of: American & Gorgonzola Cheese, Frizzled Onions, Crisp Bacon, Gherkin Smear, Spicy Brown Mustard, Jalapeno Spiked BBQ and Sour Dill Pickles

~ All of our Cocktail Stations are Fully Replenished Throughout your Cocktail Hour. If you have Any Special Requests just Ask and we will do Our Best to Accommodate you ~

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Upgrades Available

~ Cocktail Hour Menu Enhancements ~

Jewels of The Sea

* Chilled Blue Point Oysters, * Little Neck Clams, Ocean Garden Jumbo Shrimp, Alaskan King Crab Claws, Marinated Mussels Displayed around a Giant Ice Sculpture Served with Cocktail Sauce, Mignonette and Lemon Wedges

Priced at \$16.00 Per Person

Russian Table

Smoked Norwegian Salmon, Assorted American Sturgeon Caviars, Classical Garnish of Diced Onions, Capers, Fresh Horseradish, Lemon and Dill, Dark Pumpernickel Toast Points, Frozen Vodka Slide to Chill all Russian Iced Vodkas.

Priced at \$ 12.00 Per Person

Sushi, Sashimi & Dim Sum Station

Authentic Japanese Sushi Bar Manned by Certified Sushi Chefs and Prepared on Sushi Sheets
* Assorted Rolls, Sashimi and Dim Sum, Gyoza, Shumai, Vegetable Gyoza and Vegetable Tempura

Priced at \$16.00 Per Person

~ Main Course Enhancement ~

*Mixed Grill

(If Chosen your Guests will be Offered this Entree and your Choice of One Additional Entree)

Grilled Filet Mignon, French Breast of Chicken and Double Cut Baby Lamb Chop
Served with Roasted Garlic Herb Au Jus, Au Gratin Potatoes and Grilled Asparagus

Priced at \$5.00 Per Person

~ Dessert Enhancements ~

Chocolate Fondue Fountain

This Sinfully Fun Station Entices Your Guests to Smother Fresh Baked Pound Cake, Marshmallows, Ripe Strawberries and Assorted Seasonal Fruit Under Rich Chocolate Cascading from our Towering Fountain

Warm Strudel Station

Apple and Blueberry Strudel Carved to Order Accompanied By Home-Style Bread Pudding and Chantilly Cream

Gourmet Dessert Display

Miniature Gourmet Pastries, Assorted Flavored Mousses in Edible Chocolate Cups, Fresh Fruit Tarts, Gourmet Cakes and Platters of Sliced Fresh Fruits. Also, Fresh Baked Cookies, Fruit Pies, Tortes, French Pastries and Petit Fours

Ice Cream and Bananas Foster

Ice Cream Sundae Bar with Your Favorite Toppings and Finishing Touches for the Perfect Sundae. This Station Also Offers your Guests Our Delicious Bananas Foster.

Cannoli's and Profiteroles

Homemade Cannoli Shells Filled to Order with Chocolate Chip Cannoli Cream Filling and your Option of Chopped Nuts, Sprinkles and Chocolate Chips for Dipping. Accompanied by Assorted Profiteroles Filled with Pastry Cream.

**Viennese Dessert Cafe: (Includes all of the above Stations and an Additional Hour) Priced at \$16.00 per person
Each Station Individually Priced at \$5.00 per person (No Additional Time Included)**

Gourmet Dessert Cart

A Fine Selection of Gourmet Baked Cookies, Assorted Cakes, Tortes, Gourmet Pastries and Sliced Fresh and Chocolate Dipped Fruit that will be Elegantly Presented to your Guests Table Side

Priced at \$5.00 per person

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First & Second Course

First Course - (Please Select One)

Steak House Salad

Crisp Romaine Lettuce and Hearts of Iceberg, Crumbled Gorgonzola, Dried Apricots, Cherry Tomatoes and Pecans with Cracked Black Pepper and Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Lettuce Tossed with Our Caesar Dressing
Served with Mesquite Grilled Chicken Breast and Parmesan Cheese

Italian Salad

Baby Field Greens Tossed with Aged Balsamic Vinaigrette
Topped with Fresh Mozzarella and Vine Ripe Tomatoes

Party Salad

Assorted Greens with Crumbled Bleu Cheese, Walnuts and Sliced Gold Empire Apples
Served with Vinaigrette Dressing

Second Course - (Please Select One)

Grilled Peach with Nut Encrusted Mascarpone

with a Port Wine Reduction, Balsamic Glaze and Mache

Flash Fried Shrimp

Served on a Bed of Mediterranean Rice Accompanied by a Blackberry Coulis

Tekka Platter

*Seared Sesame Tuna, Wakame Salad with Wasabi Cream,
Soy Glaze and Pickled Ginger

Portabella Sorrentino

Grilled Portabella Mushroom, Crispy Eggplant, Prosciutto, Baby Spinach and Fontina Cheese
Nestled in a Pomodoro Sauce

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Combination Courses

~ In Lieu Of First and Second Course ~
Combination Course
(Please Select One)

Mushroom Strudel with Mixed Greens and Frisee

Five varieties of Mushrooms Accented by White Beans and Boursin Cheese
Wrapped in Phyllo and Accompanied by Mixed Greens, Frisee and Dijon Dressing

Pan Seared Maryland Crab Cake

Maryland Lump Crab Topped with Frisee and Mache,
Accompanied by Asian Slaw and Red Pepper Remoulade

Sweet Onion Waffle

Waffle Served with Warm Mozzarella Layered with Prosciutto and Beefsteak Tomato
Accompanied by Micro Greens with Basil and Sun-Dried Tomato Oil

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Main Course

Main Course Entrees - (Please Select Three)

* Filet Mignon

Porcini Dusted Filet with a Gorgonzola Au Poivre Sauce,
White Truffle Mashed Potato and Asparagus

Caribbean Spiced Chicken

Topped with Roasted Mango Sauce, Cilantro Mashed Potatoes
and French Beans

Herb Roasted Chicken

Boneless Breast of Chicken, Rubbed with Fresh Herbs
Served with Creamy Risotto with Sweet Peas, Bacon and Asparagus

Grilled Center Cut Pork Chop

on a Bed of Caraway Sauerkraut with Haricot Verts and Mushroom Risotto Cake,
Finished with an Apple Brandy Sauce

Shrimp & Lobster Crepe

Succulent Lobster and Shrimp Crepe with Asparagus
Served on a Bed of Sautéed Spinach with a Sherry Curry Sauce

Crispy Shrimp and Salmon

With Spicy Orange Glaze, Shiitake Mushrooms, Snap Peas and Sticky Rice

Diver Scallops and Shrimp Au Gratin

Creamed Spinach with Taso Ham and Smoked Gouda
Accompanied by Mascarpone Polenta

East End Braised Duck

Sliced Breast and Confit of Duck, Au Jus, Shiitake Mushrooms, Snap Peas
Along Side Pappardelle Pasta with a Wild Mushroom Pate Topped Crostini

Vegetarian Entrées - (Select One)

Vegetarian Lasagna

Grilled vegetable Lasagna Served with Plum Tomato Sauce

Wild Mushroom Torte

Six Varieties of Wild Mushrooms Layered Over Le Roule Cheese
Served in a Deep Dish Whole Wheat Crust

All Entrees are Served with Assorted Dinner Rolls and Butter Rosettes

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Dessert & Beverage

Lovin' Oven will Provide your Custom-Designed Wedding Cake

Luscious Fillings and Lavish Decorations are Available for you to Choose From!

Provided by our Own "Audrey's Fine Baked Goods"

A Slice of your Wedding Cake Served with a Sweet Puree

and a Chocolate Dipped Strawberry will be Presented to Each Guest

Accompanied by a Station of: Warm Apple Strudel with Vanilla and Chocolate Ice Cream

International Coffee and Cordial Bar

Espresso, Cappuccino and Assorted Cordials

Fresh Brewed Regular and Decaffeinated Coffee

Regular and Assorted Herbal Tea's

Liquor Service

Our Premium Selection of Top Shelf Liquor will Leave

Each and Every One of Your Guests Satisfied. From Grey Goose Vodka and

Bombay Sapphire Gin to Johnny Walker Black, our Liquor List Seems Endless.

Champagne and a Selection of House Wines, Frozen Tropical Drinks, Winter Warmers,

Domestic & Imported Beers, Assorted Juices, Sodas, Bottled and Sparkling Water

As a Farewell - Signature Chocolates will be Offered to your Guests as they Exit for the Evening

Amenities

Land's End Provides Decorative Seashell Bowls with Votive Candles to Compliment the Center of your Cocktail Tables. Votive Candles are also Available to Accent your Dinner Tables During the Reception.

Escort and Directional Cards, Personalized Menus Displayed on your Reception Tables.

A Wide Variety of Custom Linens to Choose From for your Reception Including

the Option of a Slip Cover on the Chairs. Amenity Baskets in the Restrooms

Stocked with all the Forgotten Necessities