

Black Tie Caterers

Vegetarian Sit-Down Dinner 2009

Beverages

House Brand Full Bar

Selection of Vodka, Gin, Whisky, Tequila & Scotch
Domestic and Imported Beers
Soft Drinks, Water, Mixers and Ice

Passed Appetizers

(Choose Six)

- Wild Mushroom and Truffle Bourguignon on Pastry Spoons
- Brie Fondue in Tartlet Cups / Fig Chutney
- Falafel Fritters in Lettuce Cups
- Caramelized Onion and Cheese Puffs
- Potato Croquette Lollipops
- Cheddar Cornmeal Crackers / Pico Di Gallo
- Apple, Ginger and Beet Salad Tarts
- Mascarpone Stuffed Figs /Honey Truffle Glaze
- Orange, Pistachio and Black Olive Biscotti
- Mini Focaccia Pizza Squares
- Fillo, Feta and Spinach Puffs
- Assorted Baby Quiches
- Tempura Cauliflower with a Ginger Soy Glaze
- Caviar and Cream Tea Sandwiches
- Edamame Puree on Crostini
- Herbed Marinated Goat Cheese Truffles
- Parmesan Frico and Micro Green Salad
- Crispy Eggplant and Tomato Rounds / Goat Yogurt Sauce
- Mediterranean Marinated Vegetable and Cheese Skewer
- Risotto Balls with Roasted Garlic and Tomato Sauce
- Grilled Peaches and Roquefort Fondue
- Asparagus Tip Soup Shooters
- Creamy Potato and Leek Soup Shooters
- Roasted Pepper Hummus with Spiced Pita Chips



Imported and Domestic Cheeses and Assorted Grapes

Served with an assortment of Artisanal Crackers, Crostini and Flatbreads

Dinner

Starter

(Choose one soup or one pasta)

Soup

(Choose one)

Chilled Cucumber, Mint, and Goat Yogurt

Velvety Asparagus Tip Soup

North Fork Potato and Leek, *Smoked Gouda Potato Curl*

Roasted Summer Tomato Bisque

Creamy Spinach and Madeira

or

Pasta

(Choose one)

Exotic Mushroom and Goat Cheese Manicotti, *Purple Sage Butter*

Farfaline Caponata

Gnocchi with Pesto Cream Sauce

Linguine with Roasted Garlic Herbed Clam Sauce, *Fresh Tomato Cubes*

Salad

(Choose one)

Bibb lettuce, Endive, Avocado, Red Onion and Gorgonzola Crumbles

Chardonnay Herb Dressing

Lady Apple and Arugula, Pickled Shallots, Gorgonzola and Candied Walnuts

Ice Wine Vinaigrette

Grilled Summer LI Succotash with Wilted Spinach

Olive Oil and Sea Salt

East End Heirloom Tomato Caprese, Micro Herbs and Greens

Balsamic Reduction and Basil Cream

Baby Field Greens, Berries and Toasted Almonds

Blackberry Balsamic Vinaigrette

Bouquet of Edible Flowers and Petite Greens

Lemon Shallot Drizzle

Medley of Beet Salad, Wilted Greens

Sherry Vinaigrette



Main Entrees

(Choose two)

Grilled Summer Vegetables with Herbed Quinoa
Scarlet Rice with Tricolor Beets over Wilted Greens
Lentil Stew with fried Pineapples and Plantains
Assorted Patti Pan Squash Sautee, Orange Scented Jasmine Rice
Wild Rice Pancakes, Exotic Mushrooms, Arugula
White Beans with Spinach and Feta, Grilled tomatoes, Mediterranean olives, Balsamic Glaze
Almond Crusted Fried Manchego Triangles, Green Bean and Piquillo Pepper Sautee
Persian Wedding Rice with Grilled Figs, Caramelized Onions, Toasted Pine Nuts
Moroccan Chick Pea Cake with Summer Vegetable, Apricot Chutney
Roasted Cauliflower and Grilled Sweet Potatoes, with Micro Greens, Herb Ginger Aioli

Artisanal Breads and Rolls with Butter

Dessert

(Choose one)

Traditional Tiered White Satin Wedding Cake
Assorted Petite Dessert Buffet
Canapes and Cookies, Pastries and Puffs, Bars and Berries
Wedding Cupcake Display**
Seasonal Fruit and Cheese Selection Plate

Coffee & Tea Service

*\$149.00 per person**

*Includes Food, Bar, Service Staff and Caterers Bistro White rental package

Subject to 20% service charge and 8.625% NY Sales Tax

Minimum 100 people, \$20.00 up charge for under required amount

*Price based on pre-order RSVP count

**additional rentals and specialty items not included

(All pricing based on a Saturday night event at East End Venue)

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