



Summer Wedding

Hors d'oeuvres:

Crescent Farms Duck Leg Confit Crostini
~ red wine poached cherries, orange, sourdough ~

Summer Corn Fritter

~ whipped goat cheese, sweet red pepper jam ~

Heirloom Tomato Gazpacho Shooter

~ avocado, crab, pea tendrils ~

Montauk Lobster Roll

~ lemon-aioli, tarragon, mini brioche bun ~

Watermelon and Feta Bites

~ balsamic glaze, mint, basil oil ~

NZ Lamb Chops

~ mint, pistachio, lemon gremolata ~

Stationary Farm Table

roasted vegetables, local cheeses, charcuterie, seasonal fruits; melons, berries, stone fruits, roasted red pepper hummus, lemon & white bean dip, olives and olive tapenades, artichoke & spinach dip, local honey & preserves, olive oil, rustic breads & flatbreads

Stationary Fruits De Mer

poached wild shrimp, grilled octopus salad, blue moon fish mussels, littleneck & cherry-stone clams, bluepoint oysters, calamari salad, mignonette sauces, bloody mary cocktail sauce, lemons, limes, hand-cut blue potato chips, baguettes

First Course:

Little Gem Salad

~ zucchini, yellow squash, red onion, walnuts, lemon-vinaigrette ~

Second Course:

Grilled Bone-In Rib Eye

~ pomme anna, seasonal vegetables, cognac and parsley butter ~

631-377-1345

www.themontaukcatering.com



Dessert Bar:

*Mini Salted Apple Caramel Pie, Mini Cherry Cobbler Pie, Mini Parfaits, Mini Donut Holes,
'Cinnabon' & Vanilla Glaze Pops*