



# EAST END EVENTS CATERING COMPANY, INC.

*Hosted by*  
CHEF CHRIS & JOANNE RICHARDS  
*Specializing in*

*North Fork Fresh Farm to Table  
Vineyard Weddings,  
Corporate & Private Events*

East End Events Catering Company, Inc. with our distinctive cuisine, attention to detail, and our professional culinary team are eager to work with our clients to help them make their event a unique and unforgettable day, either large or intimate, one our guests will remember. East End Events Catering Company, Inc. is prepared to assist you in every aspect of event planning at your home, a beautiful waterfront setting, or at our of our featured vineyards.

CHRIS RICHARDS, EXECUTIVE CHEF  
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cjagr@optonline.net

# EAST END EVENTS CATERING COMPANY, INC.

Thank you for considering East End Events Catering Company, Inc. for your upcoming event. During our meeting we will discuss the following:

- ◆ Finalize the menu
- ◆ Discuss the logistics of the event
- ◆ Devise a floor plan to ensure a smooth flow
- ◆ Come up with a rain plan (if applicable)
- ◆ Determine an approximate timeline
- ◆ Choose colors and linens
- ◆ Discuss possible decor enhancements
- ◆ View kitchen and intended prep area
- ◆ Discuss special requests
- ◆ Determine rental needs (china, tables, chairs, tents, etc.)
- ◆ Decide if there is any need for outside services (flowers, entertainment, etc.)

# WEDDING, CORPORATE OR PRIVATE EVENTS

## Cocktail Reception

Choice of Five to Eight Hors d'Oeuvres Hot & Cold  
Butler Style on Silver Platters

Choice of Three Cold Platters

Pasta Station – Choice of Two Pastas and Two Sauce

\* We also specialize in Continuous Cocktail Hours,  
including Passed Hors d'Oeuvres with Action Stations

## Salad Course

Choice of Salad - Plated

Artisan Dinner Rolls

## Entree Course

Gourmet Stations or Sit Down Trilogy Plated Dinner

Selection of Three Entrees Selected by Host

2 Vegetables and 1 Potato Included

## Dessert Course

Also included in your affair - Coffee & Tea Service  
& Large Gourmet Cupcake Display

Personalized Tiered Wedding Cake and Viennese Table  
available for additional cost.

# HORS D'OEUVRES SELECTION

Long Island Duck Wonton with a Raspberry Port Wine Demi Glace  
Beef or Chicken Empanadas  
Ahi Tuna seared on a Cucumber Coin with Saki  
Maryland Crab Cake with a Dijon Horseradish Aioli  
Baked Brie with Raspberry Sauce  
Filet Mignon Wellington with Horseradish Aioli  
Chicken Cordon Bleu Bites with Roasted Red Peppers Couli  
Mini Char Grilled Bratwurst with Sauerkraut, Potato Roll & Country Mustard  
East End Farm Vegetable Spring Roll with Sweet Chili Sauce  
Smoked Salmon on Herb Dill Crostini with Crème Fraîche & Caviar  
Chris's Famous Baked Clams  
Chicken Quesadilla with Fresh Salsa  
Bacon Wrapped Scallops with Sweet Honey Glaze  
Asiago Cheese & Asparagus  
Stuffed Mushrooms with Crabmeat Stuffing or Breadcrumb Stuffing  
Spinach & Feta Phyllo Triangles  
Steakhouse Meatball Diane  
Mini Gourmet Grilled Cheese Triangles  
Grilled Chicken Satay with Spicy Peanut Sauce  
Mini Kobe Beef Sliders  
Arancini Balls with Mozzarella Cheese, Truffle Oil & Marinara  
Assorted Mini Quiche  
Shrimp Maui Spring Rolls  
Shrimp Tempura with Honey Mustard Dipping Sauce  
Chicken Pot Stickers & Lemon Grass  
Edamame Dumplings  
Bacon Mac & Cheese Bites  
Mini Hot Dog in Puff Pastry

Grilled Lollipop Lamb Chop \$3 *extra pp*

Coconut Shrimp served with Mango Sauce \$2 *extra pp*

Lobster Salad on Mini Brioche Roll \$3 *extra pp*

Seared Hudson Valley Foie Gras with Port Wine Demi Glace on Potato Cake \$2 *extra pp*

# COLD PLATTERS

*(Select Three)*

## *Fresh Vegetable Crudité Platter*

Fresh Cut Array of Vegetables with a Creamy Ranch Dip

## *Smoked Salmon Platter*

Sliced Norwegian Smoked Salmon with Onions, Capers, Diced Tomatoes and a Delicious Dill Sauce

## *Seasonal Fruits Mosaic*

Delicious Sliced Melons, Berries and Seasonal Fruit

## *Antipasto Platter*

Variety of Aged Meats, Imported Cheeses Grana Padano & Sharp Provolone, Olives, Mushrooms, Roasted Peppers, and Marinated Artichoke Hearts

## *Fresh Mozzarella and Vine Ripe Tomato*

Drizzled with Extra Virgin Olive Oil, Balsamic Vinegar and Fresh Basil

## *Grilled Vegetable Platter*

Grilled Marinated Fresh Seasonal Vegetables with a Tuscany Bean Salad

## *Bruschetta*

Fresh Mozzarella, Ripe Tomato, Basil, Extra Virgin Olive Oil, Bermuda Onion, Garlic & Lemon Juice

## *Imported Cheese Board*

Assortment of imported and domestic cheeses including Danish Blue, French Brie, Manchego, Herb Rubbed Goat Cheese, Vermont Cheddar, Red Grapes, Fig Jam & Assorted Crackers

## *Tortilla Chips & Dip*

Authentic Tri-Colo Tortilla Chips with Homemade Guacamole, Black Bean & Corn Salsa, and Fresh Pico de Gallo

## *Mediterranean Platter*

Grilled Pitas served with Roasted Pepper or Plain Hummus, Olive Tapenade, Crushed Red Pepper & Aged Olive Oil

# OPTIONAL COLD PLATTERS

*(Additional Cost)*

## *Pan Seared Ahi Tuna or Sushi Bar*

### *Raw Bar*

Clams, Oysters, Shrimp with Cocktail Sauce and Lemon

### *Whole Chilled Filet Mignon*

with Cheese, Toasted Ciabatta & Horseradish Sauce

# GOURMET SALADS

## *Wedding Salad*

Romaine and Iceberg Lettuce, Baby Greens  
with Red Onions, Tomato, Cucumber, Shaved Carrots with a Cabernet Vinaigrette

## *Chef Chris's Salad*

Mesclun Greens and Gorgonzola Cheese, Parmesan Cheese, Red Onions, Carrots,  
Pepperoncini, Red Wine Vinaigrette

## *Classic Caesar Salad*

Romaine Lettuce with Croutons and Shaved Parmesan Cheese  
with a House Made Garlic Caesar Dressing

## *Arugula Salad*

Baby Arugula, Goat Cheese, Endive, Pine Nuts, Roasted Peppers,  
Champagne Vinaigrette

## *Vineyard Salad*

Fresh Baby Greens, Sliced Almonds, Cranberries, Gorgonzola Cheese,  
Mandarin Orange, Pomegranate Vinaigrette Dressing

## *California Frisée Salad*

Candied Pecans, Goat Cheese and Crispy Pancetta  
in a Creamy House Cucumber Vinaigrette

## *Baby Spinach with Endive*

Warm Brie Cheese, Crispy Pancetta, Candied Walnuts  
with a Walnut Vinaigrette

## *The Wedge*

Iceberg Wedge, Bleu Cheese Dressing, Bacon Crisps, Crumbled Maytag Bleu Cheese,  
Cabernet Vinaigrette

# ENTRÉES

## Poultry & Fowl

### *Porcini Crusted Free Range Chicken Breast*

with Diane Sauce

### *Stuffed CJ's Chicken*

Stuffed with Manchego, Spinach, Roasted Red Peppers, Moscato Wine Sauce

### *Chicken Rockefeller*

Breast of Chicken Stuffed with Spinach, Gruyère Cheese, Bacon, Perno Beurre Blanc Sauce

### *Breast of Chicken Peconic*

Stuffed with Wild Rice & Apricots with Duckwalk Blueberry Port Wine Sauce

### *Herb Roasted Free Range Chicken*

Portobello Mushrooms in a Marsala Wine Demi Glace

### *Breast of Chicken Picata*

In Lemon Butter, Pinot Grigio & Artichoke Hearts

### *Herb Roasted Cornish Game Hen*

Pan Au Jus

### *Slow Roasted Long Island Duck*

Raspberry Glaze

### *Grilled French Cut Chicken*

Fresh Local Herbs, Chardonnay Wine Marinade

# ENTRÉES

## Fish

### *Grilled Swordfish*

with Tequila Lime Citrus Herb Butter

### *Blackened Cajun Mahi-Mahi*

with Mango Glaze

### *Teriyaki Glazed Salmon*

with Wasabi Drizzle & Sesame Seed Seared

### *Macadamia Encrusted Tilapia*

with Mango Glaze

### *North Atlantic Cod Loin*

Pan Roasted, Warm Tomato Colis

### *Red Snapper*

Horseradish-Dijon Crowned

### *Chef Chris's Crab Cake*

Pan Seared, Lump Crabmeat, Horseradish Beurre Blanc

### *Medallions of Monk Fish*

in a Lobster Saffron Broth

### *Seafood Stuffed Shrimp*

Citrus & Chive Beurre Blanc

### *Grilled Halibut (Seasonal)*

with Ginger Orange Glaze

### *Grilled Atlantic Salmon*

Truffle Essence Beurre Blanc

### *Local Favorite! Stuffed Filet of Sole*

Topped with Fresh Herbs, Seafood Rockefeller or Grecian Style



# ENTRÉES

## Steak, Pork & Lamb

### *Marinated Flat Iron Steak*

Char Grilled with Vidalia Caramelized Onions

### *Medallions of Filet Mignon*

Diane Sauce, Port Wine Demi, or Au Poivre

### *Sliced NY Strip Steak*

Diane Sauce, Port Wine Demi, or Au Poivre

### *Char Grilled 28 Day Aged Rib Eye Steak*

Cabinet Wine Demi-Glaze, Carving Station only

### *Grilled Pacific Island Skirt Steak*

Balsamic Roasted Shallot Glaze

### *Grilled Pacific Hanger Steak*

Marinated with Soy Sauce, Ginger, & Brown Sugar

### *Braised Beef Short Ribs*

Chipotle Barbecue Sauce, Sweet Potato Polenta Cake

### *Double Cut Lamb Chops*

Dijon Mustard, Herb Crusted, Port Wine Demi-Glaze

### *Stuffed Pork Loin*

Spinach, Goat Cheese. Sun Dried Tomato, Pork Au Jus

### *Whole Tenderloin of Beef*

Sauce Port Wine Demi  
Carving Station only

# CHEF'S ACCOMPANIMENTS

## Vegetables

Steamed Fresh Broccolini

Glazed Baby Carrots with Dried Cranberries

Oven Roasted Beets

Julienne Local Fresh Vegetables

String Beans with Julienne Carrots

Baby Zucchini with Mint

Roasted Italian Vegetables

Butter Poached Jumbo Asparagus

String Beans Almondine

Haricots Verts

Roasted Butternut Squash

Sautéed Butternut Squash

Creamed Spinach

Broccoli Garlic & Oil

Baby Stemmed Carrots

## Potatoes

Garlic Mashed Potatoes

Yukon Gold Rosemary Roasted Potato

Roasted Fingerling Potato with Fresh Thyme

Roasted Red Bliss Potato

Truffle Essence Mashed Potato

Mashed Sweet Potato

Israeli Vegetable Couscous

Organic Brown Rice

Orzo with Pear & Almonds, Fresh Mint

Jasmine Rice

Pecan & Cranberries Wild Rice

# EXTRAS

- 1) Carving Station also available (*additional charge*)
  - Roasted Turkey, Pork Loin, Braised Short Ribs
- 2) Pasta Station: Select Two Pastas: Tortellini • Penne • Rigatoni • Farfalle • Radiatorre  
Select Two Sauces: Filetto di Pomodoro • ala Vodka • Pesto  
Alfredo • Chardonnay White Cream Sauce
- 3) 1 Day Liquor License obtained by East End Events Catering Company, Inc.
- 4) All Bar Accompaniments: Lemons, Limes, Juices, Soda, Water, Ice, etc.
- 5) On request we can assist with:
  - Hotel Accommodations
  - Florist
  - Video & Photographer
  - DJ, Bands
  - Limo & Bus Transportation
  - Valet Parking
  - Purchase of Liquor & Beer
  - All Rental Equipment
  - Event Security
- 6) All linens (*for reception only*)
- 7) All wedding packages are 2 hours setup and 1 hour breakdown (*1 hour recommended tip*)
- 8) All Service
  - Maître d'
  - Chef on Premise
  - Bartenders
  - Waiter / Waitress
  - Bus Boys
  - Dishwasher
  - Roundsman

EAST END  
EVENTS CATERING  
COMPANY, INC.

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CHEF CHRIS & JOANNE RICHARDS

Name: \_\_\_\_\_

Phone Number: Home \_\_\_\_\_

Cell \_\_\_\_\_

Email Address: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Type of Event: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Location of Event: \_\_\_\_\_

Ceremony on Site    Yes             No             Not Sure

Notes: \_\_\_\_\_

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