



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 one 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 Six to Eight Hors d'Oeuvres Hot & Cold
White Glove Butler Style

Choice of Three Cold Platters

Pasta Station or Action Station

* We also specialize in Continuous Cocktail Hours

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

1 Vegetable and 1 Potato Included

Dessert Course

Also included in your affair - Coffee & Tea Service

Fresh Fruit Mosaic or Assorted Italian Butter Cookies

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
Vegan Potato Samosa (VE)
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
Vegan Crustini topped with Southwestern Salsa (VE)
Shrimp Tempura with Honey Mustard Dipping Sauce
Chicken Pot Stickers & Lemon Grass
Edamame Dumplings
Bacon Mac & Cheese Bites
Mini Hot Dog in Puff Pastry

<p>Grilled Lollipop Lamb Chop \$4 <i>extra pp</i> Coconut Shrimp served with Mango Sauce \$3 <i>extra pp</i> Lobster Salad on Mini Brioche Roll \$4 <i>extra pp</i></p>

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-Color 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 – Market Price

Raw Bar – \$15 pp

Clams, Oysters, Shrimp with Cocktail Sauce and Lemon

Whole Chilled Filet Mignon – Market Price

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

Pan Au Jus

Breast of Chicken Picata

In Lemon Butter, Pinot Grigio & Artichoke Hearts

Chicken Marsala

Portobello Mushroom in a Marsala Wine Demi Glaze

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

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

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 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 (*Choice of One*)
- 2) Pasta Station: *Select Two Pastas:* Tortellini • Penne • Rigatoni • Farfalle • Radiatorre
(For Private Events) *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. (For Private Events)
- 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
- 7) All wedding packages are 2 hours setup and 1 hour breakdown
- 8) All Service (20% Administrative & Gratuity Fee)
 - Maître d'
 - Chef on Premise
 - Bartenders
 - Waiter / Waitress
 - Bus Boys
 - Dishwasher
 - Roundsman

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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: _____
