

# Wedding Catering Menu 2015

**\$105 per person\*includes...**

**cocktail hour: buffet, hot and cold passed hors d'oeuvres, pasta and carving station  
salad and three entrees**

**four hour of premium open bar**

## **Cocktail Buffet [select two]**

- Farm Fresh Seasonal Vegetables Crudite
- Vine Ripen Tomatoes and Homemade Mozzarella, Fresh Basil and Balsamic Dressing
- Assorted Imported and Domestic Cheese with Fresh Fruit and Jams
- Antipasto with Salamis, Marinated Vegetables and Italian Hard Cheeses
- Cold Seafood Platter\*\*\* Clams, Oysters, Shrimp with Cocktail and Mignonette Sauces
- Steamed Mussels, Provencal, Blue Point Toasted, Pernod and Cream or White Wine and Herbs

## **Passed Hors D'oeuvres [select eight]**

### **Hot**

- Sesame Chicken
- Mushroom Turnovers
- Beef and Jack Cheese Quesadillas
- Coconut Shrimp
- Baked Clams
- Chicken Sate
- Baked Brie and Raspberry Pastry
- New Zealand Lamb Chops
- Petite Crabcake
- Sliders, American or Blue Cheese with Caramelized Onions
- Spinach and Feta Turnovers
- Meatballs: Italian, Greek or Chicken
- Franks in Puff Pastry
- Clams Casino

### **Cold**

- Sesame Tuna Wontons
- Fresh Mozzarella Wrapped in Prosciutto
- Fig and Manchego Cheese Brushetta
- Crostini with Sliced Sirloin and Glazed Shallots
- Fruit Kebob
- Melon and Prosciutto

## **Pasta and Carving Tables [Types of Pasta: Penne, Fargalle, Linguini, Spaghetti, Ravioli, Tortelloni, Rigatonio]**

**Sauces [select two]** Alfredo, Pesto, Bolognese, Clam Sauce, Tomato Basil, Broccoli Rabe, Garlic and Oil, Vodka

**Butcher [select one]** Sliced Sirloin of Beef, Roast Breast of Turkey, Stuffed Loin of Pork with Apple and Cranberry

## **Salad Course [select one]**

- House Salad with Mixed Greens and Carrots
- Caesar Salad with Homemade Dressing and Croutons
- Atlantic Seafood Salad with Calamari, Baby Shrimp, Conch, Crab\*\*\*, tossed with Garlic, Lemon and Extra Virgin Olive Oil and Served over Mesculin Greens
- BLT Iceberg Wedge with Bacon and Tomato and Topped with a Gorgonzola Dressing
- TRI Salad Baby Arugula, Radicchio, Belgium Endive served with Italian Vinaigrette and Shaved with Parmesan cheese

## **Entrees [select three]**

- Sliced NY Strip Loin\*\*\* with a Roasted Shallot Bordelaise Sauce
- Marinated London Broil with Casino's Special Marinade
- Roast Prime Rib\*\*\* with Natural au jus Served On or Off Bone
- Roast Whole Filet Mignon\*\*\* with mushroom or Bernaise Sauce
- Grilled French Cut Chicken with Demi Sauce or Tropical Fruit Salsa
- Chicken Rollatini Stuffed with Prosciutto and Fresh Mozzarella
- Chicken Marsala a Sauteed Breast of Chicken with a Fresh Mushroom and Marsala Wine Sauce
- Chicken Francaise a Breaded Breast of Chicken, Sauteed and Served with a Butter Lemon Sauce
- Baked Salmon with Fresh Herb and Panko Crust and a Lemon Beurre Blanc Sauce
- Baked Halibut with Macadamia Nut Crust and Papaya Coulis
- Sesame Tuna with Ponzu Sauce and Wasabi
- Eggplant Rollatini with Spinach, Ricotta and Fresh Mozzarella, Tomato Basil Sauce
- Vegetable Risotto with Fresh Roasted Summer Squash and Mushrooms

## **All Entrées Accompanied with Your Selection of Seasonal Vegetable & Potato or Rice**

Summer Vegetable Medley, Broccoli, Asparagus, Summer Squash, Baby Carrots, Broccoli Rabe, Spinach, Rice, Garlic Mashed Potato, Roasted Red Potato

(Most items can be adjusted for Gluten allergies, some are Gluten free from the beginning...bear in mind that the Casino is not a gluten free environment and there are wheat and nuts that are used in the normal daily preparation of foods.)

\*Price does NOT include New York State Tax of 8.625% and Administration Fee of 20%.

\*\*Price varies depending on seasonally pricing

\*\*\*Items have a surcharge based on market value

*"Have Your Special Day Overlooking the Beautiful Atlantic Ocean at one of Long Island's Most Unique Destinations"*

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*View from main dining room*



## Casino Cafe Fire Island

Serving Davis Park, Leja Beach & Ocean Ridge, FI, Since 1945

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