

Wedding PACKAGES



43715 County Rd 48, Southold, NY 11971

www.thecateredfork.com

thecateredfork@gmail.com

631-603-6110

Cocktail Hour

CHOOSE 10 PASSED HORS D'OEUVRES
CHOICE OF GRAZING TABLE OR
ENHANCEMENT STATION.
RAW BAR OR LOBSTER STATION
+\$15 PER GUEST



“

Steve made every dream I had for my wedding come true!



Second Course

entrée

CHOOSE 3 ENTREES
AND 2 SIDES
1 SILENT VEGETARIAN OPTION



First Course

salad

CHOICE OF SALAD
FRESH BAKED ITALIAN BREAD
WITH BUTTER BOARDS

Third Course

dessert

PASSED TRADITIONAL PETIT FOURS
CAKE SUPPLIED BY
BRIDE AND GROOM
COFFEE AND TEA BAR- REGULAR
COFFEE, DECAF COFFEE &
ARTISANAL TEA

SUGAR, SPLENDA AND SWEET AND LOW

Included

SET UP AND BREAKDOWN OF EVENT
CLOTH DINNER NAPKINS

ALL PLATES- COCKTAIL, SALAD,
BREAD, DINNER AND CAKE

ALL SILVERWARE- COCKTAIL FORK,
SALAD FORKS, SALAD KNIFE, DINNER
FORK, DINNER KNIFE AND CAKE FORK

ALL GLASSWARE- WATER,
CHAMPAGNE FLUTES, HIGH BALL, WINE,
ROCKS, MARTINI AND COFFEE MUG



Staff

1 SITE COORDINATOR,
1 CAPTAIN
SERVERS
BARTENDERS
BUSBOYS

ALL KITCHEN EQUIPMENT
1 HEAD CHEF AND SOUS CHEFS

Cocktail Hour

PASSED HORS D'OEUVRES



CHOOSE 10 PASSED HORS D'OEUVRES

- mini chicken & waffles with maple drizzle
- mini chicken empanadas with fresh salsa
- chicken cordon bleu bites with honey mustard dipping sauce
- sesame chicken with orange mustard
- teriyaki chicken dumplings
- crispy chicken sliders with fresh mozzarella, roasted red peppers & homemade pesto
- chicken satay with peanut dipping sauce
- filet mignon crostini with horseradish sauce & pickled red onion
- mini beef wellingtons
- sweet & sour meatballs
- wagyu beef sliders with American cheese, pickles & ketchup
- mini hot dogs in puff pastry
- duck confit spring rolls with sweet chilli sauce
- crispy bourbon pork belly bites
- grilled baby lamb lollipops +\$5

Cocktail Hour

PASSED HORS D'OEUVRES CONTINUED

- seared sesame ahi tuna on a crispy wonton with mango salsa and chipotle aioli
- coconut shrimp with mango dipping sauce +\$3
- seafood stuffed mushrooms
- mini jumbo lump crab cakes with red pepper aioli +\$3
- mini lobster rolls +\$MP
- baked clams
- clams casino
- spinach & feta wontons
- baked brie purses with raspberry drizzle
- mushroom and fontina cheese flatbread
- local vegetable spring roll with sweet chili sauce
- endive with garlic and herb cheese
- truffle mac and cheese lollipops
- Buffalo chicken spring rolls
- lobster corn fritter with lemon aioli
- lobster mac and cheese bites



Cocktail Hour

GRAZING TABLE

Gourmet cheese platter with assorted crackers and flat bread
farmer's vegetable crudité's with herb dip and fresh hummus
antipasto platter with prosciutto di parma, mortadella, genoa
salami, sopressata, pepperoni, roasted peppers, marinated
mushrooms and artichoke hearts
fresh mozzarella and red rich tomatoes



Cocktail Hour

COCKTAIL HOUR ENHANCEMENTS



RAW BAR +\$25 PER PERSON

- *shrimp cocktail*
- *little neck clams*
- *oysters*

LOBSTER STATION +MP

(CHOOSE 3)

- hot buttered lobster sliders
- Lobster Mac & Cheese
- Lobster Salad BLT Slider
- Lobster Corn Chowder

PASTA STATION +\$10 PER PERSON

(CHOOSE 2)

- rigatoni
- bowtie
- cavatappi
- cheese ravioli
- tortellini
- stuffed shells
- seasonal ravioli
- (CHOOSE 2 SAUCES)
- vodka
- alfredo
- primavera
- brown butter & sage
- Cajun cream
- fresh pesto

Cocktail Hour

COCKTAIL HOUR ENHANCEMENTS CONTINUED



TACO STATION +\$10 PER PERSON

- (CHOOSE 2)
- beef
- shrimp
- chicken
- mushroom & cauliflower
- served with flour tortillas
- pico de gallo
- guacamole
- sour cream
- lettuce
- tomato
- cheese
- pickled jalapeno

BUILD YOUR OWN SLIDER STATION +\$10 PER PERSON

- beef
- crispy chicken
- served with American cheese
- fresh mozzarella
- bacon
- lettuce
- tomato
- pickles
- ketchup
- mayo
- BBQ sauce

Cocktail Hour

COCKTAIL HOUR ENHANCEMENTS CONTINUED

NY DELI STATION +\$10 PER PERSON

- AMERICAN / ITALIAN HERO
- REUBEN ON RYE
- WITH PICKLES & COLESLAW
- NORTH FORK POTATO CHIPS

MAC & CHEESE STATION +\$10 PER PERSON

- chicken bites
- bacon
- ham
- baby peas
- onions
- sautéed broccoli
- tomatoes



First Course

SALAD

CHOOSE 1

CLASSIC CAESAR SALAD

crisp Romaine lettuce, shaved parmesan,
homestyle croutons, creamy Cesar dressing

SPRING MIX SALAD

with cranberries, toasted almonds, oranges & crumbled
gorgonzola and balsamic vinaigrette

HARVEST SALAD

mixed greens, poached pears, red onion,
pomegranate seeds, feta cheese and apple cider
vinaigrette

MELON & PROSCIUTTO SALAD

baby arugula, shaved parmesan, with
champagne vinaigrette

WEDGE SALAD

Iceberg lettuce, crumbled bacon, grape tomatoes,
served with blue cheese dressing

BURRATA SALAD

heirloom tomatoes, roasted red peppers,
balsamic reduction and herbs



Second Course

ENTREE
FORMAL PLATED, BUFFET, FAMILY STYLE

CHOOSE 3

MEAT

- marinated flat iron steak
- grilled & sliced NY shell steak
- char grilled skirt steak with chimichurri sauce
- seared filet mignon with port wine demi & compound butter
- sette braised beef short ribs
- prime rib with au jus
- rack of lamb
- stuffed center cut pork chop with apple, sausage + fennel stuffing

POULTRY

- stuffed French cut chicken with spinach & boursin cheese with pernod beurre blanc
- chicken marsala with portobello mushrooms
- herb roasted chicken with pan au jus
- grilled boneless chicken thighs with a roasted corn and tomato coulis
- crispy duck breast with raspberry glaze



Second Course

ENTREE CONTINUED

SEAFOOD

- local striped bass with sauteed spinach + blistered tomatoes
- grilled swordfish with pineapple salsa
- herb encrusted salmon
- grilled salmon with Mediterranean fresca
- seafood stuffed shrimp
- jumbo lump crab cake with local corn succotash
- stuffed flounder
- pan seared halibut with lemon and caper
- monk fish medallions in a lobster saffron broth
- broiled lobster tail +\$MP

VEGETARIAN

- four cheese hand rolled tortelloni with pesto, sundried tomatoes and micro arugula
- rigatoni ala vodka
- gluten free pasta primavera
- lasagna rollatini
- eggplant rollatini
- grilled vegetable napoleon
- grilled cauliflower with coconut curry over polenta
- wild mushroom ravioli with fresh sage cream sauce
- butternut squash ravioli with brown butter and crispy sage



Second Course

SIDE DISHES

CHOOSE 1

VEGETABLE

- spring vegetable bundles
- roasted local asparagus
- broccoli garlic and oil
- creamed spinach
- honey glazed baby carrots
- haricots verts

CHOOSE 1

• **STARCH**

- *chimichurri roasted fingerling potatoes*
- *red bliss potatoes with garlic & herbs*
- *truffle mashed potatoes*
- *garlic mashed potatoes*
- *mashed sweet potatoes*
- *wild rice*
- *brown rice*
- *dirty coconut rice*



Premium Bar

PREMIUM BAR

MACARI ROSE

MACARI SETTE

MACARI DOS AGUAS WHITE

2 SIGNATURE COCKTAILS

PROSECCO

JACK DANIELS

BOMBAY SAPHIRE GIN

CASAMIGOS BLANCO TEQUILLA

TITOS VODKA

GREY GOOSE VODKA

CAPTAIN MORGAN

BACARDI RUM

GOSLINGS DARK RUM

MALIBU RUM

JOHNNIE WALKER BLACK

JAMESON

SELECT 3 BEERS (BOTTLES)

ALL BAR ACCOMPANIMENTS

LEMONS, LIMES, ORANGES, OLIVES, CHERRIES

SODA-COKE, COKE DIET, SPRITE AND GINGERALE

JUICES- ORANGE, GRAPEFRUIT, CRANBERRY AND PINEAPPLE

MIXERS- CLUB SODA, TONIC AND GINGER BEER

WATER (STILL AND SPARKLING)

ICE AND DRINK ICE



Pricing

*\$175 PER GUEST PLUS NYS SALES TAX
AND 20% ADMINISTRATIVE FEE
THE ADMINISTRATIVE FEE IS USED FOR THE
ADMINISTRATION OF EVENT.*

STAFF GRATUITIES ARE AT YOUR DISCRETION.

*\$1000 DEPOSIT IS REQUIRED TO RESERVE DATE
CHILDREN AND VENDOR MEALS ARE \$35 EACH
GARBAGE REMOVAL \$250*

FINAL HEADCOUNT IS DUE 7 DAYS PRIOR TO EVENT

*FINAL PAYMENT BY CASH OR CERTIFIED FUNDS IS
DUE 7 DAYS PRIOR TO EVENT*

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Optional Add Ons

PREFERRED VENDORS

USE OUR PREFERRED VENDORS SO THAT WE
CAN OVERSEE THE COORDINATION OF ALL
ASPECTS OF YOUR EVENT.

TENTS

RENTALS

FLORAL DESIGN

CAKE + DESSERT

MOBILE BAR

MUSIC DJS + BANDS



WE ARE LOOKING FORWARD
TO MAKING YOUR WEDDING
DAY DREAMS A REALITY!



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