



WESTHAMPTON BEACH  
BATH AND TENNIS  
HOTEL AND MARINA

## COCKTAIL HOUR

### PASSED HORS D'OEUVRES, COLD

please select eight

#### **SMOKED SALMON TARTARE**

on toast star with caper crème fraîche

#### **MINIATURE MAINE LOBSTER ROLLS**

with artichokes and lemon dill dressing

#### **LIME ROCK LOBSTER MEDALLION**

on a wonton crisp with mango salsa

#### **FENNEL CRUSTED SALMON CARPACCIO**

on peppered crostini with citrus cream

#### **AHI TUNA TARTARE ON YUCCA CHIPS**

with ginger crème fraîche

#### **ROQUEFORT GRAPES**

seedless grapes rolled in creamy roquefort and pistachios

#### **THAI STYLE YELLOWFIN TUNA "SEVICHE"**

with wasabi topika in savoury cones

#### **SUSHI OR TEKKA MAKI**

california roll with crabmeat or tuna, cucumber and wasabi  
served with pickled ginger and scallion soy dip

#### **MAPLE PECAN CHICKEN**

skewered with honey mustard dipping sauce

#### **MIRIN AND SOY MARINATED PEPPER STEAK**

on pappadam crisps with wasabi chutney

#### **PORTOBELLO NAPOLEON**

layers of portobello, roma tomato, leaf basil and fresh mozzarella

#### **BRUSCHETTA WITH SUNDRIED TOMATO**

grilled zucchini and crumbled goat cheese

#### **CORN PASTRY CUPS**

with tequila avocado mousse and citrus salad

#### **MINIATURE BLT**

cherry tomatoes stuffed with micro greens and bacon crumbles  
topped with herb mayonnaise

#### **TOASTED COCONUT SHRIMP**

with mango chutney



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**PASSED HORS D'OEUVRES, HOT**

**BELGIAN FRITES**

with homemade mayonnaise, served in paper cones

**CRAB CAKES**

with fresh tarragon mayonnaise

**PHYLLO BUNDLES WITH SPICY LAMB**

and mint yogurt dipping sauce

**CORN AND CONCH FRITTERS**

with sunshine aioli dip

**GRILLED TENDERLOIN OF BEEF**

on fennel crisp with piquant herb sauce

**SHRIMP & MANCHEGO CHEESE CROQUETAS**

with citrus cream

**GRILLED THAI STYLE PRAWNS**

with lemongrass and sesame napa cabbage

**VEGETABLE AND SHIITAKE MUSHROOM SPRING ROLLS**

with sweet soy chutney dip

**BRAISED CHICKEN ON A SWEET POTATO PANCAKE**

with balsamic molasses

**ENGLISH STYLE SAUSAGE ROLLS**

in puff pastry with worcestershire sauce

**SEARED SEA SCALLOPS**

on a coconut wonton crisp with lemon/lime aioli

**VEGETABLE, CHICKEN OR STEAK QUESADILLAS**

please select one

with monterey jack, tomato salsa and sour cream

**TRUFFLED MINIATURE GRILLED GRUYERE SANDWICHES**

infused with white truffle oil

**GRILLED CROQUE MONSIEUR**

with thin-sliced ham, gruyere and dijon

**TEMPURA VEGETABLES**

mixed vegetables with japanese tamari dipping sauce



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## COCKTAIL HOUR

### **PASSED HORS D'OEUVRES, HOT** (continued)

#### **POTATO AND GOAT CHEESE WONTONS**

with champagne wasabi sauce

#### **CURRIED LAMB WONTONS**

with orange/citrus yogurt

#### **MINIATURE SIRLOIN BURGERS**

on crouton with pepper catsup and cornichon

#### **YELLOWFIN BROCHETTES**

tangerine yellowfin tuna with toasted black sesame seeds

#### **MOROCCAN CHICKEN BROCHETTES**

moroccan chicken in a preserved lemon marinade and tarator dip

### **COCKTAIL STATION**

please select one

#### **FRUIT AND CHEESE DISPLAY**

selection of seasonal fresh fruits and an assortment of imported and domestic cheeses  
accompanied by sliced baguettes, flatbreads and crackers

#### **FARMER'S MARKET DISPLAY**

selection of assorted garden fresh vegetables including  
asparagus spears, broccoli flowers, crisp carrots, multi-colored bell peppers and other seasonal favorites  
accompanied by onion, bleu cheese and creamy dill dips

#### **MEDITERRANEAN DISPLAY**

sliced italian cured meats & sausages, aged provolone, fresh mozzarella, tomato and basil salad,  
white bean & fennel salad, marinated roasted vegetables, artichoke heart salad,  
stuffed grape leaves and marinated and cured olives, sun-dried tomato & roasted garlic spread,  
rosemary infused olive oil and black olive tapenade  
accompanied by assorted crostini, focaccia, & breadsticks



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### ADDITIONAL STATIONS (priced separately)

#### PASTA STATION

choice of two pastas  
penne, cavatappi, cheese-filled tortellini or rigatoni  
with a choice of two sauces  
pomodoro, classic pesto, spinach cream, vodka, or wild mushroom  
selections served with a variety of toppings to include sun-dried tomatoes, olives, broccoli with roasted garlic, roasted red peppers and artichoke hearts;  
accompanied by grilled rosemary focaccia, shredded parmigiano-reggiano and freshly ground black pepper  
\$10 additional per person

#### CARVING BOARD

please select two hand-carved selections  
black tellicherry peppercorn-rubbed shell of beef with select mustard and horseradish cream  
fresh herb-roasted turkey breast with cranberry pear relish, dijon mustard and spiced fruit compote  
char-grilled mojo marinated hanger steak traditional cuban-style preparation with cilantro, garlic, chile and lime  
roasted loin of pork with pineapple chutney and a tangy cilantro sauce  
accompanied by a basket of assorted miniature rolls and sliced baguettes  
\$10 additional per person

#### MINIATURE BURGER BAR

sirloin burgers with pepper catsup and cornichon  
vegetable and sweet potato burgers with portobello ragout  
baskets of soft buns, crumbled bacon, vermont cheddar, manchego and crumbled roquefort  
with grilled onion, sliced plum tomato and shredded lettuce  
\$10 additional per person

#### ASIAN STATION

served in chinese take-out containers  
please select two  
classic lo mein noodles with peking duck and slivered carrots and snow peas  
sautéed soba and rice noodle mix with spicy shrimp, baby corn and waterchestnuts  
wok-fried pad-thai noodles with mixed vegetables, marinated chicken,  
garnished with chopped peanuts, lime, cilantro and scallions  
wok-fried sweet and sour rice noodles with vegetables and sweet and sour mahi mahi  
steamed or fried vegetable, shrimp and pork dumplings  
\$12 additional per person

#### SOUTH OF THE BORDER STATION

fajitas with warm flour tortillas  
grilled marinated chicken or flank steak with sizzling onions and peppers,  
grated manchego, sour cream and tomato salsa, corn and black bean salad with roasted tomato-cilantro vinaigrette,  
mixed colorful tostadita chips with mango-citrus salsa; tomato salsa fria;  
corn and bean salsa and tequila-spiked jicama guacamole  
\$15 additional per person



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**ADDITIONAL STATIONS** (priced separately)

### PAELLA STATION

saffron-flavored rice with peas and pimento  
chicken and chorizo; baby shrimp sauteed in white wine, shallots, garlic, olive oil; mussels and little neck clams  
\$15 additional per person

### HAMPTONS RAW BAR

iced little neck clams and local oysters, shucked to order  
chilled large gulf shrimp and crab claws with fresh lemons, classic cocktail and mignonette sauces  
\$20 additional per person

### SUSHI BAR

a beautiful asian display, prepared by oshiso japanese chefs  
fresh tuna, fresh salmon, smoked salmon, spicy tuna, yellowtail, tobiko (flying fish roe), tai (red snapper)  
avocado, cucumber, kaiware, gobozuke, nasu, mango, shiitake mushrooms, shredded sesame cabbage  
pickled ginger, wasabi and scallion soy dip  
\$20 additional per person



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## ❧ DINNER MENU ❧

### CHAMPAGNE TOAST

basket of hearthstone baked breads and baguette toasts

### FIRST COURSE

please select one

#### SALAD OF SUMMER LEAF LETTUCES

watercress and frisee in a cucumber collar with dijon vinaigrette  
composed with grilled zucchini wrapped goat cheese bundle  
with toasted pignoli and yellow lentil vinaigrette

#### TUSCAN SALAD

mesclun greens with shaved granny smith apples, dried cranberries  
gorgonzola cheese and a sherry vinaigrette

#### CAESAR SALAD THROUGH A TOASTED CROUTON RING

with baby romaine lettuce, shaving of parmesan cheese  
red and yellow tomatoes and caesar dressing

#### WARM GOAT CHEESE AND LEEK TART

thin pastry with balsamic molasses, baby spinach and radicchio salad  
caramelized pecans and sun-dried cherries with hazelnut vinaigrette

#### TOMATOES AND FRESH MOZZARELLA

local farm stand tomatoes with fresh buffalo mozzarella and small leaf basil  
drizzled with virgin olive oil and aged balsamic vinegar

#### BRUSCHETTA SALAD

italian bread topped with yellow and red tomatoes  
fresh mozzarella and kalamata olives  
tossed in a basil olive oil over a salad of romaine, radicchio and endive

#### PUMPKIN RAVIOLI

in a sage brown butter with brunoise of butternut squash,  
pearl onions and braised fennel

#### SAVORY WILD MUSHROOM RAVIOLI

in a sage brown butter sauce



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## ❧ DINNER MENU ❧

### MAIN COURSE

please select two

#### **GRILLED MEDALLIONS OF CANADIAN SALMON**

brushed with a balsamic marinade and balsamic molasses drizzle

#### **ROASTED LONG ISLAND SEA BASS**

with a potato and horseradish crust served over parsleyed fresh corn

#### **ROASTED SEA BASS**

with vegetable cous cous and lemon beurre blanc

#### **ROASTED ATLANTIC HALIBUT**

with a chervil beurre blanc, served over parsleyed fresh corn, sautéed leeks, artichokes and mushrooms with confetti zucchini and summer squash, roasted asparagus spears

#### **RED SNAPPER WITH SLOW-ROASTED ROMA TOMATOES**

with basil oil and served with sun-dried tomato rice pilaf

#### **BREAST OF CHICKEN ROULADE**

with a stuffing of escarole and sun-dried tomatoes and chervil beurre blanc

#### **CLASSIC BISTRO STYLE ROASTED CHICKEN**

with fresh herbs and butter, crisp skin and natural gravy

#### **INDIVIDUAL FILET MIGNON**

charred and served with a rich cabernet sauce

#### **GRILLED SEARED TENDERLOIN OF BEEF**

sliced medium rare with peppercorn mustard sauce-or-rich cabernet sauce

#### **TENDER BRAISED BEEF SHORT RIBS**

in a rich, cabernet brown sauce

#### **ROAST RACK OF VEAL**

with fresh rosemary, shallots and red bliss potatoes  
served with natural pan juices  
\$15 additional per person

#### **VEGETARIAN ENTREE AVAILABLE**

wild mushroom ravioli in a sage brown butter sauce  
with brunoise of butternut squash  
caramelized pearl onions and braised fennel

all entrees accompanied by chef's selection of vegetable and starch



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## DESSERT

### WEDDING CAKE SERVICE

choose from our list of recommended bakers  
(additional cost paid for separately by client)  
**served with fresh berries and raspberry coulis**

### SWEET TRAY OR BUTLER PASSED

please select three  
warm sugared doughnuts and doughnut holes  
coconut blondies  
lemon squares  
chocolate turtle brownies  
delicate butter and cut cookies  
miniature key lime tartlets  
lemon meringue tartlets  
chocolate-covered strawberries  
fresh fruit skewers  
miniature sorbet or ice cream cones (butler passed only)

### COFFEE SERVICE

full coffee service with regular and decaf coffee and assorted teas

## ON THE BARS

please select one  
signature homemade parmesan cheese straws and cheddar pecan coins  
cinnamon macadamia nuts, spicy bourbon pecans and fried salted almonds  
colorful vegetable crudites with arugula herb dipping sauce

### PREMIUM OPEN BAR

absolut vodka, ketel one vodka, tanqueray, bacardi rum, myers dark rum, jack daniels,  
canadian club, johnny walker, dewars, jose cuervo tequila, kahlua,  
heineken, corona, budweiser, amstel light  
ravenswood cabernet sauvignon and chardonnay  
prosecco