

LaKota Oaks Signature Celebration

**FIVE-HOUR OPEN BAR INCLUDING ONE HOUR
COCKTAIL RECEPTION**

LAKOTA OAKS SIGNATURE COCKTAIL

CHOICE OF SIX BUTLER PASSED HORS D'OEUVRES

CHOICE OF ONE COLD DISPLAY

CHOICE OF TWO INTERACTIVE STATIONS

FOUR COURSE PLATED DINNER

SPARKLING WINE TOAST

BEVERAGE SERVICE THROUGHOUT DINNER

CUSTOM WEDDING CAKE BY DIMARE'S

COFFEE & TEA SERVICE

\$145.00++ per person

(Add 22% administrative charge and 6.35% sales tax to
above pricing)

Prices as of June 1, 2018. All prices subject to change.

Passed Hors d'oeuvres

choose six

COLD SELECTIONS:

Crostini

house made ricotta, oven roasted tomato, aged balsamic

Bruschetta

roasted pepper, gorgonzola, red wine gastrique

Duck Prosciutto

jumbo asparagus, pomegranate molasses

Bleu Cheese Mousse

cucumber, citrus

Ceviche

bay scallop, jalapeno

Tuna Tartar

cucumber round, wasabi aioli

Soy Cured Salmon

Asian pear, crème fraiche

WARM SELECTIONS:

Crimini Mushroom

stuffed with roasted red pepper, smoked goat cheese

Mini Grilled Cheese

brie, bosc pear, brioche

Grilled Peaches*

pancetta wrapped, reduced balsamic

Flatbread

fig, goat cheese, arugula

Skewered Herb Grilled Chicken

avocado dressing

Atlantic Cod Fritter

black garlic aioli

Beef Satay

Korean bbq style

Mini Reuben

pastrami, sauerkraut, Swiss cheese, Russian dressing, rye

*seasonal item

Cold Displays

choose one

LOCAL ARTISAN CHEESES:

“5 Spoke Creamery” crawford cloth bound cheddar
Herbal Jack English cotswold
Redmond cheddar
“Old Chatham” ewe’s bleu cheese
“Nancy’s” Hudson Valley camembert
Grapes, berries, spiced almonds and macadamia nuts
Assorted crackers and baguette

MEDITERRANEAN TABLE:

Sopprasata, assorted salami’s, prosciutto di parma, spicy capicola
Parmigiano-Reggiano, marinated mozzarella
Roasted oyster mushrooms, Greek mixed marinated olives, marinated long stem artichokes
Baba ghanoush, roasted red peppers, lavash zatar, assorted ficelle, grissini

FROM THE GARDEN:

Marinated and grilled zucchini, yellow squash, bell peppers, eggplant, asparagus
Fennel, radicchio Treviso, crudité featuring celery, cucumber, baby carrots, cauliflower
Served with roasted red pepper-garlic dressing and homemade ranch
House pickled vegetable featuring haricot vert, beets, asparagus, shiitake mushrooms, and assorted flat breads

SPANISH TAPAS:

Lomo embuchado (dry cured pork tenderloin), jamon iberico, jamon serrano, aged manchego cheese, goat cheese
Rolled with paprika, caper berries, sliced chorizo, fresh figs, quince paste, piquillo peppers stuffed with tuna and Olives, marinated sevillano olives, pan rustico

Interactive Stations

choose two

NEW YORK DELI:

Carved corned beef and pepper crusted pastrami
Sauerkraut and Swiss cheese
Assorted house made mustards, half sour pickles
Mini Kaiser buns and sliced rye bread

LITTLE ITALY:

Pappardelle with spring peas, roasted tomato, and parmesan cream
Chicken saltimbocca
Lamb and pork meatballs with oven roasted tomato ragu and mascarpone cheese
Freshly baked focaccia

COMFORT FOOD:

Pulled Carolina bbq pork slider with house made slaw
Buttermilk fried chicken
Ratatouille over jasmine rice
Pomme frites with garlic and herbs
Tempura battered maui onions

CHINATOWN:

Red curry mussels
Cashew chicken
Sesame noodle salad
Fried rice and steamed bok choy

STREET TACOS:

Marinated mahi mahi, al pastor (slow roasted pork), carne asada
Pico de gallo, pickled onions, jalapenos, shaved radish
Scallion, black beans, tomato, aged cheddar, queso fresco
Guacamole, sour cream, habanero salsa, salsa verde, fresh lime

First Course

choose one

Curried Carrot Bisque

tarragon oil

Roasted Baby Beets

Vermont creamery goat cheese, meyer lemon confit charred blood orange vinaigrette

Risotto*

spring peas, morel mushrooms, crisp pork belly

Cold Smoked Duck

pickled strawberry, honey roasted pistachio, and vanilla scented lentils

Heirloom Tomato*

fresh burrata, tomato-basil gelee, white anchovy

Pappardelle

trumpet mushroom cream, braised leeks, pancetta

Second Course

choose one

Norwalk House Salad

mache, lolla rossa, enoki mushroom, carambola, French breakfast radish, ricotta salata, mustard-herb vinaigrette

Baby Greens

mizuna, baby red gem lettuce, toasted sunflower seeds, oven roasted tomato, old chatham ewe's bleu, caramelized shallot/verjus vinaigrette

Third Course

counts to be provided in advance, choose three

Swordfish

Chinese black rice, charred watermelon and lychee relish

Atlantic Cod

oven roasted, coconut-kaffir lime broth, Chinese sausage, cockles, jasmine rice

Salmon

pan seared, sesame ginger glaze, rice noodles, seasonal vegetable

Free Range Chicken

rosemary and lemon brined, tomato relish, crispy marble potatoes, caper berries, seasonal vegetable

Stuffed Chicken Breast

smashed red bliss potato, mushroom duxelle, roasted red pepper beurre blanc, grilled asparagus

N.Y. Strip Steak

cippolini onion and balsamic jam, pommes dauphinoise, haricot vert

Filet Mignon

pommes sarladaise, grilled baby carrots, mushroom fricasse

Pork Porterhouse

Peruvian potatoes, Szechuan-peach compote, jumbo asparagus

Seasonal Vegetarian/Vegan Entree

*seasonal item

Beverage Menu

SIGNATURE OPEN BAR PACKAGE

Liquors:

Vodka: Smirnoff

Rum: Bacardi Silver

Gin: Bombay

Bourbon: Jim Beam

Whiskey: Seagram's 7

Scotch: Dewar's

Tequila: Luna Azul

Cognac: Courvoisier

Wines:

Astica Wines (Cabernet Sauvignon, Malbec, Chardonnay and Sauvignon Blanc)

Bottled Beer:

Budweiser, Bud Light and Corona

Choice of 1: Microbrew

Non-Alcoholic:

Assorted Fruit Juices and Pepsi products

Mixers:

Triple Sec, Dry & Sweet Vermouth, Grenadine, Lime Juice, Sour Mix