

## 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

## 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