

LaKota Oaks Wedding Package

Five-Hour open bar including one-hour cocktail reception

LaKota signature cocktail

Choice of six butler passed hors d'oeuvres

Choice of one cold display

Choice of one interactive station

Three course plated dinner

Sparkling wine toast

Beverage service throughout dinner



Passed Hors d'oeuvres – choose six

COLD SELECTIONS

TOMATO | marinated mozzarella, aged balsamic

BRUSCHETTA | roasted pepper, gorgonzola, red wine gastrique

BLEU CHEESE MOUSSE | cucumber, citrus

CROSTINI | seasoned goat cheese, cranberry-ginger compote,
pistachio

SEARED AHI TUNA | furikake, seaweed

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

FLATBREAD | fig, goat cheese, arugula pesto, port wine reduction

SMOKED CHICKEN CROQUETTE | aji amarillo aioli

BEEF SATAY | Korean bbq style

MINI REUBEN | pastrami, sauerkraut, Swiss cheese, Russian dressing, rye



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 and berries
Assorted crackers and baguette

MEDITERRANEAN TABLE

Sopprasata, assorted salami's, prosciutto di parma, spicy capicola
Parmigiano-Reggiano, marinated mozzarella
Greek mixed marinated olives, marinated long stem artichokes, roasted red pepper hummus,
Assorted ficelle, grissini

FROM THE GARDEN

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

SPANISH TAPAS

Lomo embuchado (dry cured pork tenderloin), jamon serrano, aged manchego cheese, goat cheese rolled with paprika, caper berries, sliced chorizo, figs, piquillo peppers stuffed with tuna and capers, marinated olives, pan rustico



Interactive Stations- choose one

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, carne asada
Pico de gallo, pickled onions, jalapenos
Scallion, black beans, tomato, aged cheddar, queso fresco
Guacamole, sour cream, salsa verde, fresh lime



First Course - choose one

ROASTED BABY BEETS | Vermont creamery goat cheese, meyer lemon confit
charred blood orange vinaigrette

RISOTTO | seasonal

MARYLAND CRAB SALAD | sudachi, cucumber, vanilla scented beluga lentils, basil

HEIRLOOM TOMATO * | fresh burrata, tomato-basil gelee

PAPPARDELLE | trumpet mushroom cream, braised leeks, pancetta

Second Course - choose one

NORWALK HOUSE SALAD | red and green oak, spiced pecans, blissed grapes, Arethusa blue,
persimmon vinaigrette

BABY KALE | mache, oven roasted tomato, spiced pepitas, Arethusa Bella Bantam, cabinet vinaigrette

Third Course - counts to be provided in advance, choose three

BLACKENED SWORDFISH | Chinese black rice, grilled mango salsa, seasonal vegetable

ATLANTIC COD | oven roasted, coconut-kaffir lime broth, cockles, shitake rice cake, seasonal vegetable

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

FREE RANGE CHICKEN | rosemary and lemon brined, tomato-caper relish, crispy marble potatoes, seasonal
vegetable

STUFFED CHICKEN BREAST | smashed red bliss potato, mushroom duxelle, roasted red pepper beurre
blanc, seasonal vegetable

N.Y. STRIP STEAK | cippolini onion and balsamic jam, pommes sarladaise, haricot vert

FILET MIGNON | pommes sarladaise, grilled baby carrots, mushroom fricasse

PORK TENDERLOIN | herb marinated medallions, Peruvian potatoes, blackberry compote, seasonal vegetable

VEGETARIAN ENTREE | chef selection

* Seasonal



Beverage Menu

Signature Open Bar Package

Liquors:

Vodka: Tito's

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

