



A LA CARTE MENU OPTIONS



You have the option to choose your selections seasonally based on availability and market price.

Please first choose a template for your menu selections, do you want a BBQ? Or a buffet? You can even mix and match.

Once you have your template then choose your seasonal favorites below!



COCKTAIL STYLE

STATIONS ARE PRICED OUT A LA CARTE, AND CAN BE ADDED TO COCKTAIL HOUR OR LATE NIGHT

INTERNATIONAL

Italian Pizza Station

Viva La Mexico Taco
Bar \$

Japanese Sushi Station
\$\$

Mediterranean Bar

COMFORT

Baked/ Mashed Potato
Bar

Fondue Bar

French Fry Bar

Macaroni and Cheese
Station

CLASSICS

Bistro/ Appetizer Table

Chicken Wing Station \$

Carving Station \$

Pasta Station

MYO Slider Station \$\$

Raw Bar \$\$\$

Hot Passed Hors d'oeuvres
\$

Farmers Grazing Board

MORE STATIONS TO CHOOSE FROM BELOW!!

SGW GRILLE MENU

ITEMS ARE PRICED OUT A LA CARTE

COLD SALADS

Seasonal Summer
Greens Salad

Potato Salad with
Mayonnaise

Classic Pasta Salad

Crunchy Coleslaw

Festive Black Bean or
Grain Salad

WARM SIDES

Baked Potato

Cheesy Baked Ziti

Baked Beans

Boiled Corn on The Cob

MAIN ENTREES

Grilled Chicken Breasts
\$

Local Sausage, Peppers
and Onions \$

24 Hr Smoked Beef Brisket
\$\$

Hamburgers or Sliders
\$

Hot Dogs or Veggie
Dogs

Carolina BBQ Pulled Pork
\$\$

Little Neck Steamers \$

Lobster Bake \$\$\$

Boiled Shrimp \$\$

BBQ Tofu Skewers or Seitan
\$

DESSERT: COOKIES, BROWNIES OR
WATERMELON



BUFFET. PLATED, FAMILY STLE

ITEMS ARE PRICED OUT A LA CARTE

APPETIZER

Farmers Grazing Board

STARTER

Featured Soup

Bistro Table

Seasonal Salad

Hot Passed Hors'
Dourves

Freshly Baked Bread

Station of your Choice
(see list below)

SIDE DISHES

Seasonal Vegetable

MAIN ENTREE

Seasonal Vegetable

Roasted Potatoes or Mashed
Potatoes

Entree

Chicken Entree

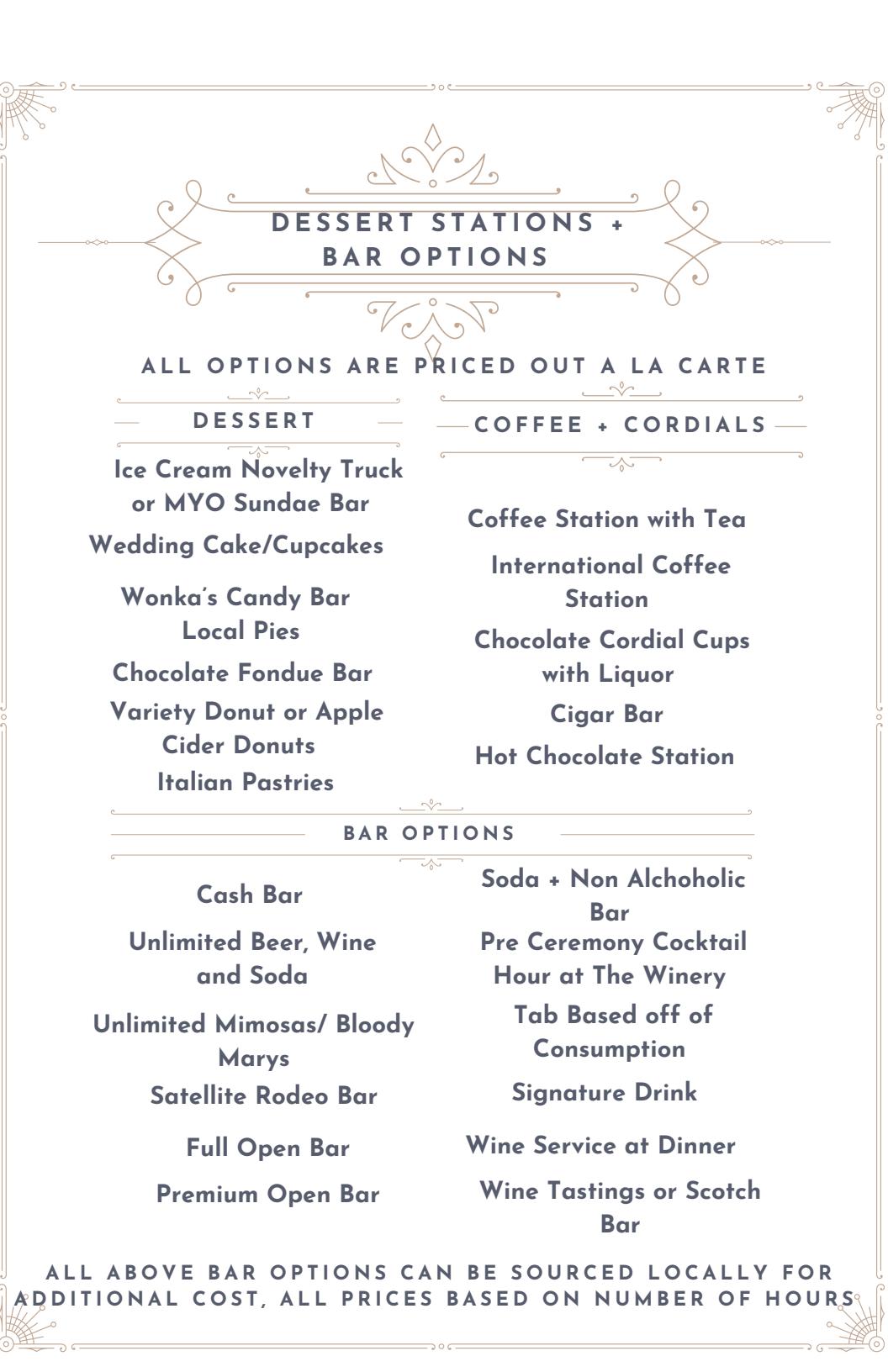
Warm or Cold Grain
Salad

Fish Entree

Pasta Selection

Steak Entree

EACH YEAR WE RELEASE OUR SEASONAL
MENU SELECTIONS FOR YOU TO MAKE
YOUR FINAL SELECTIONS FROM AS YOUR
EVENT GROWS NEAR, SEE BELOW



DESSERT STATIONS + BAR OPTIONS

ALL OPTIONS ARE PRICED OUT A LA CARTE

DESSERT

Ice Cream Novelty Truck
or MYO Sundae Bar
Wedding Cake/Cupcakes
Wonka's Candy Bar
Local Pies
Chocolate Fondue Bar
Variety Donut or Apple
Cider Donuts
Italian Pastries

COFFEE + CORDIALS

Coffee Station with Tea
International Coffee
Station
Chocolate Cordial Cups
with Liquor
Cigar Bar
Hot Chocolate Station

BAR OPTIONS

Cash Bar
Unlimited Beer, Wine
and Soda
Unlimited Mimosas/ Bloody
Marys
Satellite Rodeo Bar
Full Open Bar
Premium Open Bar
Soda + Non Alcoholic
Bar
Pre Ceremony Cocktail
Hour at The Winery
Tab Based off of
Consumption
Signature Drink
Wine Service at Dinner
Wine Tastings or Scotch
Bar

ALL ABOVE BAR OPTIONS CAN BE SOURCED LOCALLY FOR
ADDITIONAL COST, ALL PRICES BASED ON NUMBER OF HOURS

BRUNCH

PLEASE MAKE YOUR SELECTIONS

FARM FRESH EGGS

Egg Scramble

Vegetable Frittata

Homemade Quiche

Tofu Scramble

PROTEINS

Canadian Bacon

Local Sausage Links

Maple Smoked

Bacon
Beyond Sausages

SIDES

Breakfast Potatoes

Tater Tots

Roasted Seasonal
Vegetables

Salad of Your
Choice

SWEET TOOTH

Sliced Fruit

Homemade Mini
Muffins
Local Pies

Freshly Baked
Pastries

WOULD YOU LIKE YOUR GUESTS
TO START OFF WITH OUR
FARMERS GRAZING BOARD?



LUNCHEON

ITEMS ARE PRICED OUT A LA CARTE

YOUR CHOICE

Cheese + Charcuterie Board	Salad Bar
	Deli Platter
Homemade Seasonal Soup	Hot Paninis
Fresh Garden Salad	Finger Sandwiches
Pasta Salad	Custom Wraps
Healthy Grain Salad	Variety of Chips
Protein Filled Bean Salad	Veggie Platter with Dip
Flatbread Pizzas	Warm Buffet (See Buffet Menu)
French Fries	Whole Fruit
Sliced Fruit	Tray of Cookies or Brownies
Mini Muffins/Pastries	

SEASONAL MENU SELECTIONS

COCKTAIL HOUR

BISTRO DISPLAY: Specialty breads, imported cheeses, charcuterie, flavorful dips, and fresh seasonal fruits, vegetables, and selections such as sesame-crusted tuna with wasabi aioli - tomato mozzarella Caprese salad - guacamole - artisanal hummus - tapenades - farmers board - and more

HOT BISTRO APPETIZERS: Warm baked brie en croute - crisp calamari tossed with fresh greens and a lemon-garlic aioli - spinach and artichoke Dip - general Tso's cauliflower bites - warm pretzel bites with cheese - Hawaiian BBQ meatballs - warm crab dip - Moroccan balls with cured lemon + yogurt

HOT PASSED APPS: Grilled asparagus bruschetta on a toasted crostini, phyllo purses stuffed with spinach and feta cheese, grilled steak with candied red onions over goat cheese crostini, cranberry and brie pastry cups, spinach stuffed mushroom caps, steamed vegetable dumplings w. scallion hoisin, coconut shrimp with orange marmalade drizzle, tomato soup and grilled cheese shooter

\$\$\$ shrimp cocktail, lobster shooters, mini beef wellingtons, spicy tuna poke on a wonton crisp, Applewood bacon-wrapped scallops + dates, mini Maryland crab cakes **\$\$\$**

**MOST EVERYTHING CAN BE MADE VEGAN + GLUTEN FREE
BY ADVANCED REQUEST**

SOUPS + SALADS

CLASSIC SALADS: Traditional caesar w. garlic croutons, mixed green salad with your choice of house-made dressing, Greek salad with cucumber, tomato + feta, Parisian salad with candied pecans, chèvre + shallot vinaigrette, arugula and blueberry salad with shaved parmesan + aged balsamic, crunchy kale and romaine caesar salad topped with toasted pumpkin seeds

SUMMER SALADS: Greek orzo salad, cold pesto tortellini salad, sweet vinaigrette coleslaw, chive-dijon potato salad, caprese with tomato and mozzarella, seasonal garden salad, broccoli salad with candied walnuts and dried cranberries, black bean-corn-avocado salad, watermelon feta salad, seasonal fruit salad

SOUP: Coconut curry soup with seasonal vegetables, roasted butternut squash with pumpkin seeds, carrot ginger bisque with crème fraîche, loaded potato soup, broccoli cheddar soup, all with warm bread

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ENTREES

CHICKEN: Chicken Milanese, chicken with arugula, shaved fennel + parmesan, chicken bruschetta topped with mozzarella cheese and balsamic drizzle, kale stuffed chicken, sun-dried tomato pesto, chicken Fontinella baked with prosciutto, spinach, roasted red peppers with roasted garlic cream sauce, pan-seared chicken breast with orange curried coconut cream sauce topped with toasted coconut, Hudson harvest stuffed chicken with local apples, dried cranberries, and smoked gouda cheese with an apple cider cream sauce, french-cut panko-crusted chicken with lemon butter cream sauce over sauteed spinach

MEAT: Braised short rib with local root vegetables and cabernet demi-glace, house marinated grilled flank steak with chimichurri served over grilled onions, sliced tenderloin of beef with cognac peppercorn demi cream or herbed butter, slow roasted prime rib of beef served with au jus, roasted stuffed pork loin with fresh cherries, butternut squash, and cherry demi-glace, sliced pork tenderloin laced with plum orange glaze

FISH: Seafood stuffed haddock bake topped with roasted garlic cream sauce, baked cod with blistered tomatoes, castelvetrano olives and cured lemons, tamarind barbecue salmon with mango salsa, panko and dil crusted salmon with burre blanc

ALL OF THESE ITEMS CAN BE PREPARED GLUTEN FREE



PASTA, SIDES + VEGETARIAN

PASTA: Ricotta stuffed shells over a bed of sautéed spinach and marinara, butternut squash ravioli with a sweet cream sage sauce topped with roasted root vegetables, cavatelli pasta with grape tomatoes, spinach, and roasted garlic and olive oil, cheese tortellini with pesto, parmesan cheese and tomatoes

SIDES: Dry roasted asparagus with a parmesan crust, honey ginger glazed carrots, lightly charred broccoli with a lemon garlic crust, sautéed green beans with julienned red peppers, honey scented roasted root vegetables, crispy new smashed potatoes, sweet potato soufflé, tricolored roasted fingerling potatoes, wild rice blend with sun dried tomatoes, baby bok choi with garlic, onions, and toasted sesame oil, lemon butter pearl couscous, herb-roasted creamy polenta, farro pilaf with toasted almonds

VEGAN/VEG ENTREE: Grilled cauliflower steak with Chimichurri, creamy wild mushroom risotto with black truffle oil, roasted vegetable and savory bread crumb stuffed portobello mushroom, Mongolian style seitan steak, beet Wellington, cauliflower Picatta

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BY ADVANCED REQUEST**

MORE STATIONS TO CHOOSE FROM!! ADD TO COCKTAIL HOUR, LATE NIGHT FOOD STATION OR FOR DINNER

CARIBBEAN STATION

Jerk chicken with a pineapple mango chutney, white rice and beans with seasoned collard greens and sweet fried plantains

POLISH STATION

Kielbasa, fried perogies, rainbow carrot apple salad, assorted mustards and sauerkraut or sautéed onions

FARMER'S GRAZING BOARD

Local assorted cheeses and craft charcuterie boards, accompanied by seasonal chutneys, breads, nuts, pickled and marinated vegetables, artisanal spreads, and more

MEDITERRANEAN STATION

Hummus, babaghanoush, and tabbouleh served with pita crisps and fresh baked khubz complimented by fire roasted vegetables and falafel with tahini

MAC & CHEESE BAR

Homemade creamy mac & cheese with assorted toppings to make it your own. Includes sautéed onions, broccoli, chopped bacon, buffalo chicken and so much more

BAKED OR MASHED POTATO BAR

Golden Yukon potatoes accompanied by all the toppings you could ask for: caramelized onions, gravy, chopped chives, grated cheddar cheese, homemade salsa, bacon, sour cream, broccoli

SLIDER STATION

Choose two of the following: Angus beef, sauteed chicken breasts, pulled pork or pulled jackfruit. Accompanied by cheese, sauteed peppers, caramelized onions, fresh rolls, and all the condiments

PASTA STATION

Your choice of two different pastas: choose from penne, bowtie, tortellini, or cavatelli. With two sauces: choose from a la Vodka, bolognese, marinara, pesto, alfredo, or EVOO with garlic + herbs

STREET TACO BAR

Your choice of two proteins- Carne asada, pork carnitas, chipotle chicken. Served with tortillas, onions, cilantro, lime sour cream, cheese, pico de gallo, salsa, guacamole and jalapeños

MUMBAI STATION

Samosas, vegetable pakora with a mint yogurt sauce, and chicken tikka with a creamy coconut curry sauce, with herbed jasmine rice

PIZZA STATION

A selection of three gourmet pizzas of your choice!

FRENCH FRY BAR

Three different types of french fries with your choice dipping sauces

*WOK N' ROLL BAR

Assorted sushi rolls with pickled ginger, wasabi, and soy sauce, accompanied with cold sesame noodles and steamed edamame

*SEAFOOD ON THE ROCKS BAR

Shrimp cocktail with a zesty horseradish cocktail sauce, shucked littleneck oysters and clams on the half-shell, served with hot sauce, and lemon wedges