

West Lake Catering

*322 West Main Street
Patchogue, New York 11772
631-475-1300
www.wlinn.com*

Cocktail Hour

Upon arrival at West Lake Inn, your guests will be greeted with Champagne accented with fresh berries and seasonal cocktails. From frozen tropical drinks that will cool you in the summer to hot apple cider that will warm in the winter, your guests will delight in beverages that will be served butler style. All Hors D'oeuvres are meticulously handmade from only the freshest ingredients and elegantly presented.

Hot Hors D'oeuvres

*Spinach and Feta Cheese Purses
Sliced Filet Mignon on Seasoned Baguettes
Shrimp and Scallop Scampi Brochettes
Grilled Marinated Baby Lamb Chops
Wild Mushroom Crisp with Port Wine Glaze and Goat Cheese Garnish
Japanese Breaded Shrimp with Mango Chili Sauce
Warm Mozzarella on Garlic Toast
Thai Chicken Satay with Spicy Ginger Glaze
Apple Fritter with Gorgonzola Cheese and Candied Walnut Garnish
Duck Breast in Phyllo with Fig and Ginger Jam
Fresh Mozzarella Carozza
Miniature Chicken Cordon Bleu
Crab Cakes New Orleans
Baked Clams*

Cold Canapés

*Eggplant, Sundried Tomatoes and Fresh Mozzarella Gazpacho In Petit Cucumber Cups
Tuna Carpaccio with Chili Lime Aioli
Lump Crab with Sundried Tomato on Seasoned Baguette*

Bistro Antipasto Display

An Elaborate Display of Seasonal Vegetables

Including Broccoli, Yellow and Red Peppers, Celery, Carrots, Summer Squash, Zucchini, Radish Roses and Cherry Tomatoes with Herb Flavored Vegetable Dip

Italian Antipasto Items Featuring:

Italian Sausage, Salami, Pepperoni, Prosciutto, Roasted Red Bell Peppers, Marinated Artichoke Hearts, Marinated Mushrooms, Green and Black Olives, Sundried Tomatoes, Hummus with Pita Points and Bruschetta with Crostini Bread

International Cheese Display

Aged Provolone, Havarti Dill, Port Salute, Spicy Pepper Jack, Sharp Cheddar and Baked Brie En Croute With a Mixed Berry Coulis, A Seasonal Fresh Fruit Display, Sliced Baguettes, Bread Flats and Crackers

Cocktail Hour Stations

(Select Three of the following stations)

Gourmet Pasta Station - (Select Two)

Fusilli in a Light Bolognese

Cavatelli and Fresh Basil with Grilled Chicken and Roasted Red and Yellow Peppers

Rigatoni Carbonara

Farfalle in a Light Garlic Sauce with Broccoli, Diced Plum Tomatoes and Grilled Shrimp

Penne Ala Vodka

Orecchiette with Broccoli Rabe, Sweet Italian Sausage, Sundried Tomatoes, Garlic and Olive Oil

Raddiatore with Grilled Zucchini, Eggplant, Roasted Garlic and Olive Oil

Accompanied By:

Grated Parmesan, Hot Red Pepper, Gourmet Cheese Ravioli, Mussels Fra Diavlo, Focaccia Bread, Garlic Knots & Fresh Mozzarella, Tomatoes, Basil, Olive Oil and Balsamic Vinaigrette

Carving Station - (Select One)

Roasted Vermont Turkey with Apple Walnut Stuffing, Cranberry Compote, Giblet Gravy and Corn Muffins

Roast Sirloin With A Creamy Horseradish Sauce

with Frizzled Onions, Creamed Spinach and Sautéed Button Mushrooms With Grilled Asparagus

Roast Loin of Pork with Warm Potato Salad, Red Cabbage and Warm Apple Chutney

Pacific Rim Station - (Select Two)

Chicken Satay with Peanut Sauce, Broccoli and Red Peppers

Steamed Asian Dumplings with Soy Ginger Sauce

Ginger Glazed Seared Sea Scallops and Shrimp over Asian Vegetables

Spicy Shredded Beef with Scallions over Mai Fun Noodles

New Zealand Mussels with Cilantro, Lemon Grass and Garlic Broth

Chicken Marinated in Coconut Milk with Mango, Pea Pods, Shiitake Mushrooms, Peppers and Thai Basil

Accompanied By:

Egg Rolls, Crispy Noodles, Thai Cucumber Salad and Fried Rice

Spanish Station - (Select One In Addition To Paella)

Paella: Mussels, Clams, Shrimp and Chicken served over Saffron Rice with Chorizo

Grilled Skirt Steak with Garlic, Cilantro and Cracked Pepper

Grilled Chicken with Tomatillo Sauce

Grilled Pork Medallions in Cilantro, Tequila and Lime Juice

Sautéed Veal with Asparagus, Mushrooms, Cilantro and Roasted Yucca

Accompanied By:

Fried Plantains, Baskets of Tri-Colored Tortilla Chips, Assorted Salsas, Fresh Guacamole and Sour Cream

Caribbean Grill Station - (Select Two)

Spiced Chicken with Snow Peas and Sunflower Sprouts

Skewers of Grilled Prawns and Vegetables

Pau Hana Spicy Grilled Chicken with Fresh Ginger

Marinated Pork Carved to Order

Deep Fried Macadamia Encrusted Mahi Fingers

Accompanied By:

Conch Salad with Lemon Grass and Soba Noodles & Choyote Salad with Tomatoes

The Following Items May be Chosen As Enhancements To Your Cocktail Hour Menu

Jewels of The Sea

Chilled Blue Point Oysters, Little Neck Clams, Ocean Garden Jumbo Shrimp, Alaskan King Crab Claws and Marinated Mussels Displayed with an Ice Sculpture Served with Cocktail Sauce, Ravigote and Lemon Wedges

Shrimp Bar Station

*Jumbo Shrimp Served on a Bed of Crushed Ice with an Ice Sculpture
Accompanied by Cocktail Sauce, Ravigote and Lemon Wedges*

Russian Table

*Smoked Norwegian Salmon served with Assorted Yellow, Black and Red Caviars,
Classical Garnish of Diced Onions, Capers, Fresh Horseradish, Lemon and Dill,
Dark Pumpernickel Toast Points, Russian Iced Vodka with Cucumber Shot Glasses*

Sushi & Sashimi

*Authentic Japanese Sushi Bar Manned by Certified Sushi Chefs and Prepared on Sushi Sheets
Assorted Rolls and Sashimi*

** Any Special Requests Are Easily Accommodated *
And*

Dim Sum Station

Gyoza, Shumai, Vegetable Gyoza and Vegetable Tempura

Sit Down Dinner

*Your Personalized Menu Will Be Displayed On Each Table
Before Your Dinner Your Guests Will Partake In A Champagne Toast
Accompanied By Seasonal Berries*

First Course (Select One)

Steak House Salad

Crisp Romaine Lettuce and Hearts of Iceberg, Crumbled Gorgonzola, Dried Apricots, Cherry Tomatoes and Pecans with Cracked Black Pepper and Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Mesquite Grilled Chicken

Crisp Romaine Lettuce and Parmesan Cheese Tossed with Mesquite Grilled Chicken and Our Caesar Dressing

Italian Salad

Baby Field Greens Tossed with Aged Balsamic Vinaigrette Topped with Fresh Mozzarella, Vine Ripe Tomatoes and Finished with a Red Pepper Coulis

Grilled Portabella Salad

Baby Field Greens Tossed with Champagne Vinaigrette and Grilled Portabella Mushroom Garnished with Vinaigrette Dressing

Party Salad

Assorted Greens with Crumbled Bleu Cheese, Walnuts and Sliced Gold Empire Apples Served with Vinaigrette Dressing

Second Course (Select One)

Portabella Sorrentino

Grilled Portabella Mushroom, Crispy Eggplant, Prosciutto, Baby Spinach and Fontina Cheese Nestled in Pomodoro Sauce

Shrimp and Pepper Jack Risotto

Flash Fried Shrimp Served On A Bed Of Pepper Jack Risotto with a Crab Cream Sauce

Gourmet Ravioli Trio

Three Cheese Ravioli, Spinach Ravioli, and Sundried Tomato Ravioli Nestled in a Pomodoro Sauce

Combination Course (Select One)

In Lieu Of First and Second Course

Pan Seared Maryland Crab Cake

Maryland Lump Crab Accompanied By Asian Slaw, Frisse and Mache Served with Red Pepper Remoulade

Mushroom Strudel with Frisse and Mixed Greens

*Five Varieties of Mushrooms Accented by White Beans and Boursin Cheese
Wrapped in Phyllo and Accompanied by Red Pepper and Dijon Dressing*

Grilled Chicken Portabella Napoleon

Marinated Layers of Grilled Chicken, Portabella Mushrooms, Tomato and Yellow Pepper Topped with Fresh Mozzarella, Served on a Bed of Baby Spinach and Endive with Pancetta And Shiitake Mushroom Vinaigrette

Spring Roll

*Coconut Marinated Shrimp with Julienne Vegetables and Spicy Mango Sauce
Served with Maryland Lump Crab*

Main Course (Select Three)

Filet Mignon

*Bourbon Marinated Sliced Filet Mignon Au Jus
Served with Individual Bleu Cheese Potatoes and Steamed Haricot Verts*

Mesquite Grilled French Breast Of Chicken

*French Breast of Chicken with Fresh Herbs and Bordelaise Sauce Served with Garlic Mashed Potatoes
And Green Bean Bundles*

Grilled Herb Marinated Swordfish

*Served Over Jasmine Rice with Lentils and Cilantro Accompanied By Sautéed Asparagus Tips,
Grape Tomatoes Calamata Olives In a Lemon Wine Sauce*

Grilled Center Cut Pork Chop

*Grilled Pork Chop Finished with an Apple Brandy Sauce
Served on a Bed of Caraway Sauerkraut with Asparagus Bundles and a Mushroom Risotto Cake*

Shrimp & Lobster Crepe

*Succulent Lobster and Shrimp Crepe with Julienne Plum Tomatoes and Asparagus
Served on a Bed of Sautéed Spinach with a Sherry Curry Sauce*

Vegetarian Entrées (Select One)

Vegetarian Lasagna

Grilled Vegetable Lasagna Served with Plum Tomato Sauce

Wild Mushroom Torte

*Six Varieties of Wild Mushrooms Layered Over Le Roule Cheese
Served in a Deep Dish Whole Wheat Crust*

Assorted Dinner Rolls and Butter

Dessert

The party will not end until you cut the cake and share it with each other and the rest of your guests.

Lovin' Oven will provide a Custom-Designed Cake for your Wedding.

Luscious fillings and lavish decorations are available for you to choose from. The Wedding Cake and a delectable sampler platter of desserts will be served to your guests at their seats.

Wedding Cake

*Your Choice of Cake, Filling and Decoration, with Traditional Bride and Groom
Cake Topper Supplied by the Client or Cascading Fresh Flowers supplied by your Florist*

Dessert Sampler Platter

*A Chocolate Dipped Strawberry and Your Choice of An Individual Chocolate Cheesecake or a Fresh Fruit
Tart or will be elegantly presented alongside a slice of your Wedding Cake*

International Coffee and Cordial Bar

*Espresso, Cappuccino and Assorted Cordials
Fresh Brewed Regular and Decaffeinated Coffee
Regular and Assorted Herbal Tea*

Liquor Service

*Premium Selection of Top Shelf Liquor
A Selection of Wines Featuring Penfolds Rawson's Retreat Chardonnay,
Cabernet Sauvignon and Merlot
Robert Mondavi Woodbridge White Zinfandel, Cavit Pinot Grigio
Pearly Bay Celebration Champagnes
Corona, Budweiser, Bud Light, Coors Light, Heineken and O'Doul's Bottled Beers
Frozen Tropical Drinks and Cordials
Assorted Juices, Soda and Bottled Water
will be served throughout your Celebration!*

Farewell

Chocolate Truffles will be passed to your guests as they leave your special event