

Cocktail Hour

Flowerfield offers you and your guests our undivided attention, having one event at a time, leaves the options endless for your special day. As your guests arrive to Flowerfield, they will be greeted by our Professional Staff and welcomed to your wedding. Throughout your Cocktail Hour, we will continually pass Seasonal Cocktails to your guests. From Frozen Tropical Drinks in the Spring and Summer to Warm Apple Cider and Hot Chocolate in the Fall and Winter.

Our Hors D'oeuvres are handmade from only the freshest ingredients and are elegantly presented to you and your guests
Butler Style.

Hot Hors D'oeuvres

- * Sliced Filet Mignon on Seasoned Baguettes
- Miniature Chicken Cordon Bleu
- Shrimp and Scallop Scampi Brochettes
- * Grilled Marinated Baby Lamb Chops
- Spinach and Feta Cheese Purses
- Wild Mushroom Crisp with Port Wine Glaze
and Goat Cheese Garnish
- Japanese Breaded Shrimp with Mango Chili Sauce
- Tequila Grilled Shrimp with Apple and Radish Slaw
- Seasonal Bisque
- Lamb Burger with Fresh Avocado
- Pulled Chicken with Cheddar and Cornbread
- * Duck Breast In Phyllo with Fig and Ginger Jam
- Fresh Mozzarella Carozza
- Crab Cakes New Orleans
- Baked Clams Casino
- Tartlets Primavera

Cold Canapés

- Eggplant, Sun-Dried Tomatoes and Fresh Mozzarella
- Lump Crab and Sun-Dried Tomatoes on Seasoned Baguettes
- * Sashimi Tuna with Creamy Ginger and Wasabi

Tuscan Style Antipasto Table

- An Elaborate Display of Seasonal Vegetable Crudites
with Buttermilk Peppercorn Dip
- Italian Antipasto Items, To Include:
Soppresatta, Pepperoni, Salami, Grilled Eggplant &
Squash, Roasted Peppers, Asparagus, Artichoke Hearts,
Olives and Sun-Dried Tomatoes In Olive Oil & Garlic
- Traditional Salads Including:
Hummus with Pita Points, Fresh Mozzarella with Pesto,
Vine Tomatoes & Feta Cheese, Tabouli and Roasted Wild
Mushrooms With Balsamic Glaze
- International Cheese Display
Aged Provolone, Havarti Dill, Port Salute, Spicy Pepper
Jack, Sharp Cheddar and Baked Brie En Croute, A
Seasonal Fruit Display, Sliced Baguettes,
Bread Flats And Crackers

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Cocktail Hour

Cocktail Hour Stations

(Select Three of the Following Six Stations)

1. Gourmet Pasta Station

(Select Two Pastas with Accompanying Sauces)

*Penne Ala Vodka with Fresh Tomato Cream Sauce,
Mushrooms and Prosciutto*

*Cavatelli Au Poive Filet Mignon, Wild Mushrooms
and Gorgonzola Au Poive Sauce*

*Farfalle in a Light Garlic Sauce with Shrimp
and Broccoli*

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

*Cavatapi Bolognese Ground Beef, Pork and Sausage in
a Hearty Plum Tomato Sauce*

*Your Pasta Selections will be Accompanied By:
Cheese Ravioli Marinara, Mussels Fra Diavolo,
Focaccia Bread & Garlic Knots, Grated Parmesan,
Hot Red Pepper and Fresh Mozzarella with Tomatoes,
Basil, Olive Oil and Balsamic Vinaigrette*

2. Carving Station

(Select One Carving)

Roasted Vermont Turkey

*Served with: Apple Walnut Stuffing, Cranberry
Compote, Giblet Gravy and Corn Muffins*

* New York Roast Sirloin

*Served with: Creamy Horseradish Sauce, Frizzled
Onions, Creamed Spinach and Sauteed
Button Mushrooms With Grilled Asparagus*

Roast Loin of Pork

*Served with: Warm Potato Salad, Red Cabbage and
Warm Apple Chutney*

3. Pacific Rim Station

(Select Two Dishes)

Chicken with Peanut Sauce, Broccoli and Peppers

Steamed Asian Dumplings with Hoisin Sauce

Ginger Glazed Sea Scallops over Asian Vegetables

Spicy Shredded Beef over Lo Mein Noodles

*Thai Stir-Fried Chicken with Pea Pods and Shiitake
Mushrooms*

*Your Dishes will be Accompanied By: Egg Rolls,
Crispy Noodles, Thai Cucumber Salad and Fried Rice*

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Cocktail Hour

4. Spanish Station

Includes: Paella - Mussels, Clams, Shrimp and Chicken served with Safron Rice and Chorizo

(Select One Additional Spanish Entree)

** Grilled Skirt Steak with Garlic, Cilantro and Cracked Pepper*

Grilled Chicken with Tomatillo Sauce

Roasted Pork with Cilantro, Tequila and Lime

Sauteed Veal with Asparagus, Mushrooms, Cilantro and Roasted Yuca

Accompanied By: Fried Plantains, Baskets of Tri-Colored Tortillia Chips, Assorted Salsas, Fresh Guacamole and Sour Cream

5. Mashed Potato Bar

Yukon Gold and Sweet Mashed Potatoes Served in Martini Glasses

Accompanied By: Bacon Bits, Grated Cheeses, Sour Cream, Fried Onions, Scallions, Brown Sugar and Marshmallows

6. Caribbean Grill Station

(Select Two Choices from the Grill)

Mojito Marinated Grilled Chicken

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

Your Selections will be Accompanied By: Soba Noodles and Choyote Salad with Tomatoes

All of our Cocktail Stations are fully replenished throughout your Cocktail Hour. If you have any special requests, or items you would like to see on your menu, just ask and we will do our best to accommodate your every need.

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

First & Second Course

First Course

(Please 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

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

Italian Salad

*Baby Field Greens Tossed with Aged Balsamic Vinaigrette
Topped with Fresh Mozzarella, Vine Ripe Tomatoes*

Party Salad

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

Second Course

(Please Select One)

Shrimp and Pepper Jack Risotto

Crispy Shrimp Served on a Bed of Risotto, Finished with a Crab Cream Sauce

Flash Fried Shrimp

Served on a Bed of Mediterranean Rice Accompanied by a Blackberry Coulis

Grilled Peach with Nut Encrusted Mascarpone

with a Port Wine Reduction, Balsamic and Mache

Seared Sea Scallops

With Applewood Smoked Bacon, Asparagus Tips, Goat Cheese Mousse and Apple Syrup

Portabella Sorrentino

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

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Combination Courses

Combination Course

*In Lieu Of First and Second Course
(Please Select One)*

Maryland Crab Cake

Lump Maryland Crab Served Over Shrimp Brioche Accompanied by Ginger and Sesame Marinated Oranges, Rice Vinegar Beets and Micro Greens with Red Pepper Remoulade and Wasabi Cream

Mushroom Strudel with Mixed Greens and Frisse

*Five Varieties of Mushrooms Accented by White Beans and Boursin Cheese
Wrapped in Phyllo and Accompanied by Mixed Greens, Frisse and Dijon Dressing*

Sweet Onion Waffle

*Waffle Served with Warm Mozzarella Layered with Prosciutto and Beefsteak Tomato
Accompanied by Micro Greens with Basil and Sun-Dried Tomato Oil*

Spring Roll

*Coconut Marinated Shrimp, Julienne Vegetables and Spicy Mango Sauce
Served With Petite Maryland Lump Crab*

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Main Course

Main Course Entrees

(Please Select Three)

** Filet Mignon*

*Espresso and Porcini Dusted Filet, with a Chardonnay Demi,
Sambuca Glaze, Basmati Rice and Asparagus*

Caribbean Sea Bass

*Caribbean Sea bass Bedded on a Plantain Leaf with Sauce Bemini
Served with Jasmine Rice and Baby Carrots*

Herb Roasted Chicken

*Boneless Breast of Chicken, Rubbed with Fresh Herbs, Served with Cheese Filled Rigatoni,
Smoked Tomato Sauce and Asparagus*

Grilled Center Cut Pork Chop

*on a Bed of Caraway Sauerkraut with Haricot Verts and Mushroom Risotto Cake,
Finished with an Apple Brandy Sauce*

Shrimp & Lobster Crepe

*Succulent Lobster and Shrimp Crepe with Asparagus
Served on a Bed of Sauteed Spinach with a Sherry Curry Sauce*

Crispy Shrimp and Salmon

With Spicy Orange Glaze, Shiitake Mushrooms, Snap Peas and Sticky Rice

**Roasted Rack of Lamb*

with Cabernet Demi, Sweet Potato Hash and French Green Beans

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*

All Entrees are Served with Assorted Dinner Rolls and Butter Rosettes

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Dessert & Beverage

Wedding Cake

Flowerfield Will Provide You a Custom - Designed Wedding Cake with Luscious Fillings and Lavish Decorations. Provided by Our Own "Audrey's Fine Baked Goods"

A Slice of your Wedding Cake will Be Presented to Each Guest Accompanied by Our:

Gourmet Dessert Cart

A Fine Selection of Gourmet Baked Cookies, Pies, Cakes, Tortes, Gourmet Pastries and Sliced Fresh Fruit that will be Elegantly Presented to your Guests Table Side

International Coffee and Cordial Bar

*Espresso, Cappuccino and Assorted Cordials
Fresh Brewed Regular and Decaffeinated Coffee
Regular and Assorted herbal Tea's*

Liquor Service

Our Premium Selection of Top Shelf Liquor will Leave Each and Every One of Your Guests Satisfied. From Grey Goose Vodka and Bombay Sapphire Gin to Johnny Walker Black, our Liquor List Seems Endless. Champagne and a Selection of House Wines, Frozen Tropical Drinks, Winter Warmers, Domestic & Imported Beers, Assorted Juices, Sodas, Bottled and Sparkling Water

Gourmet Chocolate Offered to your Guests as they Exit the Affair

"Your Dream Ceremony"

Flowerfield possesses one of the most unique settings for your ceremony. Adding an additional hour onto the beginning of your affair, your guests will first be welcomed by our staff and then we make sure they are comfortable. They will be offered assorted beverages and finger foods and then escorted out to our private island where your memorable ceremony will take place. This ceremony location is picture perfect. From the wooden bridge to the custom pews and gazebo to the beautiful ponds surrounding you, there is nothing more exceptional than this ceremony location.

Upgrades Available

~ Cocktail Hour Menu Enhancements ~

Jewels of The Sea

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

Russian Table

Smoked Norwegian Salmon, Assorted American Sturgeon Caviars, Classical Garnish of Diced Onions, Capers, Fresh Horseradish, Lemon and Dill, Dark Pumpernickel Toast Points, Frozen Vodka Slide to Chill all Russian Iced Vodkas.

Sushi, Sashimi & Dim Sum Station

Authentic Japanese Sushi Bar Manned by Certified Sushi Chefs and Prepared on Sushi Sheets
* Assorted Rolls, Sashimi and Dim Sum, Gyoza, Shumai, Vegetable Gyoza and Vegetable Tempura

~ Main Course Enhancements ~

**Mixed Grill*

(If Chosen your Guests will be Offered this Entree and your Choice of One Additional Entree)

Grilled Filet Mignon, French Breast of Chicken and Double Cut Baby Lamb Chop
Served with Roasted Garlic Herb Au Jus, Au Gratin Potatoes and Grilled Asparagus

**Individual Filet Mignon*

Filet Mignon with Mushroom Butter
Served with Individual Bleu Cheese Potatoes, Baby Zucchini and Red and Yellow Holland Peppers

~ Dessert Enhancements ~

Chocolate Fondue Fountain

This Sinfully Fun Station Entices Your Guests to Smother Fresh Baked Pound Cake, Marshmallows, Ripe Strawberries and Assorted Seasonal Fruit Under Rich Chocolate Cascading from our Towering Fountain

Warm Strudel Station

Apple and Blueberry Strudel Carved to Order Accompanied By Home-Style Bread Pudding and Chantilly Cream

Gourmet Dessert Display

Miniature Gourmet Pastries, Assorted Flavored Mousses in Edible Chocolate Cups, Fresh Fruit Tarts, Gourmet Cakes and Platters of Sliced Fresh Fruits. Also, Fresh Baked Cookies, Fruit Pies, Tortes, French Pastries and Petit Fours

Ice Cream and Bananas Foster

Ice Cream Sundae Bar with Your Favorite Toppings and Finishing Touches for the Perfect Sundae. This Station Also Offers your Guests Our Delicious Bananas Foster.

Belgian Waffle Station

Gourmet Belgian Waffles Made to Order, Served with Whipped Cream and Strawberries

Cannoli's and Profiterales

Homemade Cannoli Shells Filled to Order with Chocolate Chip Cannoli Cream Filling and your Option of Chopped Nuts, Sprinkles and Chocolate Chips for Dipping. Accompanied by Assorted Profiterales Filled with Pastry Cream.

Please Speak With Your Sales Manager For Pricing

* AS PER THE DEPARTMENT OF HEALTH : THIS MENU ITEM CONSISTS OF, OR CONTAINS MEAT, FISH, SHELLFISH, OR FRESH SHELL EGGS THAT ARE RAW OR NOT COOKED TO PROPER TEMPERATURE TO DESTROY HARMFUL BACTERIA AND/OR VIRUS. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Amenities & Services

Our Amenities

At Flowerfield, We Dedicate Ourselves To You From The Time You Choose Our Facility For This Wonderful Occasion To The Moment You Walk Out The Door As The New Mr. And Mrs. The Following Complimentary Amenities Will Be Provided To Ensure Efficient Preparation And The Perfect Finishing Touches To Your Affair.

~One Affair at a Time~

~Seasonal Plants and Decor Throughout Facility~

~Directional Cards for Your Invitations~

~Place Cards to Display Your Guests' Seating Arrangements~

~Decorative Bubble Bowls for Cocktail Hour Tables~

~Votive Candles to Accent Your Cocktail Hour and Reception Tables~

~Amenities Baskets for the Bridal Suite and All Rest Rooms~

~Selection of Linens with Matching Chair Covers for Your Reception~

~Two Personalized Dinner Menus Per Dinner Table~

~Valet Parking~

Our Services

At Flowerfield, We Pride Ourselves On Our Dedication To Personal Service. Our Sales Team Are Experts In Every Aspect Of Event Planning And Are Always Available To Help Guide You Through Each Of Your Desires And Special Requests. The Following Staff Members Will Be Appointed To You To Ensure Your Affair Is Handled With The Utmost Attention As Well As A Guide To Creating A Menu Specially Designed For You.

~Professional Maitre'D~

~Personal Bridal Attendant~

~Professional Sales and Event Planning Team~

~Award Winning Culinary Team~

~Coat Check Attendant~

~Personal Greeter as Your Guests Arrive and Exit The Facility~