

Flowerfield Celebrations

*199 Mills Pond Road
St. James, New York 11780
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This Exclusive Location Is Set In Secluded St. James, Long Island. The Park-Like Grounds Include Fruit Orchards, Vineyards, And Reflective Ponds With Fountains, Large Tree Hedge Lines, And Finely Manicured Lawns And Gardens. There Is Also A Wooden Bridge Crossing Over To An Adjacent Small Island With A Gazebo, Providing The Perfect Setting For An Outdoor Wedding Ceremony.

The Tropical Room Houses A Wide Array Of Tropical Plants, A Large Reflection Pond With Fountains, And Other Elegant Appointments, And Is Ideal For The Cocktail Hour Segment Of Your Celebration, Or For A Cocktail Party. Our 7,600 Square Foot Ballroom Offers A Picturesque View Of The Ponds And Grounds, And Is Beautifully Decorated With A Draped Satin Liner And Pin-Spot Lighting That Illuminates An Oversized Hardwood Dance Floor. This Year-Round Location Readily Adapts To All Seasons.

Cocktail Hour

Frozen Tropical Drinks & Cosmopolitans Served Butler Style

We Are Well Known For The Quality Of Our Hors D'oeuvres. All Are Meticulously Handmade From Only The Freshest Ingredients And Elegantly Presented And Served 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
- *Kobe Slider with Pickle Chip
- Pulled Chicken with Quacamole in Corn Tortilla Crisp
- * Duck Breast In Phyllo with Fig and Ginger Jam
- Fresh Mozzarella Carozza
- Crab Cakes New Orleans
- Baked Clams Casino
- Tartlets Primavera

Cold Canapes

- Warm Mozzarella on Garlic Crostini
- 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
- 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 Including 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 Your Guests Are Enjoying The Fine Assortment Of Hors D'oeuvres And Our Tuscan Table, The Aroma Of Four Gourmet Stations Of Your Choice Will Tempt Them:

Gourmet Pasta Station (Your Choice Of Two)

Penne Ala Vodka with Fresh Tomato Cream Sauce, Mushrooms and Prosciutto
Cavatelli Au Poivre Filet Mignon, Wild Mushrooms and Gorgonzola Au Poivre 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

Served With: Cheese Ravioli, Mussels Fra Diavlo, Focaccia Bread And Garlic Knots

Accompanied By: Grated Parmesan, Hot Red Pepper And Fresh Mozzarella With Tomatoes, Basil, Olive Oil And Balsamic Vinaigrette

Pacific Rim Station (Your Choice Of Two)

Steamed Asian Dumplings
Gingler Glazed Seared Sea Scallops Served Over Asian Vegetables
Chicken With Peanut Sauce, Broccoli And Red Peppers
Spicy Shredded Beef Served Over Lo Mein Noodles
Thai Stir-Fried Chicken With Pea Pods And Shiitake Mushrooms

Accompanied By: Egg Rolls, Crispy Noodles, Fried Rice And Thai Cucumber Salad

Spanish Station (Your Choice Of One)

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

Served With: Paella-Mussels, Clams, Shrimp And Chicken Served Over Saffron Rice With Chorizo

Accompanied By: Fried Plantains And Baskets Of Tri-Color Tortilla Chips, Assorted Salsas, Fresh Guacamole And Sour Cream

Carving Station (Your Choice Of One)

Roasted Vermont Turkey

Accompanied By: Apple Walnut Stuffing, Cranberry Compote, Giblet Gravy And Corn Muffins

***Roast Sirloin**

Accompanied By: Creamy Horseradish Sauce, Frizzled Onions, Creamed Spinach And Sautéed Button Mushrooms With Grilled Asparagus

Roast Loin Of Pork

Accompanied By: Warm Potato Salad, Red Cabbage And Warm Apple Chutney

Caribbean Station (Your Choice Of Two)

Spicy 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 And Choyote Salad With Tomatoes

Mashed Potato Bar (Served In Martini Glasses)

Yukon Gold Mashed Potatoes
Garlic Mashed Potatoes
Sweet Potato Mashed Potatoes

Accompanied By: Cheddar Cheese, Chilli, Apple Cured Bacon, Crispy Onions, Home Style Gravy, Brown Sugar and Marshmallows

Bavarian Station

Including Bratwurst, Knockwurst and Kielbasa Carved to Order
Accompanied By: Spaetzle, Pierogies and Red Cabbage

Crepe Station (Select Two Crepe Fillings)

Spinach and Asiago
Roasted Tomato and Fennel
Crab and Taso Ham
Chorizo and Potato
Turkey, Sun-Dried Cranberries and Root Vegetables
Surrounded By: Artisan Breads

Mojito Station

Pomegranate, Mango and Traditional Mojitos
Served With: Cuban Sandwiches, Tortilla Chips, Guacamole, Sweet Plantains and Pico De Gallo

American Graffiti Station

*A Trio of Beef, Turkey and Sausage Sliders
Classic Macaroni and Cheese
Served With all The Trimmings of: American and Gorgonzola Cheese, Frizzled Onions, Crisp Bacon, Gherkin Smear, Spicy Brown Mustard, Jalapeno Spiked BBQ and Sour Dill Pickles

Sit-Down Dinner

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 And
Finished With A Red Pepper Coulis

Party Salad

Assorted Greens With Crumbled Bleu Cheese, Walnuts And Sliced Gold Empire Apples
Served With Vinaigrette Dressing

Second Course

(Please Select One)

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

Tekka Platter

*Seared Sesame Tuna, Wakame Salad with Wasabi Cream, Soy Glaze and Pickled Ginger

Portabella Sorrentino

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

Combination Course
In Lieu Of First And Second Course
(Please Select One)

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, Red Pepper and Dijon Dressing

Pan Seared Maryland Crab Cake
Maryland Lump Crab Topped with Frisse and Mache
Accompanied by Asian Slaw and Red Pepper Remoulade

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

Main Course (Please Select Three)

**** Filet Mignon***
Porcini Dusted Filet with a Gorgonzola Au Poivre Sauce, White Truffle Mashed Potato and Asparagus

Caribbean Spiced Chicken
Topped with Roasted Mango Sauce, Cilantro Mashed Potatoes and French Beans

Herb Roasted Chicken
Boneless Breast of Chicken Rubbed with Fresh Herbs Served with Creamy Risotto with Sweet Peas,
Bacon and Asparagus

Grilled Center Cut Pork Chop
on a Bed of Caraway Sauerkraut with Haricot Vert's and Mushroom Risotto Cake
Finished with an Apple Brandy Sauce

Shrimp & Lobster Crepe
Succulent Lobster and Shrimp Crepe with Julienne Plum Tomatoes and 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

Diver Scallops and Shrimp Au Gratin
Creamed Spinach with Taso Ham and Smoked Gouda Accompanied by Mascarpone Polenta

East End Braised Duck
Sliced Breast and Confit of Duck, Au Jus, Shiitake Mushrooms, Snap Peas Along Side Pappardelle Pasta
with a Wild Mushroom Pate Topped Crostini

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

Dessert Service

We Will Provide You With A Custom-Designed Cake For Your Wedding. Please Feel Free To Discuss A Cake You Have Always Dreamed Of, A Groom's Cake Or Just To Put The Finishing Touches On The Design You Would Love To Have For Your Day. Gourmet Selection Of Luscious Fillings, Lavish Decorations And Decorative Icing's Are Available For You To Choose From.

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 Served with : a Sweet Puree and a Chocolate Dipped Strawberry Will be Presented to Each Guest

Accompanied By a Station of:

Warm Apple Strudel with Vanilla and Dulce De Leche Ice Cream

International Coffee and Cordial Bar

While you and your guests are enjoying our delicious desserts, they will be enticed by our After Dinner Drink selections. Fresh Brewed Regular and Decaffeinated Coffee, Regular and Assorted Herbal Tea, Hot Cocoa, Espresso and Cappuccino. An elaborate display of Assorted Cordials, from Godiva and Bailey's to Grand Marnier, Courvoisier, Sambucca and Remy Martin VS

Liquor Service

Champagne Toast with Fresh Berries

We offer your guests an unparalleled selection of Top Shelf Spirits, Fine Wines and Champagne as well as Beer that will satisfy your guests varied tastes. From Grey Goose Vodka and Remy Martin Cognac to Bass Ale, Amstel Light and Corona, we are able to provide for your guests any style of the Finest libation they desire.

Gourmet Chocolate Offered to your Guests as they Exit the Affair

Our Amenities

At Flowerfield, We Dedicates 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

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

Personalized Dinner Menus

Our Services

At Flowerfield, We Pride Ourselves On Our Dedication To Personal Service. Our Sales Team And Experts In Every Aspect Of Event Planning 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.

Valet Parking

Professional Maitre'd

Personal Bridal Attendant

Professional Sales And Event Planning Team

Award Winning Culinary Team

Coat Check Attendant When Needed

Gourmet Chocolate As Your Guests Exit The Facility

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

Jewels of The Sea (Priced at \$16.00 Per Person)

- * 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, Lemon Wedges

Russian Table (Priced at \$ 12.00 Per Person)

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 (Priced at \$16.00 Per Person)

- 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

The Following Items May be Chosen As Enhancements To Your Reception Menu

****Mixed Grill (Priced at \$5.00 Per Person)***

(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 Asparagus

****Individual Filet Mignon (Priced at \$3.00 Per Person)***

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

Floating Intermezzo (Priced at \$4.00 Per Person)

Assorted Flavored Sorbets Served in Miniature Sugar Cones Passed Around to your Guests

The Following Items May be Chosen As Enhancements To Your Dessert Menu

Viennese Dessert Cafe with An Additional Hour Added on to Your Affair (Priced at \$16.00 Per Person)

Chocolate Fondu Fountain

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

Warm Strudel Station

Hot 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 Choice of Assorted Ice Cream Flavors, Your Favorite Toppings and Finishing Touches for the Perfect Sundae. This station also offers Our Delicious Bananas Foster.

Baked Belgian Waffle Station

Gourmet Belgian Waffles Made To Order Served With Whipped Cream and Strawberries

Cannoli's and Profiteroles

Homemade Cannoli Shells with Fresh Cannoli Cream Filled for your Guests and Served with Chopped Nuts, Sprinkles and Chocolate Chips for Dipping. Accompanied by Assorted Profiteroles Filled with Pastry Cream.

Each Station Individually Priced at \$5.00 Per Person (No Additional Time Included)

Gourmet Dessert Cart (Priced at \$5.00 Per Person)

A Fine Selection of Gourmet Baked Cookies, Assorted Cakes, Tortes, Gourmet Pastries and Sliced Fresh and Chocolate Dipped Fruit That will be Elegantly Presented to Your Guests Table Side

Optional Additional Time

If You Are Interested In Additional Time, We Can Offer You These Options As Well.

One Half Hour Added On For Cocktail Hour Or After Dinner Drinks

Priced At \$3.50 Per Person

One Hour Added Onto Your Reception

Priced At \$7.00 Per Person

The Cordial Hour At Flowerfield

An Hour In Our Quaint Cordial Lounge For Beverages And Dessert Delights After Your Affair Has Ended Please Ask Your Sales Person For Details And Pricing

Your Dream Ceremony (Available For A Fee Of \$1,500.00)

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 For Hospitality Where They Will Be Offered Assorted Beverages And Finger Foods. They Are Then Escorted Out To Our Private Island Where Your Memorable Ceremony Will Take Place. 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.

***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.**