

Cate very occasion

Menus & Packages Customized to Fit Your Vision











BUFFET

Seasonal & Traditional Crudites Welcome Tables Available Upon Request

ENTREES - CHOICE OF TWO

Stuffed French Toast // Scrambled Eggs
Chicken & Waffles Skewers // Fresh Fish of the Day

Grilled Balsamic Chicken Breast - with sun-dried tomatoes, sauteed spinach and mozzarella

Orecchiette Pasta - with shrimp, sun dried tomatoes, broccoli florets,

light garlic veloute and grated Romano cheese

Stuffed Chicken Breast - with spinach & ricotta cheese and Madeira wine sauce







ACTIVE STATION CHOICE OF TWO

OMELET STATION

Fresh Vegetables, Assorted Cheeses, Ham, Bacon Sausage

PASTA STATION

Choice of Two Sauces & Pastas

INCLUDED IN BRUNCH PACKAGE:

PANCAKE STATION

Freshly Prepared with Variety of Fruits, Toppings & Syrups

CARVING STATION

Ham or Port Tenderloin

CHOPPED SALAD STATION

Romaine or Baby Field Greens, Tomato, Cucumber, Croutons, Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese, Caesar & Balsamic Dressing

Home Fries // Bacon // Sausage Fresh Fruit Platter // Mixed Green Salad Coffee & Tea

Customized Bar Packages Including Bloody Marys, Mimosas & Bellini's Available Upon Request

www.liyc.com (631) 669-3270



BUFFET

Seasonal & Traditional Crudites Welcome Tables Available Upon Request

ENTREES - CHOICE OF TWO

Chicken Parmesan // Rubbed Turkey London Broil
Chicken Marsala // Fresh Catch of the Day

Flat Iron Teriyaki with Onions and Shiitake Mushrooms

Stuffed Chicken

filled with ricotta cheese and spinach, topped with Madeira wine sauce

Grilled Balsamic Chicken Breast

with sun-dried tomatoes, sauteed spinach and mozzarella cheese

Fresh Seasonal Vegetables & Roles Included







ACTIVE STATIONS - Choice of Two

STIR FRY BAR

Beef & Chicken Soy, Teriyaki, Sweet & Spicy Sauces Stir Fry Vegetables, Ginger & Garlic

MASHED POTATO BAR

Served with Pecans, Sour Cream Marshmallows, Brown Sugar, Bacon Cheddar Cheese, Broccoli & Chives

TACO BAR

Beef & Chicken, Hard & Soft Shells Lettuce, Salsa, Cheese, Sour Cream

SALAD BAR

Romaine or Baby Field Greens Tomato, Cucumber, Croutons, Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese, Caesar and Balsamic Dressing

SLIDER BAR

Beef & Turkey Sliders, Lettuce, Tomato, American Cheese & French Fries

PASTA BAR

Choice of Sauce & Pasta

Dessert Ice Cream Bar with Assorted Toppings

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PLATED DINNER

STARTERS - Choice of One

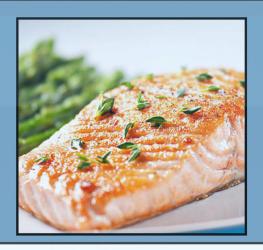
Mushroom Risotto - Wild Mushrooms & Parmesan Risotto
Fresh Mozzarella & Tomato - Topped with Fresh Basil & Balsamic Glaze
Seasonal Ravioli - with Brown Butter & Fresh Sage

SALADS - Choice of One

Caesar Salad - Herb Croutons, Shaved Parmesan, Caesar Dressing House Salad - Mixed Greens, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

ENTREES

Choice of One from each category







POULTRY

Stuffed Chicken Breast with Spinach & Ricotta Cheese, Red Wine, Demi Topping Chicken Marsala - Lightly Floured Topped with a Wild mushroom Marsala Sauce Chicken Milanese, Panko Crusted Chicken, Arugula Salad, Burrata Cheese Balsamic Glaze

SEAFOOD

Roasted Salmon Topped with a Citrus Beurre Blanc Oven Roasted Monkfish Topped with a Roaster Red Pepper Cream Sauce Shrimp Scampi Served Over Linguine

BEEF & PORK

Marinated Sliced Flank Steak with a Cimichurri Sauce Cornbread & Cranberry Stuffed Pork Loin Slow Roasted BBQ Brisket

DESSERT

Mixed Berry Cobbler Fresh Baked Cookies

COCKTAIL PARTY

Seasonal & Traditional Crudites Welcome Tables and/or passed Appetizers

Available Upon Request



SALAD & ARTISAN ROLL TABLE

(Choice of one Salad)

PASSED HORS D'OEURVES

(Choice of Four)



Hot Options

Beef Satay

Beef strips marinated in a teriyaki glaze

Raspberry Brie

Served in a puff pastry

Maryland Crab Cake

Lump crab meat served with lemon aloli

Kobe Franks in a Blanket

Wrapped in a puff pastry & served with ale mustard

Mini Reubes

Corned beef, sauerkraut and swiss on Rye topped with thousand island dressing

Coconut Shrimp

Covered in panko and coconut served with orange horseradish sauce

Beef Short Rib

Mini panin with Gruyere cheese and caramelized onions

Coconut Shrimp

Covered in panko and coconut served with orange horseradish sauce

Cold Options

Beet Tower

Roasted beets infused with goat cheese

Seafood Ceviche

Marinated with orange, lime, a touch of jalapeno and fresh herbs

Shrimp Cocktail

Served with homemade cocktail sauce

Ahi Tuna

Served on a crispy wonton with sriracha aioli and cilantro

Crab Salad

Mixed with endive and apple slaw

Grilled Filet Mignon

Served on a crostini topped with red onion marmalade and horseradish cream

Chipotle Chicken Salad

Served in a mini tortilla cup

Caprese Skewer

Served with a balsamic glaze

COCKTAIL PARTY







ACTIVE STATIONS - Choice of one

STIR FRY BAR

Beef & Chicken Soy, Teriyaki, Sweet & Spicy Sauces Stir Fry Vegetables, Ginger & Garlic

MASHED POTATO BAR

Served with Pecans, Sour Cream Marshmallows, Brown Sugar, Bacon Cheddar Cheese, Broccoli & Chives

TACO BAR

Beef & Chicken, Hard & Soft Shells Lettuce, Salsa, Cheese, Sour Cream

SALAD BAR

Romaine or Baby Field Greens Tomato, Cucumber, Croutons, Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese, Caesar and Balsamic Dressing

SLIDER BAR

Beef & Turkey Sliders, Lettuce, Tomato, American Cheese & French Fries

PASTA BAR

Choice of Sauce & Pasta

Carving Station

Choice of One

Flank Steak

marinated & Grilled, served with salsa verde and a red wine demi

Strip Steak

grilled and topped with a cabernet demi

Turkey Breast

with fresh herb panned gravy

Maple Glazed Pork Loin

with an apple cranberry dressing

Dessert Choice of One

Ice Cream Bar with Assorted Toppings

Cobbler with Ice Cream

Served with Coffee & Tea

Weddings

Seasonal & Traditional Crudites Welcome Tables and/or passed Appetizers
Available Upon Request



SALAD & ARTISAN ROLL TABLE

(Choice of Two Salads)

PASSED HORS D'OEURVES

(Choice of Six)



Hot Options

Beef Satay

Beef strips marinated in a teriyaki glaze

Raspberry Brie

Served in a puff pastry

Maryland Crab Cake

Lump crab meat served with lemon aloli

Kobe Franks in a Blanket

Wrapped in a puff pastry & served with ale mustard

Mini Reubes

Corned beef, sauerkraut and swiss on Rye topped with thousand island dressing

Coconut Shrimp

Covered in panko and coconut served with orange horseradish sauce

Beef Short Rib

Mini panin with Gruyere cheese and caramelized onions

Coconut Shrimp

Covered in panko and coconut served with orange horseradish sauce

Cold Options

Beet Tower

Roasted beets infused with goat cheese

Seafood Ceviche

Marinated with orange, lime, a touch of jalapeno and fresh herbs

Shrimp Cocktail

Served with homemade cocktail sauce

Ahi Tuna

Served on a crispy wonton with sriracha aioli and cilantro

Crab Salad

Mixed with endive and apple slaw

Grilled Filet Mignon

Served on a crostini topped with red onion marmalade and horseradish cream

Chipotle Chicken Salad

Served in a mini tortilla cup

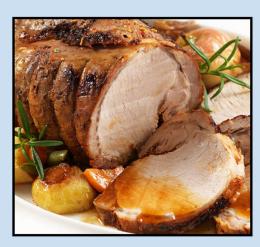
Caprese Skewer

Served with a balsamic glaze

WEDDINGS







ENTREES - Choice of Two Fresh Seasonal Vegetables & Choice of Starch Included

Stuffed Chicken

Filled with ricotta cheese and spinach, topped with Madeira wine sauce

Oven Roasted Pork Loin

Maple glazed served with apple sauce and brandy demi glaze

Grilled Balsamic Chicken Breast

With sauteed spinach, sun-dried tomatoes and mozzarella cheese in a garlic velouté

Amaretto Chicken

Pan seared with wild mushrooms, slivered almonds and amaretto cream sauce

Fareo Island Salmon

Pan roasted with a lemon beurre blanc and capers

Orechiette Pasta

With shrimp, sun-dried tomatoes, broccoli florets and grated Romano cheese in a light garlic velouté

Swordfish

Grilled to perfection and topped with mango salsa

Carving Station

Choice of One

Flank Steak

with fresh herb panned gravy

Turkey Breast

marinated & Grilled, served with salsa verde and a red wine demi

Maple Glazed Pork Loin

Strip Steak

with an apple cranberry dressing

grilled and topped with a cabernet demi

Additional Active Stations Available Upon Requests

Dessert

Ice Cream Bar with Assorted Toppings or Cobbler with Ice Cream

Served with Coffee

INCLUDES UNLIMITED SODA & WELCOME MOCK TAIL

WELCOME APPETIZER TABLE

(Choice of 2 Cold & Hot)

Cold Options

Chips, Salsa & Guacamole
Variety of Mini sandwiches
Fruit Skewers with Yogurt Dipping Sauce
Chipotle Chicken Salad in Mini Corn Tortilla
Cup Vegetable Crudite with Ranch

Hot Options

Popcorn Chicken
Pigs in a Blanket
Chicken Teriyaki Skewers
Fried Ravioli
Fried Mac & Cheese

ENTREES

(Choice of 2)

Chicken Parmigiana
Stuffed Chicken with Spinach and Ricotta Cheese in a Madeira Wine Sauce
Waffles & Fried Chicken
Rubbed Turkey London Broil
Flat Iron Teriyaki with Onions and Shiitake Mushrooms
Fresh Seasonal Vegetables included

ACTIVE STATIONS

(Choice of 2)

MASHED POTATO BAR

Served with Pecans, Sour Cream, Marshmallows, Brown Sugar, Bacon, Cheddar Cheese, Broccoli Florets & Chives

TACO BAR

Beef & Chicken, Hard & Soft Shells, Lettuce, Salsa, Cheese, Sour Cream

PASTA BAR

Choose 2 Pastas & 2 Sauces Penne, Rigatoni, Tortellini, Tricolor Rotini A la Vodka, Marinara, Tomato, Basil, Pesto Cream, Alfredo

SALAD BAR

Romaine or Baby Field Greens, Tomato, Cucumber, Croutons, Sun Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese, Caesar & Balsamic Dressing

SLIDER BAR

Beef & Turkey Sliders, Lettuce, Tomato, American Cheese & French Fries

HOT DOG BAR

Sauerkraut, Chili, Cheese, Onions

DESSERT

Ice Cream Bar with Sundae Toppings & Whipped Cream