

Old Field Menu

Appetizer {select one}

BROKEN BURRATA

heirloom cherry tomatoes, arugula, basil oil, balsamic reduction

CAESAR SALAD

rosemary focaccia croutons

MIRABELLE CHOP SALAD

iceburg lettuce, applewood smoked bacon, bleu cheese, heirloom cherry tomatoes, red onion, roasted garlic red wine dressing

BUFFALO MOZZARELLA & TOMATO

beefsteak tomato, field greens, balsamic drizzle

WARM GOAT CHEESE SALAD

local greens, Mirabelle bread crouton, mustard vinaigrette

Entrées {select three}

PARMESAN CRUSTED COD

broccolini, roasted tomato broth

CRISPY SKIN SALMON

roasted pea red quinoa, cauliflower purée

PAN-SEARED BRANZINO

seasonal ratatouille, black olive tapenade

ROASTED FARM RAISED CHICKEN BREAST

haricot vert, pee wee potatoes, au jus

SLICED CHATEAU STEAK*

roasted fingerling potatoes, broccolini, red wine demi

PAN-ROASTED PORK CHOP

baby kale, polenta cake, orange gastrique

BRAISED SHORT RIB

creamy polenta, bourbon au jus

CAULIFLOWER STEAK

caper-raisin emulsion, fines herbs

SEARED LONG ISLAND DUCK BREAST*

herb potato purée, baby bok choy, orange sauce

NEW ZEALAND HERB CRUSTED

RACK OF LAMB* (supp. \$6)

potato and turnip gratin, broccoli rabe, port wine reduction

FILET MIGNON* (supp. \$6)

potato au gratin, asparagus

GRILLED VEAL CHOP* (supp. \$6)

polenta cake, grilled plums, port wine reduction

Enhancements

PASSED CANAPES (30min) \$15.00 pp

selection of 6 seasonally inspired

SUSHI DISPLAY STATION \$15.00 pp

SHRIMP BAR \$10.00 pp

FARM TO TABLE DISPLAY \$10.00 pp

locally sourced produce with green goddess dipping sauce, artisanal cheese board, charcuterie board, assorted farm fresh chutneys, olives, roasted peppers, fresh baked breads

FRUIT AND CHEESE DISPLAY \$8.00 pp

Bar

PREMIUM OPEN BAR \$22.00 pp

BEER & WINE \$18.00 pp

HOUSE WINE BY THE BOTTLE \$30.00 per bottle

Dessert {select one}

ASSORTED PASTRY PLATTER

SPECIAL OCCASION CAKE

MIRABELLE GINGER ALMOND TART

CHOCOLATE MOUSSE

APPLE CRUMB TARLET

FARM TO TABLE PIE STATION \$8.00 pp

\$70 per guest

Children 10 and Under - Half Price

Four hour event includes a three course sit down, soft drinks and coffee service.

Prices are subject to an 22% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items consist of or contain 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 meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



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