
THE **DIMON ESTATE**
RESTAURANT · ORCHARD · GARDENS
40.9797° N , 72.5990° W

P.O. Box 105
Jamesport, New York, 11947
Phone: (631) 722-0500
Fax: (631) 779-3488
Email: cmnorthfork@gmail.com

2024

Thank you for your interest in The Dimon Estate. Per your request, here is some information regarding our catered events. The minimum number of guests for a private event is 15.

For 20 guests or less we offer a three course plated dinner service with the attached menu. For over 20 guests we offer French Style service. Your guests will have the choice of three entrees and two sides and will be served tableside. The entrees will be decided with you and your chef.

Both services are \$60 per person.

Both packages include a choice of four appetizers, and two desserts or an occasion cake. This price also includes all soft drinks, coffee, and tea. For an additional \$20 per person, we also offer one hour of passed hors d'oeuvres.

A maitre'd fee of \$2 per person, 20% gratuity, taxes, and alcoholic beverages are not included in the above price.

We offer several different bar options that can be customized to accommodate your guests and their beverage needs. These options include our full bar package for \$30 per person or open bar tab.

A \$300 deposit is required to reserve the room and will be deducted from your final bill at the conclusion of your event. This deposit is a non-refundable deposit.

A final head count is required 72 hours prior to the event. This will be the minimum number of persons that you will be billed for. If the number of guests increases, we will prepare for these guests accordingly and you will be billed for them.

This is for a 3 hour party. More time can be added for an additional charge.

The Dimon Estate has become a popular venue for events such as yours. You will be able to view this information on our site <https://www.thedimonestate.com/>

Please feel free to contact me at (631) 722-0500. I look forward to speaking with you.

Sincerely,
Matt Kar

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Private Dining Service for 20 Guests or Less

Appetizers ~ Choice of 2

Organic Greens

Honey Balsamic Vinaigrette, Parmigiano Reggiano

Roasted Beet Salad

Goat Cheese, Arugula, Bacon, Orange Segments, Roasted Pistachios

Almond Crusted Fried Brie

Truffle Honey, Truffle Pearls, Crostini

Grilled Shrimp

With Fresh Mozzarella and Pesto

Entrees ~ Choice of 3

Pan Roasted Organic Chicken*

*Goat Cheese Crema, Maple Bourbon Sweet Potato Puree, Roasted Asparagus
Red Wine Vinegar Demi-Glace*

Seasonal Fish

Lemon Ricotta Gnocchi & Tomato Pesto Cream Sauce, Asparagus

Truffle Mushroom Ravioli

Cremini Mushrooms, Haricot Verts, Truffle Parmesan Broth

Seafood Pasta

*Light Cream Sauce, Smoked Andouille Sausage, Shrimp, Lobster,
Cherry Tomatoes, Rigatoni Pasta (upcharge \$4)*

Grilled Filet Mignon *

Roast Garlic Whipped Potatoes, Glazed Carrots, Rosemary Demi-Glace (upcharge \$12)

Dessert

***Chocolate Torte and Crème Brûlée or
Occasion Cake***

Coffee and Assorted Teas \$60 per person

Sales Tax and 20% Gratuity Additional