



P.O. Box 614  
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## French Menu

Your Buffet Style service includes 7 passed hors d'oeuvres,  
Plated and served salad, 3 entrees, 2 sides, fresh fruit, coffee and tea  
\$60 Per Person

### Hors D'oeuvres

Roasted Shrimp with Pesto and Smoked Mozzarella  
Seafood and Vegetable Topped Focaccia  
Brie on French Bread Rounds  
Shrimp Cocktail  
Smoked Salmon  
Roasted Portobello with Fresh Mozzarella  
Grilled Filet Mignon on Herb Bread Rounds  
Stuffed Mushrooms  
Salmon Balls with Jalapeno Tartar Sauce  
Vegetarian Stew Tartlets  
Chicken Kebabs with Peanut Sauce  
Chicken and Seafood Profiteroles  
Fresh Mozzarella and Roasted Peppers  
Vegetarian Egg Rolls with Soy Dipping Sauce  
Cajun Shrimp  
Scallops Wrapped in Bacon  
Sesame Tuna Rare with Wasabi Mayonnaise  
Crab Balls with Chive Aioli  
Assorted Bruschetta  
Parmesan Dusted Artichoke Hearts with Basil Garlic  
Peconic Bay Clam and Corn Fritters  
Smoked Ham and Fig Hash in Phyllo Cups +1  
Assorted Sliders +2  
Baby Lamb Chops +2  
Assorted Sushi +2  
Mini Lobster Rolls +2



## **French Menu (cont.)**

### **Salads**

Field Greens with Goat Cheese Crouton and Basil Garlic Dressing

Baby Spinach with Blue Cheese, Grilled Red Onion, Balsamic Vinaigrette +1

Tomato Mozzarella Salad with Fresh Herb Dressing +2

Roasted Beets, Goat Cheese, Pistachios +3

### **Food Theme Stations**

RAW BAR: Clams and Oysters on the Half Shell and Shrimp Cocktail +10

CHEESE DISPLAY: Served with Toasted Bread Rounds, Crackers and Grapes +8

TUSCAN TABLE: Assorted Cheese, Olives, Salami, Peppers and Breads +10

PASTA STATION: Two types of Pasta, Choice of Three Sauces, Shrimp,

Grilled Chicken, Sweet Sausage, Prosciutto and Assorted Vegetables +15

LONG ISLAND TABLE: Aquebogue Duck Breast, Long Island Sound Lobster Cakes,

Peconic Bay Clam Corn Fritters, Local Mussels and Montauk Tuna +15

### **Entrees**

Marinated Crescent Duck Breast +1

Sautéed Chicken with Rosemary and Shallots

Chicken Stuffed with Boursin and Spinach +2

Sautéed Chicken with Lemon Caper Sauce



## **French Menu (cont.)**

### **Entrees – (cont.)**

Grilled Swordfish with Mango Salsa

Grilled Tuna with Citrus Marinade

Salmon Cakes with Jalapeno Tartar Sauce

Crab Cakes with Chive Aioli +1

Lobster Cakes with Roasted Pepper Spinach Mousse +2

Grilled Shrimp with Black Bean Corn Salsa

Sliced Filet Mignon with Horseradish Dill Sauce or Port Shallot Mushroom Sauce

Marinated New York Strip Steak

Grilled Pork with Maple Pecan Glaze

Eggplant Rollatini

Penne and Roasted Vegetables with Balsamic Vinaigrette or Pink Sauce

Spinach and Ricotta Ravioli with Fresh Spinach in Pesto Cream Sauce

Grilled Local Vegetables and Marinated Portobello Mushrooms

### **Accompaniments**

Sesame Snap Peas

Fresh Green Beans with Tarragon

Fresh Herb Vegetable Medley



## **French Menu (cont.)**

### **Accompaniments – (cont.)**

Grilled Portobello Mushrooms

Penne and Roasted Vegetables with Balsamic Vinaigrette or Pink Sauce

Corn off the Cob Salad +1

Garlic New Potatoes

Herb Roasted Potatoes

Twice Bakes Potatoes +1

Wild Rice

### **Dessert and Coffee Service**

Fresh Fruit

Assorted Pastries, Pies, Fruit Crisps +

Coffee and Assorted Teas

### **Beverage Service**

Full Premium Bar Service +