



P.O. Box 614
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Duo Plated Menu

Your Duo Plated service includes 7 passed hors d'oeuvres,
Plated and served salad, 2 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



Duo Plated Menu (cont.)

Salads

Mesclun Greens, Cucumber, Tomato, Goat Cheese with Raspberry Vinaigrette

Baby Spinach, Gorgonzola, Grilled Red Onion, Heirloom Tomato with Balsamic Vinaigrette

Roasted Beet Salad, Bacon, Pistachios, Orange Segments, Goat Cheese with Vinaigrette +2

Organic Greens, Candied Pecans, Cranberries, Tomato, Goat Cheese with Red Wine Vinaigrette

Arugula, Parmesan Ribbons with Olive Oil Lemon Dressing

Bibb Lettuce, Pears, Blue Cheese, Walnuts, Bacon Dijon Vinaigrette

Entrees – Duck and Chicken

Marinated Crescent Duck Breast

Roast Duck Breast with Ruby Port and Figs

Sautéed Chicken with Rosemary and Shallots

Chicken Stuffed with Boursin and Spinach

Sautéed Chicken with Lemon Caper Sauce

Melted Brie, Spinach and Shallot Chicken

Pine Nut Breaded Chicken with Dijon Cream Sauce

Grilled Chicken Thighs with Tomato Corn Coulis



Duo Plated Menu (cont.)

Entrees – Fish

Grilled Swordfish with Mango Salsa

Grilled Tuna with Citrus Marinade

Miso Glazed Chilean Sea Bass

Roasted Salmon with Tomato Vinaigrette

Pancetta Wrapped Monkfish with Seafood Broth

Local Striped Bass with Lemon Caper Dill Sauce

Mustard Glazed Day Boat Cod

Grilled Shrimp with Black Bean Corn Salsa

Seafood Stuffed ½ Lobster

Matt's Famous Salmon Cakes with Jalapeno Tartar Sauce

Jumbo Lump Crab Cake with Chive Aioli

Entrees – Meat

Grilled Filet Mignon with Horseradish Dill Sauce

Marinade New York Strip Steak

Char Grilled Rib Eye with Cabernet Reduction

Roasted Hanger Steak with Port Shallot Sauce



Duo Plated Menu (cont.)

Entrees – Meat (cont.)

Grilled Skirt Steak with Red and Green Chimichurri

Roasted Pork Loin with Maple Pecan Glaze

Braised Short Ribs

Rack of Lamb with Mint Demi Glaze

Farm To Table Sides – Vegetables

Parsnip Puree, Roasted Beets, Grilled Asparagus, Roasted Cauliflower, Garlic Broccoli Rabe, Chopped Brussel Sprout with Pecans and Pancetta, Zilnicki Farms Roasted Vegetable Trio, Sautéed East End Mushrooms and Butternut Squash, Sang Lee Carrots and Root Vegetables, Harbes Corn Succotash, Tarragon Green Beans, Marinated Sugar Snap Peas, Maple Acorn Squash Puree, Corn off the Cob Salad

Farm To Table Sides – Starches

Stacked Scalloped Potato Gratin, Corn and Asparagus Risotto, Mushroom Risotto, Wild Rice, Couscous, Roasted Garlic Potatoes, Roasted Herb Potatoes, Zilnicki Farms Smashed Red Potatoes, Smooth Mashed Purple Potatoes, Sundried Tomato and Basil Quinoa, Sweet Potato Mash, Twice Baked Potato, Parmesan Polenta Cake, Tri-colored Fingerling Potatoes, North Fork Roasted Red Potatoes