



P.O. Box 614
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Buffet Menu

Your Buffet Style service includes 7 passed hors d'oeuvres,
salad, 3 entrees, 2 sides, fresh fruit, coffee and tea
\$55 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



Buffet Menu (cont.)

Salads

Mesclun Greens with Raspberry Vinaigrette

Caesar Salad

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

Grilled Swordfish with Mango Salsa



Buffet Menu (cont.)

Entrees – (cont.)

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



Buffet 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 +