

HAMPTONS  
CATERED  
AFFAIRS  
& LONG ISLAND  
LOBSTER BAKE



@HAMPTONSCATEREDAFFAIRS

# Holiday Catering Menus

2025-2026

ALL PACKAGES ARE AVAILABLE DELIVERED HOT AND READY  
TO SERVE OR COLD WITH FULL REHEATING INSTRUCTIONS.





# **CLASSIC HOLIDAY PACKAGE**



**PRICING: NYS SALES TAX + DELIVERY FEE ADDITIONAL**  
**SMALL (SERVES 8-10): \$550**  
**LARGE (SERVES 12-14): \$850**

## **INCLUDES:**

### **MAIN PROTEINS**

HERB-BUTTER ROASTED TURKEY BREAST (SLICED)  
MAPLE-MUSTARD GLAZED HAM (SLICED)

### **SAUCES**

SAVORY TURKEY GRAVY  
CITRUS-CRANBERRY COMPOTE

### **STUFFING (CHOICE OF ONE)**

BRIOCHE & CORNBREAD STUFFING  
COUNTRY SAUSAGE-BRIOCHE- STUFFING  
WILD MUSHROOM & LEEK SOURDOUGH STUFFING

### **POTATOES (CHOICE OF TWO)**

BUTTERMILK WHIPPED POTATOES  
ROASTED FINGERLING POTATOES WITH HERBS & PARMESAN  
ROASTED SWEET POTATOES WITH HOT HONEY & MAPLE-WALNUT CRUMBLE  
SWEET POTATO MASH WITH MAPLE, MARSHMALLOW CRÈME & BROWN SUGAR BRÛLÉE TOP

### **VEGETABLES (ALL INCLUDED)**

GREEN BEAN CASSEROLE WITH CRISPY SHALLOTS & TRUFFLE MUSHROOM SAUCE (CAN BE MADE WITHOUT TRUFFLE)  
BRUSSELS SPROUTS WITH PANCETTA, BALSAMIC GLAZE & SAUTÉED ONIONS (OR WITHOUT PANCETTA)  
CITRUS-HONEY GLAZED CARROTS WITH PISTACHIO PESTO

### **SALAD (CHOICE OF ONE)**

AUTUMN HARVEST SALAD WITH APPLES, SWEET CRANBERRIES, GORGONZOLA & PECANS WITH CIDER-MAPLE VINAIGRETTE  
CLASSIC CAESAR SALAD WITH ROMAINE, GARLIC CROUTONS & PARMESAN

### **BREADS**

PARKER HOUSE ROLLS WITH MAPLE-SEA SALT BUTTER  
ROSEMARY CIABATTA BREAD

### **DESSERTS (CHOICE OF TWO)**

CLASSIC PUMPKIN PIE  
NEW YORK STYLE CHEESECAKE  
APPLE PIE  
HOLIDAY COOKIE PLATTER



# **HOLIDAY PLATINUM PACKAGE**

**PRICING: NYS SALES TAX + DELIVERY FEE ADDITIONAL**

**SMALL (SERVES 8-10): \$995**

**LARGE (SERVES 12-14): \$1,675**

## **APPETIZER PLATTERS (CHOOSE 2)**

BURRATA & ROASTED TOMATO PLATTER

ITALIAN ANTIPASTO PLATTER

ARTISAN CHEESE & CHARCUTERIE PLATTER

WINTER CRUDITE BOARD

MEZZE PLATTER

SMOKED SALMON BELLINI PLATTER

## **MAIN PROTEINS (CHOOSE 2)**

SLICED PRIME FILET OF BEEF-MEDIUM RARE

SERVED SLICED WITH RED WINE DEMI-GLACE & HORSERADISH CREME

MAPLE-MUSTARD GLAZED PORK TENDERLOIN

CRANBERRY-APPLE COMPOTE

BRAISED SHORT RIBS

WITH RED WINE, ROSEMARY & PEARL ONIONS

CITRUS & HERB SALMON

WITH CHAMPAGNE BEURRE BLANC

HERB CRUSTED RACK OF LAMB WITH POMEGRANATE MOLASSES

## **SIDES (CHOOSE 4)**

TRUFFLE PARMESAN WHIPEED POTATOES

BUTTERMILK WHIPPED POTATOES

WHITE CHEDDAR & LEEK GRATIN POTATOES

POTATO LATKES WITH APPLE COMPOTE & CHIVE CREME FRAICHE

ROASTED FINGERLING POTATOES WITH HERBS AND PARMESAN

ROASTED SWEET POTATOES WITH HOT HONEY & MAPLE-WALNUT CRUMBLE

SWEET POTATO MASH WITH MAPLE, MARSHMALLOW CRÈME & BROWN SUGAR BRÛLÉE TOP

WILD MUSHROOM RISOTTO

HONEY-ROASTED HEIRLOOM CARROTS WITH PISTACHIO PESTO

DELICATA SQUASH WITH DRIED CHERRIES, PECANS & MAPLE BROWN BUTTER SAGE

GREEN BEAN CASSEROLE WITH CRISPY SHALLOTS & TRUFFLE MUSHROOM SAUCE

BRUSSEL SPROUTS WITH BALSAMIC MAPLE, GOAT CHEESE, PANCETTA, CRISPY SHALLOTS

CAULIFLOWER GRATIN WITH GRUYERE

PROSCIUTTO WRAPPED ASPARAGUS

APPLE, LEEK & COUNTRY SAUSAGE STUFFING

WILD MUSHROOM & SAGE BRIOCHE STUFFING

CLASSIC STUFFING

## **SALAD (CHOICE OF ONE)**

AUTUMN HARVEST SALAD WITH APPLES, SWEET CRANBERRIES, GORGONZOLA & PECANS  
WITH CIDER-MAPLE VINAIGRETTE

CLASSIC CAESAR SALAD WITH ROMAINE, GARLIC CROUTONS & PARMESAN

## **BREADS (ALL INCLUDED)**

ASSORTMENT BASKET OF BREADS & ROLLS

GOURMET BUTTERS

## **DESSERTS (CHOICE OF TWO)**

CLASSIC PUMPKIN PIE

NEW YORK STYLE CHEESECAKE

ITALIAN RAINBOW CAKE

CHOCOLATE MOUSSE CAKE



## **FEAST OF THE SEVEN FISHES**

**Hamptons Catered Affairs x Long Island Lobster Bake**

***Our feast package is priced at \$110+ per person,  
with a 10-person minimum required for all orders***

### **Appetizers (Choose 4)**

Mini Lobster Rolls on Brioche  
Baked Clams Oreganata  
Shrimp Cocktail Platter  
Lobster Arancini  
Smoked Salmon Bellini Platter  
Seafood Stuffed Mushrooms  
Italian Antipasto Platter  
Insalata Di Mare  
Sesame Crusted Sliced Seared Tuna Platter

### **Main Feast (Choose 3)**

Butter poached Lobster Tails  
*herb risotto*

Shrimp Scampi with Lemon and White Wine  
*with breadcrumbs over linguini*

Branzino filets with lemon & herb gremolata  
*over roasted herb potatoes*

Halibut in roasted tomato, olive & caper sauce  
*over sauteed spinach*

Mussels, Clams, Scungilli  
Choice of spicy tomato basil or white wine & garlic  
*served with linguini*

Seafood Lasagna Rolls  
*Crab & shrimp in ricotta bechamel*

**Choice of:** Classic Ceasar Salad or Mozzarella & Tomato Platter

**Includes:** Assortment of Artisan Breads & Butter



### **Dessert (Choose 1)**

Classic Tiramisu Cake  
Pistachio Ricotta Cake  
Classic Apple Pie  
Mini Cannoli Platter  
Holiday Cookie Assortment





# **HOLIDAY BRUNCH PACKAGE**

DELIVERY PACKAGE

\$55.00 PER PERSON

MINIMUM 20 GUESTS

DELIVERED HOT OR COLD (WITH FULL REHEATING INSTRUCTIONS)



## **INCLUDES CHEF'S HOLIDAY DISPLAY**

- ASSORTED HOLIDAY PASTRIES, MUFFINS & MINI BAGELS
- JAM, BUTTER & PLAIN CREAM CHEESE
- SEASONAL WINTER FRUIT PLATTER

## **CHOOSE ONE PLATTER**

SMOKED SALMON PLATTER WITH PLAIN, VEGETABLE & SCALLION CREAM CHEESE, TOMATOES, CUCUMBERS, RED ONIONS, RADISH, CAPERS, HARD-BOILED EGGS

OR

ARTISAN CHEESE & CHARCUTERIE PLATTER WITH CRUDITÉ AND HOUSE DIPS

## **MAINS (CHOOSE TWO)**

INDIVIDUAL GREEK YOGURT PARFAIT CUPS (GREEK YOGURT, GRANOLA, BERRIES)

HOLIDAY BRIOCHE FRENCH TOAST BAKE WITH WARM BERRY COMPOTE AND CHANTILLY CREAM  
(SERVED ON THE SIDE)

STUFFED FRENCH TOAST BAKE: CHOICE OF:

- *BERRIES & CREAM*
- *NUTELLA & CARAMELIZED BANANAS*

POTATO & WINTER VEGETABLE HASH WITH CORNED BEEF

FRIED CHICKEN & WAFFLES WITH HOT HONEY MAPLE

SLICED HONEY HAM

BREAKFAST BURRITOS (INDIVIDUALLY WRAPPED): CHOOSE 2 TYPES

- BACON, EGG & CHEESE
- POTATO, PEPPER & ONION
- SAUSAGE, EGG & CHEESE

**CONTINUED....**

**HOLIDAY FRITTATA SELECTION (CHOOSE ONE)**

- SPINACH, ARTICHOKE & FETA
- BROCCOLI, CHEDDAR & GREEN ONION
  - MUSHROOM, ARUGULA & GOAT CHEESE
- HAM, SAUSAGE, BACON & CHEDDAR
- ROASTED RED PEPPER, SALAMI, SPINACH & PROVOLONE

**SIDES (CHOOSE TWO)**

- APPLEWOOD SMOKED BACON
  - TURKEY BACON
- COUNTRY-STYLE SAUSAGE
- ROASTED BREAKFAST POTATOES
- POTATO & WINTER VEGETABLE HASH WITH CORNED BEEF
  - CAPRESE PASTA SALAD
  - TUSCAN KALE SALAD
  - MIXED GREENS SALAD

**OPTIONAL ADD ONS: (ADDITIONAL PER PERSON)**

**GOURMET BRUNCH SANDWICHES**

- HAM, BRIE, APPLE & HONEY MUSTARD
  - BLT WITH BASIL MAYO
- CHICKEN SALAD WITH APPLES & GREENS
- GRILLED CHICKEN, SPINACH & MOZZARELLA WITH SUN-DRIED TOMATO PESTO
  - TURKEY, CHEDDAR & CRANBERRY AIOLI
- ROAST BEEF WITH SPICY HORSERADISH MAYO

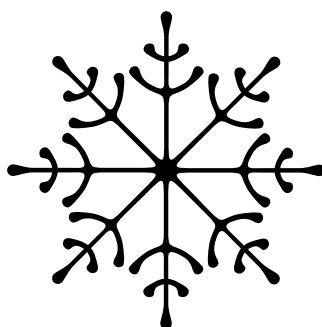
**MINI AVOCADO TOASTS-** SOURDOUGH WITH CHERRY TOMATOES, MICROGREENS, RED ONION, EBB SEASONING, CRUSHED RED PEPPER, BALSAMIC GLAZE, FETA CHEESE

**BRUNCH BEVERAGE STATION**

FRESHLY BREWED COFFEE, ASSORTED TEAS INCLUDING HERBAL, BLACK AND GREEN, FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE, MILK, CREAMERS, SUGARS- CUPS & STIRRERS INCLUDED

**ICED COFFEE BAR**

GOURMET ICED COFFEE, SERVED WITH (3) FLAVORED OAT AND ALMOND MILK-BASED CREAMERS, (3) GOURMET SYRUPS, COLD FOAM TOPPING, CARAMEL & CHOCOLATE SYRUP, CINNAMON TOPPING.



# À LA CARTE TRAYS & PRICING

(SMALL 6–8 | LARGE 10–12, UNLESS OTHERWISE NOTED)

## SEAFOOD

### APPETIZERS & SMALL BITES

JUMBO SHRIMP COCKTAIL WITH CHARRED LEMON – POACHED JUMBO SHRIMP SERVED CHILLED WITH HOUSE COCKTAIL SAUCE & CHARRED LEMON WEDGES. \$95 SMALL / \$185 LARGE

MINI LOBSTER ROLLS – CLASSIC NEW ENGLAND–STYLE WITH CHILLED LOBSTER SALAD IN TOASTED SPLIT-TOP BUNS. \$96 PER DOZ

MINI LUMP CRAB CAKES WITH PRESERVED LEMON AIOLI – PAN-SEARED MARYLAND–STYLE CAKES WITH A BRIGHT LEMON AIOLI. \$95 PER 2 DOZ / \$175 PER 4 DOZ

BAKED CLAMS OREGANATA – CLASSIC EAST COAST STUFFED CLAMS WITH BREADCRUMBS, GARLIC, PARSLEY & LEMON. \$85 PER 2 DOZ / \$155 PER 4 DOZ

MINI LOBSTER POT PIES – FLAKY PUFF PASTRY FILLED WITH BUTTERY LOBSTER & TARRAGON CREAM. \$120 PER 2 DOZ / \$220 PER 4 DOZ

LOBSTER ARANCINI WITH LEMON-PARMESAN AIOLI – CRISPY RISOTTO BALLS STUFFED WITH LOBSTER & PARMESAN. \$105 PER 2 DOZ / \$185 PER 4 DOZ

SEARED SCALLOP SKEWERS WITH CITRUS BROWN BUTTER – DAY-BOAT SCALLOPS SKEWERED & FINISHED WITH CITRUS-INFUSED BROWN BUTTER. \$110 PER 2 DOZ / \$195 PER 4 DOZ

SESAME-CRUSTED AHI TUNA BITES – SERVED RARE WITH WASABI CREAM & SOY DRIZZLE. \$105 PER 2 DOZ / \$185 PER 4 DOZ

SEAFOOD STUFFED MUSHROOMS – CREMINI MUSHROOMS FILLED WITH SHRIMP & CRAB STUFFING, FINISHED WITH LEMON BEURRE BLANC. \$75 PER 2 DOZ / \$135 PER 4 DOZ



## **SEAFOOD PLATTERS**

SMOKED SALMON PLATTER – SLICED SMOKED SALMON WITH DILL CRÈME FRAÎCHE, CUCUMBERS, CAPERS, TOMATO, ONION, EGG, TOAST POINTS & BAGEL CRISPS.

\$105 SMALL / \$185 LARGE

COCONUT SHRIMP WITH PINEAPPLE-MANGO CHUTNEY – CRISPY COCONUT-BATTERED SHRIMP WITH SWEET-TANGY TROPICAL CHUTNEY. \$95 SMALL / \$175 LARGE

SMOKED SALMON BELLINI PLATTER – MINI BUCKWHEAT BLINIS TOPPED WITH SMOKED SALMON, CRÈME FRAÎCHE & DILL.

\$95 PER 2 DOZ / \$175 PER 4 DOZ

CAVIAR SERVICE – PREMIUM CAVIAR PRESENTED WITH BLINIS, CRÈME FRAÎCHE, CHIVES, EGG, ONION & CAPERS. MP (MARKET PRICE)

COLD SEAFOOD PLATTER – CHILLED JUMBO SHRIMP, LUMP CRAB CLAWS, LITTLENECK CLAMS & EAST COAST OYSTERS ON ICE WITH COCKTAIL SAUCE, MIGNONETTE & LEMON WEDGES.

\$185 SMALL / \$325 LARGE





## COMFORT

### APPETIZERS & SMALL BITES

REGULAR CHEESE ARANCINI – RISOTTO BALLS FILLED WITH MOZZARELLA & PARMIGIANO.

\$75 PER 2 DOZ / \$135 PER 4 DOZ

CLASSIC ARANCINI WITH BEEF & PEAS – SICILIAN-STYLE RISOTTO BALLS WITH GROUND BEEF, PEAS & TOMATO RAGÙ. \$85 PER 2 DOZ / \$155 PER 4 DOZ

TRUFFLE ARANCINI WITH BLACK GARLIC AIOLI – TRUFFLE RISOTTO BALLS WITH BLACK GARLIC AIOLI.

\$95 PER 2 DOZ / \$185 PER 4 DOZ

MUSHROOM ARANCINI – PORCINI RISOTTO WITH PARMESAN CENTER.

\$85 PER 2 DOZ / \$155 PER 4 DOZ

PROSCIUTTO & MOZZARELLA ARANCINI – STUFFED WITH PROSCIUTTO & MELTY CHEESE.

\$95 PER 2 DOZ / \$175 PER 4 DOZ

MINI BEEF WELLINGTON BITES – PUFF PASTRY, MUSHROOM DUXELLES & SEARED BEEF TENDERLOIN.

\$120 PER 2 DOZ / \$210 PER 4 DOZ

TRUFFLE MAC & CHEESE TARTS – PHYLLO CUPS FILLED WITH CREAMY TRUFFLE MAC & CHEESE.

\$85 PER 2 DOZ / \$155 PER 4 DOZ

GORGONZOLA STUFFED MUSHROOMS – CREMINI MUSHROOMS FILLED WITH GORGONZOLA & HERBS.

\$65 PER 2 DOZ / \$115 PER 4 DOZ

SAUSAGE STUFFED MUSHROOMS – ITALIAN SAUSAGE, FENNEL & PARMESAN.

\$65 PER 2 DOZ / \$115 PER 4 DOZ

WILD MUSHROOM TARTLETS WITH GOAT CHEESE & THYME – SAVORY PASTRY BITES.

\$65 PER 2 DOZ / \$125 PER 4 DOZ

PROSCIUTTO-WRAPPED ASPARAGUS – ROASTED SPEARS WRAPPED WITH SALTY PROSCIUTTO.

\$55 PER 2 DOZ / \$105 PER 4 DOZ

LAMB CHOP LOLLIPOPS WITH ROSEMARY-MINT CHIMICHURRI – GRILLED FRENCHED CHOPS. \$145 PER 2 DOZ / \$265 PER 4 DOZ

LUXE FLATBREADS – SEASONAL TOPPINGS LIKE BURRATA & TOMATO, TRUFFLE MUSHROOM, OR PROSCIUTTO & ARUGULA. \$75 SMALL / \$125 LARGE

SPRING ROLLS – CRISPY VEGETABLE OR SHRIMP ROLLS WITH SESAME-GINGER SAUCE.

\$65 PER 2 DOZ / \$115 PER 4 DOZ

## **COMFORT APPETIZERS & SMALL BITES**

ARTICHOKE FRITTERS WITH LEMON AIOLI – CRISPY FRIED ARTICHOKE.

\$65 PER 2 DOZ / \$115 PER 4 DOZ

POTATO CROQUETTES – PARMESAN & HERB-STUFFED, GOLDEN FRIED.

\$55 PER 2 DOZ / \$95 PER 4 DOZ

EMPANADAS – ARGENTINE TURNOVERS WITH BEEF, CHICKEN OR SPINACH & CHEESE.

\$75 PER 2 DOZ / \$135 PER 4 DOZ

ASSORTED SKEWERS – CHICKEN SATAY WITH PEANUT SAUCE, STEAK CHIMICHURRI,  
MEDITERRANEAN VEGETABLE.

\$85 PER 2 DOZ / \$145 PER 4 DOZ

MINI PIGS IN A BLANKET – PUFF PASTRY-WRAPPED FRANKS WITH DIJON-HONEY DIP.

\$75 PER 3 DOZ / \$135 PER 6 DOZ

MAC & CHEESE BITES – CRISPY AGED CHEDDAR MAC BITES.

\$75 PER 3 DOZ / \$135 PER 6 DOZ

BUFFALO CHICKEN SLIDERS – CRISPY CHICKEN WITH BLUE CHEESE AIOLI.

\$95 PER 2 DOZ / \$165 PER 4 DOZ

BRAISED BRISKET SLIDERS – BRISKET WITH CARAMELIZED ONIONS ON BRIOCHE BUNS.

\$105 PER 2 DOZ / \$185 PER 4 DOZ



# PLATTERS

ITALIAN ANTIPASTO PLATTER – IMPORTED CURED MEATS, CHEESES, MARINATED VEGETABLES, OLIVES, CROSTINI & BREADSTICKS. \$110 SMALL / \$165 LARGE

MEZZE PLATTER- FETA CHEESE, CRUDITE, TZATZIKI, HUMMUS, BABAGOUNASH, STUFFED GRAPE LEAVES, GRILLED PITA, GREEK OLIVE MEDLEY.

ARTISAN CHEESE & CHARCUTERIE PLATTER – BRIE, MANCHEGO, CHEDDAR, GOAT CHEESE, PROSCIUTTO, SALAMI, COPPA, DRIED FRUITS, NUTS, FIG JAM, HONEYCOMB, CRACKERS & BAGUETTE.  
\$135 SMALL / \$195 LARGE

BURRATA PLATTER – BURRATA WITH ROASTED TOMATOES, ARUGULA, ROASTED PEPPERS, PESTO & CROSTINI. \$105 SMALL / \$175 LARGE

GARDEN CRUDITÉ PLATTER – RAINBOW VEGETABLES WITH ROASTED GARLIC HUMMUS & BUTTERMILK RANCH. \$85 SMALL / \$125 LARGE

WARM BRIE EN CROÛTE – WHOLE BRIE BAKED IN PUFF PASTRY WITH FIG JAM & CANDIED PECANS.  
\$45 EACH



## SEAFOOD ENTRÉES & TRAYS

LEMON-DILL ROASTED SALMON (GF) – OVEN-ROASTED FILLET WITH LEMON BUTTER & FRESH DILL.

\$175 SMALL (2.5 LB) / \$275 LARGE (4.5 LB)

CITRUS & HERB ROASTED SALMON WITH CHAMPAGNE BEURRE BLANC – ROASTED WITH CITRUS & HERBS,  
FINISHED WITH A CHAMPAGNE-POMEGRANATE CREAM SAUCE.

\$185 SMALL / \$295 LARGE

EVERYTHING BAGEL SALMON – CRUSTED WITH EVERYTHING BAGEL SPICE, TOPPED WITH CRÈME FRAÎCHE,  
DILL & CUCUMBER RIBBONS. \$185 SMALL / \$295 LARGE

SEARED BRANZINO FILLETS WITH PRESERVED LEMON GREMOLATA – MEDITERRANEAN-STYLE WITH OLIVE OIL,  
GARLIC & PRESERVED LEMON HERB TOPPING. \$195 SMALL / \$325 LARGE

HALIBUT WITH WILD MUSHROOM FARRO – PAN-SEARED HALIBUT OVER EARTHY FARRO WITH WILD  
MUSHROOMS & HERB JUS. \$215 SMALL / \$345 LARGE

LOBSTER FRA DIAVOLO – FRESH LOBSTER TOSSED IN SPICY TOMATO-GARLIC SAUCE OVER PASTA.

\$195 SMALL / \$345 LARGE

CHILLED SEAFOOD SALAD WITH CHARRED LEMON VINAIGRETTE – SHRIMP, CALAMARI & MUSSELS TOSSED IN  
CITRUSY VINAIGRETTE. \$145 SMALL / \$245 LARGE

CRAB PASTA WITH GARLIC, CHILI & WHITE WINE – LUMP CRAB TOSSED WITH SPAGHETTI, HERBS & A TOUCH  
OF HEAT. \$145 SMALL / \$245 LARGE

SHRIMP SCAMPI – SHRIMP SAUTÉED WITH GARLIC, PARSLEY, LEMON & WHITE WINE BUTTER SAUCE.

\$110 SMALL / \$175 LARGE

MUSSELS FRA DIAVOLO – BLUE MUSSELS STEAMED IN SPICY TOMATO BROTH WITH FRESH HERBS.

\$95 SMALL / \$145 LARGE

LINGUINE ALLE VONGOLE – PASTA WITH LITTLENECK CLAMS, OLIVE OIL, GARLIC, PARSLEY & WHITE WINE.

\$105 SMALL / \$165 LARGE

CLAMS POSILLIPO – LITTLENECK CLAMS SIMMERED WITH LEEKS, CELERY, GARLIC & FRESH HERBS IN WHITE WINE  
BROTH. \$105 SMALL / \$165 LARGE

# ENTRÉES & TRAYS

PRIME FILET OF BEEF (SLICED) – CENTER-CUT FILET, PERFECTLY ROASTED, SLICED & SERVED WITH RED WINE DEMI & HORSERADISH CREAM. \$245 SMALL / \$425 LARGE

SLICED SIRLOIN WITH CHIMICHURRI – GRILLED SIRLOIN SLICED THIN, FINISHED WITH GARLIC HERB CHIMICHURRI. \$185 SMALL / \$325 LARGE

SAUSAGE & PEPPERS – ITALIAN SAUSAGE GRILLED & SAUTÉED WITH ONIONS, BALSAMIC GLAZE & ROASTED PEPPER MEDLEY. \$95 SMALL / \$155 LARGE

BRAISED SHORT RIBS – SLOW-BRAISED WITH POMEGRANATE REDUCTION & PARSNIP PURÉE.  
\$205 SMALL / \$345 LARGE

ROAST DUCK BREAST – SEARED & ROASTED WITH SPICED CHERRY GASTRIQUE.  
\$195 SMALL / \$325 LARGE

HERB-BUTTER TURKEY (SLICED WHITE & DARK) – WITH FRESH HERB BUTTER. \$175 SMALL / \$245 LARGE

HONEY-GLAZED HOLIDAY HAM – WITH DIJON & BROWN SUGAR CRUST. \$165 SMALL / \$245 LARGE

PORK TENDERLOIN WITH ROASTED APPLES, ONIONS, FENNEL, APPLE CIDER GLAZE & ROSEMARY –  
\$165 SMALL / \$265 LARGE

HERB-ROASTED CHICKEN WITH LEMON-THYME JUS – \$110 SMALL / \$175 LARGE

CLASSIC BEEF BRISKET – BRAISED WITH RED WINE & CARAMELIZED ONIONS.  
\$185 SMALL / \$325 LARGE

CHEF'S MEATBALLS – BEEF & VEAL SIMMERED IN TOMATO SAUCE WITH PARMIGIANO.  
\$95 SMALL / \$145 LARGE

## ENTRÉES & TRAYS-CONT.

BUTTERNUT SQUASH & RICOTTA LASAGNA – LAYERS OF ROASTED SQUASH, RICOTTA & SAGE BROWN BUTTER. \$105 SMALL / \$165 LARGE

CLASSIC ITALIAN BÉCHAMEL LASAGNA – TRADITIONAL MEAT SAUCE, RICOTTA & MOZZARELLA.  
\$105 SMALL / \$165 LARGE

EGGPLANT ROLLATINI – ROLLED WITH RICOTTA, BAKED IN MARINARA & MOZZARELLA.  
\$95 SMALL / \$145 LARGE

BAKED ZITI WITH TOMATO, MOZZARELLA & BASIL – \$85 SMALL / \$135 LARGE

PENNE ALLA VODKA – CLASSIC TOMATO-CREAM VODKA SAUCE WITH PARMIGIANO.  
\$85 SMALL / \$135 LARGE

ORZO WITH SPINACH & LEMON – DELICATE PASTA WITH BABY SPINACH, LEMON ZEST & PARMESAN.  
\$75 SMALL / \$115 LARGE

CAVATELLI WITH BROCCOLI RABE & GARLIC – TOSSED WITH OLIVE OIL, CHILI FLAKES & PECORINO.  
\$95 SMALL / \$145 LARGE

RISOTTO MILANESE – CREAMY SAFFRON RISOTTO FINISHED WITH PARMIGIANO.  
\$95 SMALL / \$145 LARGE

FIVE-CHEESE MAC & CHEESE – BAKED WITH GOLDEN BREADCRUMB CRUST.  
\$65 SMALL / \$75 LARGE

LOBSTER MAC & CHEESE- MKT



## **SIDES**

BRIOCHE & CORNBREAD STUFFING – \$85 SMALL / \$135 LARGE

SAUSAGE-BRIOCHE-CORNBREAD STUFFING– WITH FENNEL SAUSAGE & SAGE. \$95 SMALL / \$145 LARGE

WILD MUSHROOM & LEEK SOURDOUGH STUFFING – \$110 SMALL / \$165 LARGE

WILD MUSHROOM RISOTTO WITH BLACK TRUFFLE & PARMIGIANO – \$75 SMALL / \$90 LARGE

BUTTERMILK WHIPPED POTATOES – \$75 SMALL / \$110 LARGE

TRUFFLE WHIPPED YUKON GOLD POTATOES – \$45 SMALL / \$65 LARGE

WILD RICE PILAF WITH DRIED CHERRIES & ALMONDS – NUTTY WILD RICE WITH HERBS,  
TOASTED ALMONDS & TART DRIED CHERRIES.

\$75 SMALL / \$115 LARGE

ROASTED FINGERLING POTATOES WITH ROSEMARY, HERBS & PARMESAN – \$85 SMALL / \$125 LARGE

ROASTED SWEET POTATOES WITH HOT HONEY & MAPLE-WALNUT CRUMBLE –

\$85 SMALL / \$125 LARGE

SWEET POTATO MASH WITH MARSHMALLOW CRÈME & BROWN SUGAR BRÛLÉE TOP –

\$95 SMALL / \$135 LARGE

## VEGETABLE SIDES

HONEY-ROASTED ROOT VEGETABLES – CARROTS, PARSNIPS & BEETS GLAZED WITH LOCAL HONEY.

\$55 SMALL / \$75 LARGE

GREEN BEAN CASSEROLE – CRISPY SHALLOTS WITH CLASSIC MUSHROOM CREAM OR TRUFFLE CREAM

\$45 SMALL / \$65 LARGE

BRUSSELS SPROUTS WITH SAUTEED SHALLOTS PANCETTA & BALSAMIC-

\$45 SMALL / \$65 LARGE

CITRUS-HONEY GLAZED CARROTS WITH PISTACHIO PESTO – \$55 SMALL / \$75 LARGE

LONG ISLAND ROASTED CHIVE CREAM CORN – \$45 SMALL / \$55 LARGE

CHARRED BROCCOLINI WITH CHILI CRISP & SESAME – \$55 SMALL / \$75 LARGE

DELICATA SQUASH RINGS WITH BROWN BUTTER & SAGE – \$55 SMALL / \$75 LARGE

GRILLED ASPARAGUS WITH LEMON ZEST & OLIVE OIL – \$65 SMALL / \$85 LARGE

CAULIFLOWER GRATIN – ROASTED CAULIFLOWER BAKED WITH GRUYÈRE CREAM & GOLDEN  
BREADCRUMB CRUST. \$75 SMALL / \$95 LARGE

RATATOUILLE PROVENÇAL – EGGPLANT, ZUCCHINI, PEPPERS & TOMATOES SLOW-BRAISED WITH HERBS.

\$75 SMALL / \$95 LARGE

GARLIC-SAUTÉED SPINACH – FRESH SPINACH WILTED WITH OLIVE OIL, GARLIC & CHILI FLAKES.

\$45 SMALL / \$75 LARGE

ROASTED HEIRLOOM CARROTS WITH PISTACHIO DUKKAH – RAINBOW CARROTS WITH CITRUS GLAZE &  
NUTTY SPICE MIX. \$65 SMALL / \$85 LARGE

STUFFED ZUCCHINI BOATS – ROASTED ZUCCHINI FILLED WITH TOMATO, HERBS, PARMESAN &  
BREADCRUMBS. \$85 SMALL / \$115 LARGE

# SALADS

AUTUMN HARVEST SALAD – FIELD GREENS, ROASTED SQUASH, DRIED CHERRIES, PUMPKIN SEEDS,  
CIDER VINAIGRETTE. \$55 SMALL / \$70 LARGE

BURRATA SALAD – WITH HEIRLOOM TOMATOES, PESTO & BASIL OIL.  
\$60 SMALL / \$75 LARGE

CLASSIC CAESAR SALAD – ROMAINE, GARLIC CROUTONS, PARMESAN, CREAMY CAESAR.  
\$40 SMALL / \$55 LARGE

MARKET GREENS SALAD – MIXED GREENS, CUCUMBER, TOMATO, SHREDDED CARROTS, SHREDDED  
RED CABBAGE, RADISH, BALSAMIC VINAIGRETTE.  
\$35 SMALL / \$45 LARGE

SHAVED BRUSSELS SALAD – SHAVED BRUSSELS SPROUTS WITH DRIED CRANBERRIES, MANCHEGO  
CHEESE, CANDIED PECANS, & LEMON-SHALLOT VINAIGRETTE.  
\$60 SMALL / \$75 LARGE

ARUGULA SALAD WITH ROASTED BEETS & GOAT CHEESE – BABY ARUGULA WITH  
ROASTED GOLDEN & RED BEETS, CREAMY GOAT CHEESE,  
CANDIED WALNUTS & CITRUS VINAIGRETTE.  
\$55 SMALL / \$70 LARGE

MODERN WEDGE SALAD – BABY ICEBERG WEDGES WITH CRUMBLED BLUE CHEESE,  
CRISPY PANCETTA, HEIRLOOM CHERRY TOMATOES & BUTTERMILK RANCH DRIZZLE.  
\$60 SMALL / \$75 LARGE

HAMPTONS  
CATERED  
AFFAIRS  
&  
LONG ISLAND  
LOBSTERBAKE



@HAMPTONSCATEREDAFFAIRS

# Contact

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\* NOTE THAT ALL MENUS ARE SAMPLE MENUS  
PER THE SUFFOLK COUNTY HEALTH DEPARTMENT: CONSUMING RAW OR  
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.