

**DROP OFF
HOLIDAY MENU**

Catering

631-604-9100



*Hamptons
Catered
Affairs*

631-604-9100

INFO@HAMPTONSCATEREDAFFAIRS.COM

WWW.HAMPTONSCATEREDAFFAIRS.COM



DROP OFF
HOLIDAY MENU
Catering
631-604-9100



PARMESAN TRUFFLE ARANCINI

Golden, crispy risotto balls infused with truffle essence and parmesan, served with a rich cream sauce for dipping.

ARTISANAL CHARCUTERIE BOARD

**A curated selection of gourmet cheeses, cured meats, seasonal fruits, nuts, jam & honey
with artisan crackers, beautifully arranged for the season.**

GORGONZOLA-STUFFED MUSHROOMS

Savory mushroom caps filled with creamy Gorgonzola, herbs, roasted red peppers, and walnuts GF

MINI LOBSTER ROLLS

Soft brioche buns generously filled with buttery lobster salad, seasoned with fresh dill and a hint of lemon.

SHRIMP COCKTAIL PLATTER

Chilled shrimp served with tangy cocktail sauce and lemon wedges, perfect for dipping and garnishing.

FRENCH HERB-ENCRUSTED LAMB CHOPS

Tender French-cut lamb chops coated in a fragrant herb crust, served with a refreshing cucumber garlic dill yogurt sauce.



Soups & Salads

**DROP OFF
HOLIDAY MENU**

Catering

631-604-9100

LOBSTER BISQUE

A luxurious, creamy soup with a rich lobster base, finished with a hint of sherry and fresh herbs.

CREAM OF WILD MUSHROOM

Earthy wild mushrooms in a velvety cream base, drizzled with truffle oil essence.

CAPRESE SALAD

Layers of fresh mozzarella roasted red peppers, heirloom tomatoes, and basil drizzled with a sweet balsamic glaze.

WINTER SALAD

Tender greens topped with candied pecans, dried apples, gorgonzola cheese, and pomegranate, served with an apple cider maple vinaigrette.

HARVEST GRAIN SALAD

A hearty blend of farro and brown rice, paired with roasted sweet potatoes, cranberries, goat cheese, arugula, tossed in a maple balsamic dressing.

ROASTED BEET SALAD

Red and golden roasted beets served with creamy burrata, a pistachio crumble, and a drizzle of balsamic glaze.

CLASSIC CAESAR SALAD

Crisp romaine lettuce, tossed in a creamy Caesar dressing, topped with Parmesan cheese and crispy croutons.

MIXED GREENS GARDEN SALAD

A fresh, vibrant mix of garden greens, cherry tomatoes, cucumber, and red onion, served with a light vinaigrette dressing.



**DROP OFF
HOLIDAY MENU**
Catering
631-604-9100

RED WINE-BRAISED SHORT RIBS

Tender short ribs slow-cooked in a rich red wine reduction with pearl onions and rosemary.

CITRUS HERB ROASTED TURKEY

Juicy, roasted turkey infused with citrus and fresh herbs, served with a side of pan gravy.

HONEY-GLAZED HAM

Sweet and savory, glazed with honey and brown sugar, served with a Dijon mustard sauce.

SLICED BEEF TENDERLOIN

Perfectly roasted beef tenderloin, served with horseradish cream and a rich au jus.

LOBSTER MACARONI AND CHEESE

Decadent macaroni and cheese made with Gruyère and topped with buttery panko breadcrumbs and chunks of lobster.

VEGETARIAN LASAGNA

Layers of roasted vegetables, creamy ricotta, and marinara, topped with melted mozzarella and Parmesan.

SHRIMP SCAMPI WITH ORZO

Succulent shrimp tossed in a garlic white wine broth sauce, served over tender orzo pasta.

SEAFOOD PAELLA

A vibrant mix of shrimp, mussels, clams, and calamari over saffron-infused rice, red peppers, peas seasoned with smoky paprika and fresh herbs.

COQ AU VIN

Classic French chicken braised in red wine with mushrooms, pearl onions, and pancetta



**DROP OFF
HOLIDAY MENU**
Catering
631-604-9100

CLASSIC GREEN BEAN ALMONDINE

Tender green beans tossed in garlic butter, topped with slivered almonds for a delightful crunch.

HONEY-ROASTED CARROTS

Sweet roasted carrots glazed with honey and thyme for a subtle, herbaceous flavor.

TRUFFLED MASHED POTATOES

Silky mashed potatoes enhanced with earthy truffle oil and butter.

ROASTED ROOT VEGETABLES

A medley of carrots, parsnips, and turnips roasted to caramelized perfection.

CAULIFLOWER GRATIN

Tender cauliflower baked in a creamy cheese sauce, topped with golden breadcrumbs.

WILD MUSHROOM AND GOAT CHEESE POLENTA

Creamy polenta infused with sautéed wild mushrooms and tangy goat cheese.

CRISPY BRUSSELS SPROUTS WITH PANCETTA

Caramelized Brussels sprouts paired with crispy pancetta and a touch of balsamic glaze.

ELEVATE YOUR HOLIDAY AFFAIR WITH OUR PROFESSIONAL WAITSTAFF,
A SOPHISTICATED COCKTAIL AFFAIR, PLATED CHEF DINNER, OR DELICIOUS BUFFET.

CONTACT US AT INFO@HAMPTONSCATEREDAFFAIRS.COM OR 631-604-9100
TO BOOK YOUR EVENT!

ASK ABOUT OUR FULL LINE OF RENTALS!

WWW.HAMPTONSCATEREDAFFAIRS.COM