

HAMPTONS
CATERED
AFFAIRS
& LONG ISLAND
LOBSTER BAKE



@HAMPTONSCATEREDAFFAIRS

Holiday Catering Menus

2025-2026



THANKSGIVING COLD DELIVERY — WEDNESDAY, NOV 26

DELIVERY WINDOW: 10 AM–3 PM (30-MIN WINDOW CONFIRMED AFTER BOOKING)

FORMAT: CHILLED, LABELED, WITH REHEATING INSTRUCTIONS

PRICING: NYS SALES TAX + DELIVERY FEE ADDITIONAL

SMALL (SERVES 6–8): \$550

LARGE (SERVES 10–12): \$850

INCLUDES:

MAIN PROTEINS

HERB-BUTTER ROASTED TURKEY BREAST & DARK MEAT CONFIT (SLICED)

MAPLE-MUSTARD GLAZED HAM (SLICED)

SAUCES

SAVORY TURKEY GRAVY

CITRUS-CRANBERRY COMPOTE

STUFFING (CHOICE OF ONE)

BRIOCHE & CORNBREAD STUFFING

SAUSAGE-BRIOCHE-CORNBREAD STUFFING

WILD MUSHROOM & LEEK SOURDOUGH STUFFING

POTATOES (CHOICE OF ONE)

BUTTERMILK WHIPPED POTATOES

ROASTED FINGERLING POTATOES WITH HERBS & PARMESAN

SWEET POTATOES (CHOICE OF ONE)

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

LONG ISLAND ROASTED CORN OFF THE COB WITH CHIVE BUTTER

SALAD (CHOICE OF ONE)

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

CLASSIC CAESAR SALAD WITH ROMAINE, GARLIC CROUTONS & PARMESAN

BREADS (ALL INCLUDED)

PARKER HOUSE ROLLS WITH MAPLE-SEA SALT BUTTER

CORNBREAD MUFFINS

DESSERTS (CHOICE OF TWO)

CLASSIC PUMPKIN PIE

APPLE CRUMBLE

PECAN TART

BROWN-BUTTER PUMPKIN CHEESECAKE

Long Island Lobster Bake
Thanksgiving Delivery Packages 2025
(Drop-off, hot & ready with disposable serving trays)



Thanksgiving Lobster Feast with Appetizers & Starters
\$125.00 per person

Includes:

Appetizers & Starters
Mini Lobster Rolls on Brioche
New England Clam Chowder with Oyster Crackers
Shrimp Cocktail with Zesty Cocktail Sauce

Main Feast

1¼ lb Nova Scotia Lobster, cracked & served with Old Bay & garlic butter
Herb-Roasted Turkey Breast with Pan Gravy
Honey-Glazed Spiral Ham

Sides

Roasted Garlic Mashed Potatoes
Cornbread Stuffing with Herbs
Buttered Corn on the Cob with Fresh Chive Butter
String Beans with Crispy Shallots & Mushroom Sauce
Harvest Salad with Field Greens, Dried Cranberries, Candied Pecans &
Apple Cider Vinaigrette
Cranberry Sauce with Orange Zest

Desserts

Pumpkin Pie & Pecan Squares

Thanksgiving with Lobster Mac & Cheese
\$85.00 per person

Includes:

Herb-Roasted Turkey Breast with Pan Gravy
Honey-Glazed Spiral Ham
Lobster Mac & Cheese
Roasted Garlic Mashed Potatoes
Cornbread Stuffing
String Beans with Crispy Shallots & Mushroom Sauce
Harvest Salad
Cranberry Sauce
Pumpkin Pie

Additional Details

Minimum order: 8 guests (delivery package)

Delivery fee: \$50.00 + NYS sales tax

Disposable wire racks & sternos available for \$25.00 per set

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

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 CRUMBLIED BLUE CHEESE,
CRISPY PANCETTA, HEIRLOOM CHERRY TOMATOES & BUTTERMILK RANCH DRIZZLE.
\$60 SMALL / \$75 LARGE

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@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.