



Group Catering Menu

Appetizers:

Shrimp Cocktail **\$42.00/dz.**

Succulent jumbo shrimp, perfectly poached and chilled, served with a zesty homemade cocktail sauce. Garnished with fresh herbs and lemon wedges, this elegant appetizer is perfect for any event.

Mini Crab Cakes **\$42.00/dz.**

Enjoy our crispy mini crab cakes made with fresh crab meat and served with tangy remoulade sauce. Perfect for any event.

Bruschetta **\$30.00/dz.**

Enjoy our classic bruschetta featuring fresh diced tomatoes, basil, garlic, and a drizzle of balsamic glaze on toasted baguette slices. A fresh and flavorful appetizer perfect for any gathering.

Avocado Lobster Crostini* **\$46.00/dz.**

Savor creamy avocado and succulent lobster on crispy baguette slices, topped with citrus and fresh herbs. A perfect elegant appetizer.

Chicken Satay **\$36.00/dz.**

Enjoy our tender, marinated chicken skewers grilled to perfection and served with a rich, flavorful peanut sauce. A delicious and popular choice for any event.

Teriyaki Beef Skewers **\$36.00/dz.**

Savor our tender beef skewers marinated in a savory teriyaki glaze and grilled to perfection. A crowd-pleasing appetizer for any occasion.

Buffalo Wings **\$30.00/dz.**

Juicy, tender chicken wings tossed in a tangy, spicy Buffalo sauce. Served with creamy blue cheese dressing and crisp celery sticks. Perfect for any event.



Homemade Marinara Meatballs **\$30.00/dz.**

Savory, tender meatballs made with a blend of beef, veal, and pork, simmered in a rich, flavorful marinara sauce. A classic favorite perfect for any gathering.

Filet Mignon Crostini **\$48.00/dz.**

Tender slices of perfectly cooked filet mignon served on crispy crostini, topped with a smooth horseradish cream sauce and sweet caramelized onions. An elegant and delicious appetizer that will impress your guests at any event

Seared Ahi Tuna Crostini **\$42.00/dz.**

Seared ahi tuna on crispy crostini, drizzled with soy-ginger glaze and garnished with fresh herbs. A sophisticated and flavorful appetizer.

Sausage Stuffed Mushrooms **\$30.00/dz.**

Savory mushrooms filled with flavorful Italian sausage, herbs, and a blend of cheeses, baked to golden perfection. A delightful and hearty appetizer for any event.

Crab Stuffed Mushrooms **\$42.00/dz.**

Juicy mushrooms generously filled with succulent crab meat, blended with savory herbs and creamy cheeses, then baked to perfection. A luxurious and mouthwatering appetizer for any occasion.



Cocktail Platters

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| Crudit  Platter | Small \$140 | Large \$175 |
| Cheese & Cracker Platter | Small \$150 | Large \$ 200 |
| Exotic Seasonal Fruits | Small \$85 | Large \$170 |
| Chicken Fingers & Fries | Small \$140 | Large \$175 |
| Cheese or Pepperoni Pizza | | \$25.00 each pie |

Around the World Platters

U.S. East Coast

Mini Crab Cakes w/remoulade, Parmesan Chicken Fingers, Mini Beef Sliders, Grilled Asparagus, Roasted Potatoes & Assorted Sauces.

Small \$260.00 Large \$285.00

South of the Border

Chipotle Chicken Skewers, Beef Skewers, Mini Vegetable & Chicken Quesadillas, Tortilla Chips, served with Guacamole & Pico de Gallo

Small \$240.00 Large \$285.00

Tokyo

Teriyaki Chicken Skewers, Grilled Shrimp w/Mirin Glaze, BBQed Beef Skewers, Hibachi Zucchini & Peppers Skewers, Dumplings, w/Soy Wasabi & Sweet Chili Sauces

Small \$260.00 Lg \$300.00



Mediterranean

Turkish Chicken Skewers, Lamb Kebobs, Hummus, Baba Ghanoush, Tabouli, Roasted Eggplant & Zucchini, Black Olives Accompanied by pita toasts.

Small \$260.00 Lg \$300.00

Thai

Coconut Shrimp, Thai Beef Satay, Red Curried Chicken Skewers, Vietnamese Spring Rolls & Pan-Fried Dumplings, Served w/Peanut Dipping Sauce & Asian Sweet Chili Sauce.

Small \$260.00 Lg \$300.00



Buffet Style Dinner- \$75.00 per person++

Select One Salad

Romaine Caesar Salad - American Blend Salad - Spinach Salad

Select One Side (additional sides + \$7.95pp)

Classic or Garlic Mashed potatoes

Red Skins Oven Roasted Potatoes with shallots

Jasmine Rice Pilaf plain or with spinach and mushroom

Roasted Baby Carrots

Green Beans Almondine

Grilled Vegetable Medley with Balsamic Glaze

Grilled Asparagus with Parmesan au Gratin

Entrees- Served Family or Buffet Style

Select One Protein & One Pasta or Vegetarian

Chicken

Chicken Marsala

Pan-seared chicken breasts in a rich Marsala wine sauce with sautéed mushrooms, garlic, and thyme. A perfect balance of savory and sweet flavors.

Lemon Pepper Chicken

Grilled chicken breasts seasoned with zesty lemon pepper. A refreshing and flavorful dish.



Herb Chicken with Truffle Butter

Roasted herb-marinated chicken breasts topped with luxurious truffle butter. An elegant and flavorful choice for any gathering.

Chicken Francese

Chicken breast thinly pounded, coated in a light batter of seasoned flour and egg, then pan-fried and simmered in a savory lemon-butter and white wine sauce.

Chicken Paillard

Thinly pounded chicken breasts, marinated and quickly grilled to perfection. Served with a white wine lemon caper reduction. A light, flavorful, and elegant dish perfect for any occasion.

Beef

Salt n Pepper Sirloin

Juicy sirloin steak, seasoned with salt and pepper, then seared to perfection. Finished with a rich Merlot reduction. A refined and flavorful choice for any event.

Beef Tenderloin (+\$5pp)

Perfectly roasted beef tenderloin, tender and flavorful, served with a rich cabernet reduction infused with sautéed oyster mushrooms. An exquisite and sophisticated choice for any special occasion.

Lamb Chop (+\$5pp)

Juicy, herb-crusted lamb chops, seared to perfection and finished with a rosemary-infused demi-glace. An elegant and flavorful choice for any event.

Churrasco Steak with a Chimichurri Sauce

Grilled Churrasco steak, seasoned to perfection and served with a vibrant chimichurri sauce. A bold and flavorful choice for any gathering.



Fish and Seafood

Shrimp Scampi

Shrimp sautéed in a garlic and white wine butter sauce, finished with a hint of lemon and fresh parsley. A classic and elegant dish perfect for any occasion.

Pecan Encrusted Salmon

Salmon fillet encrusted with pecans, topped with a Disaronno pecan butter. An elegant and flavorful choice for any special event.

Maryland Crab Cakes

Classic Maryland crab cakes made with premium crab meat, lightly seasoned and pan-seared to a golden brown. Served with a tangy remoulade sauce. A delicious and elegant choice for any event.

Vegan and Vegetarian

Grilled Vegetable Napoleon

Layers of perfectly grilled seasonal vegetables, including zucchini, eggplant, and bell peppers, stacked with fresh mozzarella and drizzled with a balsamic reduction. A vibrant and elegant vegetarian option for any event.

Grilled Portabella Steak with Oyster Mushroom

Grilled portabella mushroom steaks, topped with a rich oyster mushroom sauce. A savory and sophisticated vegetarian option for any occasion.

428 East Main Street-Riverhead, NY 11901



Pasta

Four Cheese Truffle Mac n Cheese

Penne Pasta with Roasted Chicken (+\$5pp)

Rigatoni Rustic Pasta

Build Your Own Pasta:

Select Your Noodle- Penne, Rigatoni, Facile pasta

Select your Sauce- Marinara, Vodka, White Wine and Butter, Pesto

Add a Protein- Chicken, Steak, Shrimp, Crab, Lobster (+\$5pp-\$10pp)

Select One Plated Dessert

from our seasonal dessert menu

All items subject to 20% gratuity and current sales tax