

Tempting "Temperate" Meals

*A Chic Look That Will Stun Your Guests
An Easy To Serve Upscale Buffet*

Skewered Sensations

Choose The Style of Cuisine That Suits You Best! A Combination of Shrimp, Beef, Chicken and Vegetable Skewers Accompanied By Two Sides

Mediterranean

Sicilian Shrimp: Crusted with sweet scallions and roasted pine nuts.

Barolo Beef: Caramelized in Barolo wine.

Santorini Chicken: Yogurt glaze.

Vegetable Skewers: Zucchini, peppers, cherry tomatoes and onions.

Orzo Salad: Tomatoes, spinach, Kalamata olives, feta cheese, extra virgin olive oil.

Mediterranean Salad: Lettuce, chicken peas, feta cheese, tomato and onions.

Tropical

Tequila Lime Shrimp: Lime zest, roasted garlic tequila and extra virgin olive oil.

Hawaiian Steak: Marinated with oranges, lime, mandarin-orange glaze.

Coconut Chicken: with a teriyaki glaze.

Pineapple Skewers: Grilled red peppers and pineapple chunks.

Fire Cracker Coleslaw: Our classic slaw with red and white cabbage with a touch of sriracha sauce.

Pacific Rim Salad: Mixed greens, mandarin oranges, water chestnuts, toasted almonds and citrus vinaigrette.

American

Blackened Shrimp: with a ranch remoulade dressing.

BBQ Flank Steak: Marinated, grilled, sliced thin and ribboned on a skewer.

Sesame Chicken: Black and white sesame seed crusted.

Vegetable Kebabs: Zucchini, peppers, cherry tomatoes and onions.

Pasta Salad: Tri color rotelli, julienne of squash, carrots, spinach and tomato, aromatic vinaigrette.

Cucumber and Tomato Salad: Red onion, white vinegar, sugar and extra virgin olive oil.

 **Gold Star Presentation - \$37.99 per person
(20 person minimum)**

The Hampton Classic

An East End Temperate Meal

Filet Mignon: Pepper dusted and cooked to perfection then hand sliced and beautifully presented on a platter - accompanied by roasted shallots and sautéed mushrooms.

Citrus Glazed Salmon: Pan seared and finished in the oven.

Tuscan Vegetables: Roasted with fresh herbs and sea salt, balsamic vinegar and extra virgin olive oil.

Quinoa Grain Salad: with yellow split peas, watercress, dried cranberries, toasted pecans, goat cheese and a white balsamic vinaigrette.

Home Baked Focaccia Bread

 **Gold Star Presentation - \$48.99 per person
(20 person minimum)**

Great Food Is Delectable



Perfect Add-Ons

**Appetizers, Dessert,
Beverages, Wait Staff and Rentals**



All catering packages include table cover, utensils, plasticware and any necessary accompaniments.