

Corporate Entrée Menu

Entrée Salads

INCLUDES ARTISAN ROLLS, SALTED BUTTER AND DISPOSABLE PAPER GOODS

CRANBERRY WALNUT GORGONZOLA SALAD

Mixed field greens tossed with dried cranberries, chopped walnuts and Crumbled Gorgonzola cheese with sweet Raspberry Vinaigrette dressing on the side
Add grilled Chicken

BRIDGEHAMPTON MARKET SPINACH SALAD

Fresh Spinach, chopped walnuts, sliced Apples, vine ripe tomatoes and shredded mozzarella Cheese with our sweet Apple Cider vinaigrette

MESCLUN SALAD WITH GOAT CHEESE

Mixed field greens, roasted walnuts, sliced plum tomatoes, oranges and chunks of Goat cheese tossed in our lite house vinaigrette dressing

PECONIC SALAD

Baby Spinach tossed with fresh Strawberries, kiwi, sliced almonds and crumbled Blue cheese
With house vinaigrette dressing

NEW ENGLAND

Crisp Boston lettuce, sliced red and green grapes, Kiwi and sweet Strawberries with Citrus Vinaigrette dressing

CLASSIC CAESAR

Fresh chopped romaine lettuce, seasoned croutons, grated Parmesan cheese topped with Savory herb crusted grilled Chicken

WESTHAMPTON CLASSIC

Baby greens, organic avocado, vine ripe tomatoes, red onions and thin sliced Flank Steak topped with chunks of fresh Mozzarella cheese with a sweet house Balsamic vinaigrette

Corporate Main Entrées

SERVED ALLA CART OR PER PERSON

Pasta

PENNA ALLA VODKA

Classic Penne pasta smothered in creamy tomato and Vodka sauce

BAKED LASAGNA ROLLATINI

Rolled with sautéed Spinach and Ricotta cheese in our plum tomato sauce

DELLIPIZZI SHELLS

Jumbo Stuffed Shells with Sun Dried Tomatoes and melted Fresh Mozzarella cheese

CAWATA

Bow Tie pasta tossed with Grilled Vegetables in fresh Garlic and Olive Oil

VEGETABLE LASAGNA

Classic dish in our homemade creamy White Sauce

Chicken

CHICKEN ROULADENS

Pan sautéed Panko breaded basil and shallot stuffed Chicken breast with Dijon yogurt sauce

CHAR GRILLED

Herb Crusted, Lemon Pepper, Cajun Rubbed

CHICKEN FRANCESE

Tender boneless Chicken Breast in our creamy Lemon and Butter sauce

CHICKEN MARSALA

Sautéed boneless Chicken Breast smothered in our Marsala Wine and Mushroom Sauce

Steak

SKIRT STEAK

Our Famous House Marinated and Char Grilled thin sliced Skirt Steak

FLANK STEAK

Tender London Broil char grilled and smothered in sautéed onions and mushrooms

STEAK PIZZIOLA

Juicy slow roasted Beef Tenderloin with New potatoes in our house Italian plum tomato sauce

Seafood

BAKED SHRIMP SCAMPI

Jumbo Shrimp Baked in Butter, Garlic, fresh Basil, White Wine and Lemon

SHELLFISH MEDOLY

Local Little Neck Clams, PEI Mussels, jumbo Shrimp and tender Bay Scallops tossed in our White Wine Butter Garlic sauce served over Linguini

SWEET CITRUS SALMON

Marinated and Char grilled Salmon filets drizzled with Citrus Soy sauce reduction

POACHED SALMON

Premium Salmon filet served with creamy Dill sauce

Eggplant

CLASSIC ROLLATINI

Breaded thin slices of Eggplant rolled with fresh Ricotta cheese

STUFFED EGGPLANT

Breaded Eggplant layered with Red Roasted Peppers and Fresh Mozzarella Cheese

Vegetables, Potato & Rice

GRILLED VEGETABLES

Grilled Zucchini, Squash, Red Roasted Peppers and Portobello Mushrooms

WINTER ROASTED VEGETABLES

Fresh Broccoli, Carrots, Red Onion, Zucchini, Squash, Red Peppers and Mushrooms

RED ROASTED POTATOES

Seasoned and slow roasted in olive oil and Garlic

CLASSIC GARLIC MASHED POTATOES

Classic Red Skin Smashed Potatoes or Whipped Chef Potato with Milk and Butter

AUTUM WILD RICE

Dried Cranberries, fresh celery and chopped Apples tossed with Whole Grain and Wild Rice

Dessert

TATES COOKIE PLATTER

An assortment of the famous Southampton Bakery Cookies

CRUMB CAKE AND DOUBLE FUDGE BROWNIES

Our homemade Crumb Cake with rich Fudge Brownies and fresh Strawberries

Beverages

COLD BEVERAGES

\$2.00 each

Soda, Bottled Water, Iced Tea, Pink and Yellow Lemonade

COFFEE SERVICE

\$2.49 per person

Regular, Decaffeinated, Herbal Tea, Milk, Creamer, Sugar, Disposable Paper Products

