



PASSED HORS D'OEUVRES

(DF=Dairy Free, AG=Avoiding Gluten, V=Vegetarian, VE=Vegan)
please select a combination of eight hot & cold hors d'oeuvres

COLD HORS D'OEUVRES

Steak Tartare with Shaved Black Truffles (DF)

Mini Brioche Toast

Peppercorn Crusted Beef Tenderloin Crostini (DF)

Shallot Confit, Ficelle Crostini

Chinese Chicken Salad (DF)

Mini Phyllo Cup

Chili Dusted Chocolate Dipped Butchers Cut Bacon

Skewer (AG)

Maple Glaze

Beet Root Cured Alaskan Smoked Salmon

Everything Seasoning Crostini, Caviar Creme
Fraiche, Hickory Smoked Dome

Spicy Tuna Tartare on Crispy Rice

Topped with Sturgeon Caviar

Spicy Tuna Tartare Mini Sesame Cones

Wasabi Tobiko

Bluefin Tuna Sashimi (AG)

Rice Paper Nori Chip, Baby Cucumber, Spicy Mayo

New England Style Lobster Roll

Mini Brioche Bun, Citrus Aioli

Thai Marinated Jumbo Shrimp Cocktail (DF, AG)

Mango Sambal

Pan Seared Scallops with Fig Bacon Jam (DF)

Thyme & Sea Salt Wonton Chip

Caviar Waffle Bites

Salmon Roe, Crème Fraiche, Chives

Avocado Mousse Topped with Pistachio Crumbs and a Parmesan Crisp (V)

Served in a Mini Tart Shell

Cantaloupe, Ciliegine, Prosciutto & Basil Skewers (AG)

Balsamic Reduction

Mexican Street Corn Deviled Eggs (AG, V)

Micro Cilantro

Goat Cheese & Fig Jam Tartlets (V)

Crushed Candied Maple Pecans

Spiced Sweet Corn Gazpacho Shots (DF, AG, VE)

Pea Tendrils

Roquefort & Pistachio Crusted Grapes (AG, V)

Served on Grape Vines

Southwest Corn & Black Bean Salsa with Fresh Avocado (DF, AG, VE)

Served in a Red Endive Leaf

Vegan Ceviche Endive Boats (DF, AG, VE)

Shredded Coconut, Jicama, Mango, Avocado,
Lime-Chili Marinade



HOT HORS D'OEUVRES

**Gochujang Glazed Duck Breast,
Pineapple & Scallion Yakitori (DF)**
Brushed Soy Glaze

Buffalo Chicken Croquette
Roquefort Aioli

Thai Marinated Chicken Satay (DF)
Spicy Peanut Sauce

Sweet Thai Glazed Sesame Chicken Bites (DF)
Served on a Bed of Crushed Peanuts

Prosciutto Wrapped Franks in a Blanket
Calabrian Chili Pickle Aioli

Classical Style Mini Franks in a Blanket
Spicy Brown Mustard

Marinated Beef Bulgogi Satay (DF)
Spicy Chinese Mustard

**Herb & Dijon Marinated
Grilled Lamb Chops (DF, AG)**
Balsamic Glaze

Mini Croque Monsieur
Grilled Black Forest Ham & Cheese Sandwich with
Dijon Butter Crust

**Lemon & Herb Marinated
Grilled Octopus Skewers (DF, AG)**
Romesco Sauce

Maryland Style Crab Cakes
Old Bay Tartar Sauce

Toasted Coconut Shrimp (DF)
Mango Chili Salsa

Truffle Mac & Cheese Tartlets (V)
Shaved Black Truffles

Mini Spanakopita (V)
Spinach & Cheese Filled Phyllo Dough

Manchego & Poblano Quesadilla (V)
Avocado Aioli

Truffle Mushroom Arancini
Peppercorn Aioli

Mini Vegetable Spring Rolls (VE)
Spicy Teriyaki Glaze

Truffle Potato Croquettes (VE)
Lemon Parsley Aioli

Classic Belgian Frites (VE)
Peppercorn Aioli

Seasonal Flatbreads
-Grilled Margarita with Fresh Basil (V)
-Fig, Parmesan and Prosciutto with Fresh Basil
-Grilled Tajin Corn, Queso Fresco, Pickled Red Onion
& Fresh Cilantro (V)



SIP & BITES

please select two

Grilled Local Oysters with Chorizo Butter (AG)

Local IPA Beer

Local Oyster Shooters (AG, DF)

Bloody Mary

Mini Smash Cheeseburger with Caramelized Onions on Brioche Bun

Seasonal Draft Beer

Pulled Short Rib Slider with Horseradish Aioli & Fried Shallots on a Potato Bun

Toasted Dark Lager

Flaked Local Seabass Tacos with Cilantro Aioli & Pico de Gallo (AG)

Mini Patron Margaritas

Pork Belly Bao Buns with Pickled Red Onions & Baby Cucumbers (DF)

Saki Shooter

Breaded Baked Clams

Bloody Mary Shooter

French Onion Grilled Cheese Sandwiches

Tomato Soup Demitasse

Cubano Sliders on Mini Potato Bun

Lime Mojito Shooter

Chicken Margarita Shooter (DF)

Spicy Margarita



CATERING COLLECTION STATIONARY DISPLAY

(DF=Dairy Free, GF=Gluten Free, V=Vegetarian, VE=Vegan)

please select one

Charcuterie Board

Selection of Italian Cured Meats Including

Prosciutto, Mild Soppressata, Sweet Capocollo, Calabrese Salami

with Pickled Vegetables & Olive Tapenade

Accompanied with Crumbled Nutty, Savory and Crystalized Parmigiano-Reggiano,

Pecorino Romano & Spanish Manchego Cheese

Antipasti Salad with Cherry Tomatoes, Pepperoncini, Olives, Shallots, Fresh Basil, White Balsamic Vinaigrette

Roasted Fennel Salad with Orange Segments, Fresh Mint, Honey Dijon Vinaigrette

Orecchiette Pasta Salad with Marinated Tomatoes, Cucumbers, Feta Cheese, Basil Vinaigrette

Assorted Grilled Seasonal Vegetables

Accompanied with Various Assorted Bread Crisps

Long Island Cheese & Fruit Display (V)

Imported French Soft Brie, Aged Sharp Cheddar, Smoked Gouda,

Flavor Crusted Goat Cheese, Rich & Creamy Gorgonzola

Accompanied by Homemade Jams, Chutneys, Dried Fruit, Assorted Spiced & Candied Nuts

Seasonal Fresh Fruit & Assorted Berries

Ciliegini and Baby Heirloom Tomato Salad, Fresh Basil, Chili Oil

Marinated Artichoke Salad, Kalamata Olives, Cherry Tomatoes, Red Onions, Fresh Parsley

Watermelon & Heirloom Beet Salad with Candied Pecans, Fresh Tarragon, Lemon Vinaigrette

Accompanied with Various Assorted Bread Crisps

Fresh Mozzarella & Heirloom Tomato Bar (V)

Buffalo Mozzarella & Heirloom Tomato Caprese Salad with Fresh Basil & Extra Virgin Olive Oil

Ciliegini and Baby Heirloom Tomato Salad, Fresh Basil, Chili Olive Oil

Mixed Heirloom & Baby Heirloom Tomato Salad with Fresh Basil, Stracciatella, Extra Virgin Olive Oil

Tomato & Perline Mozzarella Bruschetta

Heirloom Tomato, Kumamoto, Marinated Peaches & Fresh Basil Salad

Accompanied with Homemade Crostinis & Flatbreads

COCKTAIL STATIONS

please select two



HAND CRAFTED PASTA STATION

please select two

Penne ala Vodka (V)

Classic Creamy Tomato Vodka Sauce, Fresh Basil

Penne Giardiniera (DF, VE)

Seasonal Garden Vegetables, Vegetarian Tomato Basil Broth

Gemelli with Truffle Mushroom Sauce Supreme

Wild Mushrooms, Heirloom Cherry Tomatoes, Ricotta Salata, Black Truffle Oil

Orecchiette with Italian Sausage, Sautéed Broccoli Rabe (DF)

Sun-dried Tomatoes, Light Roasted Garlic Broth

Classic Rigatoni Beef Bolognese

Ricotta Cheese, Fresh Basil Leaves

Cheese Tortellini with Blackened Chicken

Roasted Peppers and Toasted Pine Nuts, Pesto Cream Sauce

Spicy Rigatoni Arribbiata with Sautéed Shrimp

Spicy San Marzano Tomato Sauce, Garlic, Chili Flakes, Extra Virgin Olive Oil

Orecchiette Frutti di Mare Bianco (DF)

Clams & Mussels, Heirloom Cherry Tomatoes, Fresh Lemon, White Wine Sauce

*Accompanied by Marinated Sun-dried Tomatoes, Chili Oil,
Shredded Parmesan, Basil Pesto, Semolina & Assorted Focaccia Bread*

PAELLA PANS

please select two

Seafood Mediterranean (DF, AG, V)

Baby Clams, Gulf Shrimp, Day Boat Scallops, Baby Mussels

Chicken and Chorizo Sausage (DF, AG, V)

Grilled Chicken, Spicy Spanish Chorizo

Vegetable (DF, AG, VE)

Sweet Onions, Varietal Peppers, Broccolini

Accompanied by Citrus Fennel Frisee Salad, Crisp Fried Plantains, Assorted Hot Sauces

Sands Point Preserve | 127 Middle Neck Road, Sands Point, NY 11050 | (516)304-5365 / (646)436-4266



BAJA TACO STATION

please select two

Whole Carved Red Snapper (DF, AG)

Carne Asada (DF, AG)

Mojo Marinated Grilled Chicken (DF, AG)

Pineapple Glazed Al Pastor (DF)

Chimichurri Cauliflower (DF, AG, VE)

Various Toppings to Include Sliced Radishes, Pickled Red Onions, Cotija Cheese, Cabbage Slaw, Pico de Gallo, Salsa Verde, Guacamole, Pineapple Jalapeno Salsa, Lime Wedges

Accompanied by Fresh Corn and Flour Tortillas, Corn & Black Bean Salad, Tortilla Chips

INDIAN STATION

Lemongrass Coconut Chicken Curry (DF, AG)

Scallions, Red Peppers, Green Chilies, Toasted Coconut Flakes, Fresh Lime Wedges, Cilantro

Beef Tikka Masala (DF, AG)

Slow Braised Beef in Toasted Aromatic Indian Spices & Herbs

Accompanied by Basmati Rice, Vegetable Samosa, Cilantro Chutney, Naan Bread

SLIDER STATION

please select two

Classic Angus Beef Sliders on a Mini Brioche Bun

Cheddar Cheese, Caramelized Onions, Sliced Tomato, Bread & Butter Pickle Chips, Special Sauce

Crispy Buffalo Chicken Sliders on a Rosemary Buttermilk Biscuit

Blue Cheese Aioli, Spicy Buffalo Aioli, Pickle Chips, Coleslaw

Sesame Crusted Seared Tuna Sliders on a Squid Ink Bun

Crisp Asian Slaw, Spicy Mayo

Falafel Slider on a Mini Brioche Bun

Tzatziki Sauce, Marinated Sliced Cucumbers, Roasted Garlic Hummus

Accompanied by Sea Salt French Fries

FOODTINI STATION

Presented in Mini Martini Glasses

Slow Cooked Braised Short Ribs of Beef (AG)

Sands Point Preserve | 127 Middle Neck Road, Sands Point, NY 11050 | (516)304-5365 / (646)436-4266



CATERING COLLECTION

Rich Cabernet Demi-Glace, Garlic Whipped Potatoes, Horseradish Crème, Crispy Onions Strings

Braised Chipotle BBQ Chicken & Waffles

Sweet Potato Puree, Mini Belgian Waffle, Candied Pecans, Maple Sriracha Glaze

PEKING DUCK STATION (DF)

Displayed Whole Roasted Peking Duck Sliced to Order
Placed Between Warm Bao Buns

*Various Toppings to Include Hoisin Sauce, Pickled Red Onions,
Julienne Cucumbers & Carrot Slaw, Scallions*

Accompanied by Cold Sesame Noodles

CARVING BOARD

please select two hand-carved items

Choice of:

Sage-Infused Breast of Turkey (DF, AG)

Pear-Cranberry Chutney, Herb Mayonnaise

Slow-cooked Corned Beef Brisket (DF, AG)

Whole Grain Mustard, Coleslaw

Hoisin Glazed Loin of Pork (DF)

Chinese Mustard, Asian Slaw

AND

Black Telli Cherry Peppercorn-Rubbed Shell of Beef (DF, AG)

Horseradish Cream

Sweet Chili Soy Marinated Skirt Steak (DF)

Plum Ginger Sauce

Char-grilled Mojo Marinated Flank Steak (DF, AG)

Chimichurri

Accompanied by Fresh Assorted Pull Apart Carving Breads



CATERING COLLECTION

ASIAN STREET EATS

Bangin' Shrimp with Sweet Chili Sauce (DF)

Sweet Baby Peppers, Raw Asian Cabbage

Thai Basil Lemongrass Crispy Beef with Sweet Soy Glaze (DF)

Snow Peas, Green & Red Peppers, Red Onions, Fresh Basil, Red Chilies

Vegetable Dumplings in Authentic Bamboo Steamers (DF, VE)

Plum Dipping Sauce

Accompanied by Pineapple Fried Rice and Fortune Cookies

CUBAN STATION

Classic Ropa Vieja (DF, AG)

Slow Cooked Shredded Flank Steak, Tomatoes, Sofrito, Olives

Lechon Asado (DF, AG)

Mojo Marinated Roasted Pork with Citrus, Garlic & Fresh Herbs

Mini Beef Empanadas (DF)

Cilantro Lime Aioli

*Accompanied by Black Beans & Rice, Maduros with Spiced Rum Crema,
Avocado & Hearts of Palm Ceviche*

FISH STATION

please select two

Sea Salt Encrusted Whole Stripe Bass (DF, AG)

Tarragon & Lemon Oil Gemolata

Grilled Mediterranean Marinated Salmon (DF, AG)

Toasted Almond Romesco

Miso Glazed Cod (DF)

Crisp Asian Slaw

Tropical Blackened Mahi Mahi (DF)

Pineapple Salsa



CATERING COLLECTION

Accompanied by Roasted Lemon Asparagus, Marinated Artichokes Hearts, Arugula & Shallot Salad with A Light Lemon Dijon Vinaigrette

SOUTHERN SMOKEHOUSE STATION

Memphis Style Dry Rub Smoked Glazed BBQ Ribs (DF, AG)

12-Hour Smoked Beef Brisket (DF, AG)

Burnt Ends Mac & Cheese

Accompanied by Coleslaw, Roasted Fresh Corn & Heirloom Tomato Salad, Classic Cornbread

SEOUL FOOD KOREAN BBQ STATION

Beef Bulgogi (DF)

Thinly Sliced Marinated Beef in Sweet Soy Garlic Sauce

Peanut Chicken Lettuce Cups (DF)

Minced Chicken, Ground Peanuts, Green Chilies, Lemongrass,
Garlic, Ginger, Scallion, Soy Sauce, Sesame Oil

Accompanied by Kimchi, Gochujang Marinated Cucumbers, Japchae Salad

CHEF CARVED BRAZILIAN CHURRASCARIA STATION

Select Two Rodizio Selections

Choice of:

Marinated Chicken Thighs (DF, AG)

Citrus, Garlic, Fresh Oregano



Linguica (DF, AG)

Brazilian Smoked Sausage

Marinated Glazed Pork Loin (DF, AG)

Guava BBQ

AND

Signature Cut Picanha (DF, AG)

Sea Salt Crusted

Outside Cut Grilled Skirt Steak (DF, AG)

Chimichurri Marinade

Espresso Rubbed Flank Steak (DF, AG)

*Accompanied by Brazilian Style Cabbage Slaw
Heirloom Tomato & Hearts of Palm Salad with Passion Fruit Vinaigrette
Classic Chimichurri, Bacon Butter, Mini Pao de Queijo*

COCKTAIL ENHANCEMENTS

additional cost

Shrimp Bar (DF, AG)

A Magnificent Display of Chilled Ecuadorian Jumbo Shrimp
Served with Cocktail Sauce, Freshly Grated Horseradish and Lemon Wedges
Sands Point Preserve | 127 Middle Neck Road, Sands Point, NY 11050 | (516)304-5365 / (646)436-4266



Raw Bar (DF, AG)

A Magnificent Display of Chilled Ecuadorian Jumbo Shrimp,
Jonah Crab Claws, Local Oysters, and Little Neck Clams on the Half Shell
Served with Cocktail Sauce, Old Bay Remoulade, Mignonette,
Freshly Grated Horseradish and Lemon Wedges
market price

Deluxe Raw Bar (DF, AG)

A Magnificent Display of Chilled Ecuadorian Jumbo Shrimp,
Jonah Crab Claws, Cracked & Split Maine Lobster Tail and Claws,
Local Oysters and Little Neck Clams on the Half Shell
Served with Cocktail Sauce, Old Bay Remoulade, Mignonette,
Freshly Grated Horseradish and Lemon Wedges
market price

Hand-rolled Sushi and Sashimi Station

Experience the elegance of fresh, artfully prepared sushi & sashimi made to order by our skilled chefs.
Guests can enjoy a variety of classic and contemporary rolls and premium sashimi.
Served with traditional accompaniments like soy sauce, pickled ginger and fresh wasabi.
This station offers a sophisticated, interactive experience that delights the eyes of the palate.
Accompanied by Edamame, Kani Salad, Wakami, Soy Sauce, and Wasabi
market price

FIRST COURSE

please select one

Burrata Salad (AG, V)

Petite Greens, Imported Burrata Cheese Marinated Red & Yellow Roasted Cherry Tomatoes,
Extra Virgin Olive Oil, White Balsamic Drizzle

Burrata & Grilled Baby Zucchini Salad (AG, V)



CATERING COLLECTION

Baby Arugula & Frisee, Heirloom Cherry Tomatoes, Roasted Butternut Squash, Aleppo Pepper, Lemon Zest Mint Vinaigrette

8-Month Aged Manchego & Spiced Poached Pear Salad (AG, V)

Petit Greens, Heirloom Cherry Tomatoes, Toasted Pepitas, Fig Balsamic Glaze

Stracciatella & Heirloom Beet Salad (AG, V)

Petit Greens, Creamy Stracciatella, Roasted Heirloom Beets, Toasted Hazelnut, Sliced Baby Radish, Prosciutto Chips, Balsamic Pearls, Tarragon Oil

Infused Watermelon and Lavender Feta Salad (AG, V)

Baby Arugula & Fresh Mint, Peach Infused Watermelon Cubes, Lavender Feta Mousse, Dehydrated Kalamata Olive Dust, Heirloom Cherry Tomatoes, Vanilla Bean Balsamic Vinaigrette

Deconstructed Caesar Salad (AG, V)

Crisp Green Baby Hearts of Romaine, Parmesan Panna Cotta, Parmesan Crisp, Red Onion Jam, Caesar Dressing

Baby Wedge Salad (AG, V)

Boston Baby Bibb Wedge, Heirloom Cherry Tomatoes, Crisp Prosciutto, Roquefort Crumble, Pickled Red Onion, Maple Balsamic Vinaigrette

Candy Apple Pecan Salad (AG, DF, VE)

Varietal Garden Greens, Granny Smith Apple Chip, Fresh California Raspberries, Maple Glazed Candied Pecans, Sun Dried Craisins, Raspberry Beet Vinaigrette

3-Way Heirloom Tomato Salad (V)

Fresh Arugula & Frisee, Toy Box Heirloom Tomatoes, Roasted Heirloom Tomato & Feta Mousse Tart, Tomato Confit Vinaigrette

MAIN COURSE

please select one beef, fish, & chicken entrees

selection of one vegetarian or vegan option to be available upon request

FISH

Maple Brown Sugar Glazed Salmon (AG)

Butternut Squash Risotto, Orange Supreme, Fennel & Heirloom Cherry Tomato Slaw



Pan Seared Black & White Sesame Crusted Salmon

Wasabi Mashed Potato, Crisp Asian Slaw, Teriyaki Glaze

Moroccan Spiced Salmon (DF)

Mediterranean Fine Couscous, Butternut Squash, Sautéed Spinach, Golden Raisins, Tomato Jam, Lemon Oil

Grilled Bronzino (DF)

Vegetable Studded Saffron Pearled Couscous, Artichoke Barigoule, Fig Balsamic Glaze

Pan Seared Wild Stripe Bass (AG)

Cauliflower Puree, Butter Poached Asparagus, Skillet Fried Potatoes & Scallions, Marcona Almond Gremolata

Pan Seared Cashew Crusted Halibut (AG, DF)

Golden Beet & Miso Puree, Wilted Black Kale, Jasmine Rice

Pan Seared Monk Fish Piccata (DF)

Cottage Fries, Garlic Broccolini, Charred Lemon Wheel, Caperberries, Fried Thyme, Lemon Bur Blanc

Grilled Swordfish Steak (AG)

Purple Peruvian Mashed Potato, Green Papaya & Green Pepper Slaw, Grilled Asparagus, Cilantro Oil

Veracruzana Mahi Mahi (AG, DF)

Roasted Smoked Paprika Fingerlings, Roasted Baby Sweet Peppers, Green Olive Caper Tomato Emulsion

Soy & Mirin Marinated Black Miso Cod (DF)

Ginger & Scallion Black Rice, Baby Bok Choy, Furikake Cucumber Kimchi

Grilled Latin Wild Red Snapper (AG)

Chimichurri Yellow Rice, Caramelized Maduros, Aji Amarillo Crema, Pineapple & Fresno Red Pepper Salsa

BEEF

Grilled Filet Mignon (DF)

Truffle Spring Pea Puree, Roasted Fingerling Potatoes, Sautéed Exotic Mushrooms, Cabernet Demi-Glace

Pan Seared Filet Mignon

Cauliflower Puree, Corn & Fava Bean Succotash, Fried Parsnips, Merlot Demi

Double Cut Beef Tenderloin



CATERING COLLECTION

Roasted Garlic Mashed Potato, Thumbelina Honey Glazed Carrots, Cabernet Bordelais Sauce

Grilled Peruvian Flat Iron Steak (DF)

Roasted & Smashed Purple Potatoes with Caramelized Shallots, Lemon Scented Brussels Sprouts, Balsamic Blistered Cherry Tomatoes, Orange Zest & Parsley Gremolata

Classic Prime Rib

Roasted Cauliflower Mashed Potato, Haricot Verts, Fried Shallots, Cabernet Demi Glace

Char-Grilled Boneless Rib Steak

Truffle & Gruyere Potatoes au Gratin, Crisp Broccolini, Black Truffle Mushroom Demi Glace

Chimichurri Skirt Steak (AG, DF)

Smoked Paprika Roasted Fingerling Potatoes, Grilled Asparagus, Blistered Cherry Tomatoes, Chimichurri

Asian Marinated Skirt Steak

Wasabi Mashed Potatoes, Furikake Broccolini, Crispy Wonton Nest, Sweet Thai Chili Glaze

Cabernet Braised Short Ribs

Garlic & Parsnip Puree, Roasted Baby Turnips, Baby Carrots, Horseradish Aioli, Natural Pan Juices

24-Hour Korean Style Braised Short Ribs

Kimchi Polenta, Ginger Soy Braised Red Cabbage, Crispy Carrot & Daikon Slaw

Grilled NY Strip

Truffle Parmesan Hasselback Potato, Roasted Asparagus, Steakhouse Style Onion Rings, Au Jus

CHICKEN

French Breast Milanaise

Lemon Zest Mashed Potato, Grilled Asparagus, Arugula & Pickled Red Onion Bruschetta, Fig Balsamic Glaze

Pan Seared French Breast (AG)

Sauteed Cannellini Beans, Bacon, Leeks, Parsnip Puree, Garlic Haricot Verts, Cabernet Au Jus

Maple Pecan Chicken & Waffles

Chorizo & Chive Belgian Waffle, Sweet Potato Mash, Maple Sriracha Glaze

Sands Point Preserve | 127 Middle Neck Road, Sands Point, NY 11050 | (516)304-5365 / (646)436-4266



Truffle Porcini Crusted Chicken Roulade

Truffle Mushroom Duxelle, Parmesan Risotto, Tri-Color Cauliflower, Thyme Velouté

Shawarma Marinated Pan Seared Chicken Thigh (AG, DF)

Smoked Harissa, Za'atar Roasted Potato, Pickled Red Cabbage & Carrot, Tahini Drizzle

Crispy Korean Fried Chicken

Gochujang Marinated Chicken Thigh, Kimchi Fried Rice, Pickled Daikon Scallion Slaw, Chili Lime Aioli

Oven Roasted French Breast (AG, DF)

Roasted Garlic Fingerlings, Charred Brussels Sprouts, Smoked Paprika Caper Relish

VEGETARIAN/VEGAN

Grilled Vegetable Napoleon with Basil Quinoa & Blistered Tomatoes (AG, VE)

Portobello Cap, Red & Green Peppers, Zucchini, Summer Squash, Carrots, Sautéed Spinach, Eggplant, Yams

Singapore Street Noodles (DF, V)

Spicy Pan Seared Noodles Tossed with Vegetables & Marinated Tofu

Butternut Squash Ravioli (V)

Sage Cream, Caramelized Apples, Roasted Pearl Onions, Fried Sage Leaf



CATERING COLLECTION

Mushroom Ravioli (V)

Charred Asparagus, Crushed Toasted Hazelnuts, Shaved Pecorino, Brown Butter Sauce

Truffle Mushroom Bolognese (AG, V)

Sauteed Wild Mushrooms, Creamy Parmesan Polenta, Shaved Truffles, Fried Basil Leaves

Char-Grilled Cauliflower Steak (AG, DF, VE)

Romesco, Toasted Almonds, Kalamata Olive & Cherry Tomato Relish, Herb Gremolata, Lemon Oil

Grilled Eggplant Caprese (AG, V)

Grilled Eggplant, Beefsteak Tomato, Buffalo Mozzarella, Rosemary & Cannellini Bean Puree, Basil Oil

Stuffed Portobello Mushroom Caps (AG, DF, V)

Sauteed Spinach, Artichoke Hearts, Sun Dried Tomatoes, Parmesan Cheese, White Balsamic Glaze

OR

DUET DINNER

please select one

**in place of a choice of 3 entrees*

Petit Filet Mignon and Truffle Porcini Crusted Chicken Roulade

Rosemary, Thyme, Garlic and Peppercorns Marinated Filet Mignon

Truffle Mushroom Duxelle Stuffed Chicken Roulade

served Roasted Garlic Mashed Potatoes, Asparagus, Cabernet Demi

Asian Inspired Petit Filet Mignon and Grilled Salmon

Sands Point Preserve | 127 Middle Neck Road, Sands Point, NY 11050 | (516)304-5365 / (646)436-4266



CATERING COLLECTION

Soy, Ginger, Garlic, Marinated Filet Mignon
Miso Glazed Grilled Salmon

served with Wasabi Mashed Potatoes, Crisp Asian Slaw, Lemongrass Teriyaki Glaze

Roasted Sliced Tenderloin of Beef and Grilled Salmon (AG)

Rosemary, Thyme, Garlic and Peppercorns Marinated Beef Tenderloin
Garlic Herb Marinated Salmon

served with Five Grain Wild Rice, Grilled Asparagus, Dijonnaise Sauce

Roasted Sliced Tenderloin of Beef and French Breast of Chicken

Rosemary, Thyme, Garlic and Peppercorns Marinated Beef Tenderloin
Garlic Herb Marinated Airline Breast

served with Truffle Mashed Potatoes, Roasted Baby Carrots, Cabernet Demi

Argentinean Style Char Grilled Skirt Steak & Grilled Ecuadorian Shrimp Skewer (AG)

Chimichurri Marinated Skirt Steak

2 Pieces Garlic Herb Marinated Ecuadorian Shrimp Skewer

served with Spanish Saffron Rice and Roasted Broccolini, Chimichurri

Butcher Cut Flat Iron Steak and French Breast of Chicken

Rosemary, Thyme, Garlic and Peppercorn Char Grilled Flat Iron Steak
Garlic Herb Marinated Airline Breast

served with Truffle Mashed Potatoes, Grilled Asparagus, Mushroom and Pearl Onion Demi

DESSERT PARADE

please select six

Dubai Chocolate Mini Cones (V)

Chocolate Dipped Pistachio Kadaifi Filled Mini Vanilla Wafer Cones, Crushed Pistachio Topping

Seasonal Assorted Mini Donuts (V)

Chef's Special Mini Donuts with Seasonal Toppings

Mini Dessert Tacos (V)

Cinnamon Sugar Dusted Taco, Vanilla Cream Filling, Fresh Berry Salsa, Micro Mint

Espresso Martini Mousse (V)

Sands Point Preserve | 127 Middle Neck Road, Sands Point, NY 11050 | (516)304-5365 / (646)436-4266



CATERING COLLECTION

Chocolate Coffee Mousse, Whipped Cream, Cocoa Powder, Chocolate Covered Coffee Beans

Drunken Dunkin (V)

Mini Chocolate Glazed Donuts with Kalua Shot Pipette

Tiramisu Mousse Shots (V)

Coffee Liquor Pound Cake, Vanilla Bean Mascarpone, Chocolate Shavings

Oreo Mousse Cups (V)

Crushed Oreos, Sweet Vanilla Filling

Smores Mousse Cups (V)

Chocolate Mousse, Mini Marshmallows, Graham Cracker

Grilled Tahitian Pineapple Skewers (V, VE)

Aromatic Spiced Simple Syrup, Toasted Coconut Flakes

Classic Italian Mini Cannolis (V)

Dipped in Various Toppings

Mini Cupcakes (V)

Assorted Chocolate, Vanilla & Red Velvet Cupcakes

Key Lime Cheesecake Tartlets (V)

Fresh Lime Zest, Graham Cracker Tart Shell

Assorted Cake Pops (V)

Mini Turtle Brownies (V)

Assorted French Macaroons (V, VE)

Zeppoles (V)

Cinnamon Sugar Dusted

Spiked Vanilla & Chocolate Milkshakes in Cookie Cup Shooter (V)

Assorted Mini Balled Fruit Skewers

with Vanilla Honey Syrup

Dark Chocolate Covered Strawberries (V, VE)

Mini Eclairs (V)



Mini Chipwiches (V)

OR

SERVED DESSERTS

Select one

Retro New York Trio

Mini Chocolate Milk Shake, Old-fashioned Donut, Mini Turtle Brownie, Powdered Sugar

Classic New York Style Cheesecake Wedge

Vanilla-scented Mascarpone Cheese, Graham Cracker Crust, Mixed Berry Sauce, Whipped Cream, Fresh Mint

Death By Chocolate Cake

Soft Chocolate Cake, Light Chocolate Mousse, Fresh Raspberry Salsa, Powdered Sugar, Fresh Mint

Chocolate Molten Lava Cake

Coffee Zabaione Cream, Powdered Sugar, Vanilla Ice Cream, Strawberry Garnish, Whipped Cream, Fresh Mint

Warm Tart A La Mode

Choice of Apple, Peach or Pear Tart, Vanilla Ice Cream, Caramel Drizzle, Whipped Cream, Fresh Mint

ENHANCEMENTS

Each priced separately

Espresso and Cordial Bar

Regular and Decaffeinated Italian Dark Bean Espresso

Accompanied by a Selection of Fine Imported Cordials, Liqueurs and Brandies

Vanilla and Chocolate Biscotti, Chocolate Covered Espresso Beans, Mini Dark Chocolates

Fall Harvest Table

decorated with bales of hay, corn stalks, pumpkins and much more

Hot NYC Pretzels, Various Chocolate Dipped Apples

Bushel Baskets of Buttered Popcorn, Assorted Roasted Nuts

Sliced Banana & Pumpkin Breads, S'mores with Fire Pit

Coffee and Hot Chocolate



Freshly Baked Assorted Warm Cookie Station

Chocolate Chip, Oatmeal Raisin, Red Velvet, Double Chocolate Chunk, Coconut Pecan, Sugar Cookies

Hot New York City-Style Pretzels

Large Salted NYC Pretzel Twists
Mini Cinnamon Sugar Pretzel Nuggets
Coffee and Hot Chocolate

Popcorn Factory

Cheddar & Chive, Movie Theater Butter, Truffle Parmesan, Chocolate Drizzle

French Fry Bar

Regular, Sweet Potato, Tater Tots, Curly Fries
Accompanied by Cheese Sauce, Gravy, Spicy Mayo, Truffle Aioli, Chipotle Aioli, BBQ Sauce and Ketchup
Water Bottles and Assorted Canned Sodas

Artisanal Donut Station

Assorted Flavors of Couture Seasonal Donuts

Belgium Waffle Sundae Bar

Traditional and Chocolate Waffles with a Selection of Fresh Fruit Toppings, Nuts,
Whipped Cream, Chocolate Fudge, Choice of Strawberry, Chocolate and Vanilla Ice Cream

OUR NAME BRAND BAR

Includes Selection of Two Specialty Cocktails

Please inquire for any upgraded selections or changes to the bar package

Ketel One Vodka
Tito's Vodka
Johnnie Walker Black Scotch
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Whiskey
Jim Beam Bourbon
Canadian Club Whiskey
Bacardi Light Rum
Jose Cuervo Especial Silver Tequila
Casamigos Blanco Tequila



House Wines

choose one varietal red and white wine

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Cabernet, Pinot Noir, Merlot

Beer

Heineken
Bud Light
Amstel Light
Seasonal Beer