

# 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 - \$34.99 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 - \$44.99 per person**  
(20 person minimum)

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## Great Food Is Delectable

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*Perfect Add-Ons*

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



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