

ISLAND MERMAID

Buffet Catering Menu (Sample)

PASSED HORS D'OEUVRES MENU FOR COCKTAIL HOUR

Apple smoked, bacon-wrapped scallops
Mini lobster rolls
Italian meatballs with marinara
Kobe beef sliders

Mushroom & parmesan truffle arancini
Mini-franks in puffed pastry
Coconut chicken sate with peanut sauce
Fresh fig or melon in prosciutto

STATIONARY COCKTAIL HOUR DISPLAYS

tuscan charcuterie

Imported meats, cheese, crackers, olives and spreads

great south bay raw bar

Little neck clams on the half shell
Long Island oysters on the half-shell

Chilled mussels vinaigrette
Chilled Italian seafood salad

Jumbo shrimp cocktail

BUFFET DINNER MENU

Includes overflowing bread display with herb oils, house-cured olives

roasted pear salad

Port wine poached pears, mesclun greens, gorgonzola dressing and spiced pecans

entree course selections

from the sea:

Grilled mahi mahi, mango and hearts of palm salsa

pasta:

Rigatoni Campagna—Italian sausage & broccoli in pink vodka sauce

from the air:

Herb-marinated roasted chicken breast

from the land:

Churasco skirt steak with chimichurri sauce

side dishes

Roasted garlic mashed potatoes

Mediterranean cous-cous

Grilled asparagus with shaved parmesan

DESSERT SERVICE

custom cake

Every Custom Cake is created based upon an individual consultation with our pastry chefs. They will discuss all aspects of your cake design including cake type, filling, icing, inscription & any unique design requests.

We proudly brew Starbucks coffee and it will be served tableside with dessert.