



FOOD  
& CO.







**Southside Cocktail**  
Watermelon Caipiroska

**Stations**

Long Island Raw Bar  
*local oysters, littleneck clams, jumbo white shrimp*  
*hand-grated horseradish cocktail sauce, mignonette*

Poké Station  
*montauk tuna, fluke, avocado, sprouts, cucumber, red thai chili, mixed diced pepper, citrus vinaigrette*

Peking Duck Station  
*scallions, cucumbers, hoisin, pancakes, butter lettuce cups*

**Dinner By The Bite**

**To Start**

Pulled House-smoked Pork Sliders with Peach BBQ Sauce  
Chicken Satay with Spicy Peanut Sauce  
Gazpacho Shooters with Crème Fraîche  
Grilled Grafton Cheddar with Tomato Soup Dip  
Vegetarian Spring Rolls with a Hoisin Soy Dip  
Mini Jumbo Lump Crab Cakes with a Chipotle Aioli



## Moving On

Asparagus and Green Bean Salad with Heirloom Tomato and Greek Feta in a Radicchio Cup

Handmade Mozzarella, Heirloom Tomato, Garden Basil with a Balsamic Drizzle

Classic Romaine Salad with Creamy Caesar in a Phyllo Cup

## Main Event

Seared Day Boat Sea Scallop with Carolina Rice and  
Winter Vegetables on a Ceramic Spoon

Snake River Farm Beef Tenderloin on a Crouton with Hand-grated Horseradish Sauce

Fish Taco with Lettuce, Heirloom Tomato, Our Own Hot Sauce

Lollipop Colorado Lamb Chop with a Tzatziki Dip

Mixed Heirloom Grains with Summer Vegetables and a Roasted Carrot Champagne Vinaigrette

Wagyu Beef Short Ribs over Polenta

Mini Lobster Rolls with Lemon and Mayo on a Potato Bun

## The Sweet End

Layered Strawberry Shortcake Shooter

Individual Key Lime Tarts

Skewers of Garden Fruit and Melon

Chocolate Cupcakes with White Chocolate Butter Cream Frosting







Spiced Nuts on the Bar

## APPETIZERS AT HOME

Montauk Tuna on a Wonton Crisp  
*pineapple mango salsa*

Jumbo Lump Crab Cake  
*local corn relish, tomato aioli*

Organic Chicken Spring Roll  
*soy braised with summer vegetables*

Octopus and Chorizo  
*In the wood pizza oven with paprika aioli*

Short Ribs of Beef  
*slow-braised in a pastry cup with confit shallots*

Oyster & Shrimp Raw Bar  
*blue point, kumamoto, hood canal, montauk pearl, beau soleil*  
*jumbo white shrimp*  
*hand-grated horseradish cocktail sauce, sherry mignonette*



## APPETIZERS ON THE BEACH

Handmade Guacamole  
Jalapeno Tomato Salsa with Fresh Cilantro  
Tortilla Chips for Dipping

Blue Island North Shore Littleneck Clams and PEI Mussels  
Steamed with Fresh Herbs and White Wine with Toasted French Bread

Thai Marinated Day Boat Tuna Served with a Wasabi Aioli

Clam Bar  
*local littlenecks, cherrystones*  
*hand-grated horseradish cocktail sauce*

## DINNER

Steamed 2 lb. North Atlantic Hard Shell Lobster with Melted Sweet Butter  
Charcoal Grilled Free Range Chicken with Lemon and Extra Virgin Olive Oil

Hamburgers and Hot Dogs for the Kids

Smashed Red Potatoes with Roasted Garlic and Basil  
Corn on the Cob with Drawn Butter  
Red & White Cabbage Slaw

## DESSERT

Sweet Strawberry Shortcake with Lots of Whipped Cream  
S'mores







## A SEATED DINNER PARTY

### To Start

Quesadilla of Long Island Duck, Jack Cheese and Garden Herb Cream

Pigs in a Blanket with Spicy Mustard Dip

Mini Jumbo Lump Crab Cakes with Chipotle Aioli

### Then

Salad of Arugula, Watermelon and Barrel-aged Feta

### Followed by Buffet

Black Angus Filet Mignon  
*horseradish sauce on the side*

Local Striped Bass  
*pan-seared over summer vegetable risotto, roasted mission figs and shiitake mushrooms*

Roasted Rosemary Red Potatoes

Grilled Garden Asparagus

### Finishing With

Homemade Key Lime Tarts



## A BUFFET WEDDING

Yellow and Red Watermelon with Goat Milk Feta on a Skewer  
Tuna Tartar with Avocado Salsa in a Phyllo Cup  
Pigs in a Blanket with Spicy Mustard Dip  
Mini Jumbo Lump Crab Cake with Chipotle Aioli  
Skewers of Handmade Mozzarella, Heirloom Tomato and Garden Basil with a Balsamic Drizzle

An Intermezzo of Lemon Sorbet

### *Buffet Dinner*

Little Gem Salad of Summer Lettuces, Heirloom Tomato, Champagne Vinaigrette

Rigatoni with a Medley of Summer Vegetables, Salsa Verdé and Grana Padana Parmigiana

Salmon Fillet over Israeli Couscous with a Honey Mustard Glaze

Aromatic-crusting Aged NY Sirloin over Summer Mushrooms, Basil Mashed Red Potatoes and Port Reduction

### *To Finish the Party*

Assorted Homemade Cookies and Brownie Bites  
Organic Whole Milk

*or*

Milk & Cookies





## A BACKYARD COCKTAIL PARTY

### Stations

Summer Vegetable Crudit 

*tri-color cauliflower, local broccoli, carrots, celery, peppers  
maytag blue cheese and alice's russian dips*

Artisanal Cheese Board

*grifton cheddar, jasper hill bayley hazen blue, grana padano, catapano goat chevre  
local fruits and assorted breads and crackers*

### Passed Hors d'oeuvres

Quesadilla of Wild Mushrooms

*north fork grown*

Chicken Satay

*spicy peanut sauce*

Montauk Tuna

*on a wonton crisp with pineapple mango salsa*

Filet of Beef

*sliced rare on a crostini with hand-grated horseradish sauce*

Israeli Couscous Salad

*summer vegetables in a phyllo cup*



631.329.1000

[info@foodandco.com](mailto:info@foodandco.com)

FOOD  
& CO.