



60 E. Main Street, Bay Shore NY 11706
631.665.0040 / info@nappertandysbayshore.com

Buffet Includes:

- Choice of Gourmet Salad
- Assorted Fresh Breads
- Choice of Three Entrees
- Seasonal Vegetables
- Roasted Red Bliss Potatoes or Rice Pilaf

Salads:

Classic Caesar Salad / Garden Salad / Mesclun Greens

Enhancements:

- Tomato, Basil & Mozzarella
- Blue Crunch Salad – Mesclun greens, Bleu Cheese, Tomato, Bacon, Onions, Pecans, Aged Balsamic Vinaigrette
- Summer Salad - Mesclun greens, Strawberries, Blueberries, Smoked Mozzarella, Candied Pecans, Honey Balsamic Vinaigrette

Pasta Selections:

Penne ala Vodka

Rigatoni Bolognese – plum tomato meat sauce

Tortellini Carbonara – fresh cream, cheese, sautéed prosciutto and peas

Ricotta Stuffed Shells – fresh ricotta and plum tomato sauce

Pasta Pomodoro – robust plum tomato sauce

Four Cheese Ravioli – plum tomato sauce or cream sauce

Eggplant Rollatini – sautéed eggplant prosciutto ham and ricotta cheese

Fettuccini Alfredo - Parmigiano-Reggiano cheese and butter

Pasta Primavera – seasonal vegetables / cream sauce or garlic & EVOO

Enhancements:

Vegetarian Lasagna

Pasta Neapolitan – roasted red peppers / baby spinach / fresh mozzarella / garlic and EVOO

Poultry Selections:

Napper Tandy's Chicken – prosciutto, broccoli, mozzarella cheese, champagne cream sauce

Chicken Francaise – pinot grigio, lemon, cream sauce

Chicken Marsala – Marsala wine & mushrooms

Jameson Chicken – Irish whiskey, mushrooms, onions, fresh cream

Sesame Chicken Tempura – broccoli, black & white sesame seeds, teriyaki honey sauce

Chicken Bruschetta – tomato, basil, fresh mozzarella, garlic

Chicken Sorrentino – prosciutto, fresh mozzarella, Marsala wine and mushrooms

Enhancements:

Chicken Neapolitan – stuffed breast of chicken, sundried tomatoes, spinach, fresh mozzarella, balsamic reduction with diced tomato and mushrooms

Chicken Cordon Bleu – stuffed breast of chicken, Virginia ham, Finlandia Swiss cheese, light cream sauce

Beef / Pork

Meatballs – Swedish or Italian

BBQ Pulled Pork

Beef Lasagna

Traditional Sausage and Peppers

Irish Beef Stew

Marinated Steak Tidbits

Steak Pizzaolla – bell peppers, onions, mushroom sherry cream sauce

Shepard's Pie – marinated beef, vegetables, mashed potato crust

From the Sea:

Atlantic Salmon – lemon and fresh dill / Dijon mustard cream / coconut rum glaze

Mahi Mahi – lemon pepper crusted champagne cream

Linguini & Clams – white or red clam sauce

PEI Mussels – pinot grigio and garlic or robust plum tomato

Filet of Sole – Francaise / Oreganata / Pistachio Crusted

Enhancements:

Stuffed Filet of Sole – stuffed with lump crabmeat, champagne lobster cream sauce

Shrimp and Scallop Scampi – pinot grigio, lemon, butter

Carving Station

Grilled Marinated Flank Steak Au Poivre
Brisket of Corned Beef
Roasted Loin of Pork – Bourbon Onion Demi
Roast Young Turkey – homemade cranberry dressing
Maple Glazed Virginia Ham
Prime Aged Filet Mignon (Market Price)

Children's Menu (served with unlimited soft drinks)

-Please Select Two:

Chicken Fingers
Mini Grilled Cheese Sandwiches
Mozzarella Sticks
Penne Marinara/Butter
Mac & Cheese

Tea, Coffee & Cake Service

Freshly brewed Coffee, Tea & Decaf
With an Occasion Cake created and designed by you!

Beverage Packages

Premium Open Bar
Top Shelf Liquor, Varietal Wines, Martini's, Rocks, Draught, Bottle & Craft Beers

Deluxe Open Bar
Premium Liquor, Varietal Wines, Draught & Bottle Beer

Limited Open Bar
Select Draught, Bottled Beer & Varietal Wines

Beverage Tab
All drink sales will be totaled at the end of the party

Cash & Carry
Your invited guests may pay for their own drinks

Hors d' Oeuvres & Canapes

DELUXE PACKAGE

Chicken Sate
Mini-Rubens
Potato Croquets
Pigs in a Blanket
Arancini (rice balls)
Tomato Bruschetta
Assorted Pizza Flats
Vegetarian Spring Rolls
Baked Brie and Raspberry
Italian or Swedish Meatballs
Steak Crostini, Red Onion, Horseradish Sauce
Fried Chicken, Mini-Brioche, Honey Chipotle Glaze

PREMIUM PACKAGE

Pork Belly Tostada, Sweet Chili Glaze, Pickled Carrots and Dikon
Seared Ahi Tuna, Fried Wonton, Wasabi/Soy reduction
Crabmeat Stuffed Mushrooms, Beurre Blanc
Applewood Bacon wrapped Scallops
Tomato & Mozzarella Skewers
Lobster or Crab Salad Bellini
Shrimp Cocktail (per piece)
Coconut Shrimp
Mini Crab Cakes
Baked Clams

Platters

Enjoy a selection of platters for your guests

Shrimp Cocktail Platter (per piece)
Mussels: Marinara or White Wine
BSF Wings: Buffalo, Teriyaki, BBQ
Fresh Mozzarella, Tomato & Basil
Seasonal Crudités
Fresh Tropical Fruits
Imported and Domestic Cheese & Crackers