Bar Truck Foods

Hors D'oeuvres

Roasted Shrimp with Pesto and Smoked Mozzarella Seafood and Vegetable Topped Focaccia Brie on French Bread Rounds Shrimp Cocktail **Smoked Salmon** Roasted Portobello with Fresh Mozzarella Grilled Filet Mignon on Herb Bread Rounds Stuffed Mushrooms Salmon Balls with Jalapeno Tartar Sauce Vegetarian Stew Tartlets Chicken Kebabs with Peanut Sauce Chicken and Seafood Profiteroles Fresh Mozzarella and Roasted Peppers Vegetarian Egg Rolls with Soy Dipping Sauce Cajun Shrimp Scallops Wrapped in Bacon Sesame Tuna Rare with Wasabi Mayonnaise Crab Balls with Chive Aioli **Assorted Bruschetta** Parmesan Dusted Artichoke Hearts with Basil Garlic Peconic Bay Clam and Corn Fritters Smoked Ham and Fig Hash in Phyllo Cups +1 Assorted Sliders +2 Baby Lamb Chops +2 Assorted Sushi +2 Mini Lobster Rolls +2

> Pick 10 \$30 per Person

Raw Bar \$20 per person
Clams and Oysters on the Half Shell, Shrimp Cocktail

1 Station \$30 per person 2 Stations \$50 per person

Pasta Station

Two Types of Pasta, Choice of Three Sauces, Shrimp,
Grilled Chicken, Sweet Sausage, Prosciutto and Assorted Vegetables, Caesar Salad,
Artisan Bread

Tuscan Table

Assorted Cheese, Olives, Italian Meats, Antipasto Artichokes, Peppers and Breads

Sliders Station (Choose 3)

Sliced Filet Mignon with Horseradish Dill Sauce, Long Island Sound Lobster Salad, Pulled Pork and Coleslaw, Cheeseburgers, BBQ Crescent Duck, Chicken Filet All served on Mini Brioche Rolls with Homemade Pickles, French Fries or Mac & Cheese

Carving Station (Choose 2)

Grilled Pork with Mango Salsa Sweet Ham with Honey Mustard Sauce Roasted Turkey with Cranberry Pear Relish Grilled Vegetables, Mesclun Salad, Mini Rolls

Asian Stir Fry

Chicken, Beef and Shrimp Asian Stir Fry Vegetables Pork Dumplings

Taco Bar

Marinated Steak, Tequila Lime Chicken, Spicy Shrimp, Assorted Toppings, Cilantro, Onions, Pico De Gallo, Avocado, Lettuce, Tomato and Cheese Rice and Black Beans

Long Island Table +\$10

Long Island Sound Lobster Cakes with Roasted Spinach Mousse,
Marinated Crescent Duck Breast,
Peconic Bay Clam and Corn Fritters or Local Steamed Mussels or
Sesame Montauk Tuna with Wasabi Mayonnaise
Grilled Vegetables, Mesclun Salad