

FOOD
& CO.



THANK YOU

FOR CONSIDERING US FOR
YOUR UPCOMING EVENT!

We're honored to work with you to make
your party the best you've ever been to.

WE OFFER ALL EVENT SERVICES:
Planning | Rentals | Staffing | Tents | Locations | Entertainment

**OUR GOAL IS TO MAKE YOUR PLANNING
EFFORTLESS AND STRESS-FREE AND
OUR EXECUTION FLAWLESS.**

Contact:
Marc Miller
marc@foodandco.com
631.329.1000

Dinner-by-the-Bite
Parties in a Whole New Light

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

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

Wagyu Short Rib of Beef over Polenta

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

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

Homemade Brownies

Marquis of Chocolate

Assorted Cookies and Petit Fours



CLAMBAKES

the quintessential Hamptons event

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 & 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
Jalapeño Tomato Salsa with Garden 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 Padano

Salmon Fillet over Israeli Couscous with a Honey Mustard Glaze

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

To Finish the Party

Assorted Homemade Cookies and Brownie Bites

Seasonal Garden Fruit Skewers

Wedding Celebration Cake



A BACKYARD COCKTAIL PARTY

Stations

Summer Vegetable Crudité

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

Artisanal Cheese Board

*grafton cheddar, jasper hill bayley hazen blue, grana padano, catapano farm goat chevre
local fruit 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



COCKTAIL PARTY

SOME IDEAS TO PIQUE YOUR INTEREST

Quesadilla

with braised chicken, goat milk cheese and seasonal vegetables

Ground Beef and Lamb Meatball

stuffed with garden herbs with a lemon aioli

Heirloom Tomato Bruschetta

with handmade mozzarella, garden basil and extra virgin olive oil

Hummus Bruschetta

with arugula, charred tomato and grana padano parmigiano

Slow Cooked Pulled BBQ Pork

on a caramelized onion toast

Beef Satay

with peach bbq sauce

Chicken Satay

with spicy peanut sauce

Japanese Vegetable Spring Roll

with a sweet soy dipping sauce

Jumbo Lump Crab Cake

panko crusted with a chipotle tartar sauce

Braised Lamb Shank

with slow-cooked mac and cheese in a ceramic spoon

Chorizo Sausage

on the plancha, skewered with a mustard dip

BBQ Brisket of Beef

with caramelized onions on garlic toast

Confit of Long Island Duck Leg

with wild mushrooms & creamy polenta in a phyllo cup

Octopus Skewers

with a red miso glaze

Montauk Tuna Ceviche

with pineapple mango salsa on a crisp wonton

COCKTAIL PARTY CONTINUED

Searred Sea Scallop

over gold, red and black carolina rice with assorted vegetables & farro piccolo

Chilled Lobster Salad

with lemon, parsley & celery on a mini potato bun

Snake River Farm Beef Tenderloin

on a crouton with hand-grated horseradish

Pickled Jumbo White Shrimp

on an anson mills rice cake

Marinated Colorado Lamb Chops

with honey & balsamic glaze

Swordfish Skewers

with an orange glaze

Smoked Salmon

on toasted brioche with salmon caviar

Jumbo White Shrimp Cocktail

with hand-grated horseradish cocktail sauce



COCKTAIL PARTY & RECEPTION

Passed Hors d'oeuvres - Choose Five

Quesadilla

with braised chicken, goat milk cheese & seasonal vegetables

Ground Beef & Lamb Meatball

stuffed with garden herbs with lemon aioli

Heirloom Tomato Bruschetta

with handmade mozzarella, garden basil & extra virgin olive oil

Hummus Bruschetta

with arugula, charred tomato & grana padano parmesan

Slow Cooked Pulled BBQ Pork

on a caramelized onion toast

Beef Satay

with peach bbq sauce

Chicken Satay

with spicy peanut sauce

Japanese Vegetable Spring Roll

with a sweet soy dipping sauce

Salad (Choice of One)

Long Island Heirloom Tomato

with handmade mozzarella, fresh basil & balsamic glaze

Satur Farms Baby Mesclun Greens

with baby heirloom tomato & mustard-red wine vinaigrette

Classic Caesar Salad

with toasted croutons and shaved parmigiano

Entrée

Roasted Breast and Braised Leg of Organic Chicken

with herbed butter, purée of wild seasonal vegetables & natural chicken jus

Charcoal Grilled Atlantic Salmon

with honey mustard glaze, crisp leeks, seasonal vegetable ragoût & garden chive beurre blanc

Rigatoni

with assorted vegetables, heirloom tomatoes & herb salsa verdé

Dessert

Strawberry Shortcake

Cookies and Brownies

COCKTAIL PARTY & RECEPTION CONTINUED

Jumbo Lump Crab Cake
panko crusted with chipotle aioli

Braised Lamb Shank
with slow-cooked mac & cheese in a ceramic spoon

Chorizo Sausage
on the plancha, skewered with a mustard dip

BBQ Brisket of Beef
with caramelized onions on garlic toast

Confit of Long Island Duck Leg
with wild mushrooms & creamy polenta in a filo cup

Octopus Skewers
with a red miso glaze

Montauk Tuna Ceviche
in a shot glass

Stationary Hors d'oeuvres

Imported and Domestic Cheese & Fruit
with crackers and flatbreads

Mediterranean Platter
taramasalata, caponata, hummus, baba ghanoush, dolmades, tzatziki, skordalia, fresh cut vegetables, olives & toasted pita

Salads

Barrel-aged Greek Feta
with heirloom tomatoes & north fork baby romaine

Roasted Pear
with frisée, candied walnuts & maytag blue cheese

Roasted Local Red and Gold Baby Beets
with catapano farm goat cheese & satur farms arugula

Entrées

Organic Breast of Chicken
stuffed with goat cheese, spinach and pine nuts on a bed of basmati vegetable rice

Harbor Fluke
roasted with heirloom tomato, sicilian capers, lemon and parsley over toasted israeli couscous

Short Ribs of Beef
in port wine and garden herbs over mashed yukon gold potatoes

Dessert

Marquis of Chocolate

Assorted Seasonal Tarts & Pies

COCKTAIL PARTY & RECEPTION CONTINUED

More Great Options

Seared Sea Scallop

over gold, red and black carolina rice with assorted vegetables & farro piccolo

Chilled Lobster Salad

with lemon, parsley & celery on a mini potato bun

Snake River Farm Beef Tenderloin

on a crouton with hand-grated horseradish

Pickled Jumbo White Shrimp

on an anson mills rice cake

Marinated Colorado Lamb Chops

with honey & balsamic glaze

Swordfish Skewers

with an orange glaze

Smoked Salmon

on toasted brioche with salmon caviar

Jumbo White Shrimp Cocktail

with hand-grated horseradish cocktail sauce

Stationary Hors d'oeuvres

Italian Platter

olives, mushrooms, artichokes, eggplant caponata, roasted peppers and squash, cured italian meats, artisanal cheeses & tuscan breads

Entrées

Mustard Crusted North Atlantic Halibut Fillet

with israeli couscous & heirloom tomato vinaigrette

Slow-Turned Long Island Duck

with wilted summer greens & dried cherries

Aromatic Crusted Eastern Shore Tuna Provençal

with tomato, olives, capers, herbs & white wine

Prime Sirloin Steak

snake river farms with caramelized onion & red wine reduction

COCKTAIL PARTY & RECEPTION CONTINUED

MORE IDEAS

Soft Tacos

with wild mushrooms, kale and salsa verde

Panko Shrimp

herb-crusted with lemon aioli

Wagyu Short Ribs

braised with port reduction on a crisp wonton

Buttermilk Fried Chicken

organic white meat with vinegar slaw and honey

Skirt Steak

snake river farm prime on the plancha with a yuzu

Grilled Cheese

aged vermont cheddar with a tomato soup dip

Meatballs

tomato braised and stuffed with handmade mozzarella

Raw Bar

Blue Point Oysters

Naked Cowboy Oysters

Beau Soleil Oysters

Hood Canal Oysters

Long Island Littleneck Clams

Jumbo White Shrimp Cocktail

Entrées

Assorted Dim Sum

pork, beef & seafood with three dipping sauces

Peking Duck

chinese style smoked peking duck, cucumbers, scallions, sweet hoisin sauce & pancake

Nature Fed Rack Veal Chop

herb crusted stuffed, catapano farm goat cheese, spinach, pine nuts, thyme & natural dijon jus

Roasted Colorado Lamb Rack

with barrel-aged feta and spinach stuffed pastry & garlic mashed potatoes

Assorted Handmade Sushi & Nori Rolls

with sherry soy sauce, pickled ginger & wasabi





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