

# 2009 Maguire's Catering Menu

Boasting beautiful sunset views located on the Great South Bay, Maguire's is the perfect place to host your special event. Our energetic professional staff will cater to your every need ensuring that your event is truly one of a kind.

Our reception packages include top shelf spirits throughout the entire 5 hour event, cocktail reception lasting 1 ½ to 2 hours, and your choice of buffet-style or sit-down Prix Fix dinner service.

## **Off Season Pricing**

May 8<sup>th</sup> – June 19<sup>th</sup> and September 11<sup>th</sup> – October 12<sup>th</sup>

### **Friday Evenings (6 – 11pm):**

\$120 per person Buffet  
\$130 per person Prix Fix  
Minimum 110 Guests

### **Saturday & Sunday Afternoons (12-5pm):**

\$120 per person Buffet  
\$130 per person Prix Fix  
Minimum 100 Guests

### **Saturday Evenings (6-11pm):**

\$140 per person Buffet  
\$150 per person Prix Fix  
Minimum 130 Guests  
\*\*May 9<sup>th</sup>, 16<sup>th</sup>, 23<sup>rd</sup>\*\*  
\*\*June 6<sup>th</sup>, 13<sup>th</sup>, 19<sup>th</sup>\*\*  
\*\*September 12<sup>th</sup>, 19<sup>th</sup>, 26<sup>th</sup>\*\*  
\*\*Oct 3<sup>rd</sup> & 10<sup>th</sup>\*\*  
(additional \$2,000 rental fee)

## **Seasonal Pricing**

June 20<sup>th</sup> – September 6<sup>th</sup>

### **Friday Evening (6 – 11pm):**

\$135 per person Buffet  
\$145 per person Prix Fix  
Minimum 130 Guests

### **Saturday & Sunday Afternoons (12-5pm):**

\$125 per person Buffet  
\$135 per person Prix Fix  
Minimum 100 Guests

## Catering Liquor and Spirits

For the entire five hour event we will provide you with top shelf spirits (Absolut, Bombay, Myers, Cuervo, etc..) as well as our beer selection, wine by the glass, juices and soft drinks, coffee and tea. Our professional servers are trained to serve responsibly. Maguire's maintains a "no shot" policy during open bar events.

### **Enhancements**

#### Cordial Bar

Add \$8 per person

Includes after dinner drinks, cognacs, single malt scotch, ports, and dessert wines

#### Frozen Drink Bar

Add \$5 per person

Includes Pina Coladas, Strawberry Daiquiris, Frozen Margaritas,  
And any other flavor the host can create

#### Frozen Kiddie Bar

Add \$3 per child

Wonderful for a Bah Mitzvah - Keep the guests sugared up and happy

- Maguire's can also upgrade your wine and/or champagne selection. If you are interested in a specific vintage wine or champagne, Maguire's can check the availability with our purveyors. An applicable per person charge will be added based on your selection. Check out our wine list!
- For Functions off premises, we can provide a bartender to pour drinks at your stocked bar. Maguire's cannot provide liquor off premises and will not permit liquor to be brought onto premises as dictated by the NY State liquor authority laws.

# Cocktail Reception

Relax and indulge your guests in Maguire's Bayfront atmosphere. Enjoy our beautiful outdoor deck while our professional staff offers you Butler style passed Hors D'oeuvres, sumptuous display stations, and cooking stations manned by our culinary experts. In addition, our friendly staff and bartenders will be passing quenching seasonal cocktails. The cocktail reception will last one and a half hours.

## **Maguire's Cooking Stations - Choose 1**

### **Asian Stir Fry Station**

Stir Fried Vegetables with Tofu, Chicken, Beef, and Shrimp served with Soba Noodles

### **Pasta Station - Choose 1**

Penne ala Vodka with peas, prosciutto, and fresh tomatoes

Mafalda with broccoli rabe, Italian sausage, garlic, and oil

Mini Rigatoni with grilled eggplant, roasted red peppers, garlic, and plum tomatoes

Mussels Fra Diavolo over Linguini

### **Carving Station - Choose 1**

Honey Baked Virginia Ham

Roast Rack of Lamb au Jus [Add \\$5 per person](#)

Herb Roasted Turkey Breast with Giblet Gravy

Marinated Sirloin with a Peppercorn Sauce [Add \\$5 per person](#)

Loin of Pork with warm Apple Chutney

## **Display Stations - Choose 2**

### **Raw Bar Selections**

A professional shucker will open your Littleneck Clams and Oysters to order. Served with Cocktail Sauce and Asian Mignonette **Add \$5 per person**

Chilled and Cracked Alaskan King Crab Legs and Maine Lobster Cocktail served with Cocktail and Remoulade Sauces **Add \$10 per person**

### **Artisanal Cheese and Fruit Platter**

Fresh Fruit in season, domestic and imported Artisanal Cheeses served with assorted fresh Baked Bread

### **Italian Antipasto**

Soppresatta, Pepperoni, Cappicola, Salami, and Prosciutto, along with marinated Olives, Sundried Tomatoes, and Artichoke Hearts. Also includes Grilled Portabella Mushrooms, Eggplant, and Squash, Roasted Peppers and Garlic, and Fresh Mozzarella and Cherry Tomatoes in Basil Pesto Sauce

### **Whole Poached Salmon**

Diced Red Onions, Cherry Tomatoes, sliced Cucumbers, and Capers served with Dijon Vinaigrette and Horseradish Sauce served with Pumpernickel Toast Points

### **Crudités**

Broccoli, Cauliflower, Assorted Bell Peppers, Celery, Carrots, Cherry Tomatoes, served with Buttermilk Ranch or Creamy Garlic Dressing

## **Passed Hors D'Oevres - Choose 8**

### **Vegetable Spring Rolls**

Shredded Napa Cabbage, Carrots, Zucchini, and Squash in a Flour Tortilla served with Tamari Vinaigrette

### **Jumbo Shrimp Cocktail**

Chilled poached jumbo shrimp cocktail served with Cocktail and Remoulade Sauces

### **Nori Wrapped Salmon Rolls**

Fresh Salmon, Soba Noodles, and Herbs deep fried and served with ginger soy dipping sauce

### **Thai Beef Tenderloin Rolls**

Marinated Beef Tenderloin, Roast Red Onions, Pineapple, Plum Tomatoes, and Cilantro wrapped in a Flour Tortilla served with Guacamole

### **Pork Tenderloin Chips**

Marinated, Roasted, and Served on top of fried Plantain Chips with Bali BBQ Sauce

### **Oysters Rockefeller**

Fresh Shucked Oysters with Spinach, Mascarpone, and Fennel topped with Hollandaise

## **Passed Hors D'Oevres (cont.) – Choose 8**

### **Marinated Duck Canapés**

Grilled Duck Breasts on a Seasoned Crouton with Flambé Apples and Dried Cranberries

### **Ahi Tuna Rolls**

Fresh Sushi Grade Tuna, Sticky Rice, and Cucumber Wrapped in a Nori Sheet and served with Soy Sauce

### **Chicken Satay**

Skewered Chicken Tenderloins, marinated and grilled, and served with Thai Peanut Sauce

### **Coconut Shrimp**

Coconut Crusted Shrimp with Mango Chile Dipping Sauce

### **Tuna Tartar**

Served on Wonton Chips with Fresh Chives

### **Bacon Wrapped Sea Scallops**

### **Baked Clams**

Chopped Clam Mix served on the half shell or Whole Clam Oreganata

### **Clams Casino**

With Sweet Onions, Red Peppers, Garlic, and Crisp Bacon

### **Corn Meal Crusted Oysters**

Served on the half shell with Sesame, Garlic, and Butter

### **Vegetable Tempura**

Broccoli, Cauliflower, Carrots, and Mushrooms lightly Battered and fried served with Ginger Soy Dipping Sauce

### **Miniature Lump Crab Cakes**

Served with Ravigot Sauce

### **Bruschetta**

Fresh Plum Tomatoes, Onions, and Basil served on seasoned Baguette Toast

### **Baked Stuffed Mushrooms**

### **Gorgonzola Crusted Beef Tenderloin**

Thinly sliced and served on Mini Baguettes

# Dining Reception

After your memorable cocktail reception, you are invited into our main dining room where you will be greeted by our friendly staff, elegant full length table linens, and a champagne toast. The dining reception includes an exciting and extensive buffet or an elegant sit down three course menu. The dining reception lasts approximately 2½ to 3 hours.

## Maguire's Buffet

All Buffets include:

Choice of New England or Manhattan Clam Chowder

Choice of Signature Salad or Classic Caesar Salad, which can be served at the buffet or tableside ([Add \\$2 per person](#))

### **Maguire's Fire Island Clam Bake**

\*This choice is a full buffet\*

[Add \\$5 per person](#)

- Half Steamed Lobsters -
- Barbeque Baby Back Ribs -
- Barbeque Chicken -
- Steamed Mussels and Clams -
- Corn on the Cob -
- Baked Potatoes -

**OR**

### **Meat Choices - Choose 1**

#### Marinated Beef Kebabs

Skewered Sirloin with Onions, Peppers, and Cherry Tomatoes, Grilled and Basted with our Swangy Garlic Marinade

#### Roast Prime Rib au Jus

Carved at your guests' request

#### Marinated Sirloin

Served with Peppercorn Sauce

#### Honey Baked Virginia Ham

Carved at your guests' request

#### Roast Chateau Briand

Carved at your guests' request and served with Cabernet Demi Glace [Add \\$5 per person](#)

## **Fish Choices -Choose 1**

### Baked Stuffed Shrimp

Jumbo Shrimp stuffed with Crab and Shrimp on a bed of Fresh Spinach with Scallion Crema

### Maguire's Curried Mussels

Steamed in a Honey Curry Broth

### Stuffed Flounder

Crab and Shrimp stuffed Flounder Filet, broiled in Lemon, Wine, and Garlic

### Blackened Catfish

Served with Grilled Scallion and Tomato Vinaigrette

### Mahi Mahi Filet

Grilled marinated Mahi Mahi with mango lime butter sauce

## **Poultry Choices - Choose 1**

### Chicken Cannelloni

Stuffed with spinach, roasted shallots, & ricotta, finished with a sundried tomato cream sauce

### Slow Roasted Barbeque Chicken

Quartered, partially de-boned chicken breast in Barbeque Sauce

### Chicken Roulades

Stuffed all natural chicken breast with prosciutto, spinach, marinated plum tomatoes & fontina cheese

### Roast Long Island Duck

Served with an orange glaze

### Roast Turkey Breast

Carved at your guests' request and served with Giblet Gravy

## **Pasta Choices - Choose 1**

*\*All Pasta Selections can be served Vegetarian\**

### Sunken Forest

Campanelle Pasta tossed with Plum Tomatoes, Baby Spinach, Garlic, and Brie Cheese

### Salmon Farfalle

Fresh Atlantic Salmon with Sundried Tomatoes and Peas in Vodka Sauce with Bowtie Pasta

### Mini Rigatoni

With Grilled Eggplant, Sweet Peppers, Tomatoes, Broccolini, Italian Sausage, Garlic, and Shaved Parmesan Cheese

## **Starch Choices - Choose 1**

Baked Potatoes

Roasted New Potatoes

Mashed Potatoes

Basmati Rice

## **Vegetable Choices - Choose 1**

Steamed Broccoli

Grilled Asparagus

Sautéed Summer Vegetables

# Full Course Banquet Dinner Menu

All meals include:

Choice of New England Clam Chowder or Soup du Jour

Choice of Signature Salad or Classic Caesar Salad

## **Meat Choices - Choose 1**

### Roast Prime Rib

Served with au jus and horseradish sauce

### Grilled Skirt Steak

Served with chimichurri sauce

### Filet Mignon

Grilled and seasoned tenderloin with green peppercorn demi-glace **Add \$5 per person**

### Drunken Pork Chop

With bali barbecue sauce and mango puree

### Roast Rack of Lamb

Pecan crusted and served with pan jus **Add \$5 per person**

## **Poultry Choices- Choose 1**

### Chicken Cannelloni

Stuffed with spinach, roasted shallots, & ricotta, finished with a sundried tomato cream sauce

### Marinated Duck Breast

Grilled and sliced, served with peach chipotle barbeque sauce

### Chicken Roulades

Stuffed all natural chicken breast with prosciutto, spinach, marinated plum tomatoes & fontina cheese

## **Fish Choices- Choose 1**

### Maguire's Surf and Turf

Half Steamed Lobster, 4oz Filet Mignon, Corn on the Cob, and Baked Potato **Add \$5 per person**

### Stuffed Flounder

Fresh Flounder Filet stuffed with Crab and Shrimp, broiled in Lemon, Wine, and Garlic

### 1¼ Pound Maine Lobster

**Add \$5 per person**

### Seared Ahi Tuna Steak

Coriander rubbed Tuna with Tamari Vinaigrette

### Atlantic Salmon Filet

Grilled and served over arugula salad with watermelon & feta cheese

## Full Course Banquet Dinner Menu (cont.)

### **Pasta Choices - Choose 1**

*\*All Pasta selections can be served Vegetarian upon Request\**

#### Sunken Forest

Campanelle Pasta tossed with Plum Tomatoes, Baby Spinach, Garlic, and Brie Cheese

#### Salmon Farfalle

Fresh Atlantic Salmon with Sundried Tomatoes in Vodka Sauce with Bowtie Pasta

#### Mini Rigatoni

With Grilled Eggplant, Sweet Peppers, Tomatoes, Broccolini, Italian Sausage, Garlic, and Shaved Parmesan Cheese

### **Starch Choices - Choose 1**

Baked Potatoes

Roasted New Potatoes

Mashed Potatoes

Basmati Rice

### **Vegetable Choices - Choose 1**

Steamed Broccoli

Grilled Asparagus

Sautéed Summer Vegetables

## **Dessert**

### **COMPLIMENTARY COFFEE & TEA SERVICE INCLUDED**

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Lipton and Herbal Teas

#### Viennese table

An elaborate and extensive display of

Gourmet Cookies Chocolate Dipped Fruit Petit Fours and French and Italian Pastries.

**Add \$8 per person**

#### Chocolate fountain

Hot Cascading European Chocolate with Marshmallows and Fresh Fruit

(Pineapple Strawberry and Bananas)

**Add \$7 per person**

## **Fine Print**

1. Sales tax and 18% Gratuity will be added to your final bill.
2. If your guest total is below the minimum number of people, Maguire's will charge a rental fee to make up the difference. Applicable gratuity and sales tax are not charged on rental fee.
3. Children under 10 years old are priced at \$20 per child. Children under 5 years of age are guests of Maguire's.
4. A deposit of 25% will be paid at contract signing, \$1000 of which is non-refundable.
5. 25% due one month before event.
6. 50% due 2 weeks prior to the event. At this time Maguire's needs final floor plan with guaranteed number of people.
7. If Prix Fix Menu is chosen, Maguire's needs entrée count one week prior to event.
8. Payment is to be made in form of Certified Bank Check or Cash.
9. Vendor Meals are charged at \$50 per vendor.
10. A Ceremony on site is available, this will add an hour before you affair. A \$1000 charge will be added with complimentary Bloody Mary's, Mimosas, and Champagne and \$500 without.
11. Maguire's rents all linens. The hosts pay invoice for rental plus a 10% damage fee.
12. The vendors are required to show certificate of insurance prior to the event date.