

# CATERING AND RECEPTION MENU



## *Maguire's Bayfront Restaurant*



Maguire's Bayfront Restaurant, located on the Great South Bay, is the perfect place to host your special event. Our beautiful location and sunset views will attribute to making your event unlike any other. Our energetic and professional staff is ready to cater your every need.

**1 BUNGALOW WALK  
OCEAN BEACH, NY 11770  
631-583-8800**





# Save the Date

*Our reception package includes top shelf spirits throughout the entire five-hour event, cocktail reception lasting 1 to 1.5 hours, and your choice of buffet-style, clam bake, or sit-down Prix-Fix dinner service*

## **OFF SEASON PRICING**

*Off Season Dates include May 1st to Memorial Day and Labor Day to Columbus Day Weekend*

*Friday Evenings (6-11pm)*

Minimum of 120 Guests

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

Minimum of 120 Guests

*Saturday Evenings (6-11pm)*

Minimum of 140 Guests



*If your guest count is below the minimum guest requirement, the difference can be charged in rental fee*

# Catering Liquor & Spirits

For the entire five hour event, your party will be provided with the following; top shelf spirits (Stolichnaya, Bombay, Myers, Cuervo, etc.), extensive 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" or Rocket Fuel policy during open bar events.

## ENHANCEMENTS

### *Premium Bar*

*Additional cost per person*

### *Cordial Bar*

*Additional cost per person*

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

### *Frozen Drink Bar*

*Additional cost per person*

Includes Piña Coladas, Strawberry Daiquiris, Frozen Margaritas, in addition to any flavor of the hosts' choice, with the exception of Rocket Fuels.

### *Frozen Kiddie Bar*

*Additional cost per child*

Wonderful for a Bar/Bat Mitzvah - Keep the guests energized and happy with a wide array of frozen concoctions!

Maguire's Bayfront Restaurant offers a wide variety of wines and champagnes by the bottle. If you're interested in a specific vintage wine or champagne, you may upgrade your selection based on the availability of our purveyors. An applicable per person charge will be added based on your selection. Check out our wine list to make your selections!



For functions off premises, you have the option to hire one of our on staff bartenders to pour drinks at your stocked bar. Maguire's Bayfront Restaurant cannot provide liquor off premises and will not permit liquor to be brought onto premises, as dictated by the NYS Liquor Authority Laws.

# Cocktail Reception

Relax and indulge your guests in the Maguire's Bayfront atmosphere. Enjoy our beautiful outdoor deck while our professional staff offers you butler style passed *Hor D'oeuvres*, sumptuous display stations, and cooking stations staffed by our culinary experts. In addition, thirst quenching seasonal cocktails will continually be offered from our friendly staff and bartenders. The duration of the cocktail reception may last up to one and a half hours.

## COOKING & CARVING STATIONS

*Choice of One*

**Stir-fried Rice** with Vegetables, Tofu, Chicken, Beef, and Shrimp

**Penne alla Vodka** with Peas, Prosciutto, Fresh Tomatoes, Basil

**Orecchiette** with Broccoli Rabe, Italian Sausage, Garlic, Oil

**Penne Pasta** with Spicy Italian Sausage, Spinach, Roast Shallots, Fennel, Crimini Mushrooms, Roast Plum Tomatoes

**Mussels Fra Diavolo** over Linguini

**Baked Spiral Ham**

**Roast Pork Loin Au Jus**

**Roast Rack of Lamb Au Jus** Additional cost per person

**Marinated Sirloin with Peppercorn Sauce** Additional cost per person

## DISPLAY STATIONS

*Choice of Two*

### Raw Bar Selections

**Little Neck Clams and Oysters** to order with Cocktail Sauce & Asian Mignonette - *Additional Cost, MP*

**Chilled and Cracked Alaskan King Crab Legs** with Cocktail & Remoulade Sauces - *Additional Cost, MP*

### Artisanal Cheese Platter

Domestic and Imported Artisanal Cheeses served with assorted fresh Baked Bread

### Fruit Platter

Seasonal Fresh Fruit

### Italian Antipasto

Soppresatta, Pepperoni, Capicola, Salami, and Prosciutto, along with Marinated Olives, Sun-dried Tomatoes, and Artichoke Hearts. Also included; Grilled Portobello Mushrooms, Eggplant and Squash, Roasted Peppers and Garlic, and Fresh Mozzarella with Cherry Tomatoes in a Basil Pesto Sauce

### Caprese Salad

Fresh Mozzarella, Sliced Heirloom Tomatoes, Basil, Balsamic Reduction, Basil Oil

### Whole Poached Salmon

Diced Red Onions, Cherry Tomatoes, Sliced Cucumbers, and Capers with Dijon Vinaigrette and Horseradish Sauce  
Served with Pumpnickel Toast Points

### Crudités

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

# PASSED HORS D'OEUVRES

## *Choice of Eight*

### **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, 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

### **Marinated Duck Canapés**

Grilled Marinated Duck Breast on a Seasoned Crouton with Crisp Green Apples, Dried Cranberries, Balsamic Drizzle

### **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, served with Thai Peanut Sauce

### **Coconut Shrimp**

Coconut Crusted Shrimp with Mango Chile Dipping Sauce

### **Tuna Tartar**

Served on Wonton Chips with Fresh Chives and Wasabi Vinaigrette

### **Bacon Wrapped Sea Scallops**

### **Baked Clams**

Chopped Clams, served on the Half Shell or Whole Clam Oreganota

### **Cornmeal Crusted Oysters**

Served on the Half Shell, Sautéed 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 Ravigote Sauce

### **Bruschetta\***

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

### **Gorgonzola Crusted Beef Tenderloin**

Thinly Sliced and served on Mini Baguettes

### **Spicy Tuna**

Avocado, Tricolor Corn Chips, Sweet Soy Sauce Drizzle

### **Mini Shrimp Tostadas**

Marinated Grilled Shrimp, Guacamole, Pico De Gallo

### **Baked Stuffed Mushrooms\***

\*INDICATES THIS ITEM IS A VEGETARIAN OPTION

# 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 your choice of an extensive buffet, or an elegant sit down three-course menu. The duration of the dining reception is approximately two and a half to three hours.

## FIRE ISLAND CLAMBAKE

*This Choice is a Full Buffet*

**Half Steamed Lobsters**

**Braised Short Ribs**

**Roast or Barbecue Chicken**

**Steamed Mussels and Clams**

**Roasted Potatoes**

**Choice of the Following:**

*Corn on the Cob, Sautéed Summer Vegetables, or Salad*

**Choice of Soup**

*New England or Manhattan Clam Chowder - Additional cost per person*



## BUFFET DINNER MENU

Choice of Four Entrées, One Starch, and One Vegetable

### MEAT ENTRÉES

*Choice of One*

**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

**Braised Short Ribs**

Fork Tender, served with Demi Glacé

**Marinated Sirloin**

Served with Peppercorn or Wild Mushroom Sauce

**Roast Filet Mignon**

Carved at your guests' request, served with Cabernet Demi Glacé  
Additional cost per person

## FISH ENTRÉES

*Choice of One*

**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 or Fra Diavolo

**Stuffed Flounder** Crab and Shrimp Stuffed Flounder Filet, Broiled in Lemon, Wine, and Garlic

**Blackened Salmon** Served with Grilled Scallion and Tomato Vinaigrette

**Mahi Mahi Filet** Grilled Marinated Mahi Mahi with Mango Lime Butter Sauce

## CHICKEN ENTRÉES

*Choice of One*

**Chicken Marsala** Mushroom Marsala Wine Sauce

**Slow Roasted Chicken** Morel Mushroom Sauce, Aged Sherry Vinegar

**Chicken Francese** Lightly Battered, Lemon Wine Butter Sauce

**Chicken Balsamic** Grilled Cutlets, topped with Chopped Grape Tomatoes, Fresh Mozzarella, Basil and Balsamic Reduction

## PASTA ENTRÉES

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

*Choice of One*

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

**Salmon Orecchiette** Fresh Atlantic Salmon with Sundried Tomatoes and Peas in a Vodka Sauce

**Penne Pasta** Spicy Italian Sausage, Spinach, Roast Shallots, Fennel, Crimini Mushrooms, Roast Plum Tomatoes

## STARCH CHOICES

*Choice of One*

**Roasted Potatoes**

**Ginger Sweet Mashed Potatoes**

**Roast Garlic Mashed Potatoes**

**Basmati Rice**

## VEGETABLE CHOICES

*Choice of One*

**Steamed Broccoli**

**Caesar Salad**

**Grilled Asparagus**

**Signature Salad**

**Sautéed Summer Vegetables**

**Corn on the Cob**

## SOUP CHOICE

***New England or Manhattan Clam Chowder - Additional cost per person***

# FULL COURSE BANQUET DINNER MENU

## MEAT ENTRÉES

*Choice of One*

- Choice of Dinner Salad Included -

### **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 Glacé - *Additional cost per order*

### **Drunken Pork Chop**

With Bali Barbecue Sauce and Mango Purée

### **Roast Rack of Lamb**

Pecan Crusted and served with Pan Jus - *Additional cost per order*

## FISH ENTRÉES

*Choice of One*

### **Maguire's Surf and Turf**

Half Steamed Lobster, 4oz Filet Mignon, Corn on the Cob, and Roasted Potatoes - *Additional Cost Per Order, MP*

### **Stuffed Flounder**

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

### **Maine Lobster**

All Size Lobsters Available - *Additional Cost Per Order, MP*

### **Seared Ahi Tuna Steak**

Coriander rubbed Tuna with Tamari Vinaigrette

### **Atlantic Salmon Filet**

Grilled and served over Arugula Salad with Watermelon & Feta Cheese

## POULTRY ENTRÉES

*Choice of One*

### **Roasted Half Duck**

Grand Marnier Demi Glacé

### **Slow Roast Chicken**

Served with Morel Mushroom Sauce

## PASTA ENTRÉES

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

*Choice of One*

### **Sunken Forest**

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

### **Salmon Orecchiette**

Fresh Atlantic Salmon with Sundried Tomatoes and Peas in a Vodka Sauce

### **Penne Pasta**

Spicy Italian Sausage, Spinach, Roast Shallots, Fennel, Crimini Mushrooms, Roast Plum Tomatoes



## STARCH CHOICES

*Choice of One*

**Roasted Potatoes**  
**Ginger Sweet Mashed Potatoes**  
**Roast Garlic Mashed Potatoes**

## VEGETABLE CHOICES

*Choice of One*

**Steamed Broccoli**  
**Grilled Asparagus**  
**Sautéed Summer Vegetables**

## SOUP CHOICE

***New England or Manhattan Clam Chowder - Additional cost per person***

## PASTA ENTRÉES

*Complimentary Coffee & Tea Service Included*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Lipton and Herbal Teas*

### **Viennese Table**

An Elaborate and Extensive Display of Gourmet Cookies,  
Chocolate Dipped Fruit Petit Fours, French and Italian Pastries.  
*Add \$8 per person*

### **Assorted Petit Fours and Mini Cheesecakes**

*Additional cost per person*

## FINE PRINT

1. 8.625% Sales Tax and 20% Gratuity will be added to the food and beverage portion of your final bill
2. If your guest total is below the minimum number of people, Maguire's Bayfront Restaurant will charge a rental fee to cover the difference. Applicable gratuity and sales tax are not charged on the rental fee.
3. Children under 10 years old are priced at \$20 per child. Children under 5 years of ages are guests of Maguire's.
4. There is a required deposit of 25% that will be collected at time of contract signing, \$2,000 of which is **non-refundable**.
5. Payment in full is due one week prior to date of event.
6. In lieu of a prix fix menu, a total entrée count is required one week prior to date of event.
7. Payment is to be made in form of certified bank check or cash.
8. Vendor meals are charged at \$60 per vendor. Please note - alcohol is **not** included for vendors.
9. On-site ceremony is available - this will add an hour on to the beginning of your event. A \$1,000 charge will be added, which includes: complimentary Bloody Mary's, Mimosas, and Champagne. If you do not wish to include the complimentary alcohol, a \$500 charge will be added.
10. All rentals will be handled by Maguire's Bayfront Restaurant. Host is responsible for a 10% damage fee and all applicable freight charges.
11. All outside vendors are required to show certificate of insurance prior to date of event.
12. Additional rental fee may apply to parties depending on size of party and date of event.
13. Maguire's Bayfront Restaurant can tent the outdoor deck for your event. The outdoor seating capacity with a tent is up to 175 people. The cost is invoice plus an additional 10%.
14. Decorations for your event need to be approved by the proprietors of Maguire's Bayfront Restaurant. In the event that your decorations require set up and break down by the Maguire's staff, an additional fee of \$50 per hour for each staff member may be added.





# Maguire's Bayfront Restaurant

## YOUR FIRE ISLAND WEDDING & EVENT VENUE

*Additional information can be located at [www.MaguiresBayfrontRestaurant.com](http://www.MaguiresBayfrontRestaurant.com).*

*To schedule an appointment and further inquiries, please contact*

**Jim Betz & Drew Becker**

**6 3 1 - 5 8 3 - 8 8 0 0**

**[maguiresob@gmail.com](mailto:maguiresob@gmail.com)**



**1 Bungalow Walk  
Ocean Beach, NY 11770**

