

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 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.



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 Maquire'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

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. Table rentals required to accommodate the attached wedding floor charts.
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 180 people. The cost of tenting is invoice plus applicable freight charges (Fire Island Ferry), and 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.

To schedule an appointment and further inquiries, please contact

Jim Betz & Drew Becker

631 - 583 - 8800

maguiresob@gmail.com



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



Name: _____
 Approx. # of Guests: _____
 Date/Time: _____

Maguire's Bayfront Restaurant Wedding/Catering Package

Liquor and Spirits

☐ Open Bar ☐ \$17 Premium Bar ☐ \$10 Cordial Bar ☐ \$7 Frozen Drink Bar ☐ \$5 Frozen Kiddie Bar

Cocktail Reception

Cooking Stations – Choose One (in Total)

☐ Penne alla Vodka ☐ Mussels Fra Diavolo ☐ Penne Pasta ☐ \$9.50 Roast Rack of Lamb
☐ \$3 Baked Spiral Ham ☐ \$5 Prime Rib au Jus ☐ Loin Pork au Jus ☐ \$9.50 Marinated Sirloin ☐ Tofu
☐ Chicken Stir Fry ☐ Beef Stir Fry ☐ Shrimp Stir Fry ☐ Orecchiette Broccoli Rabe

Display Stations – Choose Two (in Total)

Raw Bar Selections: Additional Cost, MP		☐ Artisanal Cheese	☐ Italian Antipasto	☐ Whole Poached Salmon
☐ Clams & Oysters	☐ Crab Legs	☐ Fruit Platter	☐ Caprese Salad	☐ Crudités

Passed Hors-d'oeuvres – Choose Eight (in Total)

☐ Vegetable Spring Rolls	☐ Jumbo Shrimp Cocktail	☐ Nori Wrapped Salmon Rolls	☐ Thai Beef Tenderloin Rolls	☐ Pork Tenderloin Chips
☐ Marinated Duck Canapés	☐ Ahi Tuna Rolls	☐ Chicken Satay	☐ Coconut Shrimp	☐ Tuna Tartare
☐ Clams Casino	☐ Oysters Rockefeller	☐ Baked Clams	☐ Corn Meal Crusted Oysters	☐ Vegetable Tempura
☐ Miniature Lump Cakes	☐ Bruschetta	☐ Baked Stuffed Mushrooms	☐ Gorgonzola Crusted Beef Tenderloin	☐ Bacon Wrapped Sea Scallops
☐ Spicy Tuna	☐ Mini Shrimp Tostadas			

Maguire's Buffet

\$7 Soup:	☐ New England Clam Chowder	☐ Manhattan Clam Chowder			
Meat Choices: (Choose One)	☐ Marinated Beef Kebabs	☐ Roast Prime Rib au Jus	☐ Marinated Sirloin	☐ Braised Short Ribs	☐ \$9.50 Roast Filet Mignon
Seafood Choices: (Choose One)	☐ Baked Stuffed Shrimp	☐ Maguire's Charred Mussels	☐ Stuffed Flounder	☐ Blackened Catfish	☐ Mahi Mahi Filet
Poultry Choices: (Choose One)	☐ Chicken Marsala	☐ Slow Roasted Chicken	☐ Chicken Francese	☐ Chicken Balsamic	
Pasta Choices: (Choose One)	☐ Sunken Forest	☐ Salmon Orecchiette	☐ Penne Pasta	☐ Vegetarian Pasta	
Starch Choices: (Choose One)	☐ Mashed Sweet Potatoes	☐ Roast Potatoes	☐ Mashed Potatoes	☐ Basmati Rice	
Vegetable Choices: (Choose One)	☐ Steamed Broccoli	☐ Grilled Asparagus	☐ Sautéed Summer Vegetables	☐ Corn on the Cob	☐ Caesar Salad

Maguire's Clam Bake

☐ \$15 Maguire's Fire Island Clam Bake

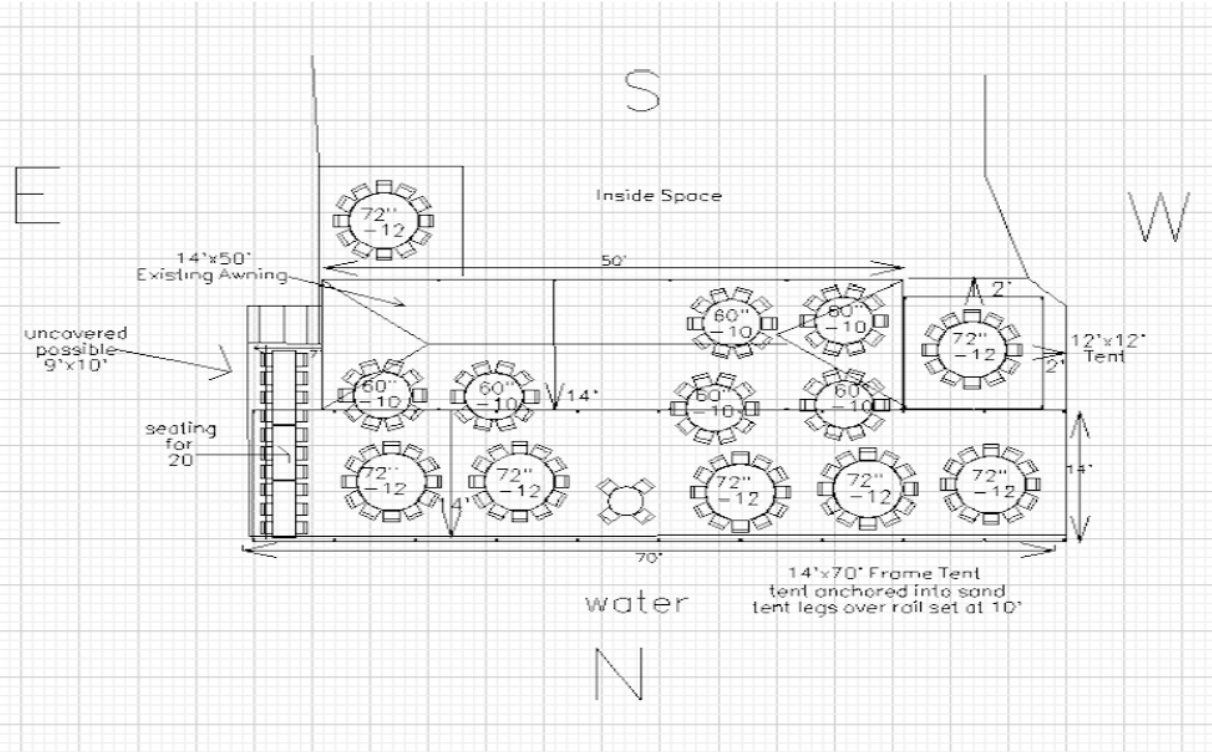
Maguire's Full Course Banquet Dinner Menu

\$7 Soup:	☐ New England Clam Chowder	☐ Manhattan Clam Chowder			
Salad: (Choose One)	☐ Signature Salad	☐ Caesar Salad			
Meat Choices: (Choose One)	☐ Roast Prime Rib	☐ Grilled Skirt Steak	☐ Drunk Pork Chop	☐ \$9.50 Filet Mignon	☐ \$9.50 Rack of Lamb
Seafood Choices: (Choose One)	☐ Seared Ahi Tuna Steak	☐ Stuffed Flounder	☐ Atlantic Salmon Filet	☐ MP 1 $\frac{1}{4}$ lb Maine Lobster	☐ MP Surf & Turf
Poultry Choices: (Choose One)	☐ Roasted Half Duck	☐ Slow Roast Chicken			
Pasta Choices: (Choose One)	☐ Sunken Forest	☐ Salmon Orecchiette	☐ Penne Pasta	☐ Vegetarian Option	
Starch Choices: (Choose One)	☐ Mashed Sweet Potatoes	☐ Roast New Potatoes	☐ Mashed Potatoes	☐ Basmati Rice	
Vegetable Choices: (Choose One)	☐ Steamed Broccoli	☐ Grilled Asparagus	☐ Sautéed Summer Vegetables		

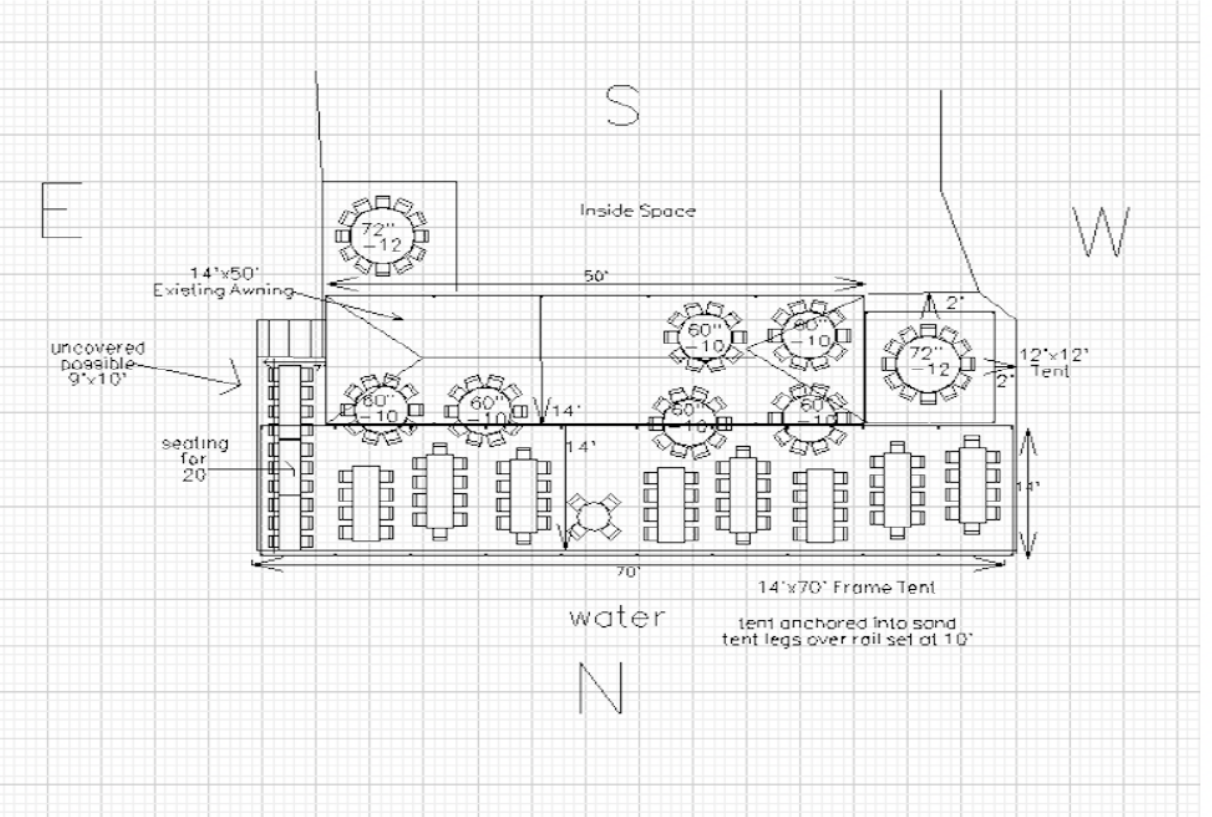
Wedding Cakes Provided by Host

Inquire about available bakers on the island. Additional dessert options can be ordered through Maguire's.

OUTSIDE ROUND FLOOR CHART



OUTSIDE BANQUET FLOOR CHART



The Side Porch

10-12

10-12

10-12

12-16

The Pig Pen

6

12

12

6

The
Dance
Floor

10-12

10-12

10-12

HOST

MAGUIRE'S
WEDDING FLOOR CHART

8-10

8-10

The Bar

The Pit