

Text



MAGUIRES

BAYFRONT RESTAURANT

OFF PREMISE CATERING MENU

1 BAY WALK
OCEAN BEACH, NY 11770
631-583-8800

DOWNLOAD MENU
MAGUIRESBAYFRONTRESTAURANT.COM

MAGUIRES CATERING

Welcome to Maguire's. Let us take the stress out of planning your next party. Be a guest at your own catered affair. No party is too big or too small.

Choose from our wide selection of elegant displays, hors d'oeuvres, and main courses. Delivery and set-up are available

As an added convenience, wait staff and bartender service is also available along with table, chair and linen rental.

ELEGANT DISPLAYS

Available as full and half trays served with Bread



Italian Antipasto Soppresata, Pepperoni, Capicola, 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 Oil

Whole Poached Salmon Diced Red Onions, Cherry Tomatoes, sliced Cucumbers, and Capers with Dijon Vinaigrette and Horseradish Sauce. Served with Pumppernickel Toast Points

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

Mediterranean Display Station SALAD: Tomato, cucumber, red onion, calamata olives and feta cheese. ORZO PASTA: roast eggplant, zucchini, peppers, garlic, onions and slices almonds. TABOULEH: parsley, mint, cilantro and tomato. PITAS: Falafel, marinated chicken hummus and tzatziki sauce. APPETIZERS: Stuffed grape leaves & Spanakopita

Fresh Fruit Platter Assortment of Fresh Fruit

Artisinal Cheese Platter Selection of hand-crafted artisinal cheeses

SALADS

Small or Large

Caprese Salad Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction

Signature Salad Baby greens, sun-dried cranberries, toasted walnuts, smoked mozzarella, raspberry vinaigrette

Classic Caesar Romaine heart, seasoned croutons, shaved parmigiano-reggiano

Garden Iceberg lettuce, tomatoes, cucumbers, shredded cabbage, choice of dressing

Spinach Tossed spinach leaves, tomatoes, cucumbers, choices of dressing



FIRE ISLAND CLAM BAKE

Priced per person

Steamed Lobster

Braised Short Ribs

BBQ Chicken

Steamed Mussels & Clams

Corn on the Cob

Roasted Potatoes

RAW BAR SELECTION

Priced per dozen

Littleneck Clams

Oyster

Chilled & Cracked King Crab Legs

Shrimp Cocktail

Lobster

A 3.5% surcharge will be added when paying by credit card

HORS D'OEUVRES

-PRICED PER DOZEN-

Oysters Rockefeller

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

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 or whole clams served on the half shell
Clam Oreganata

Corn Meal Crusted Oysters

Sauteed with Sesame, Garlic and Butter

Miniature Lump Crab Cakes

Served with Ravigote sauce

Nori Wrapped Salmon Rolls

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

Ahi Tuna Rolls

Fresh Sushi Grade Tuna, Sticky Rice, and Cucumber wrapped in a Nori Sheet and served with soy sauce wrapped in a flour tortilla served with guacamole

Thai Beef Tenderloin

Marinated Beef Tenderloin, Roast Red Onions, Pineapple, Plum Tomatoes, Cilantro

Gorgonzola Beef Tenderloin on Mini Baguettes

Thinly sliced and served on mini baguettes

Pork Tenderloin Chips

Marinated, roasted, and served on top of fried Plantain Chips with Bali BBQ Sauce

Marinated Duck Canapés

Grilled marinated Duck Breast on a seasoned crouton with crisp green apples, dried cranberries, balsamic drizzled

Chicken Satay

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

Vegetable Tempura

Broccoli, Cauliflower, Carrots, and Mushrooms lightly battered and fried served with ginger soy dipping sauce

Vegetable Spring Rolls

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

Bruschetta

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

Baked Stuffed Mushrooms

MAIN COURSES

-PRICED PER FULL TRAY-

Mahi Mahi- Grilled marinated Mahi Mahi Filet with mango lime butter sauce

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

Steamed Lobster

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

Salmon Orecchiette - Fresh Atlantic Salmon with Sundried Tomatoes in Vodka Sauce with Orecchiette Pasta

Honey Curry Mussels- Steamed in a Honey Curry Broth or Fra Diavolo

Penne Pasta- Spicy Italian Sausage, Marinated Tomatoes, Broccoli Rabe, & Fennel

Sunken Forest Pasta- Plum Tomatoes, Baby Spinach, & Brie

Braised Short Ribs- Pork served with Demi Glace

Slow Roasted Prime Rib- Served with Au Jus and horseradish sauce

Roast Pork Loin

Roast Filet Mignon - Carved at your guests request served with Cabernet Demi Glace

Marinated Sirloin- Served with Peppercorn or Wild Mushroom Sauce

Slow Roasted Free Range Chicken- Morel Mushroom sauce, Aged Sherry Vinegar

Chicken Marsala - Mushroom Marsala Wine Sauce

Chicken Francese - Lightly battered, lemon wine butter sauce

Chicken Balsamic - Grilled cutlets, topped with chopped grape tomatoes, fresh mozzarella, basil and balsamic reduction

Chicken or Beef Kabobs- Skewered Chicken or Beef with Onions, Peppers, and Cherry Tomatoes, Grilled and basted with our swangy, Garlic Marinade

A 3.5% surcharge will be added when paying by credit card

SIDES

- PRICED PER HALF TRAY -

Roasted New Potatoes
Mashed Potatoes
Sweet Mashed Potatoes
Basmati Rice
Sautéed Summer Vegetables
Steamed Broccoli
Grilled Asparagus

DESSERTS

Viennese Table

An extensive display of Gourmet Cookies, Petit Fours and French and Italian Pastries.

Mini Cheesecake assortment

Personalized Sheet Cake

Gourmet Cookie Platter

Key Lime Pie

Assorted Petit Fours

Apple, Lemon Berry, Pecan Chocolate Chunk Bars

OTHER GROUP PACKAGES

ENJOY A DELICIOUS BRUNCH OR LUNCH FOR YOUR PARTY.
GREAT FOR THE MORNING AFTER WEDDINGS & EVENTS

MAGUIRE'S BRUNCH

\$32 per person - 15 person minimum

Includes:

Bagels, Muffins, Danishes
Egg Scramble
Home Fries
Bacon, Breakfast Sausage
Fresh Cut Fruit
Yogurt Assortment

Egg Scrambles:

-Onions, bell peppers, ham, cheddar cheese
-Mushrooms, asparagus, swiss cheese
-Shallots, feta cheese, spinach
-Shallots, goat cheese, sundried tomatoes, zucchini

Build Your Own Egg Scramble:

-Onion, pepper, mushroom, zucchini, broccoli, spinach, sundried tomatoes, ham, bacon, sausage, cheddar, feta, swiss, fresh mozzarella
-Crab and lobster additional cost at Market price

Three Foot Heroes:

Ham- Swiss cheese, shredded lettuce, heirloom tomatoes, mayonnaise, and Dijon mustard on the side

Hot Italian- Salami, capicola ham, soppressata, hot peppers, sliced red onions, tomatoes, lettuce, shaved parmesan, balsamic vinaigrette on the side

Turkey- Cheddar cheese, shred lettuce, sliced red onion, tomatoes, dill pickles, Dijon and mayonnaise on the side

Add Dessert (See Above)

FOR YOUR FIRE ISLAND EVENT

A 3.5% surcharge will be added when paying by credit card

Additional information can be located www.MaguireBayfrontRestaurant.com

To schedule an appointment and other inquiries, please contact

Jim Betz & Drew Becker

631-583-8800

Maguiresob@gmail.com

1 Bay View Walk

Ocean Beach, NY 11770

