

Heirloom Tavern

32 Railroad Avenue, Glenn Head, NY 11545
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heirloomtavern.com

Off Premise Catering Menu

Butler Style Passed Hors D'oeuvres

Cold

- Smoked Salmon- English cucumber, dill, capers, crème lemon fraîche
- Pepper Seared Tuna- pickled fennel, wasabi aioli, green tomato
- Beef Carpaccio- garlic toast points, arugula pesto, truffle white bean puree
- Grilled Asparagus- wrapped in speck ham, truffle vinaigrette, parmesan
- Deviled Egg- American sturgeon caviar, snipped chives
- Tuna Tartar- avocado, cilantro, jalapeno
- Fresh Mozzarella- skewered with rosemary, dried tomato, basil
- Goat Cheese Cannoli- raspberry and balsamic
- Ratatouille Tart- black olive and pepperoncini
- BLT Gougere

Hot

- Spinach and Feta Spanikopita- crisp served with garlic and mint yogurt
- Mini Beef Wellington- mushroom, foie gras, pastry crust
- Grilled Chicken Satay- spicy peanut sauce
- Lobster Spring Rolls- sweet and spicy dip
- Lobster Stuffed Mushrooms- crisp herb topping
- Mushroom Risotto Croquette- melted mozzarella center, tomato fondue
- Short Rib Quesadilla- avocado, lime crème fraîche
- Filet Mignon Kabobs- shiitake mushrooms, cipollini onions
- Grilled Baby Lamb Chops (\$2 supplement)
- Seared Sea Scallops- wrapped in smoke prosciutto, grain mustard sauce
- Mini Crab Cakes- sesame crust, wasabi aioli
- Cajun Seared Shrimp- roasted garlic remoulade
- Baked Little Neck Clams- casino or oregonata
- Cocktail Franks- rolled in sesame
- Veal Meatballs- tomato, basil and parmesan
- Eggplant Parmesan Skewers- grape tomato, fresh mozzarella

Buffet Style Hors d'oeuvres

Veal Meatball Parmesan
Assorted Sushi Rolls
Steamed Mussels or Clams
Shrimp Scampi
Crab Cakes
Cocktail Franks
Sweet Chili Glazed Shrimp Lettuce Wraps
Short Rib Quesadilla
Shrimp Parmesan
Baby Stuffed Artichokes
Anti Pasta Platter
Mediterranean Platter
Chicken Chaffing Dish
Pasta Chaffing Dish

Salads

Mixed Green Salad
Feta, cucumber, pine nuts, tomato, truffle vinaigrette
Steakhouse Iceberg Wedge Salad
Blue cheese, bacon, tomato, red wine vinaigrette
Endive Salad
Candied walnuts, apple, roasted beets, blackberry vinaigrette
Baby Romaine Caesar
Speck ham, parmesan crisps
Chopped Vegetable Salad
*Baby romaine, carrot, red pepper, cucumber, tomato,
sherry vinaigrette*
Tri Color Salad
Poached pears, candied walnuts, blue cheese, white balsamic vinaigrette

Pasta

Strozzapretti Bolognese
Linguine with Clam Sauce (red or white)
Penne a la Vodka
Fettuccini with Shrimp or Chicken Carbonara
Orecchiette with Broccoli Rabe, Sausage, Garlic & Oil
Bucatini Pomodoro
Macaroni & Cheese (add lobster \$5)
Mushroom Risotto
Seasonal Vegetable Risotto or Pasta
Rigatoni with Sautéed Chicken, Escarole, Lemon Garlic Sauce
Homemade Ravioli (Ricotta, Spinach & Artichoke, Butternut Squash, Goat Cheese,...)

Poultry

Herb Roast Chicken with Gravy
Sautéed Chicken Saltimbocca
Chicken Francese, Marsala, Piccata, or Parmesan
Chicken Cordon Bleu
Chicken Scarpiello
Coq au Vin
Southern Fried Chicken (biscuits & gravy)
Stuffed Chicken with Broccoli Rabe, Fontina, Sundried Tomatoes
Sautéed Chicken with Artichokes, Prosciutto, Spinach

Seafood

Shrimp Scampi / garlic & herb butter sauce
Blackened Mahi Mahi/ Creole sauce
Grilled Scottish Salmon/ tapenade relish
Horseradish Crusted Salmon/ grain mustard sauce
Sweet & Sour Shrimp/ sweet chili glaze
Cajun Seared Shrimp/ mango & pepper salsa
Grilled Marinated Swordfish/ chimichurri
Miso Marinated Sea Bass/ (\$4 Supplement)
Steamed Mussels or Clams/ Bianco, Fra Diavolo, or Thai Styles
Crispy Fried Calamari/ Trio of Sauces
Crab Stuffed Sole/ lemon caper sauce
Pan Roasted Monk Fish/ Lobster Butter & Sage

Meats

Braised Short Ribs/ red wine & mushrooms
BBQ Baby Back Ribs
Grilled Marinated Skirt Steak
Grilled NY Strip Steak
Grilled Filet Mignon (\$5 supplement)

Carving Station

Turkey Breast, Beef Sirloin, Pork Loin
Leg of Lamb, Corned Beef,
Beef Tenderloin (\$5 Supplement)
Duck Breast (\$5 Supplement)
Rack of Lamb (\$5 Supplement)

Vegetable Side Dishes

Broccoli Rabe, Sautéed Escarole, Grilled Assorted Vegetables, Grilled Asparagus, French Green Beans, Roasted Brussel Sprouts, Roasted Cauliflower, Ratatouille, Sautéed Mushrooms & Onions, Creamed Spinach, Mexican Style Corn, Sautéed Spinach & Shiitake Mushrooms

Starch Side Dishes

Herb Roasted Fingerling Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Creamy Polenta or Grits, French Fries, Potato Gratin, Wild Rice Pilaf, Braised Lentils, Quinoa

Dessert Table

Assorted Cookies, Mini Pastries, Cannoli, Brownie, Biscotti, Crème Brule, Chocolate Cake, Apple Tart, White Chocolate Cheese Cake, Fresh Fruit

Packages

\$75 Per Person Buffet Includes (plated menus start at \$85 per person)

- Selection of 8 Passed or 5 Buffet Style Hors D'oeuvres
- Selection of 1 Salad, 1 Seafood, 1 Poultry, 1 Meat, 1 Pasta, 2 Side Dishes
- Full Dessert Table

Beverage Options

- a) Non Alcoholic Beverages/Soda, Juices, Coffee, Tea, Bottled Water
\$10 per person
- b) Beer and Wine and all of choice a)
\$20 per person
- c) Full Top Shelf Bar Including all of Choice a) and b)
\$30 per person

-All Parties are subject to NYS Sales Tax and 20% Gratuity

-All Rentals Will Be Paid By the Host of The Party

-Sit Down Dinners and Tasting Menus are Available

Any Further Inquiries Should be Directed Towards Kent Monkan
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