



HAMPTONS BUFFET

STARTERS

CAULIFLOWER FRITTERS ORGANIC LOCAL CAULIFLOWER, MASHED AND CRISPY BAKED

DUCK SPRING ROLLS PULLED DUCK, HOISIN SAUCE

LOBSTER SALAD CUPS LOBSTER CHUNKS, CITRUS MAYO MIXTURE, CRACKERS

TROPICAL SPINACH SALAD BABY SPINACH, MUSHROOMS, PINE NUTS, GOAT CHEESE

MAIN COURSE

BBQ PORK SLIDERS PULLED PORK, FIXINGS

MIXED GRILLED SATES SELECTION OF BEEF, CHICKEN, SEAFOOD WITH MIXED VEGETABLES, DIPPING SAUCES

SEAFOOD STEAMERS MÉLANGE OF STEAMED CLAMS, MUSSELS AND SHRIMP
SERVED WITH LOCAL CORN ON THE COB, CLARIFIED BUTTER

SIDES

CRISPY SQUASH BLOSSOMS LIGHTLY FRIED ZUCCHINI, CHEESE

INDIAN CORN PUDDING CORN KERNELS, MILD POBLANO PEPPERS, MASA HARINA

POTATO SKINS LIGHTLY FRIED, GRATED CHEESE

ROASTED ORGANIC VEGETABLES LOCAL MIXED SUMMER VEGETABLES, BALSAMIC DRIZZLE

DESSERT

CHEESECAKE LOLLIPOPS

RED VELVET CUPCAKES