



## Russ Moran Custom Catering

252 East Montauk Highway

Hampton Bays, NY 11946

631-728-3474

<http://www.russmoran.com>

Visit our Seafood Restaurant and Market, Brewster's Seafood Market

<http://www.brewstersseafoodmarket.com>

## Trays To-Go

### SEAFOOD

#### Full/Half

Salmon with Lemon Dill Sauce \$130.00 \$75.00

Salmon Dijon \$130.00 \$75.00

Salmon Scampi \$130.00 \$75.00

Grilled Vegetable and Mozzarella Stuffed Salmon with \$130.00 \$75.00

Steamed Clams and Mussels in garlic white wine broth \$130.00 \$75.00

Mussels - Red or White \$120.00 \$65.00

Seafood Stuffed Flounder \$150.00 \$85.00

Flounder Francaise \$130.00 \$75.00

Grilled Swordfish with Mango Salsa \$130.00 \$75.00

Seafood au Gratin \$150.00 \$85.00

Shrimp Creole \$150.00 \$85.00

Shrimp Skewers \$175.00 \$85.00

Shrimp Scampi \$150.00 \$85.00

Seafood Stuffed Shrimp \$160.00 \$90.00

Jalapeño and Crabmeat Stuffed Shrimp \$160.00 \$90.00

Cajun Swordfish Market Price \$130.00 \$75.00

Lobster Ravioli with Chardonnay Cream Sauce \$140.00 \$80.00

## **PASTA**

Full/Half

Penne Argiento with sun-dried tomatoes, spinach, and mushrooms. \$79 \$45

Penne a la Vodka \$79.00 \$45.00

Lasagna with Meat Sauce \$89.00 \$55.00

Stuffed Shells \$89.00 \$55.00

Baked Ziti \$79.00 \$45.00

Fettuccine Alfredo \$79.00 \$45.00

Tortellini Carbonara \$79.00 \$45.00

Lobster Ravioli with Chardonnay Cream Sauce \$140.00 \$80.00

Bowtie Primavera with Garlic & Olive Oil \$79.00 \$45.00

ADD CHICKEN TO ANY DISH \$45.00 \$25.00

ADD SHRIMP TO ANY DISH \$65.00 \$35.00  
(20Pcs) (10Pcs)

## **CHICKEN**

Full/Half

Chicken Cutlet Parmesan \$120.00 \$70.00

Dublin Chicken \$120.00 \$70.00

(Irish whiskey Cream Sauce with Sautéed Mushrooms)

Chicken Venice \$130.00 \$75.00

(Dijon mustard, cracked black pepper,

Bread crumbs, pan-seared and served au Poivre,  
topped with fried onions)

Chicken Francaise \$120.00 \$75.00

(Egg Battered, Sautéed and served in a Lemon  
White Wine Cream Sauce)

Chicken Marsala \$120.00 \$75.00

(Served in a Marsala Wine Brown Sauce with Mushrooms)

Chicken Cordon Bleu \$130.00 \$75.00

(Boneless Breast stuffed with Virginia Ham and Swiss Cheese)

Chicken Sorrentino \$130.00 \$75.00

(Served with Prosciutto, Eggplant and Mozzarella Cheese)

Chicken Gorgonzola \$120.00 \$70.00

(Gorgonzola Cheese, Mushrooms, Broccoli and Red Onion in a  
Cream Sauce)

Chicken Scarpiello \$120.00 \$70.00

(Served in a Lemon Butter, Garlic and Rosemary  
Sauce with Italian Sweet Sausage and pepperoncini peppers)

Chicken Picatta \$120.00 \$70.00

(Served in a Lemon Beurre Blanc with Capers)

Chicken Teriyaki \$120.00 \$70.00

(Served in a Teriyaki Glaze with fresh Pineapples)

Sesame Chicken \$120.00 \$70.00

(Honey Teriyaki Glazed Chicken served with  
Sesame and Broccoli)

Chicken Saltimbocca \$130.00 \$75.00

(Sautéed Chicken Breast topped with Prosciutto Ham and Spinach)

# Veal

## Full/Half

Veal Rollatini \$169.00 \$89.00

(Breaded and stuffed with Spinach, Mushrooms, and Mozzarella Cheese)

Veal Parmigiana \$169.00 \$89.00

(Lightly Breaded, Sautéed, Topped with Mozzarella Cheese and a robust Tomato Sauce)

Veal Saltimbocca \$169.00 \$89.00

(Sautéed topped with Prosciutto Ham and Spinach)

Veal Marsala \$169.00 \$89.00

(Served in a Marsala Wine Brown Sauce with Mushrooms)

Veal Francaise \$169.00 \$89.00

(Egg Battered, Sautéed and served in a Lemon White Wine Cream Sauce)

# BEEF

## Full/Half

Marinated Skirt Steak \$130.00 \$75.00

Teriyaki Beef Stir Fry \$130.00 \$75.00

Beef Stroganoff \$130.00 \$75.00

(Beef Tips prepared with Onion, Mushrooms and Sour Cream  
in a Traditional Stroganoff Sauce and Served over Egg Noodles)

Swedish Meatballs \$95.00 \$55.00

Italian Meatballs \$95.00 \$55.00

Pot Roast \$130.00 \$75.00

Sauerbraten \$130.00 \$75.00

Barbeque Spare Ribs \$120.00 \$70.00  
Sausage & Peppers \$95.00 \$55.00  
Kielbasa and Sauerkraut \$95.00 \$55.00  
Corn Beef & Cabbage W/boiled Potatoes \$100.00 \$55.00

## **MISCELLANEOUS**

### Full/Half

Eggplant Rollatini \$105.00 \$50.00  
Eggplant Parmigiana \$105.00 \$50.00

## **STARTERS**

### Large/Small

Vegetable Crudités \$65.00 \$35.00  
Imported and Domestic Cheese Platter \$70.00 \$40.00  
Watermelon Basket \$70.00  
Fresh Tropical Fruit Platter \$70.00 \$40.00  
Chicken Dijon Platter \$70.00 \$40.00  
Shrimp Cocktail platter Market Price  
Antipasto Platter \$75.00 \$45.00  
Smoked Salmon Platter \$75.00  
Beef Vegetable Soup \$15.00 per quart  
New England clam chowder \$15.00 per quart  
Manhattan clam chowder \$15.00 per quart  
Seafood Bisque \$18.00 per quart

## **SALADS LARGE SMALL**

Monterey Salad \$50.00 \$30.00  
Baby Spinach with Pecans, Strawberries,

Mozzarella Cheese and Balsamic Vinaigrette

Endive Salad \$50.00 \$30.00

Caramelized walnuts, Gorgonzola Cheese, Spiced Apples

with a raspberry Vinaigrette

Provencal Salad \$50.00 \$30.00

Field Greens with Gorgonzola Cheese, Walnuts and Dried

Cranberries topped with a Raspberry Vinaigrette

Classic Caesar Salad \$40.00 \$25.00

ADD CHICKEN TO ANY DISH \$30.00 \$20.00

ADD SHRIMP TO ANY DISH \$45.00 \$32.00

(18Pcs) (10Pcs)

Classic Garden Salad \$40.00 \$25.00

Marinated Seafood Salad \$90.00 \$50.00

Shrimp, Scallops, Calamari, Celery, Onion and Pepper

Homemade Red Bliss Potato Salad \$7.99 per Pound

## **SIDES**

Full/Half

Roasted Red Bliss Potatoes \$50.00 \$30.00

Rice Pilaf \$50.00 \$30.00

Steamed Vegetables \$50.00 \$30.00

Grilled Marinated Vegetables \$65.00 \$35.00

Green Beans, Pine nuts & Shallots \$50.00 \$30.00

Creamed Spinach \$50.00 \$30.00

Steamed Carrots \$50.00 \$30.00

## **CARVING STATIONS**

## Each Serve 25 people

Roasted Beef Whole or Sliced \$100.00

Turkey Breast Whole or Sliced \$90.00

Smoked Ham Whole or Sliced \$90.00

Pork Loin Whole or Sliced \$100.00

Corned Beef Whole or Sliced \$110.00

Prime Filet Mignon Serves 8 to 10 Guests \$180.00

## Equipment

Sterno Heaters \$3.00 Each

Wire Racks \$6.00 Each

Serving Utensils \$2.00 Each

## Hot and Cold Hors d' Oeuvres

**Prices based on 12 person platters. Each additional platter received 10% discount.**

Miniature Brie bites on Rye Crisps \$28.00

Grilled Vegetable Bruschetta \$21.00

Fresh Tomato Bruschetta \$21.00

Imported and Domestic Cheeses \$24.00

Fresh Cut Fruit Platter \$24.00

Deviled Eggs with Apple wood Smoke Bacon \$21.00

Herbed Goat Cheese stuffed grape tomatoes \$28.00

Prosciutto Wrapped Melon \$21.00

Miniature Buffalo Mozzarella with Sun dried tomatoes, Basil and Balsamic vinegar \$21.00

Salmon Mousse on Rye Toast Points \$32.00

Smoked Salmon Pinwheel w/caper, red onion, and horseradish. \$32.00

Blue Cheese Stuffed Bacon Wrapped Figs \$26.00

Tai Tuna Tartar on Tortilla Crisps \$45.00

Goat Cheese Pinwheels with Applewood Smoked Bacon \$28.00

Antipasto Skewers \$36.00

California Roll with wasabi and soy sauce \$28.00

Oak smoked salmon on Multi grain Bread with a caper dill sauce \$36.00

Avocado tomato salsa, a on blue corn tortilla, sour cream dip \$30.00

Red Bliss Potatoes with sour cream and caviar \$45.00

Beer battered shrimp with assorted dipping sauces \$32.00

Sweet n' sour pork on a skewer \$30.00

Thai Chicken Skewers \$24.00

Steamed dumplings, spicy ponzu sauce \$24.00

Seafood stuffed mushrooms \$36.00

Wild mushrooms, garlic and herb mozzarella, Focaccia crouton \$26.00

Coconut chicken on a skewer, mango marmalade \$32.00

Cajun chicken on a skewer, lemon dill dipping sauce \$29.00

Clams Casino \$24.00

Scallops wrapped in bacon \$28.00

Baked stuffed clams \$24.00

Assorted quiche \$18.00

Grilled chicken quesadillas, salsa and sour cream \$24.00

Shrimp toast, sweet n' sour and teriyaki dipping sauces \$28.00

Pigs in a blanket \$10.00

Mozzarella sticks, marinara sauce \$14.00

Roast Filet Mignon on Herbed Crostini with Horseradish Sauce \$36.00

Marinated Breast of Chicken Sate with Spicy Peanut Sauce \$30.00

Miniature Maryland Crab Cakes \$34.00