



Hamptons Lobsterbake Catering Company
631-653-8384

Ultimate Lobsterbake

Raw Bar

Jumbo Shrimp Cocktail, Local Little Neck Clams and Local Oysters
with Spicy Cocktail Sauce, Mignonette Sauce and Fresh Lemon

Passed Hors d'oeuvres

Sesame Seared Ahi Tuna on a Wonton Crisp with Wasabi and Pickled Ginger
Fresh Mozzarella, Tri-Colored Garden Tomato, Basil on a Skewer

Appetizer Platter

Homemade Mango Salsa with Organic Tortilla Chips, Pimento Cheese Spread with Crackers

Main Course

2 Pound Steamed Lobster with Hot Drawn Butter*
Chef's Carving Station: USDA Prime Filet Mignon
Steamed Littleneck Clams, P.E.I. Mussels in an Herbed Broth and Grilled Garlic Bread
Classic Caesar Salad with Homemade Croutons
Chick Pea Salad - Organic Chick Peas, Tri-Colored Tomatoes, Cucumber, Red Onion, Kalamata Olives, Feta
Grilled Asparagus, Sweet Long Island Corn on the Cob & Sea-Salted Roasted Tri-Color Potatoes

Please select one chicken option for Main Course

Honey-BBQ Chicken (on the Bone), Country Fried Chicken,
Citrus Vinaigrette Marinated Grilled Chicken Breast

Dessert Course

Seasonal Fresh Fruit, Our Famous Homemade Key Lime Pie &
Chocolate Fudge Brownies

Prices start at \$189.95 per person.**

*Upgraded Lobster Sizes: 2 1/2-pound, 3-pound
All lobster sizes are at seasonal market price.

- Price Does Not Include -

Staffing, Décor, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax.

Per person price applies to 20 Person Minimum.

Additional Minimum Set-up Fee of \$200 for all Beach Events.

**Prices effective through 12/31/2021 and subject to change based on market conditions.

**Any prices/quotes/event proposals are guaranteed for 7 days from proposal date.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.