

# R.AIRE

AT THE HAMPTON MAID

## CATERING MENU

1/2 trays  
Feeds 8-12 people

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### APPETIZERS

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**SMOKEY EGGPLANT DIP 35**  
with crostinis

**HUMMUS & CRUDITÉ 40**

**GUACAMOLE & TORTILLA CHIPS 45**

**SHISHITO PEPPERS 40**  
with bonito flakes

**PATATAS BRAVAS 40**  
garlic aioli, salsa brava, smoked paprika

**LOCAL FISH CEVICHE & TORTILLA CHIPS\* 120**

**TUNA TARTARE & TORTILLA CHIPS\* 70**

**JUMBO SHRIMP COCKTAIL\* 70**

**GAMBA AL AJILLO 80**  
shrimp with garlic, serrano peppers, sherry

**CROQUETTES 45**  
spinach and pine nuts or codfish

**CHICKEN SKEWERS 50**  
with mojo verde sauce

**GRILLED CHORIZO 40**  
with lemon aioli

**MEATBALLS 55**  
house ground beef and chorizo, tomato sauce, manchego cheese

**R.AIRE SLIDERS\* 60**  
house ground beef and chorizo, manchego cheese, salsa brava

*Orders need to be placed 48 hrs in advance. Available for pickup between 3pm-6:30pm  
Sunday and Monday minimum spend of \$300 required*

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## SALADS

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### CAESAR SALAD 30

charred croutons, manchego cheese, colatura di alici

### WATERMELON SALAD 40

arugula, feta cheese, red onion, basil, lemon oil

### TOMATO SALAD 40

red onion, feta cheese, oregano

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## MAINS

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### PAN SEARED SALMON\* 150

beurre blanc sauce (12 4oz pieces)

### STEAMED LOBSTER MKT

with melted butter

### ROASTED CHICKEN 50

(10-12 pieces)

### GRILLED DUCK BREAST 150

with fig demi glace

### PORK CHOPS 250

with port sauce

### WAGYU RIBEYE\* 300

(sliced)

### FILET MIGNON\* 350

mushroom sauce (12 6oz pieces)

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## PAELLA

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*housemade stock, sofrito, bomba rice, socarrat*

### VEGETABLE 225

seasonal vegetables

### SEAFOOD 325

calamari, mussels, shrimp, clams

### LAND & SEA 450

filet mignon, lobster, calamari

### MEAT 300

chorizo, pork, chicken

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## FIDEUÀ

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*housemade stock, sofrito, Spanish short cut pasta*

### MUSHROOM 200

seasonal mixed mushrooms, aioli

### SQUID INK 275

calamari, mussels, shrimp, clams

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## S I D E S

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**GRILLED BREAD 20**

**ROASTED CARROTS 40**

**ROASTED BRUSSEL SPROUTS 40**

**BLISTERED GREEN BEANS 40**

**SPANISH RICE 20**

white rice with vegetables

**MASHED POTATOES 30**

**HOUSE CUT FRENCH FRIES 30**

**ROASTED POTATO WEDGES 30**

garlic parsley picada

**SANGRIA 50**

red or white or non-alcoholic red or non-alcoholic white sangria - 32oz container  
(red - tempranillo grapes, cognac, watermelon, strawberries, blueberries, orange)  
(white - macabeo/sauvignon blanc grapes, cognac, pineapple, cantaloupe, mango, kiwi)

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## D E S S E R T

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*9" cake*

**TARTA SANTIAGO 50**

gluten free almond cake

**BASQUE CHEESECAKE 50**

**CHOCOLATE HAZELNUT MOUSSE CAKE 55**

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## C H I L D R E N ' S M E N U

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**PASTA WITH MARINARA SAUCE OR BUTTER 40**

**MAC & CHEESE 40**

**FISH FINGERS 60**

**CHICKEN FINGERS 50**

**SLIDERS\* 55**

house ground beef and chorizo, american cheese

*\*These items can be cooked to your liking. The Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*