

R.AIRE

AT THE HAMPTON MAID

CATERING MENU

1/2 trays
Feeds 8-12 people

APPETIZERS

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

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*

SALADS

CAESAR SALAD 30

charred croutons, manchego cheese, colatura di alici

WATERMELON SALAD 40

arugula, sweet gorgonzola, pistachios, lemon oil

TOMATO SALAD 40

red onion, feta cheese, oregano

MAINS

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)

PAELLA

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

FIDEUÀ

housemade stock, sofrito, Spanish short cut pasta

MUSHROOM 200

seasonal mixed mushrooms, aioli

SQUID INK 275

calamari, mussels, shrimp, clams

S I D E S

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)

D E S S E R T

9" cake

TARTA SANTIAGO 50

gluten free almond cake

BASQUE CHEESECAKE 50

CHOCOLATE HAZELNUT MOUSSE CAKE 55

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

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.*