R.AIRE
AT THE HAMPTON MAID

HOLIDAY CATERING MENU

1/2 trays except where otherwise noted
Feeds 8-12 people

APPETIZERS

SMOKEY EGGPLANT DIP 35
with crostinis

JUMBO SHRIMP COCKTAIL* 70
cocktail sauce, lemon

CROQUETTES 45
spinach and pine nuts or codfish, aioli

LOBSTER PUMPKIN BISQUE (QUART) 50

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

SALADS

CAESAR SALAD 30
charred croutons, manchego cheese, colatura di alici

HARVEST 50
roasted acorn squash, baby kale, goat cheese, pumpkin seeds, red onion, charred tomato vinaigrette

DESSERT

9" cake

PUMPKIN PIE 48

TARTA SANTIAGO 50
gluten free almond cake

BASQUE CHEESECAKE 50

CHOCOLATE HAZELNUT MOUSSE CAKE 55

MAINS

ROASTED TURKEY BREAST AND THIGHS 80

PRIME RIB 425

HERB CRUSTED RACK OF LAMB 400

SEAFOOD PAELLA 325
calamari, mussels, shrimp, clams, bomba rice

LAND AND SEA PAELLA 450
filet mignon, lobster, calamari, housemade stock, sofrito, bomba rice, socarrat

MEAT PAELLA 300
chorizo, pork, chicken, housemade stock, sofrito, bomba rice, socarrat

MUSHROOM FIDEUÀ 200
seasonal mixed mushrooms, short cut pasta, garlic aioli, housemade stock, sofrito, spanish short cut pasta

SIDES

MASHED POTATOES 30

MUSHROOM STUFFING 35

BLISTERED GREEN BEANS 40

ROASTED BRUSSEL SPROUTS 40

ROASTED CARROTS 40

CRANBERRY CHUTNEY (QUART) 30

GRAVY (QUART) 20

Full payment is required at the time of ordering.
Orders/cancellations must be received at least four days in advance.
Pickups will be available the day before the holiday, between 12pm and 3pm.

Contact: events@hamptonmaid.com or (631) 728-4166

**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.*