

Multi-Station Fiesta Celebration

Perfect for the Local Foodie – a sampling of tastes from Hamptons' favorite restaurants Nick & Toni's, La Fondita and TownLine BBQ. The menu highlights the best ingredients grown right here on the East End.

The Cocktail Hour

Premium Full Open Bar

Stolichnaya Vodka, Boodles Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch White and Red Vermouths, Triple Sec

*Coke, Diet Coke, Sprite and Ginger Ale, Tonic and Club Soda, Garnishes of Olives, Lemons, Limes and Cherries, Still and Sparkling Waters (at bar only)
with selection of Beers*

Fresh Lime Margarita Satellite Bar

Heradura Tequila and Triple Sec, Fresh Pressed Lime Juice for Margaritas

La Fondita Local Raw Bar

Nick & Toni's Selection of Local Littleneck Clams, Local Oysters, Jumbo Steamed Shrimp Cocktail Sauce, Mignonette, Hot Sauce, Lemons

Coctel de Mariscos

Chilled shots of Calamari and Shrimp in Spicy Cocktail Sauce with Jicama, Cilantro and Lime

Ceviche de Pescado

Chilled shots of Local Fluke Marinated in Lime, Onion and Cilantro with Sliced Radish

On the Cocktail Tables

House-made Tortilla Chips with Pico de Gallo and Guacamole

Passed Snacks

Pigs in a Blanket

Prosciutto and Mellon Skewers

Roasted Beet Pesto on Flatbread

Main Course of Small Tasting Plates

Chef Performance Stations – guests get to watch their food being freshly prepared just for them!

Baja Style Fish Tacos Station

*Beer Battered Cod fillets, Shredded Cabbage on Flour Tortilla with Chipotle Mayonnaise
Whole Black Beans and Mexican Rice on the side*

BBQ Pulled Meat Slider Station

*Pulled Pork and Pulled Chicken on Martin's Potato Slider Buns
Coleslaw and TownLine BBQ Spicy Bread and Butter Pickle Garnishes
Fried Mac and Cheese Bites
Watermelon Wedges*

La Fondita Quesadilla Station

*Flour Tortillas filled with Jack Cheese, griddled to order
Plain Cheese, Carne Deshebrada (beef) or Chicken Fillings
Pico de Gallo and Crema garnishes*

Grill Station

*Mini Kabobs of Beef, Chicken, Vegetables and Fish cooked on table-top grill
with Salsa Verde, Roasted Garlic Aioli and Charmoula dipping sauces
Grilled Local Corn, "Mexican Street Vendor Style" with Mayonnaise, Queso Fresco and Chile Powder*

Dessert

Selection of Passed Bites

Brownies

Whoopie Pies

Lemon Curd Tartlets

Mini Red Velvet Cupcakes

Mexican Wedding Cookies

Self-Service Coffee Station

**Hampton Coffee Co. Organic Fair Trade Peru Norte Regular and Decaffeinated Coffees
Selection of Fine Bag Teas with Milk, Sweeteners and Lemon**