

# The Brass Rail

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## Off Premise Catering Menu

### Butler Style Passed Hors D'oeuvres

#### Cold

- Smoked Salmon- English cucumber, dill, capers, crème lemon fraîche
- Pepper Seared Tuna- pickled fennel, wasabi aioli, green tomato
- Beef Carpaccio- garlic toast points, arugula pesto, truffle white bean puree
- Grilled Asparagus- wrapped in speck ham, truffle vinaigrette, parmesan
- Deviled Egg- American sturgeon caviar, snipped chives
- Tuna Tartar- avocado, cilantro, jalapeno
- Fresh Mozzarella- skewered with rosemary, dried tomato, basil
- Goat Cheese Cannoli- raspberry and balsamic
- Ratatouille Tart- black olive and pepperoncini
- BLT Gougere

#### Hot

- Spinach and Feta Spanikopita- crisp served with garlic and mint yogurt
- Mini Beef Wellington- mushroom, foie gras, pastry crust
- Grilled Chicken Satay- spicy peanut sauce
- Lobster Spring Rolls- sweet and spicy dip
- Lobster Stuffed Mushrooms- crisp herb topping
- Mushroom Risotto Croquette- melted mozzarella center, tomato fondue
- Short Rib Quesadilla- avocado, lime crème fraîche
- Filet Mignon Kabobs- shiitake mushrooms, cipollini onions
- Grilled Baby Lamb Chops (\$2 supplement)
- Seared Sea Scallops- wrapped in smoke prosciutto, grain mustard sauce
- Mini Crab Cakes- sesame crust, wasabi aioli
- Cajun Seared Shrimp- roasted garlic remoulade
- Baked Little Neck Clams- casino or oregonata
- Cocktail Franks- rolled in sesame
- Veal Meatballs- tomato, basil and parmesan
- Eggplant Parmesan Skewers- grape tomato, fresh mozzarella

## Buffet Style Hors d'oeuvres

Veal Meatball Parmesan  
Assorted Sushi Rolls  
Steamed Mussels or Clams  
Shrimp Scampi  
Crab Cakes  
Cocktail Franks  
Sweet Chili Glazed Shrimp Lettuce Wraps  
Short Rib Quesadilla  
Shrimp Parmesan  
Baby Stuffed Artichokes  
Anti Pasta Platter  
Mediterranean Platter  
Chicken Chaffing Dish  
Pasta Chaffing Dish

## Salads

Mixed Green Salad  
*Feta, cucumber, pine nuts, tomato, truffle vinaigrette*  
Steakhouse Iceberg Wedge Salad  
*Blue cheese, bacon, tomato, red wine vinaigrette*  
Endive Salad  
*Candied walnuts, apple, roasted beets, blackberry vinaigrette*  
Baby Romaine Caesar  
*Speck ham, parmesan crisps*  
Chopped Vegetable Salad  
*Baby romaine, carrot, red pepper, cucumber, tomato, sherry vinaigrette*  
Tri Color Salad  
*Poached pears, candied walnuts, blue cheese, white balsamic vinaigrette*

## Pasta

Strozzapretti Bolognese  
Linguine with Clam Sauce (red or white)  
Penne a la Vodka  
Fettuccini with Shrimp or Chicken Carbonara  
Orecchiette with Broccoli Rabe, Sausage, Garlic & Oil  
Bucatini Pomodoro  
Macaroni & Cheese (add lobster \$5)  
Mushroom Risotto  
Seasonal Vegetable Risotto or Pasta

Rigatoni with Sautéed Chicken, Escarole, Lemon Garlic Sauce  
Homemade Ravioli (Ricotta, Spinach & Artichoke, Butternut Squash, Goat Cheese,...)

## Poultry

Herb Roast Chicken with Gravy  
Sautéed Chicken Saltimbocca  
Chicken Francese, Marsala, Piccata, or Parmesan  
Chicken Cordon Bleu  
Chicken Scarpiello  
Coq au Vin  
Southern Fried Chicken (biscuits & gravy)  
Stuffed Chicken with Broccoli Rabe, Fontina, Sundried Tomatoes  
Sautéed Chicken with Artichokes, Prosciutto, Spinach

## Seafood

Shrimp Scampi / garlic & herb butter sauce  
Blackened Mahi Mahi/ Creole sauce  
Grilled Scottish Salmon/ tapenade relish  
Horseradish Crusted Salmon/ grain mustard sauce  
Sweet & Sour Shrimp/ sweet chili glaze  
Cajun Seared Shrimp/ mango & pepper salsa  
Grilled Marinated Swordfish/ chimichurri  
Miso Marinated Sea Bass/ (\$4 Supplement)  
Steamed Mussels or Clams/ Bianco, Fra Diavolo, or Thai Styles  
Crispy Fried Calamari/ Trio of Sauces  
Crab Stuffed Sole/ lemon caper sauce  
Pan Roasted Monk Fish/ Lobster Butter & Sage

## Meats

Braised Short Ribs/ red wine & mushrooms  
BBQ Baby Back Ribs  
Grilled Marinated Skirt Steak  
Grilled NY Strip Steak  
Grilled Filet Mignon (\$5 supplement)

Carving Station  
Turkey Breast, Beef Sirloin, Pork Loin  
Leg of Lamb, Corned Beef,  
Beef Tenderloin (\$5 Supplement)  
Duck Breast (\$5 Supplement)  
Rack of Lamb (\$5 Supplement)

## Vegetable Side Dishes

Broccoli Rabe, Sautéed Escarole, Grilled Assorted Vegetables, Grilled Asparagus, French Green Beans, Roasted Brussel Sprouts, Roasted Cauliflower, Ratatouille, Sautéed Mushrooms & Onions, Creamed Spinach, Mexican Style Corn, Sautéed Spinach & Shiitake Mushrooms

## Starch Side Dishes

Herb Roasted Fingerling Potatoes, Mashed Potatoes, Mashed Sweet Potatoes, Creamy Polenta or Grits, French Fries, Potato Gratin, Wild Rice Pilaf, Braised Lentils, Quinoa

## Dessert Table

Assorted Cookies, Mini Pastries, Cannoli, Brownie, Biscotti, Crème Brule, Chocolate Cake, Apple Tart, White Chocolate Cheese Cake, Fresh Fruit

## Packages

\$75 Per Person Buffet Includes (plated menus start at \$85 per person)

- Selection of 8 Passed or 5 Buffet Style Hors D'oeuvres
- Selection of 1 Salad, 1 Seafood, 1 Poultry, 1 Meat, 1 Pasta, 2 Side Dishes
- Full Dessert Table

### Beverage Options

- a) Non Alcoholic Beverages/Soda, Juices, Coffee, Tea, Bottled Water  
\$10 per person
- b) Beer and Wine and all of choice a)  
\$20 per person
- c) Full Top Shelf Bar Including all of Choice a) and b)  
\$30 per person

-All Parties are subject to NYS Sales Tax and 20% Gratuity

-All Rentals Will Be Paid By the Host of The Party

-Sit Down Dinners and Tasting Menus are Available

Any Further Inquiries Should be Directed Towards Kent Monkan  
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