



Russ Moran Custom Catering

252 East Montauk Highway

Hampton Bays, NY 11946

631-728-3474

<http://www.russmoran.com>

Tapas Cocktail Party

- Chicken Quesadillas - Grilled chicken breast, sautéed bell peppers and scallions in a warm tortilla with cheddar and mozzarella cheese.
- Pan Fried Oysters - Battered oysters sautéed in a chardonnay lemon butter sauce. Served on seasoned Tuscan toast points.
- BBQ Mahi-Mahi with Southwest Relish

- Thai Style Mussels - Fresh mussels sautéed with cilantro, fresh ginger and a medley of diced vegetables in a light Sauvignon Blanc wine sauce
- Bow-Tie Pasta with Yellow Pepper-Cilantro Pesto
- Fresh Mozzarella Cheese and Mixed Tomato Salsa with Red Chile Oil
- Stuffed Green Olives with Roasted Peppers and Queso Fresco
- Mussels in Red Chile Pesto Broth
- Marinated Chicken Wings a la Posada- Marinated in a Red Chile Marinade and pan fried with Jamaican spices. Served with a Mango-Habanero Hot Sauce.
- BBQ Shrimp with Black Beans and Roasted Corn - Poached in spices, herbs, citrus juices and wine and barbecued. Served with roasted sweet corn, black beans with BBQ sauce.
- Shrimp in Red Escabeche with Salsa Fresca- Sautéed in orange-flavored mole rojo, red onions, and cilantro. Served with honey, tomato, onion, jalapeño, and cilantro salsa.

- Boneless Short Rib Meat in Mole Sauce - Served with choice of tortillas and salsa fresca.
- Prawns Stuffed with Goat Cheese on Tomato Coulis
- Shrimp Cakes in Chile Colorado - Dipped in herbed egg batter and pan fried. Served on a bed of sautéed spinach, onions, and roasted corn.
- Shredded Chicken and Roasted Chile Tamale- Mesquite flavored. Served with tomatillo sauce.
- Skewered Salmon Marinated in Sesame Sauce - Served with mango-avocado salsa
- Mussels in Red Chile Pesto Broth
- Satay of Chicken - Chicken breast strips on a stick, served with oriental peanut-butter sauce.
- Pan-Seared Sea Scallops served on a bed of sauteed spinach and julienne peppers over a grilled Portobelo mushroom.
- Paella - Mussels, Shrimp, Chicken, Smoked Sausage, Shrimp over saffron rice.

- Salmon Enchiladas - Two fresh crepes wrapped around diced salmon and baby spinach cooked in cream sauce and topped with melted Fontina cheese
- Pineapple-Strawberries and Chocolate Fondue
- Grilled Asparagus and Goat Cheese Quesadillas
- Chicken Adobo, Eggplant and Caramelized Onions

\$50.00 per person

Staff \$175.00 per server (4 hours)

Choose any 5 menu items from above

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