



## Russ Moran Custom Catering

661 Riverside Drive

Riverhead, NY 11901

631-727-0788

<http://www.russmoran.com>

# Trays To-Go

*Available for free delivery within 15 miles from  
Indian Island Country Club. Minimum order \$100.00.  
Orders must be placed at least one day in advance Call 631-727-0788*

# Seafood *Full / Half*

Salmon with Lemon Dill Sauce \$130.00 \$75.00

Salmon Dijon \$130.00 \$75.00

Salmon Scampi \$130.00 \$75.00

Grilled Vegetable and Mozzarella Stuffed Salmon with \$130.00 \$75.00

Steamed Clams and Mussels in garlic white wine broth \$130.00 \$75.00

Mussels - Red or White \$120.00 \$65.00

Seafood Stuffed Flounder \$150.00 \$85.00

Flounder Francaise \$130.00 \$75.00

Grilled Swordfish with Mango Salsa \$130.00 \$75.00

Seafood au Gratin \$150.00 \$85.00

Shrimp Creole \$150.00 \$85.00

Shrimp Skewers \$175.00 \$85.00

Shrimp Scampi \$150.00 \$85.00

Seafood Stuffed Shrimp \$160.00 \$90.00

Jalapeño and Crabmeat Stuffed Shrimp \$160.00 \$90.00

Cajun Swordfish \$130.00 \$75.00

Lobster Ravioli with Chardonnay Cream Sauce \$140.00 \$80.00

## **Pasta** *Full / Half*

Penne Argiento with sun-dried tomatoes, spinach, and mushrooms. \$79 \$45

Penne a la Vodka \$79.00 \$45.00

Lasagna with Meat Sauce \$89.00 \$55.00

Stuffed Shells \$89.00 \$55.00

Baked Ziti \$79.00 \$45.00

Fettuccine Alfredo \$79.00 \$45.00

Tortellini Carbonara \$79.00 \$45.00

Lobster Ravioli with Chardonnay Cream Sauce \$140.00 \$80.00

Bowtie Primavera with Garlic & Olive Oil \$79.00 \$45.00

ADD CHICKEN TO ANY DISH \$45.00 \$25.00

ADD SHRIMP TO ANY DISH \$65.00 \$35.00  
(20Pcs) (10Pcs)

## Chicken *Full / Half*

Chicken Cutlet Parmesan \$120.00 \$70.00

Dublin Chicken \$120.00 \$70.00

(Irish whiskey Cream Sauce with Sautéed Mushrooms)

Chicken Venice \$130.00 \$75.00

(Dijon mustard, cracked black pepper,

Bread crumbs, pan-seared and served au Poivre,

topped with fried onions)

Chicken Francaise \$120.00 \$75.00

(Egg Battered, Sautéed and served in a Lemon

White Wine Cream Sauce)

Chicken Marsala \$120.00 \$75.00

(Served in a Marsala Wine Brown Sauce with Mushrooms)

Chicken Cordon Bleu \$130.00 \$75.00

(Boneless Breast stuffed with Virginia Ham and Swiss Cheese)

Chicken Sorrentino \$130.00 \$75.00

(Served with Prosciutto, Eggplant and Mozzarella Cheese)

Chicken Gorgonzola \$120.00 \$70.00

(Gorgonzola Cheese, Mushrooms, Broccoli and Red Onion in a  
Cream Sauce)

Chicken Scarpiello \$120.00 \$70.00

(Served in a Lemon Butter, Garlic and Rosemary  
Sauce with Italian Sweet Sausage and pepperoncini peppers)

Chicken Picatta \$120.00 \$70.00

(Served in a Lemon Beurre Blanc with Capers)

Chicken Teriyaki \$120.00 \$70.00

(Served in a Teriyaki Glaze with fresh Pineapples)

Sesame Chicken \$120.00 \$70.00

(Honey Teriyaki Glazed Chicken served with  
Sesame and Broccoli)

Chicken Saltimbocca \$130.00 \$75.00

(Sautéed Chicken Breast topped with Prosciutto Ham and Spinach)

## **Veal** *Full / Half*

Veal Rollatini \$169.00 \$89.00

(Breaded and stuffed with Spinach, Mushrooms, and Mozzarella Cheese)

Veal Parmigiana \$169.00 \$89.00

(Lightly Breaded, Sautéed, Topped with Mozzarella Cheese and a robust Tomato Sauce)

Veal Saltimbocca \$169.00 \$89.00

(Sautéed topped with Prosciutto Ham and Spinach)

Veal Marsala \$169.00 \$89.00

(Served in a Marsala Wine Brown Sauce with Mushrooms)

Veal Francaise \$169.00 \$89.00

(Egg Battered, Sautéed and served in a Lemon White Wine Cream Sauce)

## **Beef** *Full / Half*

Marinated Skirt Steak \$130.00 \$75.00

Teriyaki Beef Stir Fry \$130.00 \$75.00

Beef Stroganoff \$130.00 \$75.00

(Beef Tips prepared with Onion, Mushrooms and Sour Cream  
in a Traditional Stroganoff Sauce and Served over Egg Noodles)

Swedish Meatballs \$95.00 \$55.00

Italian Meatballs \$95.00 \$55.00

Pot Roast \$130.00 \$75.00

Sauerbraten \$130.00 \$75.00

Barbeque Spare Ribs \$120.00 \$70.00

Sausage & Peppers \$95.00 \$55.00

Kielbasa and Sauerkraut \$95.00 \$55.00

Corn Beef & Cabbage W/boiled Potatoes \$100.00 \$55.00

## Miscellaneous *Full / Half*

Eggplant Rollatini \$105.00 \$50.00

Eggplant Parmigiana \$105.00 \$50.00

## Starters *Full / Half*

Vegetable Crudités \$65.00 \$35.00

Imported and Domestic Cheese Platter \$70.00 \$40.00

Watermelon Basket \$70.00

Fresh Tropical Fruit Platter \$70.00 \$40.00

Chicken Dijon Platter \$70.00 \$40.00

Shrimp Cocktail platter Market Price

Antipasto Platter \$75.00 \$45.00

Smoked Salmon Platter \$75.00

Beef Vegetable Soup \$15.00 per quart

New England clam chowder \$15.00 per quart

Manhattan clam chowder \$15.00 per quart

Seafood Bisque \$18.00 per quart

## Salads *Large / Small*

Monterey Salad \$50.00 \$30.00

Baby Spinach with Pecans, Strawberries,  
Mozzarella Cheese and Balsamic Vinaigrette

Endive Salad \$50.00 \$30.00

Caramelized walnuts, Gorgonzola Cheese, Spiced Apples  
with a raspberry Vinaigrette

Provençal Salad \$50.00 \$30.00

Field Greens with Gorgonzola Cheese, Walnuts and Dried  
Cranberries topped with a Raspberry Vinaigrette

Classic Caesar Salad \$40.00 \$25.00

ADD CHICKEN TO ANY DISH \$30.00 \$20.00

ADD SHRIMP TO ANY DISH \$45.00 \$32.00

(18Pcs) (10Pcs)

Classic Garden Salad \$40.00 \$25.00

Marinated Seafood Salad \$90.00 \$50.00

Shrimp, Scallops, Calamari, Celery, Onion and Pepper

Homemade Red Bliss Potato Salad \$7.99 per Pound

## **SIDES** *Full / Half*

Roasted Red Bliss Potatoes \$50.00 \$30.00

Rice Pilaf \$50.00 \$30.00

Steamed Vegetables \$50.00 \$30.00

Grilled Marinated Vegetables \$65.00 \$35.00

Green Beans, Pine nuts & Shallots \$50.00 \$30.00

Creamed Spinach \$50.00 \$30.00

Steamed Carrots \$50.00 \$30.00

## **CARVING STATIONS** *Each Serve 25 people*

Roasted Beef Whole or Sliced \$100.00

Turkey Breast Whole or Sliced \$90.00

Smoked Ham Whole or Sliced \$90.00

Pork Loin Whole or Sliced \$100.00

Corned Beef Whole or Sliced \$110.00

Prime Filet Mignon Serves 8 to 10 Guests \$180.00

## **Equipment**

Sterno Heaters \$3.00 Each

Wire Racks \$6.00 Each

Serving Utensils \$2.00 Each

# Hot and Cold Hors d' Oeuvres

*Prices based on 12 person platters. Each additional platter received 10% discount.*

- Miniature Brie bites on Rye Crisps \$28.00
- Grilled Vegetable Bruschetta \$21.00
- Fresh Tomato Bruschetta \$21.00
- Imported and Domestic Cheeses \$24.00
- Fresh Cut Fruit Platter \$24.00
- Deviled Eggs with Apple wood Smoke Bacon \$21.00
- Herbed Goat Cheese stuffed grape tomatoes \$28.00
- Prosciutto Wrapped Melon \$21.00
- Miniature Buffalo Mozzarella with Sun dried tomatoes, Basil and Balsamic vinegar \$21.00
- Salmon Mousse on Rye Toast Points \$32.00
- Smoked Salmon Pinwheel w/caper, red onion, and horseradish. \$32.00
- Blue Cheese Stuffed Bacon Wrapped Figs \$26.00
- Tai Tuna Tartar on Tortilla Crisps \$45.00
- Goat Cheese Pinwheels with Applewood Smoked Bacon \$28.00
- Antipasto Skewers \$36.00
- California Roll with wasabi and soy sauce \$28.00
- Oak smoked salmon on Multi grain Bread with a caper dill sauce \$36.00
- Avocado tomato salsa, a on blue corn tortilla, sour cream dip \$30.00
- Red Bliss Potatoes with sour cream and caviar \$45.00
- Beer battered shrimp with assorted dipping sauces \$32.00
- Sweet n' sour pork on a skewer \$30.00
- Thai Chicken Skewers \$24.00
- Steamed dumplings, spicy ponzu sauce \$24.00
- Seafood stuffed mushrooms \$36.00
- Wild mushrooms, garlic and herb mozzarella, Focaccia crouton \$26.00
- Coconut chicken on a skewer, mango marmalade \$32.00
- Cajun chicken on a skewer, lemon dill dipping sauce \$29.00
- Clams Casino \$24.00
- Scallops wrapped in bacon \$28.00
- Baked stuffed clams \$24.00
- Assorted quiche \$18.00
- Grilled chicken quesadillas, salsa and sour cream \$24.00
- Shrimp toast, sweet n' sour and teriyaki dipping sauces \$28.00
- Pigs in a blanket \$10.00
- Mozzarella sticks, marinara sauce \$14.00
- Roast Filet Mignon on Herbed Crostini with Horseradish Sauce \$36.00
- Marinated Breast of Chicken Sate with Spicy Peanut Sauce \$30.00
- Miniature Maryland Crab Cakes \$34.00