



by hand catering

2025 MENU

Mattituck, NY 11952

631.876.5298

events@byhandcatering.com

Passed Appetizers

8 SELECTIONS INCLUDED IN PACKAGE

Cold Selections –

- Tomato & Mozzarella Skewers/Saba (v)
- Wild Mushroom Bruschetta/Herbed Crostini (v)
- Heirloom Tomato Bruschetta/Herbed Crostini (v)
- Eggplant Caponata/White Balsamic/Herb Crostini (v)
- Yellow Fin Tuna Tartare/White Soy/Sesame/Wonton Crisp
- Sesame Crusted Tuna/Wasabi Aioli/Cucumber
- Shrimp Ceviche/Tomato/Chili/Onion
- Bay Scallop Ceviche/Passion Fruit/Lime/Coconut + 2.00/pp



- Lobster Sliders +MP
- Fig & Herb Goat Cheese Crostini (v)
- Tuna Avocado Toast
- Curried Chicken Salad in a Phyllo Cup
- Crudite Cups with Hummus
- Watermelon/Feta/Mint Cups
- Beef Tenderloin/Horseradish Mousse
- Shrimp Cocktail/Traditional Raw Bar Flavors
- Potato Pancake/Smoked Salmon/Crème Fraiche



Passed Appetizers

Hot Selections –

- Spinach in Phyllo/Feta/Lavender Scented Yogurt (v)
- Mushroom Risotto Spoons (v)
- Vegetable Spring Rolls/Myer Lemon Ponzu (v)
- Vegetable Quesadilla/Cilantro Crema (v)
- Clam Fritters/Smoked Tomato Remoulade
- Mini Crab Cakes/Chipotle Aioli
- Kobe Pigs 'n' a Blanket/Grain Mustard
- Chicken Satay/Thai Peanut Sauce
- Beef Satay/Ponzu Dip
- Pulled Pork Sliders/BBQ Flavors
- Tomato-Olive/Mozzarella Bruschetta
- Grilled Chorizo/Golden Raisin Mostarda
- Brie & Cranberry Tartelette
- Apple Gorgonzola Bruschetta
- Samosa
- Fingerling Potato Bite/Bacon-Onion Marmalade
- Mini Empanadas/Cilantro-Lime Crema
- Baked Clams
- Pork & Shrimp Meatballs/Thai-Chili Glaze
- Mini Meatball Parm/Ricotta/Tomato
- Shrimp & Grit Spoons
- Mini Cheeseburger Sliders



Food Tables

Veggie Grazing

Grilled Farm Stand Vegetables/Marinated Olives/Marinated Mushrooms/Roasted Balsamic Onions/Hummus/Caponata/Tzatziki/Tomatoes/Artichokes/Freshly Baked Foccacia/House-Made Crostini/Assorted Flatbreads/Tabbouleh/Chef's Selection of Domestic & Imported Cheese/Seasonal Accoutrement

Tuscan Grazing + 15

Chef's Selection of Domestic & Imported Cheese/Shaved Prosciutto di Parma/Soppresata/Copa/Grilled Farm Stand Vegetables/Marinated Olives/Marinated Mushrooms/Roasted Balsamic Onions/Hummus/Caponata/Tzatziki/Tomatoes/Artichokes/Freshly Baked Foccacia/House-Made Crostini/Assorted Flatbreads/Tabbouleh/Seasonal Accoutrement

Raw Bar +18

Little Neck Clams/Blue Point Oysters/Shrimp Cocktail/Traditional Raw Bar Flavors

Falafel Bar +15

Falafel with all the Fixings, Pita, Hummus Tzatziki, Cucumber Salad, Tomatoes, Olives, Tabbouleh, Hot Sauces, Tomato Salad, Baba Ghanoush

Dim Sum Station +18

Chicken-Lemongrass Dumplings, Vegetable Dumplings, Chicken Skewers with Peanut Sauce, Vegetable Lo Mein, Seaweed Soba Noodle Salad served in Chinese Take-Out Containers, Vegetable Fried Rice

Guacamole Bar +15

Tortilla Chips, Diced Mango, Pico de Gallo, Pickled Jalapeños, Black Beans, Corn, Pineapple, Mini Margaritas

Comfort Food Station +18

Mac and Cheese, Mashed Potatoes, Peas and Carrots, Meatloaf, Braised Brisket, Roasted Chicken, Gravy

Food Tables

Spud Bar + 15

Classic Fries, Smashed Potatoes, Chips, Scallions, Sour Cream, Shredded Cheese, Pico de Gallo, Chipotle Mayo, Avocado-Lime Crema, Seasoned Salts, Bacon Bits

Taco Bar + 18

Soft Corn Tortillas, Choice of 3 Proteins (Chicken, Beef, Shrimp, Fish, Vegetable), Slaw, Pico de Gallo, Guacamole, Sour Cream, Chipotle Aioli, Corn, Black Beans, Queso Fresco, Seasoned Rice

Pizza Station +15

Selection of Freshly Cooked Pizzas

Risotto Bar +18

White Wine and Saffron Risotto, Asparagus Tips, Exotic Mushrooms, Spinach, Chicken, Cherry Tomatoes, Sautéed Zucchini, Parmesan Cheese, Young Pecorino



Salads

Summer Salad

Roasted Local Corn & Watermelon/Feta Cheese/Citrus Vinaigrette

Field of Greens

Mixed Greens/Heirloom Tomatoes/Red Grapes/Organic Flowers/
Seasonal Berries/Grilled Red Onion/Local Merlot Vinaigrette

Beet Salad

Blood Orange Vinaigrette/Candied Walnuts/Goat Cheese/Arugula

Caesar Salad

Little Gems/Treviso/Anchovy/Garlic Lemon



Greek Salad

Tomatoes/Cucumbers/Feta/Olives/Red Onion/Vinaigrette

Burrata Salad

Heirloom Tomatoes/Basil/Olive Oil/Balsamic Drizzle

Arugula Salad

Pears/Pomegranate Seeds/Shaved Pecorino/White Balsamic

Entrées

Pan-Roasted Salmon

Lemon Risotto/Tomato-Olive Relish

Lemon-Basil Crusted Salmon

Roasted Vegetable Couscous/Arugula Pesto

Pan-Roasted Chicken Breast

Au Jus/Fingerling Potatoes/Green Beans/Cipollini Onions

Seared Marinated L.I. Duck Breast

Butternut Squash Purée/Charred Brussel Sprouts/Dried Fruit Compote

Mushroom Risotto

Parmesan Crisp/Truffle Oil

Grilled Marinated Swordfish

Petite Green Beans/Mashed Potatoes/Lemon Beurre Blanc

Barolo Braised Short Ribs

Potato-Parsnip Purée/Baby Carrots/Pickled Red Onion

Entrées

Roasted Pork Tenderloin

Creamy Polenta/Wilted Greens/Balsamic Glaze

Flat Iron Steak

Roasted Fingerling Potatoes/Charred Broccolini/Chimichurri

Petite Filet Mignon +8PP

Roasted Fingerling Potatoes/Tomatoes/Cippolini Onions/Sauce Bourguignon
add shrimp for additional +8PP

Potato Crusted Cod

Lentils/Wilted Spinach/Lemon Butter



Add-Ons

By Hand Pours Trailer

Full Service Mobile Bar

By Hand Pizza Fire Truck

1971 Ford Fire Truck Cooking Pizza
& Smoked Meats

Custom Rustic Wood Bars

Two Bars, 4' each

Raw Bar Setup

Coastal Rustic

Traveling Oyster Shuckers

Interactive Shucking



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