

THE WHALES TALE

78 FOSTER AVE HAMPTON BAYS NY 11946 | 631 974 9078 | WWW.WHALESTALELI.COM

CATERING MENU

Buffet Style

BRUNCH

\$47.95 per person

Served With Champagne + Oj + Coffee (Add on Bloody Marys \$10 Per Person)

Smashed Avocado

Guacamole + Pomegranate + Pumpkin Seeds + Chips

Salad

Avocado + Strawberries + Arugula + Spinach + Feta
Almonds + Citrus Vinaigrette

Shrimp & Lobster Scramble

Organic Eggs + Vermont Cheddar + Farm Bacon
Hollandaise Sauce

Taco Station

Cage Free Eggs + Chicken + Pico + Cheddar Jack
Beans + Salsa + Lettuce + Crema

Huevos Rancheros

Corn Tortillas + Black Beans + Over Easy Eggs + Cotija
Pico + Avocado

Sweet Potato Bravas

Sweet Potato + Pork Belly + Tomato Relish + Lime Ranch

Carving Station

Choice of Two: Turkey, Pork, Beef Tenderloin

TACO BAR

\$29.95 per person

Add Shrimp: Additional \$3 Per Person

Chicken | Steak | Cheese | Lettuce | Flour Tortillas | Pico | Mango Salsas | Cilantro Ranch | Lime Sour Cream | Ginger Lime Rice

APPETIZERS

Additional \$4 Per Person Per Dish

Antipasta

Fresh Mozzarella Balls, Vegetable Giardiniera, Assorted Olives,
Roasted Red Peppers, and Italian Meats With An Xoxo Drizzle

Wings

Mild, Hot, Honey BBQ (Served With Bleu Cheese)

Bang Bang Shrimp

Made in a Spicy Aioli, a House Favorite

Buffalo Chicken Sun Rolls

Fried Flour Tortilla with our Buffalo Sauce, Cheddar Jack Cheese, and
Fresh Tomatoes with Cilantro Ranch

Bruschetta

San Marzano Tomatoes With Roasted Garlic, Fresh Basil, Cipollini Onions
And Xoxo. Served With Our Parmesan and Herb Crusted Baguette

Chips & Salsa

Fresh House Made Chips Seasoned in Adobo Spices and Served with
our Roasted Garlic Tomato Salsa

Mussels

Fresh Pei Mussels Stewed Either in Garlic Tomato Broth or Lemon Butter
Compote With White Wine and Fresh Herbs

Guacamole & Chips

Signature Whale's Tale Recipe Made Fresh Daily With Pomegranate &
Pumpkin Seeds

Steamed Clams

Little Necks Stewed in a Garlic and White Wine Broth

Queso Blanco

White Blanco Dip with House Chips

KIDS MENU

\$16.95

Under 12 Years of Age

RAW BAR

Market Price

BAR

Pick One

Chicken Tenders & Fries
Fish & Chips
Pasta With Butter

Shrimp Cocktail

Ahi Tuna Poke

Ahi Tuna, Avocado, Summer Slaw, Mango Salsa,
Cucumber Wasabi & Tostadas

Combo Platters

60 Clams | 40 Oysters | 30 Shrimp (Serves 18-22)
120 Clams | 70 Oysters | 50 Shrimp (Serves 30-40)
180 Clams | 120 Oysters | 90 Shrimp (Serves 50-70)

Soda, Coffee & Tea – \$7.95

Pre-Game Package – \$16.95

Beer, Wine, Sangria

Full Bar – \$29.95

CONTINENTAL

\$34.95

Salad | Pasta | 1 Entrée | Side | Vegetable

Carving Station

Choice of Two: Turkey, Pork, Beef Tenderloin

SALADS

Pick One

Add Chicken to any Salad \$2 per person

House

Fresh Romaine and Mesclun Mix, Heirloom Tomatoes, Sliced Red Onion and Salted Cucumbers Served with a House Made Herb Vinaigrette

Caesar

Classic Caesar Salad Tossed in Our House Made Caesar Dressing

South West

Salad Mix Tossed In A Cilantro & Lime Ranch Topped With Black Beans, Pico De Gallo, Cheddar Jack Cheese and Street Corn

PASTAS

Pick One

Add Chicken to any Salad \$2 per person

Penne Alla Vodka

Tomato Basil Pink Sauce with Fresh Grated Parmesan Cheese and Italian Herbs

Pasta Primavera

Fresh Assorted Vegetables in a Roasted Garlic and Lemon Sauce

Rustica

Fresh Baby Spinach, Oven Roasted Tomatoes and Parmesan Sautéed in a Garlic and Cream Sauce

Mac And Cheese

Oven Roasted Penne Pasta with Five Cheeses and Toasted Seasoned Breadcrumbs

ENTRÉE DISHES

Pick One

Chicken Picatta

Pounded Breasts Dredged in Seasoned Flour, Lightly Fried, and Dressed With Fresh Squeezed Lemon, White Wine, Fresh Herbs and Lemon

Chicken Marsala

Fresh Portobello Mushrooms, Roasted Garlic and Herbs Sautéed in a Marsala Wine with Butterflied Marinated Cutlets

Eggplant Rollatini

Thin Cut Eggplant Breaded, Fried and Rolled With Seasoned Ricotta, Baked In our Tomato Sauce

Chicken Parmigiana

Lightly Breaded Cutlets, Gently Fried and Baked with Mozzarella and Parmigiana Reggiano

Sausage and Peppers

Flame Charred Sausage Diced and Roasted With Fresh Peppers and Onions Pasta

SIDES

Pick Two

Vegetable Medley | Garlic Sautéed Broccoli | Roasted Red Bliss Potato | Rice With Parsley & Butter
Brown Rice Pilaf | Basmati Rice with Lime Ginger

Restaurant or in Beer Garden