

BEVERAGE PACKAGE

MIMOSAS & BLOODY MARYS
\$10 /person

BEER AND WINE
\$20 / person

COCKTAIL HOUR
\$20 /person

CHAMPAGNE PUNCH BOWL
\$80

SANGRIA BOWL
\$65

OPEN BAR
\$35- Main Street
\$45 Railroad Ave
\$55 Havens Ave



TAB & CASH BAR
OPTIONS AVAILABLE

COCKTAIL HORS D'OEUVRES

\$25/person per hour and a half

PASSED: CHOOSE 3

(+5 each additional choice)

Beet Hummus- Crispy Pita, Pistachio

Burrata Toast- Walnut Gremolata, Mustard Green

Mozz Tots- Lemon Aioli

Add Caviar +10

Spicy Tuna- Cucumber, Crispy Wonton

Coconut Shrimp- Remoulade

Chicken Quesadilla- Cheddar-Jack, Pico De Gallo, Sour
Crème

Cheesesteak Eggrolls- Caramelized Onion, Jack
Cheese, Horseradish Aioli

Fried Chicken Nuggets- Sausage Gravy, Hot Honey

Mini Cubano- Pork Shoulder, Ham, Pickles, Swiss, Mustard,
Mayo

Short Rib Slider- Green Cabbage Slaw, Pickle

ADD ON STATIONS:

Pork Carnitas Nachos- grilled pineapple, queso
blanco, jalapeno, cilantro +5

Cheese And Crudité- cheese, spreads and vegetable
+10

Charcuterie- selection of charcuterie and breads +\$10

Raw Bar- oysters, clams, shrimp, cocktail and mignonette
+\$25



CATERING MENU

Let us cater your next special event! Our Banquet Manager and Executive Chef are available to



We have two private rooms available:

Haven's Great Room (40-70 Guests)
Shand's Loft (25-40 Guests)

67 WEST MAIN STREET
PATCHOGUE NY 11772

HOURS:

Wednesday &-Thursday 4:00pm-9:00pm
Friday-Sunday 11:00am-10:00pm

(Please call for availability for daytime parties)

FAMILY STYLE BRUNCH

STARTERS (pick two)

Mixed Green Salad- Cucumber, Radish, Lemon
Basil Vinaigrette

Kale & Apple honey crisp apple, charred leeks, spiced maple
vinaigrette

Burrata- Seasonal Style

Crispy Wings- Buffalo, BBQ, Honey Siracha (pick one)

Beet Hummus- Pistachio Crumble, Grilled Pita

Crispy Calamari- Seasoned Floured Tubes & Tentacles
Served With Marinara

Pork Carnitas Nachos- Grilled Pineapple, Queso Blanco,
Jalapeno, Cilantro

ENTREES (pick two)

Pancakes- Maple, Berries, Whipped Ricotta

Scrambled Egg Bar- Cheese, Avocado Mash,
Salsa Verde, Bacon Bits

Grain Bowl- Farm Vegetable, Avocado, Pistachio

Salmon- Dijon-Buttermilk

Roasted chicken- Herb Ju

Shepherds Pie- Braised Short Ribs, Ground Beef, Vegetables

Steak and Eggs- (+15) Bearnaise Aioli

SIDES (pick two)

Bacon • Sausage • Home Fries • Fries

DESSERT

Fresh Fruit • Chef select Pastries

Coffee • Tea included

All of your menu selections will be served for the
table to share, allowing each guest to indulge in
every dish.

\$45 per person Buffet

\$55 plated up to 40 people

Price per person+ NYS sales tax. 20% gratuity.

FAMILY STYLE PACKAGE

STARTERS (pick two)

Mixed Green Salad- Cucumber, Radish, Lemon
Basil Vinaigrette

Kale & Apple honey crisp apple, charred leeks, spiced maple
vinaigrette

Burrata- Seasonal Style

Crispy Wings- Buffalo, BBQ, Honey Siracha (pick one)

Beet Hummus- Pistachio Crumble, Grilled Pita

Crispy Calamari- Seasoned Floured Tubes & Tentacles
Served With Marinara

Pork Carnitas Nachos- Grilled Pineapple, Queso Blanco,
Jalapeno, Cilantro

ENTREES (pick two)

Squash Primavera- Pumpkin Seed Pesto, Parmesan

Rigatoni Bolognese- Fresh Rigatoni, Basil, Parmesan

Salmon- Dijon-Buttermilk

Roasted chicken- Herb Ju

Slow Roast Pork Shoulder- Sweet Chili Glaze

Shepherds Pie- Braised Short Ribs, Ground Beef, Vegetables

Skirt Steak- Bearnaise Aioli

NY strip (+15)

SIDES (pick two)

Whipped Potato • Roasted Vegetable • Fries

Brussels Sprouts • Smoked Gouda Mac

DESSERT

Fresh Fruit • Chef select Pastries

Coffee • Tea included

\$65 per person Buffet or Family style

\$75 plated up to 40 people

Price per person+ NYS sales tax. 20% gratuity.

FAMILY STYLE PASTA PARTY

FOR THE TABLE

Whipped Ricotta, Grilled Country Bread

STARTERS (pick one)

Mixed Green Salad- Cucumber, Radish, Lemon
Basil Vinaigrette

Kale & Apple honey crisp apple, charred leeks, spiced maple
vinaigrette

Baby Wedge- Blue Cheese, Bacon, Tomato, Red Onion,
Ranch

PASTAS (pick two)

Spaghetti Pomodoro- Basil, Sea Salt

Squash Primavera- Pumpkin Seed Pesto, Parmesan

LI Clams & Linguini- Littleneck Clams, Lemon,
Sea Beans, Herb Crumbs

Fettuccini Carbonaro- Smokehouse Bacon, Egg,
Black Pepper

Rigatoni Bolognese- Fresh Rigatoni, Basil, Parmesan

DESSERT

Seasonal Fruit Crisp

Coffee • Tea included

\$50 Per Person Family Style or Buffet

Price Per Person + NYS Sales Tax. 20% Gratuity.