



OFF THE BAY

SAYVILLE

top-shelf catering

All pricing based on 3-hour events.
Tax + 20% service charge additional.
Credit card payments subject to additional fee.
Packages cannot be combined with any discounts.

LUNCH PACKAGE \$24 per person

any sandwich Monday-Saturday until 4pm

TWO-COURSE DINNER \$44 per person

choice of soup or salad
choice of one entree out of three
select one side for table

THREE-COURSE DINNER \$62 per person

choice of soup or salad
three shareable apps served family style
choice of one entree out of four
select one side for table

APPS & DRINKS PACKAGE \$95 per person

choose four shareable apps
top-shelf open bar

add-ons

CHARCUTERIE TABLE

included in brunch package;
upgrade any other event for \$925

DESSERT PACKAGE

\$10pp choice of 1 dessert for each person

BEER & WINE

add bottles & drafts to the experience;
\$35 per person

TOP-SHELF OPEN BAR

\$69 per person

soft drinks & coffee/tea included with all packages

Email catering@offthebaysayville.com for more information.

Ask about our fundraisers

OFF THE BAY

catering options

appetizers

FRIED CALAMARI

spicy pomodoro, lemon & confit garlic aioli

CRISPY SHORT RIB CROQUETTES

served with spicy horseradish sauce and shaved pecorino

WINGS

citrus & Old Bay glaze, lemon & scallion

MUSSELS ARRABBIATA

Nova Scotia mussels, OTB spicy pomodoro sauce, basil & parsley

TWICE BAKED POTATO

braised short rib, aged cheddar, sour cream & chive

BAY FRIES

seasoned & hand cut, served with our famous fry sauce

BACON JAM SLIDERS

aged cheddar, toasted brioche, bacon & onion jam & pickle

sides

CHARRED BROCCOLINI

with crispy garlic and pickled chilis

ROASTED TRI-COLOR CARROTS

sweet & savory herb butter

RISOTTO

creamy rice dish finished with butter & cheese

soup & salad

CAESAR SALAD

romaine lettuce, shaved pecorino, with house made croutons and caesar dressing*

BURRATA SALAD

arugula, fresh burrata, pickled red onion, lemon thyme vinaigrette & roasted beets

FRENCH ONION

garlic crostini, melted swiss & gruyere

NEW ENGLAND CLAM CHOWDER

local clams, bacon lardons, cream & fresh herbs

SEAFOOD CHOWDER

tomato broth, shrimp, mussels & clams

sandwiches

SHRIMP PO'BOY

crispy cajun jumbo shrimp, tomato, lettuce & tartar sauce

OFF THE BAY STEAKHOUSE BURGER

short rib & brisket blend, toasted brioche, caramelized pork belly, aged cheddar, bibb lettuce, tomato, pickle & spicy aioli

BUTTERMILK CRISPY CHICKEN SANDWICH

with lettuce, slaw and spicy mayo

entrées

THE BEST CHICKEN ON THE BLOCK

bell and evans boneless 1/2 chicken, brick roasted with a lemon white wine sauce

GRILLED SWORDFISH

8oz skin off swordfish steak, peperonata, fresh lemon

FISH & CHIPS

fresh Atlantic hake, malt vinegar, tartar & lemon

LOBSTER TAGLIATELLE

1 ¼ lb Maine lobster, lemon cream sauce, blistered cherry tomato & herbs