

The Best of Long Island's Eateries



KITCHEN KABARET

You could spend an entire day at Kitchen Kabaret's Fine Foods discovering all the delights tucked away in this culinary treasure trove. Located just off the Long Island Expressway, (exit 39), Kitchen Kabaret has been pleasing Long Islanders (and folks on their way back and forth from Manhattan and the Hamptons) with upscale prepared dishes and the best in packaged foods for 27 years.

Prepared foods is their number one department, says Jimmy King, who owns and operates Kitchen Kabaret. Each day the chefs, under the supervision of talented Chef Sule Gungor, who has been with Kitchen Kabaret for 17 years, prepare three to four pasta salads, greens, starches such as roasted potatoes and risotto, chicken and fish dishes, six homemade soups, and different types of chili. Two men are busy making specialty sandwiches and wraps during the day such as the Nantucket of fresh turkey, herb stuffing and cranberry sauce or grilled chicken with roasted pepper. There's a sushi station, a chopped salad station where shoppers can select from 16 ingredients; the cheese counter where there's an international range from French brie to New York State cheddar; baked goods prepared by three full-time bakers; chocolates where you can buy Godiva by the piece, plus chocolate dipped pretzels and strawberries. The omelet station, open from 5 am to 3 pm, offers made to order omelets with 24 different toppings. At the coffee bar you can get the drink of your choice. The beans are fresh roasted and waiting to be included in your favorite form, be it espresso, cappuccino, latte, frappacino, café au lait, café macchiato, café crema, and, of course, American style, decaf or regular. There's a wonderful aroma from these fresh coffees. There's a smoothie bar and a place where you can create your own fruit salad and a wide choice of cold beverages.



Many people come in to enjoy the food in the small cafe area just off the pizza department where the chefs are busy making garlic knots, a variety of pizzas and sandwiches such as the popular Billy Joel, invented for the singer, of slow-roasted tomatoes, Jarlsberg cheese, caramelized onions and south western grilled chicken in a fresh pizza dough roll.

"We have a very interesting clientele," says King. "Everyone stops here – local people, movie stars, celebs, guys who mow the lawn. We're a party for every budget. Our motto is 'cookies to caviar.'"

Off-premise catering and gift baskets are a big part of the business and their four full time drivers deliver from Manhattan to Montauk. Kitchen Kabaret does everything, says King, from corporate breakfasts and lunches to barbecues to weddings to sending over dinner to someone just home from the hospital. There are 106 full time employees making sure everything comes off as promised, including four people just doing the gift baskets, which are shipped all over the country twice a day.

Kitchen Kabaret is open seven days a week from 5 am to 10 pm. And it's a pretty place to visit. Chef Gungor lends her creative hand to the decor, which changes with each season. "You'll be surprised when you come in," says catering consultant Alice Marinucci, who also has been with the business for eight years, adding that many employees tend to stay a long time. "A lot of the staff are foodies," she says, "and we are proud of the business." They are also proud of their contributions to Island Harvest, which makes pick ups three times a week.

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