

Chef-made ready to serve (evening) meal options: \$72.00-per person, four courses, six person minimum, 24 hr notice is required, 48 hour notice is greatly appreciated. Private Chef Service as well as Full Service Catering is available at OnIslandChefs.com

Starters, please choose one, for six people;

Fresh Fruit and Artisan Cheese Boards w/ Multi Crackers and Spreads

Charcuterie w/ Cornichon, Dijon, Figs and Toasted Baguette

Farm Stand Veggie Patch w/ a Trio of Fresh Seasonal Dips

Rosemary Marcona Almonds, Chili-Candied Pecans, Parmesan Cheese Straws and Herbed Olives

Smoked Salmon and Scallop Mousse w/ Herbed Flatbread

Armagnac, Chicken Liver and Foie Gras Mousse w/ Rstd Grapes and Toasted Baguette

Mezze Platter w/ asst Hummus, Artisan Crackers, Grilled Pita, Tapenade, & Marinated Veggies

First, please choose one, for six people;

Salade du Chef

Classic Caesar Salad w/ Pecorino Romano- Rstd Lemon Dressing, sourdough Croutons

Baby Spinach, Toasted Quinoa & Organic Cherry Tomatoes w/ Fresh Goat Cheese

Grilled Local Watermelon & Hot House Tomato Salad, Arugula, Cotija w/ Meyer Lemon Vinaigrette

Farm Stand Gazpacho Garnished w/ Grilled Prawns

Classic Vichyssoise w/ Basil Oil & Micro Greens

Local Farm Greens Salad w/ sourced Fresh Seasonal Vegetables, Champ Vin or House Dressing

Soup du Jour

All orders are pre-paid -Thank You

All dressings and Sauces are 'on the side' Please ask about Gluten-Free, Vegetarian, Vegan and Allergen Free Foods

Delivery \$12.50, Mass Tax 7.0%

6 person minimum for each item

Thank you for you patronage !

Main, please choose one, for six people; ea entrée is accompanied by appropriate starch and seasonal vegetables, see below

Lemon Thyme Roasted Organic Free-Range Chicken Breast & Legs with Roasted Heirloom Carrots

Seared Grainy Mustard Tenderloin of Organic Pork with Grilled Asparagus,

Champagne Grilled Alaskan Salmon w/ Cucumber & Horseradish Crema, Nantucket Succotash

Seared Cuban Skirt Steak w/ Charred Poblano & Tomatillo-Black Bean Salsa

Maine Lobster Mac & Vermont White Cheddar Cheese

Prawn, Organic Chicken and Chorizo Paella w/ edamame

Summer Squash Ballotine w/Sundried Tomato Pesto

Fresh Day Boat Fish du jour

Accompaniments; Pls pick two

Jasmine Rice

Mashed Yukon Moroccan Lentils & Quinoa

Organic Brown Rice

Roasted Heirloom Carrots

Grilled Asparagus w Lemon Confit

Roasted Brussel Sprouts

Veg du Jour

Kids stuff only available with Adult meals \$15 ea. Include Carrot & Celery sticks and sliced fruit

Mac and Four Cheese

All Beef Kosher Hot Dog

Our own Chicken Fingers

Simple Tomato Flatbread Pizza

Dessert, please choose one, for six people;

Biscuit Shortcakes w/ Summer Fruit Compote & Vanilla Whipped Cream

Seasonal Fruit Crumble w/ whipped Dairy Cream

Fresh Wild Berry and Tangerine Curd Trifle

Deep Dark Chocolate Mousse w/ crushed Nut Brittle

Gluten Free Almond Cakes w/ Macerated Berries

GoodFoodBrand Cookie, Brownie and Bar Selection

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