

Nantucket's On-Island Chefs

Dinners for the Xxxxxxx Aug 1 thru 15

63 Holbert Ave

Fri August 1st

mini ratatouille and buffalo mozz bites

Fresh fig and Organic Chix Skewers w honey drizzle

crostini w minted mashed peas and feta

baby arugula salad w goat cheese and walnuts, balsamic vin

roasted line caught wild salmon w Chimmichurri

roasted Angus beef tenderloin served w horseradish cream

S & P roasted multi colored fingerligs

orange-cumin glazed organic carrots

peach and pistachio tart w whipped cream and choc drizzle

Saturday August 2nd

Martha's Vineyard Oysters from the grill w chipotle

others iced w Sauce Mignonette

Great big shrimp cocktail

Beautiful Local, Organic Heirloom Tomato Dsiplay w Buratta Cheese

Moors End Farm Corn on the Cob, lightly grilled

grilled Linguica, Roasted Fingerling Potatoes

Caesar Salad

1.5 lb Lobsters split and grilled

Regular, Tangerine butters

Sweet Corn Muffins

Peach & Strawberry Shortcakes and our own Vanilla Gelato

Sunday August 3rd

3 hor's d's TBD, one shooter tho

feta watercress mint and baby romaine salad w xx vin

skewers of rst shallots, swordfish and duck sausage

xx drizzle

stuffed idaho potatoes 'baked' on grill

asst grilled farm stand veggies

peaches and cream cake !!

Tuesday August 5th

mini lobster rolls (yum!)

artisinal cheeses/quince jam/figs/olive tapenade, etc.

mini crudites w a trio of dips

bisque of caramelized five Onion Soup

two hour old halibut w grilled artichoke, roasted tomato provencal

herbed orzo salad & Grilled lemon asparagus

flourless choc torte w raspberry confit

Friday August 8th

Pate negra & manchego

Empanadas w pulled pork

heirloom gazpacho shooters w grilled shrimp

wild herb & field green salad w sherry vinaigrette

Local Lobster and organic chicken paella w saffron rice

Almond & Blueberry tart w our own almond gelato

Saturday August 9th POPS Drop Off for 12 @ White Elephant Dock

grilled skewered BBQ Shrimp

mini tenderloin baguette sandwiches

baby mozz and heirloom tomato sticks w a nicoise drizzle

Asian Chicken wings

Chinese take out box w/gingered noodles and oodles of veg

brownie bites and cookie bars

add plates, napkins, forks

Sunday August 10th

peach bruchetta

smoked salmon and cucumber something

skewered jumbo shrimp w something

heirloom tomato & ricotta galette w arugula and basil vinaigrette

stuffed organic chix w yellow pepper sauce

veggies stacks and orzo

Beth's coconut layer cake w my gelato

Monday August 11th

Xx x xxx xxxx

xxxx xxxxxxxx

xxx xxxx

heirloom tomato & burrata salad

grass fed beef burgers & organic chicken thighs w our bbq sauce

Moors End Farm corn on the cob

Red Skin Potato Salad

Watermelon slices

Grilled fruit/pound cakes/ our own gelato

Wednesday August 13th

minted pea and feta crostini

sumpin good here

chilled soup shooters?

Classic Caesar Salad w grilled cheesy baguette spears

Grilled grass fed NYStrip steaks w maitre d' buttah

Sauteed green beans

Lobster yes lobster mashed potatoes w just a little buttah

tropical fruit parfaits w whipped cream and cardommom poundcake