

Elaine & Bill

14 East Creek Rd

August 18<sup>th</sup>-21st Family Weekend

Drop off for arrival (snacks)

cheesy quesadillas

Rstd Chix Salad w lite mayo

Devilled eggs

fruit & cheese plattah

roasted veggies

more fruit

chopped/chef salads w/our dressings

Lobster Salad

mini spirals

small frittatas

sandwich fixin's

cookies and stuff

salsa & Key-lime guacamole

First Dinner

mini veggie samosas w chutney crème fraiche

mini crab cakes w citrus aioli

tiny cheese steaks : )

Giant Caesar Salad w pecorino romano and sourdough croutons & baby Kale  
heirloom tomato and baby arugula salad w ripe peaches and citrus vinaigrette  
grilled Line caught swordfish steaks w/ chunky artichoke provencal & fresh basil

Grilled whole tenderloin of grass fed beef w Argentine chimichurri sauce

Nantucket Corn & Edamame Salad & smashed Yukon Gold potatoes

confit lemon roasted asparagus

fresh and macerated Strawberries and Tahitian vanilla cream cake OR

Starry Night Chardonnay

Paso Robles Pinot Noir

### Second Dinner

mini Cuban sandwiches

parmesan asp

short rib empanadas

bacon wrapped scallops w/xxx

Valencia orange salad w Greek olives, grilled fennel, red onion and fresh herbs

Heirloom Tomato/seedless cuke/feta Greek salad with oregano, olive oil

Chunky cucumber & Greek yogurt tzatziki

boneless Statler Chicken shish kebabs (onions, bell peppers, tomato, etc)

juicy steak and peppers right off the grill

crispy Wild Salmon w yellow peppers and

grilled pita bread to hold it all

Wild rice, faro and garbanzo pilaf w pomegranate

Baklava and Greek yogurt Parfait or

Greek Almond Torte w our toasted Almond Gelato

Third Dinner

peach and prosciutto bruschetta

artisanal cheese display w our own condiments and fresh fruit

chilled baby pea soup shooters (w crab?)

an excellent farm stand veggie salad w Boston lettuce w lite herbed yogurt dressing

line caught day boat halibut w a Meyer lemon hollandaise

Grilled grass fed NYStrip steaks w maître d' buttah

roasted veggie stacks w thyme and roasted garlic

Lobster yes lobster mashed potatoes w just a little buttah

quinoa and faro pilaf w Nantucket cranberries...

(Local corn on the cob? Or for another night?)

Pistachio tart w cardamom and our roasted strawberry Gelato

Fourth Dinner

yummy gazpacho shooters

smoked salmon devilled eggs w pink grapefruit, caviar

mini burger sliders

Beautiful Local, Organic Heirloom Tomato Display w Buratta Cheese and baby greens

Moors End Farm Asparagus, lightly grilled w charred lemon

Roasted rosemary Fingerling Potatoes

Rstd Wild, line-caught Salmon w fresh herb and citrus reduction (or Black Cod?)

maybe some Vermont grass fed NYStrips w horseradish butter

Do we need a couple Statler chicken here, marinated and grilled w wild mushrooms?

Flourless Choc torte w the world's best Choc Sauce(even if I do say so myself) and berry compote

do we need panna cotta w/fruit dessert also?

#### Fifth Dinner

little farm stand crudité w two dips

Southwestern Crab Quesadillas

bite-sized short rib minis empanadas

an Organic Local Greens Salad w/ Sun-Dried Nantucket Cranberries, Maytag

Blue Cheese, Anjou Pears, Candied Walnuts and Endive- Light Blue Cheese

Vinaigrette, Grilled Baguette

Tenderloin of Angus Beef (Dijon and Peppercorn-Crusted)and Local Lobster Tails off the Grill.

w/ a Trio of Flavored Butters for Dipping (Basil, Tangerine, Vanilla)

Day Boat Halibut grilled w/ a fresh broccoli pesto

beautiful Grilled Veg display (w/Corn?) w/ parmesan Polenta

Great big Gran Marnier Strawberry Shortcake, White Chocolate Glaze

and Candied Orange Zest

