

CATERING BY  
simply *with* style

BUFFETT / FOOD STATION MENU

**Charcutiere Station**

ribbons of grilled filet, olive tapenade, baguette  
slow roasted maple glazed pulled pork *with* napa slaw  
rosemary dijon crusted grilled lollipop lamb chops  
buttermilk fried chicken drumettes *with* ranch

**Mucho Taco**

warmed tortillas - made at station *with* all the fixings

**Farmers Market Vegetable Stand**

grilled vegetable, feta napoleons, garlic hummus, marinated olives,  
tri colored beets *with* walnut vinaigrette, fresh pea, dill, cherry tomato *with*  
buttermilk dressing, roasted pepper, zucchini, eggplant torte *with* arugula pesto

**After Theatre Omelet**

chef manned *with* elegant fixings:  
caviar, creme fraiche, wild mushrooms, caramelized sweet onions, gruyere cheese  
truffle oil sweet potatoes, parmesan, crispy bacon, market tomatoes, arugula  
served *with* brioche toast points  
glass of champagne

**Raw Raw Raw Bar**

scallop ceviche, iced jumbo shrimp *with* spicy pink cocktail sauce  
fresh shucked oysters on crushed ice, ginger mignonette, chili lime  
tuna tartar on black sesame crisps, ginger wasabi aioli

**Small Plates**

sesame crusted salmon, sticky rice cake  
tomato, grilled shrimp *with* dill aioli skewers  
cubed watermelon, *with* pistachio crusted goat cheese dressed *with* local honey,  
mint, lime, classic mini caesar salad *with* incredible dressing, aged parmesan meyer  
lemon squeeze, belgian endive spear w gorgonzola mousse, toasted pine nuts  
grilled vegetable bruschetta, heirloom tomato, goat cheese shortcakes *with* basil oil

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