



Summer Sample Menu

These are just examples of what your menu could include based on the season. Your menu is by no means limited to these items. After learning about each client's tastes, we customize your menu specifically for you.

Hors d'oeuvres

Sungold Tomato Toast
golden brioche, whipped feta, garden basil

Crispy Zucchini Pancakes
herb & lemon yogurt

Scallop Crudo
watermelon, fresno chili, lime

Cucumber Bisque
dill, greek yogurt

Summer Tomato Gazpacho
sherry vinegar, fresh herbs

Maine Lobster Roll
lemon aioli, celery

Curried Lamb Slider
feta, mint, baby greens

Grilled Eggplant Roulade
feta, basil, pine nuts

Crisp Summer Rolls
julienned vegetables, mint, rice paper

Starters

Native Corn Bisque
Maine crab salad, crème fraîche, lemon

Hearts of Little Gem Salad
cucumber, radish, tarragon yogurt dressing

Green Beans & Tuscan Kale Salad
urfa chili, preserved lemon, pistachio

Summer Tomato Salad
cucumber, mozzarella, basil

Baked Stuffed Littlenecks
pernod, spinach, brown butter

Entrées

Marinated Grilled Eggplant
spinach, herb yogurt, currants, parsley

Pappardelle with Braised Field Greens
pine nuts, chili, pecorino

Wild Striped Bass
tomato agro dolce, pesto, new potatoes

Confit Scottish Salmon
dill, yogurt, lemon, parsley

Giannone Farm Chicken Roulade
fregola sarda, spring onion, salsa verde

Grilled Flank Steak
chimichurri, roasted fingerling potatoes

Grilled Leg of Lamb
roasted eggplant, charred tomato, feta, golden raisins

Cheese

Morbier Cheese "Fondue"
wildflower honey, brioche

Desserts

Summer Berry Crostada
vanilla ice cream

Raspberry Tart
lemon curd, honey

Roasted Strawberry Crepe
mascarpone, aged balsamic

Peaches & Cream
lavender, vanilla fromage blanc, golden pastry

Milk Chocolate Gâteau
fresh raspberries, mint



Sample Summer Backyard Celebration

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Hors d'oeuvres & Snacks

The Saltbox Farm "BLT"
Vermont cheddar, mustard aioli

Pickled Strawberry & Whipped Goat Cheese Crostini
aged balsamic, tarragon

Classic Maine Lobster Salad
golden brioche sliders

Deviled Farm Eggs
Maine crab, scallions

Grilled Flatbreads and Spreads
garlic hummus, muhammara, eggplant relish

Potato Chips
truffle parmesan dip, scallions

Salads

Summer Farm Vegetable Salad
baby greens, shaved pecorino, lemon vinaigrette

Watermelon & Feta Salad
arugula, pickled red onion, kalamata olives

The "Classic Wedge"
Great Hill Blue, bacon, cherry tomatoes, cucumber

Heirloom Tomato Salad
toasted country bread, sherry vinaigrette

For the Kids-and adults!

Hamburger "Bar"

Grilled Hot Dogs

Grilled Cheese

Baked Mac-N-Cheese

Entrées

Cold Poached Scottish Salmon
dill, sour cream, lemon

Marinated Grilled Chicken
local corn, basil pesto, green beans

Grilled Flank Steak
chimichurri, roasted fingerling potatoes

Saltbox Farm Leg of Lamb
roasted eggplant, charred tomato, feta, golden raisins

Pulled Pork Sliders
maple bbq sauce, red cabbage slaw

Bratwurst with Peppers & Onions
mustard, house pickles

Side Dishes

"German Style" New Potatoes
celery, onion, dill, apple

Cabbage & Apple Slaw

Macaroni Salad
farm vegetables, parsley, parmesan

Grilled Corn on the Cob
sour cream, chives, ricotta salata

Dessert

Mini Whoopi Pies
mascarpone cream

Strawberry Shortcakes
vanilla ice cream

Peaches and Cream
honey, brandy, phyllo

Summer Berry Pie
whipped cream